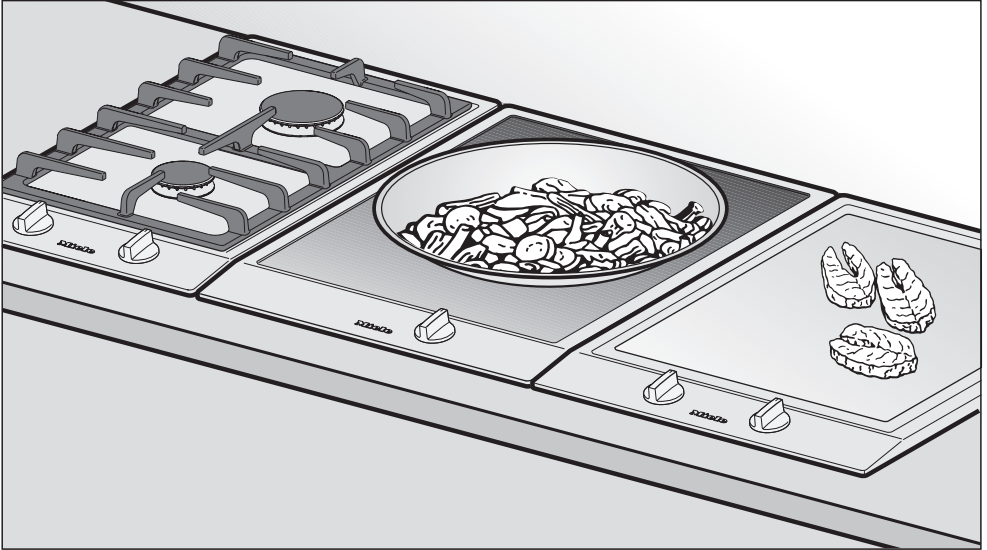


# Miele

## Operating and installation instructions



## Ceramic cooktops with induction CS 1212 CS 1221

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. 07 235 340

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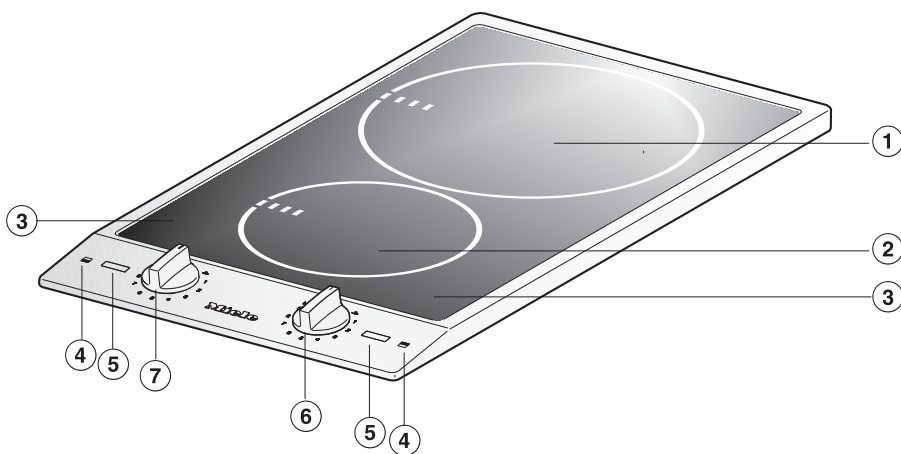
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# Guide to the appliance

## CS 1212



① Cooking zone with twin booster (BI/II)

② Cooking zone with single booster (BI)

③ Display

④ Cooking zone symbols

⑤ Indicators

Cooking zone controls:

