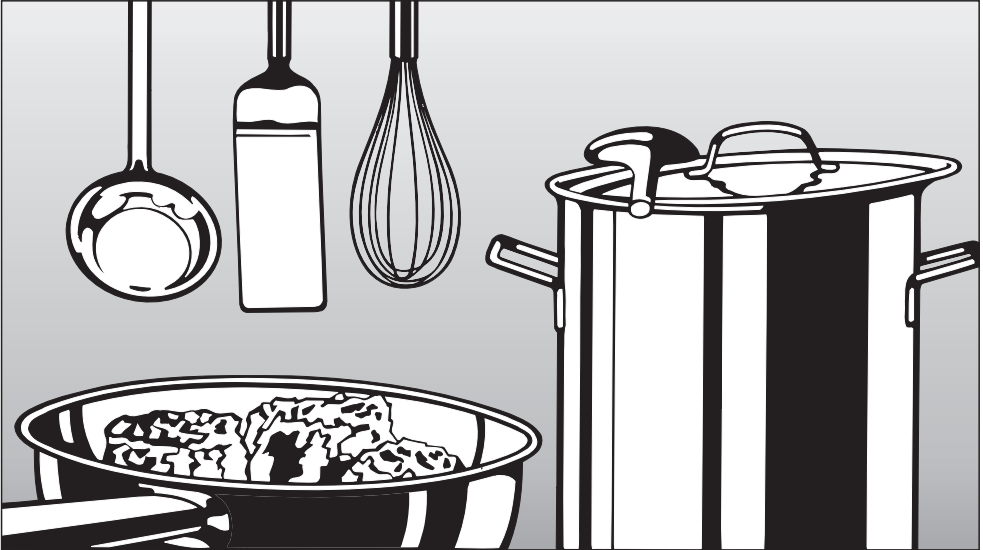


Miele

Operating instructions



Gas cooktops

KM 2034

KM 2054

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 - AU, NZ

M.-Nr. 07 174 860

AUS **NZ** This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele spare parts or customer service department in your country.

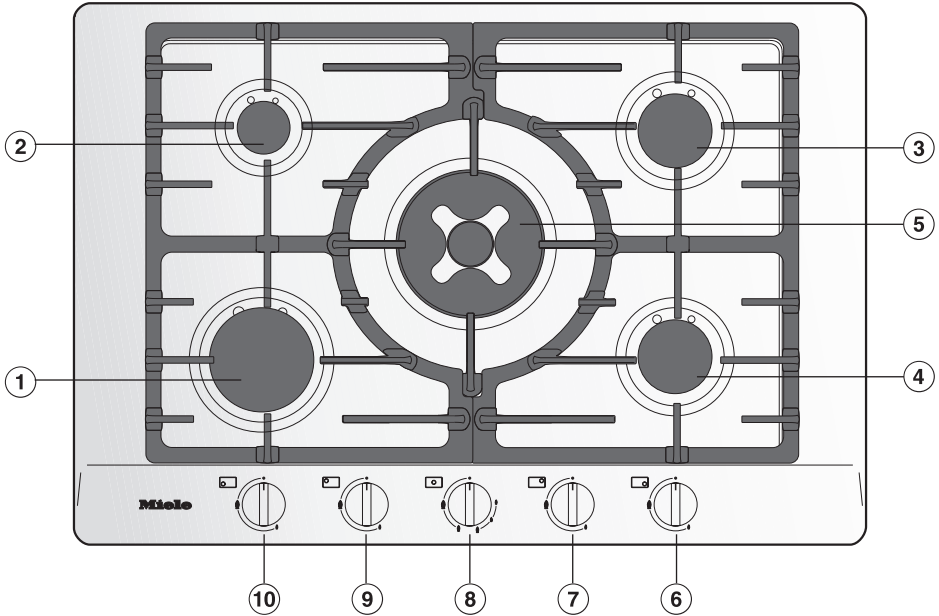
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Models

KM 2034



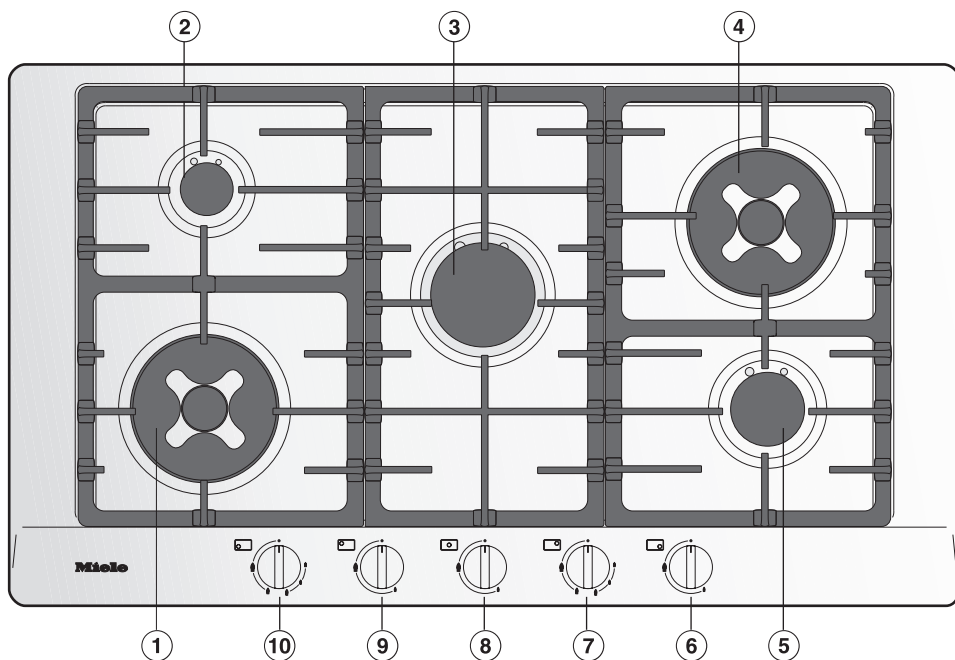
- ① Large burner
- ② Small burner
- ⑤ Wok burner
- ③④ Medium burners

