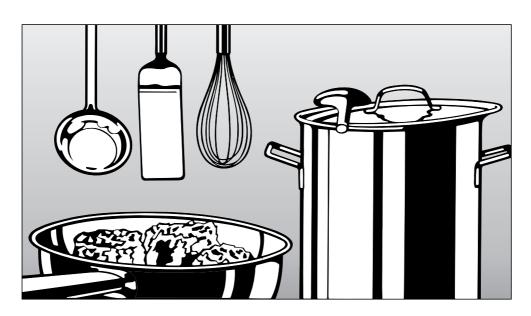


Operating instructions



Gas hob KM 417

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

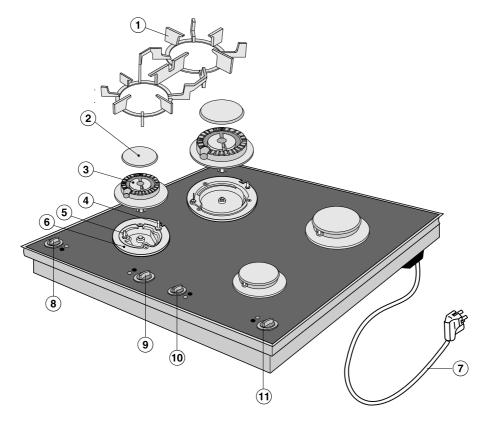


M.-Nr. 05 725 340

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Description of the appliance



- 1 Pan support
- ② Burner cap
- 3 Burner head
- 4 Ignition safety device
- ⑤ Ignitor
- 6 Burner base
- Mains connection cable *

Control knobs:

- 8 Front left
- 9 Back left
- 10 Back right
- 11) Front right
- * Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installing and using the appliance for the first time, read the operating and installation instructions carefully. They give information on safety, on the operation and care of the appliance. This way you will avoid the risk of accident and damage to the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.

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

Building in and connection

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

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system.

It is imperative that this basic safety requirement be tested and where there is any doubt, the electrical system of the house should be checked out by a qualified electrician. The manufacturer cannot be held liable for damage such as electric shock caused by the lack or inadequacy of an effective earthing system.

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.

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Correct usage

- For safety reasons the appliance must only be operated after it has been built in. This is necessary to ensure that all electric components are shielded.
- This appliance is for domestic use only, and is not intended for commercial use.
- Use this appliance for the preparation of meals only. Any other usage is at the owner's risk and could be dangerous. The manufacturer can not be held liable for damage caused by improper use or misuse of the appliance.
- Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.
- Using the gas hob 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. an extractor.

- If the hob 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 extractor on the highest setting.
- This appliance must not be set up or operated in the open air.
- Make sure all the components of the gas burners have been correctly assembled before switching on.
- When using a cooker hood over the gas hob, ensure that any burners in use are always covered with a pan. Otherwise flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged or even set on fire.
- 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 hob. The manufacturer cannot be held liable for this type of damage.
- Do not store any inflammable objects near the gas hob.

Safety with children

- The appliance is only intended for use by adults who have read these operating instructions. Keep children well away. They will not understand the potential danger of touching the appliance. It is therefore important to supervise children at all times.
- 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.
- This appliance is not a toy. To avoid the risk of injury, do not allow children to play with the appliance or its controls. Supervise its use by the elderly or infirm.
- 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 until it has cooled down.
- 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 hob. Danger of burning or scalding. Special hob 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 all packaging safely as soon as possible.

Protecting the appliance from damage

- Do not drop anything on the ceramic surface of the hob. Even a light object could cause damage in certain circumstances.
- Unless the pan manufacturer states that you can do so, you should never use pans with thin bases on this hob and you should never heat up an empty pan. Otherwise the hob could get damaged.
- Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.
- In countries 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 which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Protection from burning

- The appliance gets hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it is still hot.
- Use heat-resistant pot holders or gloves when handling hot pots and pans. Ensure that the pot holders 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 pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Do not heat up unopened tins of food on the hob as pressure will build up in the tin and it can explode. This could result in injury or damage.
- Do not use the hob 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.

- Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.
- Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.
- If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire extinguisher or fire blanket, saucepan lid, damp towel or similar to smother the flames.

- Do not flambé under a cooker hood. The flames could set the cooker hood on fire.
- Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

Appliance faults

In the event of damage or a defect, switch off the appliance immediately. Turn off the gas supply tap, and disconnect completely from the electricity supply. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Service Department.

Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

- If there is any damage to the ceramic surface the appliance must be disconnected from the mains electricity and gas supplies immediately and not used until it has been repaired. Danger of electric shock.
- Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.
- While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer.

 Otherwise the guarantee is invalidated.

Further safety notes

- When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods, e.g. poultry, may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. If in doubt, select a longer cooking or reheating time.
- Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.
- Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.
- If the appliance has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety. This should be done at regular intervals.

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

Caring for the environment

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 that they are recycled.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about available recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

Before using for the first time

General notes

A data plate for your appliance is supplied with this documentation. It should be stuck into the space provided at the end of the instruction book. The address of the nearest Service Department is given on the back page.

Before using for the first time

Cleaning and heating up for the first time

Before using for the first time clean the hob and all removable parts as follows:

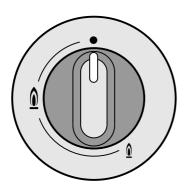
- The removable parts of the gas burner assembly can be washed in a mild solution of water and washing-up liquid. Wipe dry and reassemble in the correct order (see "Cleaning and care").
- Clean the ceramic surface with a damp cloth only, and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove. Metal components have a protective coating which may give off a slight smell when the hob is 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.

