

## Operating and installation instructions



### Induction wok CS 1223

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

en - GB

M.-Nr. 07 180 671

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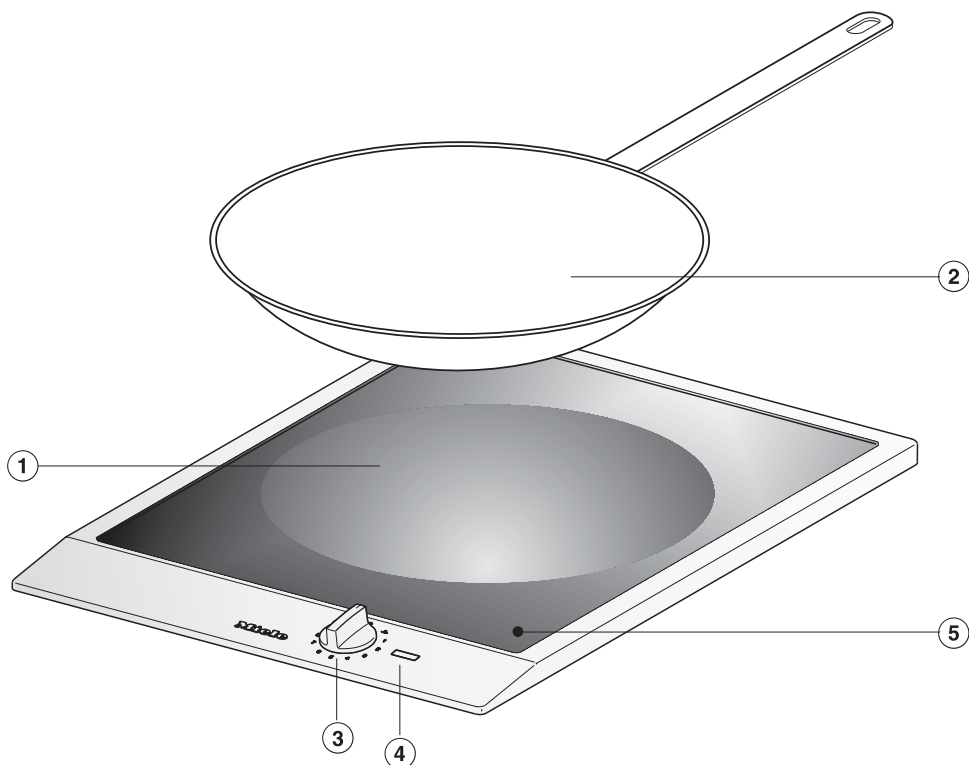
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# Guide to the appliance



- ① Wok basin  
(Ø) 300 mm / rating:  
normal: 2400 W  
with Booster: 3200 W

- ② Wok  
③ Control  
④ Indicators  
⑤ Display

## Indicators



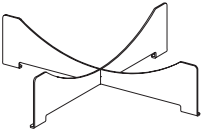
- ⑥ In-operation indicator  
⑦ Booster indicator  
⑧ Residual heat indicator

## Display

<i>U</i>	No wok on cooking zone, or wok unsuitable
<i>A</i>	Auto heat-up
<i>F</i>	Fault message (See "Problem solving guide")
<i>E / O</i>	Safety switch-off (See "Safety features")
<i>I</i>	Booster in operation
<i>H</i>	Overheating protection (See "Safety features")
<i>L</i>	Lock (see "Safety features")

## Accessories supplied

### Wok (CSWP 1400)



### Wok rest



## Warning and Safety instructions

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This appliance complies with all current local and national safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

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

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

### Correct application

► This wok is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:

- Shops
- Offices and showrooms

and by residents in establishments such as:

- Hostels and guest houses.

► The wok is intended for domestic use only to cook food and keep it warm.

Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

► The wok is not intended for outdoor use.

► The wok can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

## Warning and Safety instructions

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### Safety with children

- ▶ Activate the lock to ensure that children cannot switch on the wok inadvertently.
- ▶ The wok is not a toy! To prevent the risk of injury, do not let children play with the appliance or its controls.
- ▶ Children under 8 years of age must be kept away from the wok unless they are constantly supervised.
- ▶ Children 8 years and older may use the wok only if they have been shown how to use it in a safe way and understand the hazards involved.
- ▶ The wok gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Do not store anything which might arouse a child's interest in storage areas above or next to the wok. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.
- ▶ Take care that children are not able to pull the wok pan down off the appliance. Turn the wok handle inwards away from the edge of the appliance. Danger of burning or scalding.

## Warning and Safety instructions

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► 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.

### Technical safety

► Before installation, check the wok for visible signs of damage. Do not install and use a damaged appliance. It could be dangerous.

► The electrical safety of the wok can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► Before connecting the wok to the mains electricity supply, make sure that the data quoted on the data plate match the household mains supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

► For safety reasons, the wok may only be used after it has been built in.

## Warning and Safety instructions

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► Do not open the casing of the wok.