Controls:

- ⑥ Front right
- ⑦ Rear right
- ⑧ Middle
- ⑨ Rear left
- ⑩ Front left

Guide to the appliance

KM 2054



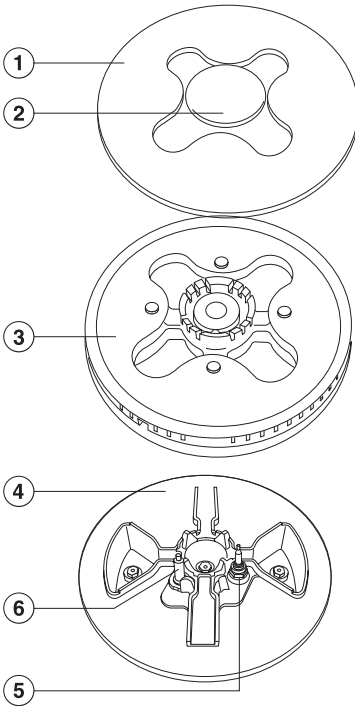
- ①④ Wok burners
- ② Small burner
- ③ Large burner
- ⑤ Medium burner

Controls:

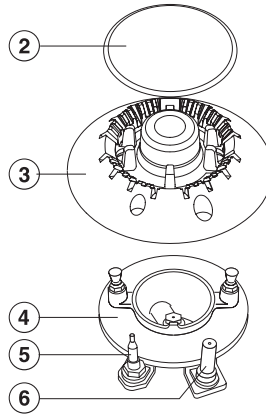
- ⑥ Front right
- ⑦ Rear right
- ⑧ Middle
- ⑨ Rear left
- ⑩ Front left

Burner

Wok burner



Small, medium and large burners



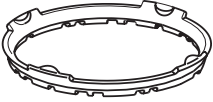
- ① Burner ring
- ② Burner cap
- ③ Burner head
- ④ Burner base
- ⑤ Ignition safety device
- ⑥ Ignitor

Guide to the appliance

Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

Wok ring



The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

Warning and Safety instructions

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

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

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

Do not modify this appliance.

Correct application

► This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

► This gas cooktop must only be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

► The appliance is not suitable for outdoor use.

► This gas cooktop is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.

Warning and Safety instructions

Safety with children

▶ This appliance is only intended for use by adults who have read these instructions. This appliance is not a toy! To avoid the risk of injury, keep children well away and do not allow them to play with it or to use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the cooktop. Danger of burning or scalding! Special cooktop guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation! Dispose of or recycle all packaging safely as soon as possible.

Warning and Safety instructions

Technical safety

► Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► Before connecting the appliance to the mains supply, make sure that the voltage and frequency details given on the data plate correspond to the on-site electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

► The connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with current local and national safety regulations. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► For safety reasons, this appliance may only be used when it has been built in.

► Never open the housing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

► Installation, maintenance and repairs may only be carried out by a Miele authorised, suitably qualified and competent person in strict accordance with current national and local safety regulations.

Repairs and other work by unauthorised and unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

Warning and Safety instructions

▶ The gas cooktop must be disconnected from the gas supply and mains electricity before repairs and maintenance work is carried out. It is only completely isolated from the electricity supply when:

- the mains fuse is disconnected,
- the screw-out fuse is removed (in countries where this is applicable),
- it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the manufacturer's warranty will be invalidated.

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

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Do not use the gas cooktop if it is faulty. Switch it off immediately, disconnect it from the mains electricity and the gas supply, and call Miele.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Warning and Safety instructions

Correct use

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

▶ When using a rangehood above the cooktop, ensure that the burner is always covered with a pan when in use. Otherwise flames could be drawn up by the suction of the rangehood, parts of which could then be damaged or even set on fire.

▶ Do not leave the cooktop unattended whilst it is being used. Boiling fat or oil could ignite and cause a fire.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not use the cooktop to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let these items get damp or wet as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.

▶ Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

▶ Do not heat up unopened tins of food on the cooktop as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage to the cooktop.

▶ Make sure all the components of the gas burners have been correctly assembled before switching on.

▶ Pans must be the correct size for the burner they are used on (see "Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. Miele will not accept liability for any damage resulting from such incorrect use.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

Warning and Safety instructions

- ▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.
- ▶ Always use the pan support supplied. Never place a pan on the burner itself.
- ▶ Do not use or store flammable materials in the appliance storage drawer or near the appliance.
- ▶ Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.
- ▶ Replace the pan supports carefully to avoid scratching the surface of the cooktop.
- ▶ Using the gas cooktop will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. a rangehood.
- ▶ If the cooktop is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the rangehood on the highest setting.
- ▶ When using an electrical appliance, e.g. a hand-held mixer, near the gas cooktop, ensure that the connection cable doesn't come into contact with the hot cooktop. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.
- ▶ Do not use pans that are large enough to cover more than one burner. The resulting build-up of heat could damage the appliance.
- ▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.
- ▶ If the cooktop is built-in behind a furniture door, it must only be operated when the door is open. Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.
- ▶ If the appliance has not been used for a long period of time, it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

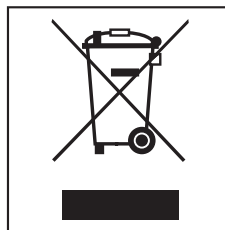
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged from the mains electricity supply and disconnected from the gas supply by a competent person.