Using the gas hob

Switching on, Switching off, Controls

The control knobs are used to switch on the burner and regulate the strength of the flame.



- the gas supply is turned off

1 weak flame

Switching on:

- The control knob for the burner required must be pressed in and turned anti-clockwise to the large flame symbol to switch on.
- When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.

If the flame goes out, repeat the procedure, keeping the control knob pressed in for a few extra seconds.

■ With the knob no longer pressed in you can continue turning it towards the small flame symbol.

Control 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 burning.





Switching off:

■ Turn the knob clockwise until the • position is reached.

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

Remember: Turn anti-clockwise to switch on, turn clockwise to switch off. The control knob cannot be turned anti-clockwise from the small flame symbol to the ● position.

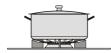
Using the gas hob

Pans

Burners	Min. pan base diameter in cm
small	12
large	14
	Max. diameter at top of pan in cm
small	22
large	24

- Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burner and smaller diameter pans on the small burner.
- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.





 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.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- 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 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 hob. The manufacturer cannot be held liable for this type of damage.
- Use a pan lid whenever possible to minimise heat loss.

Using the gas hob

Safety cut-out

This appliance is fitted with an electric 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 hob again, turn the knob clockwise until the "•" position is reached and switch on as normal.

The safety cut-out operates independently from the electricity supply. This means that it is still active when the hob is used during a power cut (see "Use during a power cut").

Use during 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 knob 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 knob pressed in for a further 8-10 seconds and then release it.

General notes

Clean the appliance regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components for which the manufacturer cannot accept liability.

Do not use any sharp objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Do not use any of the following on your hob as they can damage the surface:

cleaning agents containing sand, soda, alkalines, acids or chlorides, grill and ovensprays, dishwasher detergent, stain or rust removers, scouring agents or cream cleaners, abrasive sponges and brushes.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

The ceramic surface can be cleaned using a proprietary cleaning agent for ceramic surfaces. Follow the manufacturer's instructions on the packaging.

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

After cleaning, dry thoroughly with a soft cloth to prevent a build up of limescale deposits.

Pan supports, controls

Remove the pan supports.

Clean the pan supports and the controls with a solution of hot water and a little washing up liquid applied with a soft sponge. Soak stubborn soiling first to loosen it.

Finally, wipe dry using a soft cloth.

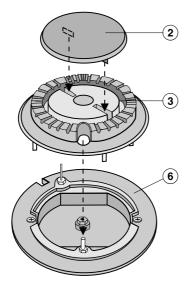
Ceramic surface

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then apply a few drops of a proprietary cleaning agent for ceramic surfaces using a soft cloth or kitchen paper towel. This way any limescale deposits, caused for example by water boiling over, are removed.

Finally wipe the hob surface with a damp cloth and then dry it with a clean soft cloth.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.



The surface of the burner cover will gradually become more matt with time. This is quite normal and will not affect the operation of the hob.

- Wipe the fixed parts of the burner base with a damp cloth and dry afterwards.
- Gently wipe the ignitor and the ignition safety device with a well wrung-out cloth and wipe dry with a clean cloth.

Burners

The burners can be dismantled for cleaning once they have cooled down.

Proceed as follows:

■ Take off all the removable parts of the burner and wash in a solution of hot water and washing-up liquid. Then dry them all thoroughly. Make sure that the flame holes are clean and completely dry.

Re-assemble the burner as follows (see illustration):

- Make sure that all the locating tabs and notches line up exactly. Place the burner head ③ on to the burner base ⑥ so that the ignitor and the ignition safety control extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace the burner cap ② ensuring that the locating tabs fit into the notches in the burner head.

Important: replace parts in the correct order after cleaning.

- 1. Do not mix up the top and bottom.
- 2. The locating lugs must fit exactly into the notches.

Problem solving guide

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. Unauthorised repairs could be dangerous.

However, some minor problems can be resolved as follows:

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 clean and unblocked.
- The mains fuse has blown. If this is the case, call an electrician or the Service Department. (The gas can be lit with a match). (See "Use during a power cut").

... the gas flame goes out after being lit

Check whether the burner cover is correctly assembled.

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

Check whether food deposits have lodged themselves between the ignitor and the burner cover.

Carefully remove any soiling. Do not let

the ignitor get wet.

... the flame suddenly looks different

Check whether the burner is correctly assembled.

Gas connection

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

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 data plate.

The gas installation must be made in such a way that the isolating valve is visible and easily accessible.

The gas hob is normally suitable for connection to either natural or liquid gas. Check suitability in your country with your dealer or agent.

The hob is supplied ready for connection to natural gas.

Depending on country, a set of jets for conversion to liquid gas is included with the hob.

Conversion to another type of gas is described in the separate Installation Instructions.

Electrical connection

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

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.

The data plate gives the necessary data for connection.

Voltage: 230 - 240 V, 50 Hz

Rated load: see data plate

Plug rating: 10 A

Test marks Gas safety

Electrical safety, C-Tick Mark.

Electrically suppressed according to AS/NZS 1044

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 \bot 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.

After sales service

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

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

Data plate

Space in which to stick 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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