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 suitably qualified and competent person in strict accordance with current national and local safety regulations.

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

► During installation, maintenance and repair work, the wok must be disconnected from the mains electricity supply.

► While the wok is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is 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 V V-F (pvc insulated), available from Miele.

## Warning and Safety instructions

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- ▶ The wok is not intended for use with an external timer switch or a remote control system.
- ▶ Do not connect the wok to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ Do not use the wok if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock.
- ▶ The wok may be connected via a fused plug and switched socket. If you wish to connect it to a fused spur connection, or if it is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Miele cannot be held liable for damage caused by incorrect installation or connection.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

## Warning and Safety instructions

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### Correct use

- ▶ For people fitted with a heart pacemaker:  
Please note that the area immediately surrounding the wok is electromagnetically charged, It is unlikely to affect a pacemaker.  
However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the wok.
- ▶ Only use the wok pan supplied with the appliance.  
For safety reasons, other wok pans should not be used: fire hazard. See "Induction - Suitable pans"
- ▶ The wok gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicator goes out.
- ▶ Do not leave the wok unattended whilst it is in use. If the wok pan boils dry, it could cause damage to the ceramic surface for which Miele cannot be held liable. 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.

## Warning and Safety instructions

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- ▶ Use heat-resistant pot holders or gloves when using the wok. Do not let them 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 cooker hood. The flames could set the cooker hood on fire.
- ▶ Do not use the wok as a resting place for anything. Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the appliance could also melt or catch fire. Switch the appliance off after use.
- ▶ Where several appliances are installed side by side  
Do not place hot pots or pans on the cover strip as this can damage the seal.
- ▶ Do not cover the wok, e. g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if it is still warm.
- ▶ Keep the ceramic surface clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

## Warning and Safety instructions

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- ▶ Do not place hot pans on the area around the display. This could damage the electronic unit underneath.
- ▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the wok, ensure that the cable of the electrical appliance does not come into contact with the hot wok. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the induction wok when it is hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the surface whilst they are still hot, using a shielded scraper blade.  
Take care not to burn yourself.  
If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.  
Clean the appliance once it has cooled down.

## Warning and Safety instructions

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- ▶ The wok is fitted with a cooling fan. If a drawer is fitted directly underneath the wok, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the wok. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.
- ▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the wok. Cutlery inserts must be heat-resistant.
- ▶ Metal utensils stored in a drawer under the wok can become hot if the induction wok is used intensively for a long time.
- ▶ 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.

## Warning and Safety instructions

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► If the wok is installed behind a kitchen furniture door, it may only be used with the furniture door open. Only close the door when the appliance is switched off and the residual heat indicator has gone out.

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

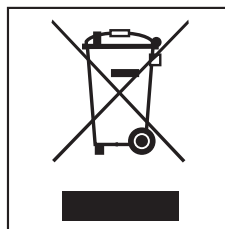
### Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should 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.

### Disposal of your old appliance

Electrical and electronic appliances 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. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

## Before using for the first time

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

### Cleaning for the first time

- Remove any protective wrapping and adhesive labels.
- Before using for the first time, clean the appliance 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.

### Before using for the first time

When the induction wok is first connected, and after a power cut, all of the indicators in the display light up for approx. 1 second for testing purposes. The appliance can be used as soon as the indicators go out.

When the appliance is used for the first time, it may give off a slight smell and some vapours. The smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

## The induction principle

An induction coil is located underneath the induction wok. When the appliance is switched on, this coil creates a magnetic field. This magnetic field in turn creates, or induces, current in the base of the wok on it. The wok basin itself is heated up indirectly by the heat given off by the wok pan.

The appliance only works when the wok supplied is used (see "Suitable pans").

Induction heating **does not work**...

- if it is switched on without the wok in place.
- if the wok is removed from the appliance whilst it is switched on.

If this happens, **U** will flash in the display.

If the wok is replaced within 3 minutes, the **U** symbol will go out and you can continue as normal.

If the wok is not replaced, the induction wok will switch off automatically after 3 minutes. **D** and **E** will flash alternately in the display.

To use the induction wok again, first turn the control to "0".

Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning.

Switch the appliance off after use.

# Induction

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## Noises


The following noises might occur when the induction wok is in operation:

- On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.
- You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the wok is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

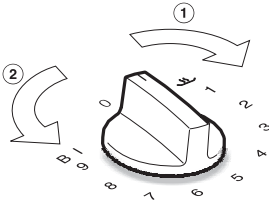
## Suitable pans

**Only** use the wok supplied with the appliance for cooking food. This wok is designed specifically for the appliance.

 If other woks are used, there is a risk of fat or food overheating and catching fire.

## Switching on and off

The induction wok is switched **on** by turning the control **clockwise** ① to the power setting required, and is switched **off** by turning the control **anticlockwise** ② to "0".



Do not turn the control to "0" by turning it past BL.

When the induction wok is switched on, the in-operation indicator lights up. Once it has reached a certain temperature, the residual heat indicator also lights up.