The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

Before using for the first time

Please adhere the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective foil and adhesive labels.
- Clean all removable parts of the burners with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care - Burners").
- Clean the stainless steel cooktop with a damp cloth, and then wipe dry.

The metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

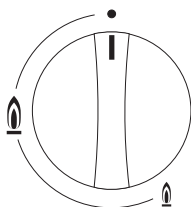
The control is used to ignite the burner and to regulate the strength of the flame.

The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise. The outer flame ring on the wok burner can only be switched on and off by pressing the control in and turning it the appropriate way.

The following will **cause damage** to the appliance:

- Switching on the burner without pressing the control down,
- Switching the burner on by turning the control clockwise,
- Switching the outer flame ring on or off without pressing the control down,
- Switching the burner off by turning the control anti-clockwise.

The manufacturer will not accept liability for any damaging resulting from incorrect operation.

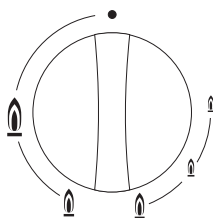


Small, medium and large burners

- The gas supply is turned off

🔥 Strongest flame

🔥 Weakest flame



Wok burner

- The gas supply is turned off

🔥 Strongest flame:

The inner and outer burners operate at the highest setting

🔥 Strong flame (7 o'clock position):

The outer burner operates at the lowest setting, the inner burner at the highest setting

🔥 Strong flame (5 o'clock position):


The outer burner is switched off, the inner burner operates at the highest setting

🔥 Weakest flame:

The outer burner is switched off, the inner burner operates at the lowest setting

Operation

Switching on

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

- The control for the burner required must be pressed in and turned anti-clockwise to the large flame symbol to switch on.

A spark is automatically produced on all burners when a control knob is activated. This is completely normal and does not indicate a fault with the appliance.

- When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.
- If the flame goes out turn the control to "●" and wait for at least 1 minute before trying to ignite it again. If necessary keep the control pressed in for longer.
- If the burner does not ignite after a second attempt turn the control back to "●" and go to the "Problem solving guide" for advice.

In the event of a power cut

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

- Press in the relevant control and turn it anti-clockwise to the large gas symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 8-10 seconds and then release it.

Regulating the flame

Regulate the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.

The burners can be regulated at any level between the strongest and weakest flame. Exception: The wok burner

On the **wok burner** there is a stopper at the 6 o'clock position to prevent you turning the control to the high or low setting unintentionally. To turn the control past this position, the control has to be pressed down.

- To move from the high to the low setting, turn the control anti-clockwise until it stops. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it meets a resistance. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.

Switching off

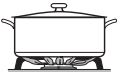
- Turn the control clockwise to position "●" .

This stops the flow of gas and the flame goes out.

Suitable pans

Burner	Min. pan base diameter in cm
Small burner	10
Medium burner	12
Large burner	14
Wok burner	14
	Max. diameter at top of pan in cm
Small burner	22
Medium burner	22
Large burner	24
Wok burner	24

- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan base which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.



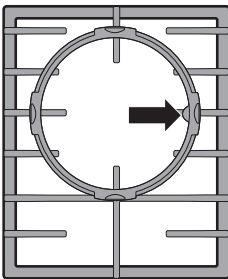
- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burners, and smaller diameter pans on the small burners.
- Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.
- Any heat-resistant pans can be used on a gas burner.

Suitable pans

- Always place the pan on the pan support supplied with the cooktop. Do not place a pan directly on top of the burner.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Use a lid whenever possible to minimise heat loss.
- When using a wok make sure that the base does not touch the burner. A distance of 1 cm should be maintained between the burner and the base of the wok pan above it.

Place pans flat on the pan support to ensure they do not tip over. Slight tilting cannot always be avoided.

Wok ring



Use the wok ring supplied to give additional stability, especially to woks with a rounded base.


Make sure that the wok ring is securely in position to prevent it from slipping.
(See diagram).

Safety cut-out

This appliance is fitted with a thermoelectric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

The safety cut-out operates independently from the electricity supply. This means that it will still work if the cooktop is used during a power cut.

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

- The appliance should be cleaned regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning.
- To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.
- Stubborn soiling should be soaked first.
- Food that has boiled over can cause discolouration of the burner parts and the stainless steel cooktop. **Remove any soiling immediately.**
- The surfaces of the two burner caps will become more matt with time. This is quite normal and will not affect the operation of the cooktop.

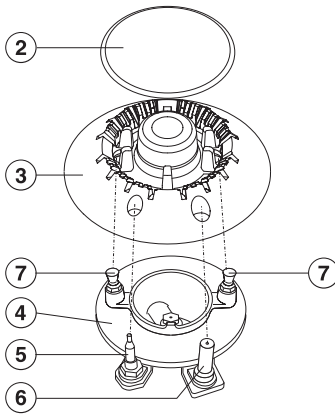
To avoid damaging the outer surfaces of your appliance, do not use:

- 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, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects
(these can damage the seal between the frame and the worktop).

Cleaning and care

	Cleaning	Notes
Stainless steel surfaces	<p>Clean stainless steel surfaces using an Original Miele all purpose microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If required, clean the appliance with the rough side of a sponge and a few drops of the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories").</p> <p>Apply with an even pressure following the direction of the "grain".</p> <p>The Original Miele care product for stainless steel can be used after cleaning to help keep your appliance looking good (see "Optional accessories"). Apply sparingly with a soft cloth following the instructions on the packaging.</p>	<p>Printed surfaces (Flame symbols)</p> <p>The printing can be damaged if soiling (e.g. food or fluids that contained salt, olive oil) are not removed immediately. Remove any soiling immediately.</p> <p>Do not use any stainless steel cleaner on printed surfaces. This would rub off the print.</p>
Pan support	<p>Remove the cover. These areas should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If necessary, the reverse side of a non-scratching washing-up sponge can be used.</p>	<p>Stubborn soiling should be soaked first.</p> <p>Not dishwasher safe.</p>
Control knob	<p>Control knobs should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p>	<p>Not dishwasher safe.</p>
Burner caps	<p>Burner caps should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If necessary, the reverse side of a non-scratching washing-up sponge can be used.</p>	<p>Not dishwasher safe.</p>
Burner head PerfectClean	<p>Burner heads should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If necessary, the reverse side of a non-scratching washing-up sponge can be used.</p>	<p>The surface of the burner heads is treated with PerfectClean enamel, which has very good anti-stick properties and is easy to clean.</p> <p>Not dishwasher safe.</p> <p>Make sure that the flame slits are clean and completely dry.</p>
Ignitor Ignition safety device	<p>The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.</p>	<p>Do not let the ignitor get wet. If it gets wet, it will not spark.</p>

To assemble the small, medium and large burners

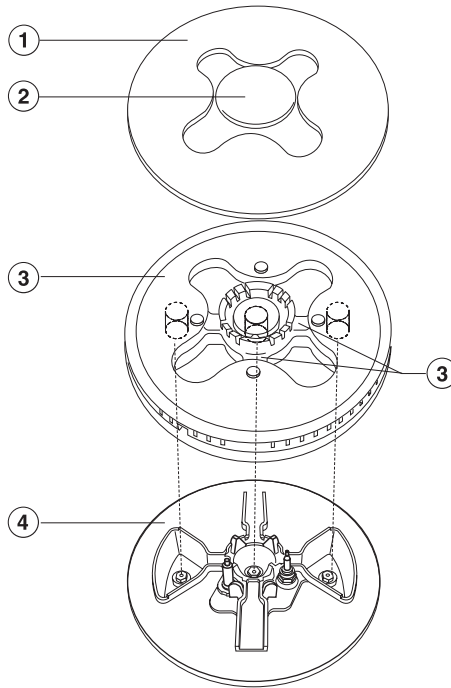


- Place the burner head (3) onto the burner base (4) so that the ignition safety device (5), the ignitor (6) and the retaining pins (7) fit into their respective holes in the burner head.
- Position the burner cap (2) onto the burner head (3) so that the retaining pins fit into their respective recesses. Gently twist the burner cap clockwise or anti-clockwise until it locks into position.
When correctly positioned it will not slide about.

Important: Make sure that parts are replaced in the correct order after cleaning.

Cleaning and care

To assemble the wok burner




- Place the burner head ③ onto the burner base ④ so that the holes fit over the jets in the burner base and the locating bar in the notch.

If the burner head is correctly in position, it does not move about.

- Replace the burner ring ① so that the notches are in line above each other.
- Replace the burner cap ②.

Important: Make sure that parts are replaced in the correct order after cleaning.

 Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... the burner does not ignite after several attempts.

Check whether

- the burner is correctly assembled.
- the gas supply tap is turned on.
- the burner is dry and clean.
- the flame slits are dry and unblocked.

... the gas flame goes out after being lit.

During the ignition process, the flames need to touch the ignition safety device so that it heats up.

If the flames do not touch the ignition safety device, check if

- the burner cover is correctly in position.
- there is no soiling on the ignition safety device. If there is, remove it carefully (see "Cleaning and care").

Problem solving guide

... the ignitor on the burner does not spark.

Check whether

- the mains fuse has blown. If it has, contact a qualified electrician or Miele.
- food deposits have lodged themselves between the ignitor and the burner cap, or on the ignition safety device. Remove any food deposits carefully (see "Cleaning and care").
- food has adhered to the ignition safety device. Remove any food deposits carefully (see "Cleaning and care").

... the flame suddenly looks different.

Check that the burner is correctly assembled.

Optional accessories

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

These can be ordered via the internet at www.miele-shop.com (depending on country).



These products can also be obtained from Miele (see back cover for contact details) or from your Miele Chartered Agent.

Cleaning products

Original Miele ceramic and stainless steel cooktop cleaner 250 ml



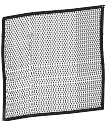
Removes heavy soiling, limescale deposits and light discolouration

Original Miele care product for stainless steel 250 ml



Removes water marks, flecks and finger prints.
Helps keep the appliance looking good for longer.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Safety instructions for installation

Fit the wall units and rangehood before fitting the cooktop to avoid damaging the surface.

▶ This appliance must not be connected to a gas flue. It must be installed and connected in accordance with current installation regulations.

▶ The room in which the gas cooktop is installed must be at least 20 m³ in size with a door or window in it which can be opened to the outside air.

▶ 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.