After the appliance has been switched off, the in-operation indicator goes out.

## Residual heat indicator

The residual heat indicator remains on until the induction wok is cool enough to touch.

Do not touch or place any heat sensitive objects on the induction wok while the residual heat indicator is still on.  
Danger of burning.

# Operation

## Settings

Cooking process	Settings
Keeping food warm, melting chocolate	1 - 2
Warming food up	3 - 6
Stir-frying, e.g. Chinese dishes	7- 9

## Auto heat-up

Continued cooking setting	Heat-up time in minutes and seconds (approx.)
1	0 : 15
2	0 : 15
3	0 : 25
4	0 : 50
5	2 : 00
6	5 : 50
7	2 : 50
8	2 : 50
9	-

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

Taking the wok off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if the wok is placed back on the appliance within 3 minutes.

### Activating Auto heat-up

- Turn the control anticlockwise as far as it will go, and hold in that position until *H* appears in the display.

If you hold the control for too long, *L* will appear in the display which means that the lock has been activated (see "Safety features - Lock").

- Turn the control clockwise to the continued cooking setting required.

Auto heat-up will not be activated if you do not select a continued cooking setting within 5 seconds.

The continued cooking setting can be changed during the first 10 seconds after Auto heat-up has been activated; after that, it cannot be changed. Changing the continued cooking setting after 10 seconds deactivates Auto heat-up.

An *H* lights up in the display during the Auto heat-up phase.

## Booster function

The induction wok is equipped with a booster function which increases the power level.

If activated, the appliance will operate on power setting **9** with an extra boost of power for a period of 10 minutes.

Taking the wok off the appliance whilst the Booster is in operation interrupts the Booster. It will resume if the wok is placed back on the appliance within 3 minutes.

If the wok reaches its maximum permitted temperature before 10 minutes is up, the booster function switches off and the appliance resumes at power setting **9**.

Only the wok supplied has this safety feature, which ensures that the appliance switches off when it gets too hot.

## To switch on the booster function

- Turn the control past power setting **9** to **BI**, and then back to **9**.

**I** appears in the display, and the **B** indicator also lights up.

After 10 minutes the appliance will automatically switch down to power setting **9**, and the **B** indicator and the **I** symbol in the display go out.

## To switch off the booster function

The booster function can be cancelled early.

- Turn the control past power setting **9** to **BI**; or reduce the power setting.

# Safety features

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## Lock

The induction wok is fitted with a safety lock to prevent unauthorised use, e.g. by children.

### To activate the lock

- Turn the control anticlockwise as far as it will go, and hold in that position until **L** appears in the display.

Every time the control is touched after this, an **L** will show in the display for 3 seconds.

### To deactivate the system lock

- Turn the control anticlockwise as far as it will go, and hold in that position until the **L** goes out, and **U** appears briefly in the display.

Safety switch-off

The induction wok is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If the induction wok is heated for an unusually long period of time (see chart), and the power setting is not altered, it will switch itself off automatically.

⏻ and ⏻ will flash alternately in the display.

To use the induction wok again, first turn the control to "0". The In-operation indicator and the display will go out.

Power setting	Maximum operating time in hours
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

# Safety features

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## Overheating protection

The induction coil is equipped with overheating protection. Before the induction coil gets too hot, overheating protection cuts in in one of the following ways:

- If the booster function is being used it will be switched off.
- If the temperature continues to rise after the booster function is switched off, the power setting will be reduced.
- If the temperature continues to rise after the power setting has been reduced, the induction wok will switch off and **H** will appear in the display.

■ Turn the control to "0".

The induction wok can only be used again in the normal way after the **H** has gone out.

If the control is not turned back to "0", **E** and **D** will flash in the display alternately once the induction wok has cooled down sufficiently. To use the induction wok again, first turn the control to "0".


The induction coil can overheat if

- the appliance is used for too long at maximum power.
- the appliance is not well enough ventilated.

If a drawer is fitted directly underneath the appliance, there must be sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the induction wok.

If the overheating protection device trips again, contact the Service department.

Miele offer a range of branded cleaning and conditioning products. See "Optional accessories".

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

The appliance should be cleaned after each use. Let it cool down to room temperature before cleaning. To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

### **To avoid damaging the surface 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, 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)
- melamine eraser blocks.

# Cleaning and care

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## Ceramic surface

Do not use washing-up liquid to clean the ceramic surface. Washing-up liquid will not remove all soiling and deposits. It will form an invisible coating which will cause permanent discolouration of the ceramic surface. Clean the appliance regularly with a suitable ceramic hob cleaning agent.

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

Then clean the appliance with Miele ceramic and stainless steel hob cleaning agent (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaning agent whilst the appliance is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the appliance with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the appliance the next time it is used, and cause damage to the ceramic surface.

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

Should any **sugar, plastic or aluminium foil** spill or fall onto the hot appliance while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the appliance whilst they are still hot using a shielded scraper blade. Take care not to burn yourself.

Allow the appliance to cool down, and then clean as described above.