▶ An electric fryer must not be installed directly next to a gas cooktop, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ A gas cooktop may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.


▶ This appliance must not be installed and used in mobile installations such as ships etc.

▶ Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

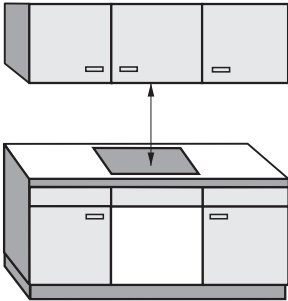
▶ The electrical cable and a flexible gas connection pipe must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

▶ Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

 This appliance must be installed and connected to services in accordance with local and national safety and building regulations.

Safety clearance above the cooktop



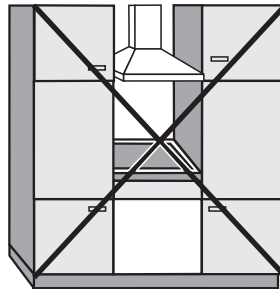
A minimum safety clearance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety clearance of at least 760 mm above the burner cap must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum clearance of at least 760 mm above the burner cap must be maintained between them and the cooktop below.

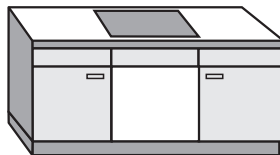
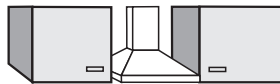
When two or more appliances are installed together below a rangehood, e.g. a gas cooktop and an induction cooktop combiset, which have different safety clearances given in the installation instructions, you should select the greater clearance of the two.

Side / rear clearances to the cooktop

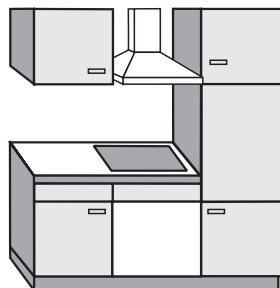
Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).



Not allowed



Recommended



Not recommended

Safety clearances

Before installing the appliance check that the location provides the required clearances from combustible material and if necessary provide protection to adjacent surfaces as required by regulations.

The minimum **side clearance** from a cooktop to a combustible surface* shall be a 300 mm horizontal distance from the periphery of any burner.

The minimum **rear clearance** from a cooktop to a

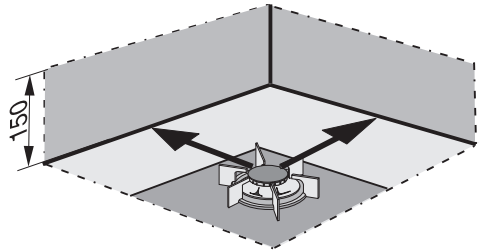
- **combustible surface*** shall be a 200 mm horizontal distance from the periphery of any gas burner (AS 5601).
- **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

If the clearance between the periphery of any gas burner and

- the side wall is less than 300 mm
- the rear wall is less than 200 mm,

the walls must be protected with a non-combustible material.

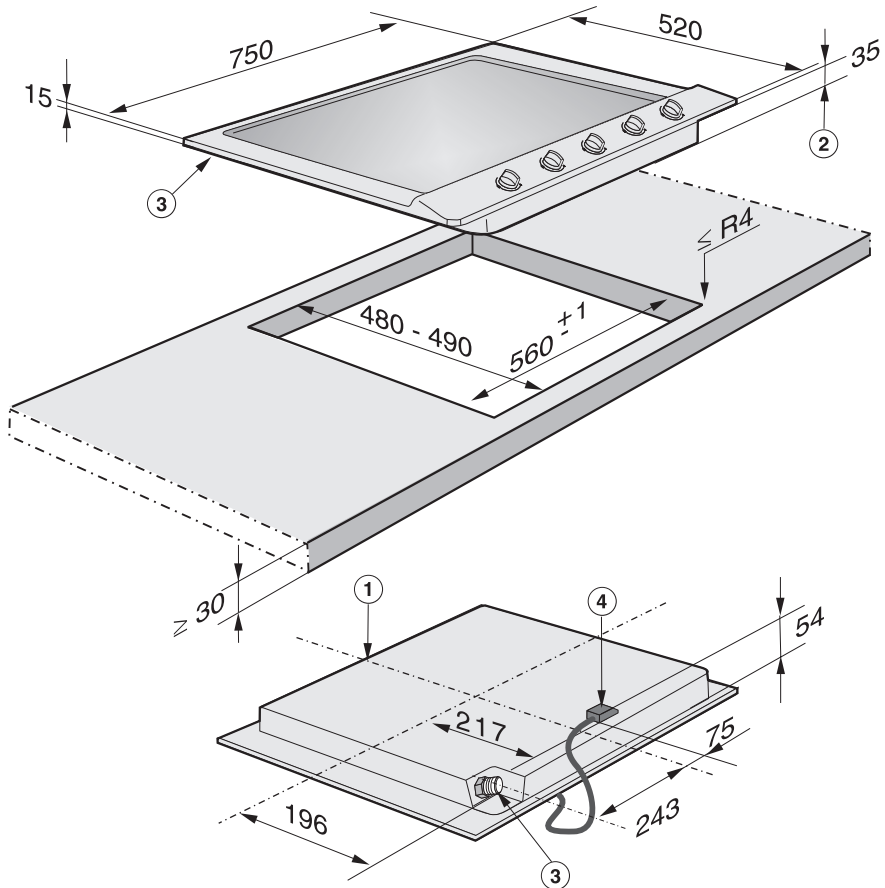
The protection must be extended a minimum distance of 150 mm above the burner (refer - gas fitting regulations). Shown area indicates protected surface, which may be ceramic tiles or other approved material.



* Combustible surface:
The surface of a material that is capable of catching fire and burning at temperatures exceeding 50 K above ambient.

Appliance and building-in dimensions

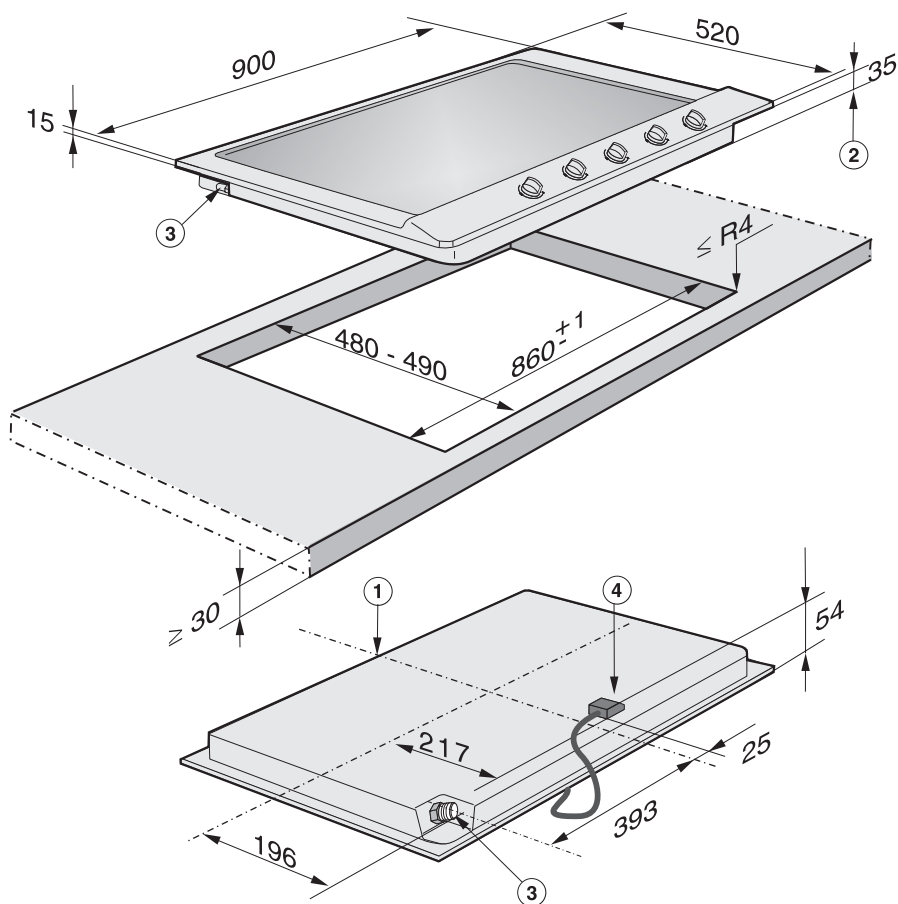
KM 2034



- ① Front
- ② Building-in depth
- ③ Gas connection R 1/2" ISO 7-1
- ④ Mains connection box with mains connection cable, L = 2,000 mm

Appliance and building-in dimensions

KM 2054



① Front

② Building-in depth

③ Gas connection R 1/2" ISO 7-1

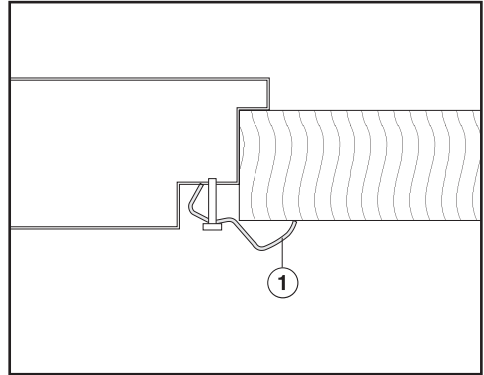
④ Mains connection box with mains connection cable, L = 2,000 mm

Preparing the worktop

- Make the worktop cut-out following the dimensions applicable. Remember to maintain a **minimum safety clearance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the cooktop. See "Safety clearances".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius ($\leq R4$) can be carefully scribed to fit.

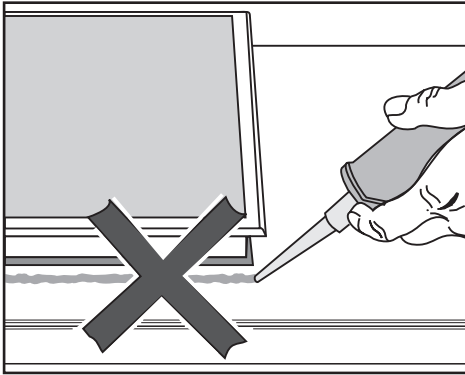
Installing the cooktop



- Feed the connection cable down through the cut-out.
- Place the cooktop in the cut-out without securing it.
- Connect the cooktop to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance using the brackets ① supplied.