## Stainless steel

Miele's ceramic and stainless steel hob cleaning agent is suitable for cleaning stainless steel surfaces (see "Optional accessories").

To help prevent re-soiling, we recommend a stainless steel conditioning agent (see "Optional accessories").

Apply sparingly with a soft cloth.

Do not use the ceramic and stainless steel hob cleaning agent on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

## What to do if...

### ... the induction hob does not heat up.

Check whether

- the lock is activated.  
If necessary, deactivate it (see "Lock").
- the mains fuse has tripped.
- the overheating protection mechanism has been triggered (see section "Overheating protection").
- the demo mode has been activated.  
When demo mode has been activated, the "d" symbol will appear in the display for a second.  
To deactivate demo mode, turn the control anticlockwise as far as it will go twice briefly (<1 second), then turn it again and hold for approx. 3 seconds.

If none of the above is the case, then turn the control to "0", and disconnect the appliance from the electricity supply for approx. 1 minute.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

### ... appears in the display.

Check whether the empty appliance has been left on by mistake.

### ... *F* and *01* flash alternately in the display.

Check whether the control is damaged or stuck.

If this is not the case, call the Miele Service Dept.

### ... *F* and a number flash alternately in the display.

Call the Service Department.

### ... the induction wok switches off automatically.

The safety switch-off feature or the overheating protection mechanism has been triggered (see "Safety switch-off" and "Overheating protection").

# Problem solving guide

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## **... one of the following has occurred:**

- The booster has automatically switched off early.
- **E** and **D** flash alternately in the display.

The overheating protection mechanism has been triggered (see "Overheating protection").

## **... the cooling fan continues to run after the appliance has been switched off.**

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

## **... the food in the wok hardly heats up or does not heat up at all when the Auto heat-up function is switched on.**

This might be because a large quantity of food is being cooked.

Select a higher continued cooking setting.

## Optional accessories

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

These products can be ordered online at:



or from Miele (see back cover for contact details)

### Wok CSWP 1400



### Ceramic and stainless steel hob cleaner 250 ml



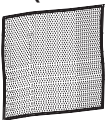
Removes heavy soiling, limescale deposits and aluminium residues.

### Stainless steel conditioning agent 250 ml



Removes water marks, flecks and fingerprints.  
Helps prevent re-soiling.

### E-Cloth (microfibre cloth)



Removes fingerprints and light soiling

# Safety instructions for installation

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

To avoid the risk of damaging the appliance fit the wall units and extractor hood before installing it.

► 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.

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

► After installation, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, such as a drawer.

► The appliance may only be installed above a Miele oven if the worktop is at least 40 mm thick.

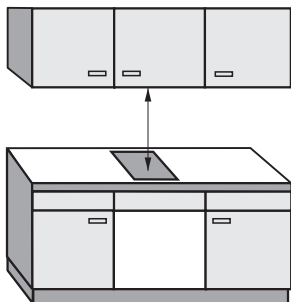
► This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by the appliance could damage the appliance below.

► The minimum safety distances given on the following pages must be observed.

All dimensions in this instruction booklet are given in mm.

# Safety instructions for installation

## Safety distance above the appliance



When two or more appliances are installed together below a cooker hood, e.g. an induction hob or wok and a gas hob, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the appliance below.

# Safety instructions for installation

## Safety distances to the sides of the appliance

Ideally the appliance 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 built-in appliance (see illustrations).

Due to the high temperatures radiated by the appliance, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

The following minimum distance ① between the worktop cut-out and a wall or tall unit to the right or left of it must be maintained:

**40 mm** for CS 1212 / CS 1212-1  
CS 1221 / CS 1221-1  
CS 1222  
CS 1223  
CS 1234 / CS 1234-1

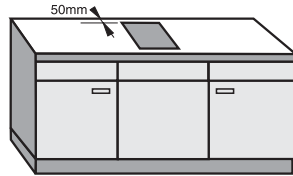
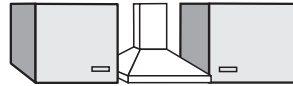
**50 mm** for CS 1112  
CS 1122  
CS 1134  
CS 1326  
CS 1327  
CS 1411

**100 mm** for CS 1012 / CS 1012-1

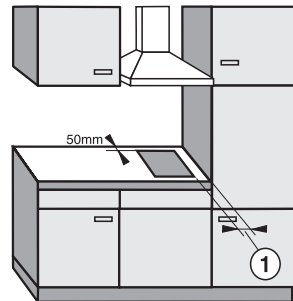
**150 mm** for CS 1421  
CS 1312  
CS 1322

**200 mm** for CS 1034 / CS 1034-1

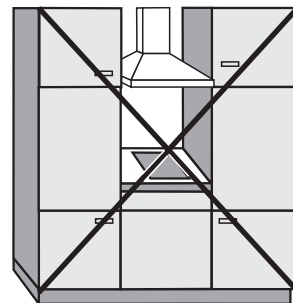
**250 mm** for CS 1011  
CS 1021



Recommended



Not recommended



Not allowed

## Safety distances underneath the appliance

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

The minimum gap between the underside of the appliance and

- the top of an **oven** is **15 mm**.
- the top of an **interim shelf** is **15 mm**.
- the base of a **drawer** must be **75 mm**.

## Interim shelf

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

A ventilation gap of 10 mm at the back of the appliance is necessary to accommodate the cabling.

We recommend a ventilation gap at the front of the appliance of 20 mm to ensure good ventilation.

# Safety instructions for installation

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

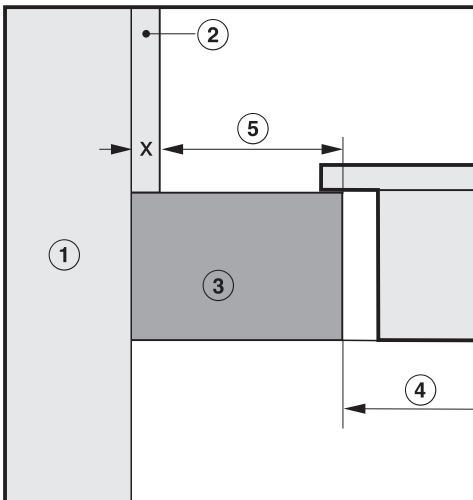
A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

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

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

Example: 15 mm niche cladding

$50 \text{ mm} - 15 \text{ mm} = \text{minimum safety distance of } 35 \text{ mm}$



① Masonry

② Niche cladding

Dimension x = thickness of niche cladding material

③ Worktop

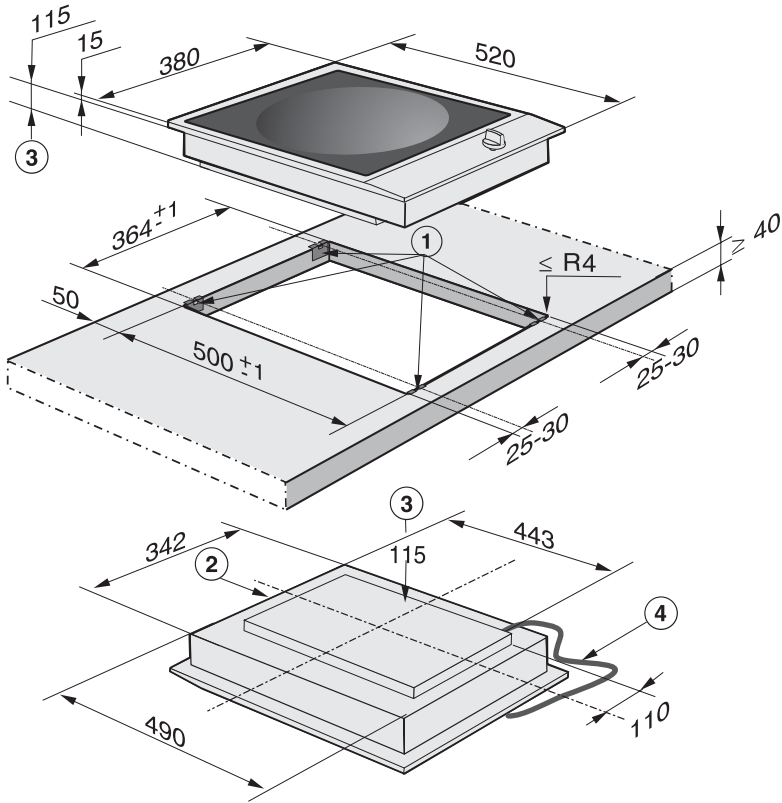
④ Worktop cut-out

⑤ Minimum safety distance

for **combustible** materials is 50 mm

for **non-combustible** materials is 50 mm less dimension x

# CS 1223



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Mains connection cable, L = 1440 mm

## Preparing the worktop

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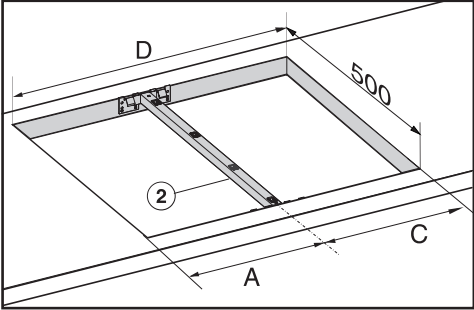
- Make the worktop cut-out for one or more appliances in accordance with the building-in diagrams.  
Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance.  
See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.  
Make sure that the sealant does not come in contact with the worktop surface

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.

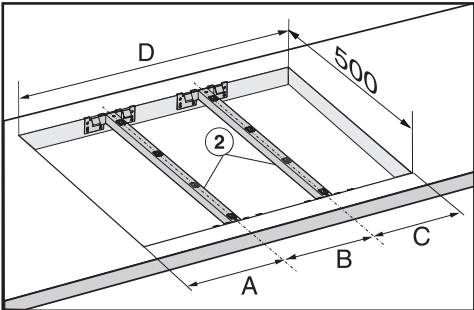
# Installation of several appliances

When installing two or more appliances next to each other a spacer bar ② must be used between each one.  
See "Fixing the spring clamps and spacer bars".