General installation tips

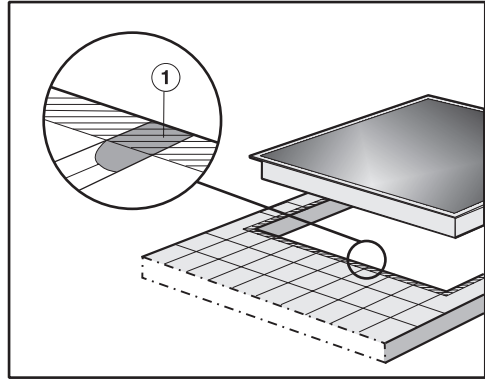
Sealant



Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the cooktop provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the cooktop and the worktop. This could cause difficulties if the cooktop ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

Tiled worktop



The grouting ① and the shaded area underneath the cooktop frame must be smooth and even so that the frame sits evenly and the sealing strip underneath the top part of the cooktop provides a sufficient seal for the worktop.

Tiled worktops must be a minimum 5 mm thick to ensure the surface temperatures of the combustible surfaces underneath the tiles do not exceed 50 K above ambient.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

Note: Isolation of the appliance is required when the appliance safety device is activated. Ensure the isolating switch is easily accessible and visible.

The data plate gives the necessary data for connection.

**WARNING
THIS APPLIANCE MUST BE
EARTHED**

Important


The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

Gas connection

Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved gas fitter, who is responsible for correct functioning of the appliance when installed. Every appliance should have its own isolating valve.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen unit doors, if necessary).

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the cooktop data plate.

This appliance is set up for connection to natural gas.

See adhesive label on the appliance:

G = NG (natural gas)

LP = ULPG (Propane/Butane)

Jets are supplied for conversion to ULPG (Propane/Butane) gas.

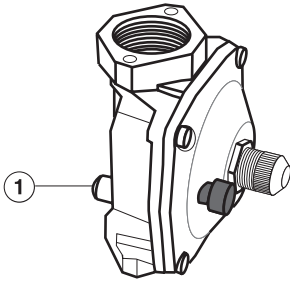
If the appropriate jets have not been supplied with the appliance you will need to contact your Chartered Agent or Miele.

Conversion to another type of gas is described under the relevant Section.

The gas connection must be in accordance with national and local regulations.
The relevant building regulations must also be observed.

Natural gas / liquid gas

During installation the gas connection must be positioned so that it is not adversely heated when the appliance is in operation.



Pressure Test Point ①. This is provided on the gas regulator (supplied for natural gas).

- Loosen the screw in the test point until it is free in its housing. The screw is retained in this position.
- Connect the hose from the pressure gauge.
- Reassemble one of the large burners, turn on the gas and manually light the burners.

Gas pressure must be set by the approved gas fitter as shown on the data plate:

Natural gas	1.0 kPa
ULPG (Propane/Butane)	2.75 kPa

- Disconnect gauge and screw in the test point screw.

The Gas Regulator must be set with the largest burner operating at maximum setting.

Once the gas cooktop has been installed it is essential to check that neither the gas pipe nor the electricity cable is in contact with hot parts of the appliance or hot gas exhaust.

This gas cooktop can be connected with a class B or D flexible hose, which complies with AS/NZS 1869 and must be certified. The min. inner \varnothing must be 10 mm and the maximum length 1.2 m. Make sure it does not touch moving parts of the kitchen furniture, e.g. a drawer.

A full operational test and a test for possible leakages must be carried out by the fitter after installation.

Burner ratings

Nominal ratings for all gas types with the burner full on

	Gas type	KM 2034	KM 2054
		MJ/h	MJ/h
Small burner	NG	4.1	4.1
	ULPG	3.6	3.6
Medium burner	NG	7.0	7.0
	ULPG	6.5	6.5
Large burner	NG	11.5	11.5
	ULPG	10.7	10.7
Wok	NG	15	15
	ULPG	15	15
Total	NG	44.6	52.6
	ULPG	42.3	50.8


Nominal rating at low setting

	Gas type	KM 2034 / KM 2054
		MJ/h
Small burner	NG	1.14
	ULPG	1.02
Medium burner	NG	1.64
	ULPG	1.93
Large burner	NG	1.65
	ULPG	3.06
Wok	NG	5.87 / 0.69
	ULPG	3.00 / 1.04

Nominal ratings for ULPG are based on propane gas.

Conversion to another type of gas

Jet table

 Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations.

When converting to a different type of gas, all burner jets have to be changed.

	Main jet(s) Ø	Small jet(s) Ø
NG		
Small burner	0.90	0.52
Medium burner	1.18	0.52
Large burner	1.55	0.60
Wok	1.16 / 0.80	0.90 / 0.40
ULPG		
Small burner	0.53	0.32
Medium burner	0.70	0.42
Large burner	0.90	0.52
Wok	0.68 / 0.47	0.60 / 0.32

The jet markings refer to 1/100 mm of the jet diameter.

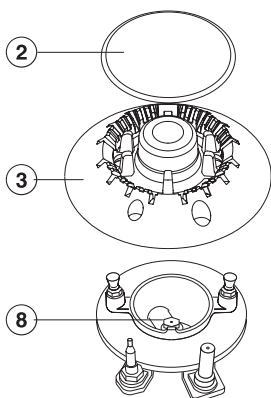
Conversion to another type of gas

Changing the jets

Disconnect the gas cooktop from the electricity supply by switching off at the socket or by disconnecting the mains fuse.