## Worktop cut-out - two appliances



## Worktop cut-out - three appliances

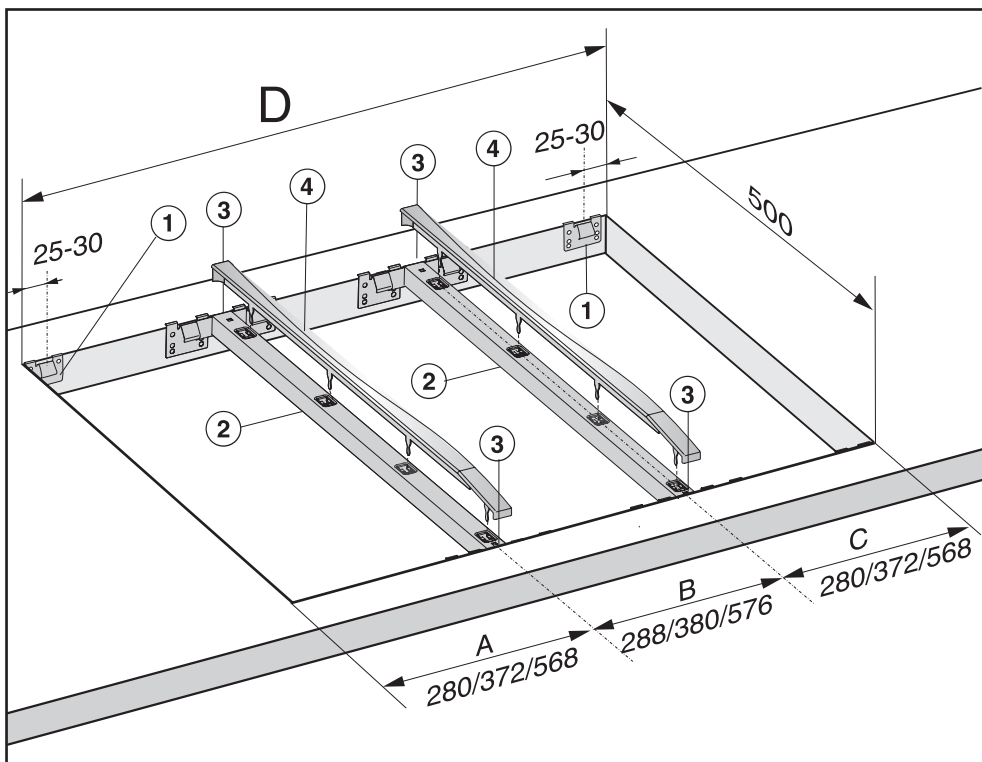


### To calculate the cut-out width (D) required:

Add up the widths of each appliance (e.g. 288 mm, 380 mm) and subtract 16 mm from this figure

Number of appliances	Appliance width in mm	Worktop cut-out in mm
1	288	$288 - 16 = \mathbf{272}$
2	288, 288	$288 + 288 - 16 = \mathbf{560}$
2	288, 380	$288 + 380 - 16 = \mathbf{652}$
3	288, 288, 288	$288 + 288 + 288 - 16 = \mathbf{848}$
3	288, 288, 380	$288 + 288 + 380 - 16 = \mathbf{940}$

## Installation of several appliances



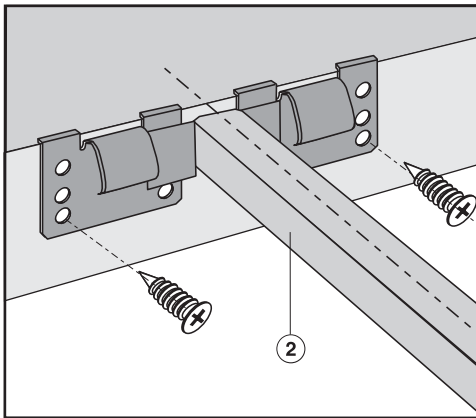
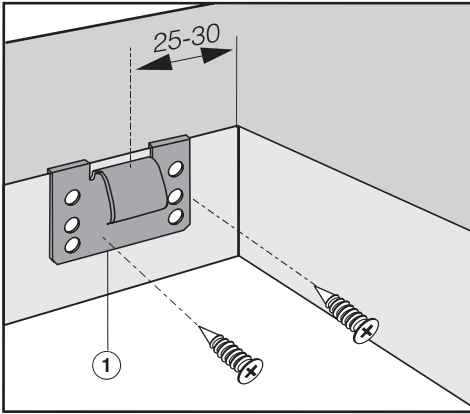
- ① Spring clamps
- ② Spacer bars
- ③ Gaps between spacer bars and worktop
- ④ Cover strips

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

# Fixing the spring clamps and spacer bars

## Wooden worktops

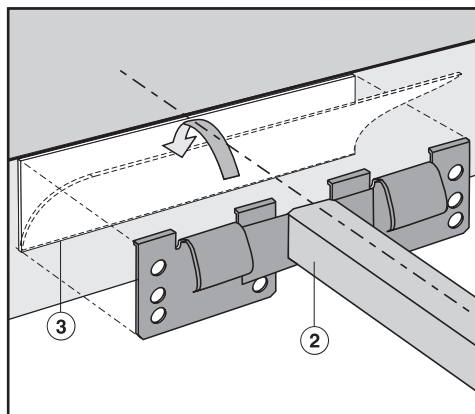
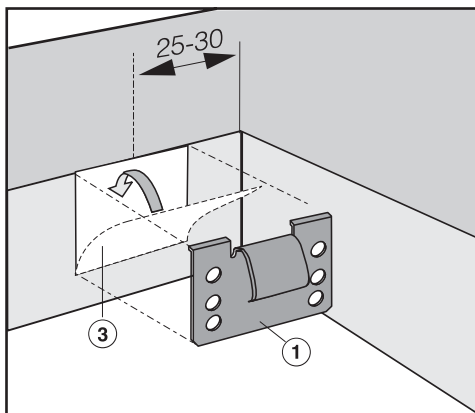


- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

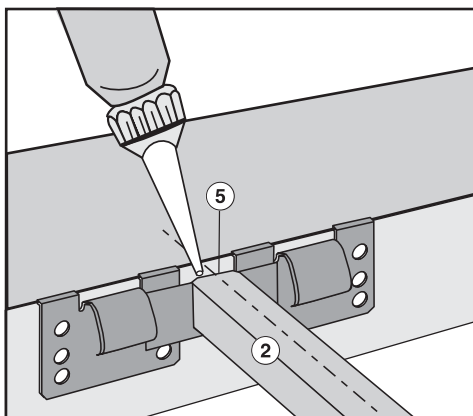
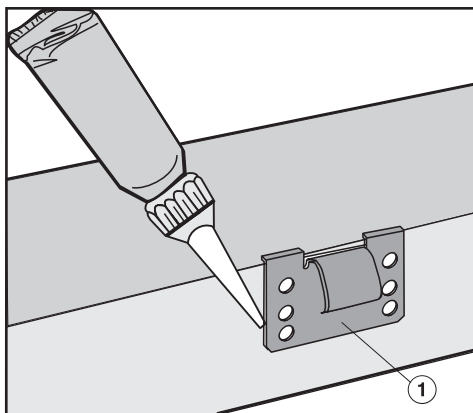
# Fixing the spring clamps and spacer bars

## Granite and marble worktops

The screws are not required for granite or marble worktops.



- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

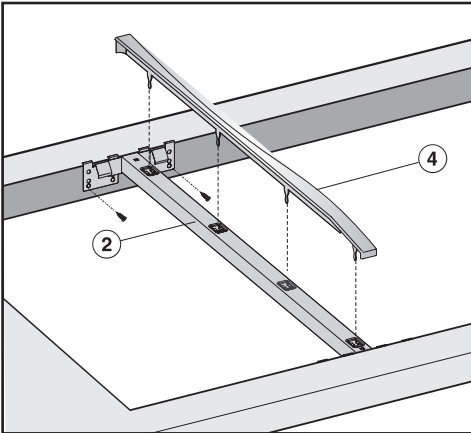


- Apply silicone to the side edges and the lower edges of spring clamps ① and spacer bars ②.
- Then fill gap ⑤ between the spacer bars and the worktop with silicone.

## Installing the appliance(s)

- Feed the connection cable down through the cut-out.
- Starting at the front, position the appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this make sure that the seal under the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round. **Do not use sealant.**
- Push the appliance to the side until the holes in the spacer bar can be seen.
- Starting at the front, position the next appliance in the worktop cut-out.
- Connect the appliance(s) to the mains (see "Electrical connection").
- Check that the appliance(s) work(s).

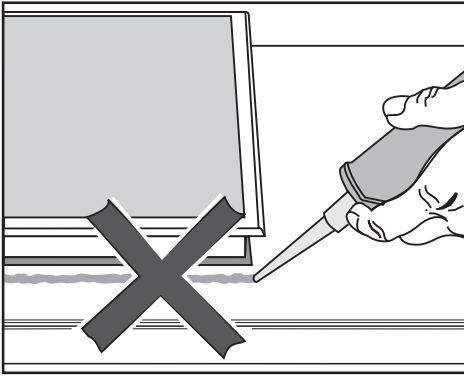
Once installed, the appliance can only be removed using a special tool. It can also be pushed up out of the cut-out from below. It must be pushed up from the back first.



- Fit the cover strip ④ into the holes in the spacer bar ②.