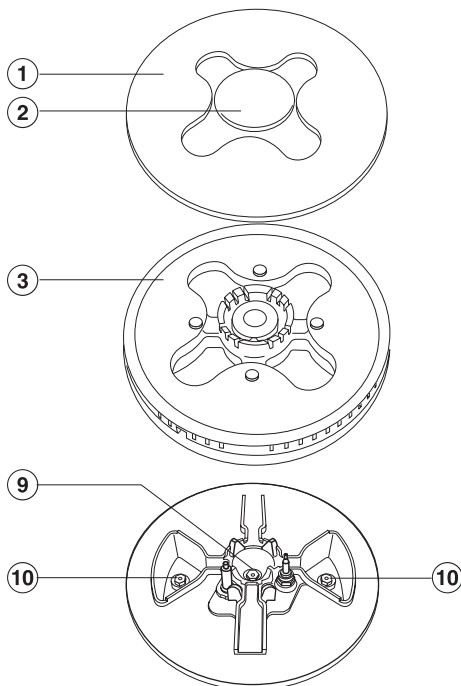
To change the main jets

Small, medium and large burners



- Remove burner cap ② and burner head ③.
- Using an M7 socket spanner, unscrew the main jet ⑧
- Fit the correct jets securely (see jet table).

Wok burner



- Remove burner covers ②, burner ring ① and burner head ③.
- Using an M7 socket spanner unscrew the main jets ⑩ (larger diameter jet) and ⑨ (smaller diameter jet).
- Fit the correct jets securely (see jet table).

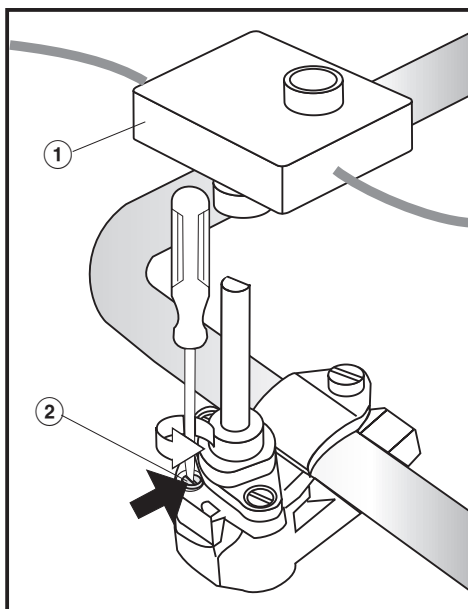
Conversion to another type of gas

To change the small jets

The top of the appliance has to be removed before the small jets can be changed.

- Loosen the fixing screws on the burners.
- Pull the control knobs off.
- Lift the top of the appliance off.

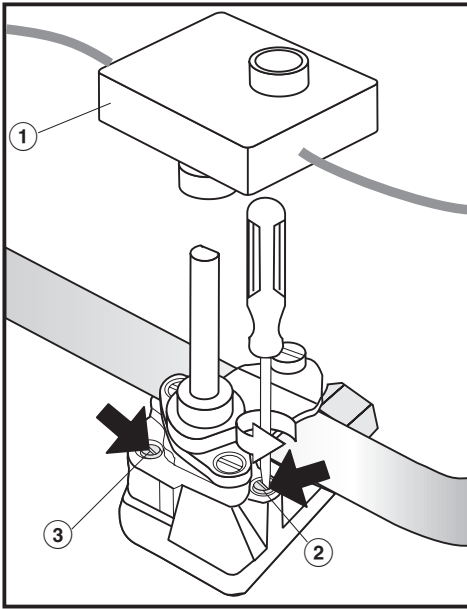
Small, medium and large burners



- Remove the ignition switch ①.
- Using a small screwdriver, unscrew small jet ② in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jet securely (see jet table).

Conversion to another type of gas

Wok burner



- Remove the ignition switch ①.
- Using a small screwdriver, unscrew small jets ② and ③ in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the correct jets securely (see jet table).

② Small diameter jet
(e.g. for liquid gas: xx).

③ Large diameter jet
(e.g. for liquid gas: xx).

After changing the jets

- Reassemble the burner parts in the reverse order,
- Check all gas fittings for leaks by operating the burner without the top section of the cooktop in place (use a match to ignite the flame).
- Remove the loose burner parts again.
- Replace the top of the appliance.
- Screw the parts for the burner bases together securely, and assemble the burners in the correct order.
- Replace the control knobs.
- Ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

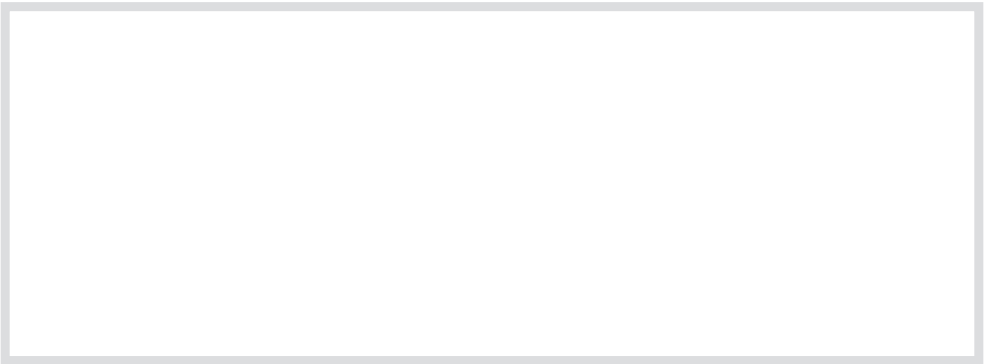
- Adhere the label supplied with the jets above the label stating the type of gas being used.

After sales service, data plate

The address and phone number of your nearest Miele office is given on the back page.

The voltage and rated load are given on the data plate. Please quote this data, together with the model description and serial number when contacting Miele.

Space in which to adhere the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.



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