## General installation tips

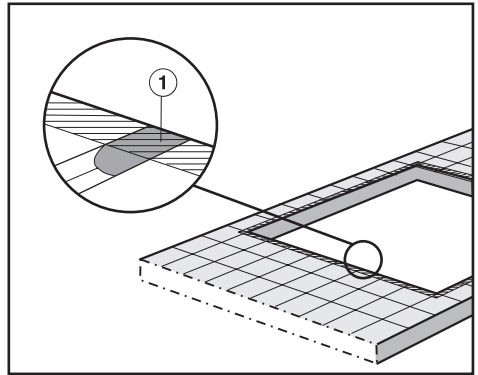
### Seal between the appliance and the worktop



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

The appliance must not be sealed with sealant (e.g. silicone). This could result in damage to the appliance or the worktop if it ever needs to be removed for servicing.

### Tiled worktop



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

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

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.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

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

Connection should be made via a fused plug and switched socket or a double pole fused spur connection unit, or a suitable isolator (as appropriate) which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

### Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

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

Green/yellow	= earth
Blue	= neutral
Brown	= live

## WARNING THIS APPLIANCE MUST BE EARTHED

Please make sure that the connection data quoted on the data plate match the household mains supply.

# Electrical connection

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## Important

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 local and national regulations. It is most important that this basic safety requirement is present and tested regularly and if there is any doubt the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

## After sales service, data plate, guarantee

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

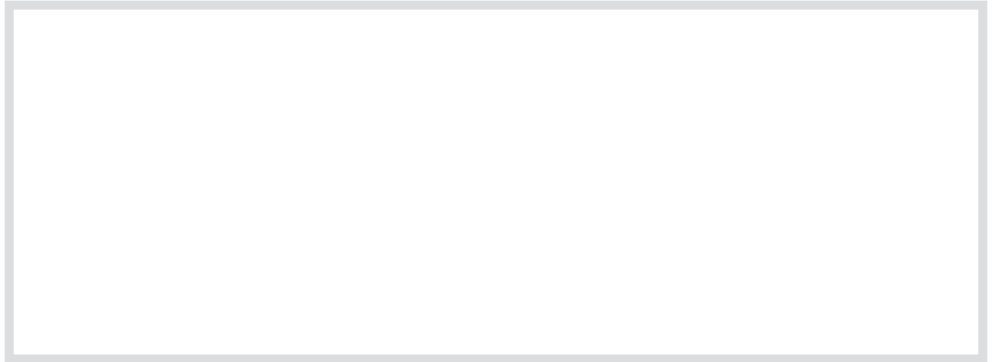
- Your Miele dealer, or
- the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance which are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

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 instructions.



### Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk)

## **United Kingdom**

Miele Co. Ltd.

Fairacres, Marcham Road

Abingdon, Oxon, OX14 1TW

Tel: 0845 365 0555

Fax: 0845 365 0777

Customer Contact Centre Tel: 0845 365 6600

E-mail: [info@miele.co.uk](mailto:info@miele.co.uk)

Internet: [www.miele.co.uk](http://www.miele.co.uk)

## **Australia**

Miele Australia Pty. Ltd.

ABN 96 005 635 398

1 Gilbert Park Drive, Knoxfield, VIC 3180

Tel: (03) 9764 7130, Fax: (03) 9764 7149

Internet: [www.miele.com.au](http://www.miele.com.au)

## **China**

Miele (Shanghai) Trading Ltd.

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Jing' an District

200040 Shanghai, PRC

Tel: +86 21 6157 3500

Fax: +86 21 6157 3511

E-mail: [mieleshanghai@cn.miele.com](mailto:mieleshanghai@cn.miele.com)

Internet: [www.miele.cn](http://www.miele.cn)

## **Miele (Hong Kong) Limited**

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Hong Kong

Tel: (852) 2610 1331

Fax: (852) 2610 1013

Email: [mielehk@miele.com.hk](mailto:mielehk@miele.com.hk)

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Miele India Pvt. Ltd.

Ground Floor, Copia Corporate Suites

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New Delhi - 110025

Tel: 011-46 900 000, Fax: 011-46 900 001

E-mail: [customercare@miele.in](mailto:customercare@miele.in)

Internet: [www.miele.in](http://www.miele.in)

**Manufacturer:** Germany - Miele & Cie. KG

Carl-Miele-Straße 29, 33332 Gütersloh



## **Ireland**

Miele Ireland Ltd.

2024 Bianconi Avenue

Citywest Business Campus, Dublin 24

Tel: (01) 461 07 10, Fax: (01) 461 07 97

E-Mail: [info@miele.ie](mailto:info@miele.ie), Internet: [www.miele.ie](http://www.miele.ie)

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Miele New Zealand Limited

Unit L, 10-20 Sylvia Park Road

Mt. Wellington, 1060, Auckland, NZ

Internet: [www.miele.co.nz](http://www.miele.co.nz)

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163 Penang Road

# 04 - 02/03 Winsland House II

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Internet: [www.miele.co.za](http://www.miele.co.za)

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Tel: +971-4-341 84 44

Fax: +971-4-341 88 52

E-Mail: [info@miele.ae](mailto:info@miele.ae)

Internet: [www.miele.ae](http://www.miele.ae)