⑥ Rear

⑦ Front

### Indicators

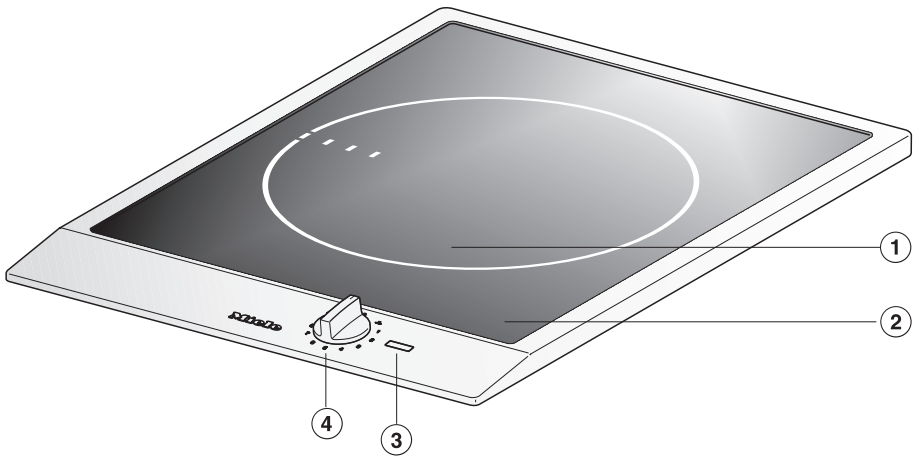


⑫ In-operation indicator

⑬ Booster indicator

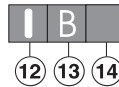
⑭ Residual heat indicator

## CS 1221



- ① Cooking zone with twin booster (BI/II)
- ② Display
- ③ Indicators
- ④ Control

### Indicators



- ⑫ In-operation indicator
- ⑬ Booster indicator
- ⑭ Residual heat indicator

# Guide to the appliance

## Display

- $\underline{L}$  = No pan on cooking zone or pan unsuitable
- $R$  = Auto heat-up
- $F$  = Fault message (see "Problem solving guide")
- $\mathcal{E} / \mathcal{O}$  = Safety switch off (see "Safety features")
- $I$  = Booster I
- $II$  = Booster II (only for cooking zones with twin boosters)
- $H$  = Overheating protection (see "Safety features")
- $L$  = Safety lock (see "Safety features")

## Cooking zones

Cooking zone	CS 1212		
	minimum to maximum $\varnothing$ in cm*	Rating in watts for 230 V**	
Front	10 - 16	normal: with booster:	1400 1800
Rear	16 - 23	normal: with Booster I: with Booster II:	2300 2900 3700
		Total:	3700

CS 1221		
minimum to maximum $\varnothing$ in cm*	Rating in watts for 230 V**	
18 - 30	normal: with Booster I: with Booster II:	2400 3200 3700

\* Pans of any diameter within the given range may be used.

\*\* The wattage quoted may vary depending on the size and material of the pans used.

# Warning and Safety instructions

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This appliance complies with all relevant local and national safety requirements. Improper use of the appliance 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 the installation, safety, operation and care of the appliance.

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 appliance is intended for domestic use for the preparation of food only.

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.

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

# Warning and Safety instructions

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## Safety with children

- ▶ Activate the safety lock to ensure that children cannot switch on the appliance inadvertently.
- ▶ Children should be supervised to ensure that they do not play with the appliance.
- ▶ 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.
- ▶ 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

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## Technical safety

► 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. The manufacturer cannot be held liable for unauthorised work.

► Before installation, check the appliance for visible signs of damage. Under no circumstances should you use it if it has been damaged. A damaged appliance is dangerous.

► Do not use the cooktop 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 electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, 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, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply.

This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

► 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).

► This appliance is not intended to be operated by means of an external timer or separate remote control-system.

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

► This appliance may be connected via a fused plug and switched socket. If you wish to connect it to an isolator switch, or if the appliance 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. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► 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.

# Warning and Safety instructions

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

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

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

▶ 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.

▶ 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 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 appliance is electromagnetically charged, and that this could affect a pacemaker.

If in any doubt consult the manufacturer of the pacemaker or your doctor.

▶ The appliance 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 indicators go out.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. 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.

▶ This appliance must not be set up or operated in the open air.

▶ 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.

▶ 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 leave the appliance unattended whilst it is in use. Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.

Boiling fat or oil could ignite and cause a fire.

▶ If, despite this, 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 flambé under a rangehood. The flames could set the rangehood on 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 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 cooktop.

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

## Warning and Safety instructions

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► Spray canisters, aerosols and other inflammable substances should not be stored in a drawer under the cooktop. Cutlery inserts must be heat-resistant.

► Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

► Keep the cooktop clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

► Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the cooktop 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.

Once the residues have been removed, allow the appliance to cool down, and then clean with a suitable proprietary ceramic cooktop cleaner.

► To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

► This cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, 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 cooktop. Do not store small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

► Do not use the appliance as a resting place for anything else. 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 cooktop could also melt or catch fire.

Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.

Switch the cooking zones off after use.

► Do not use pots and pans on the ceramic cooktop with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the cooktop surface permanently.

## Warning and Safety instructions

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▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. Because induction heating works extremely quickly the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time.

▶ Metal utensils stored in a drawer under the cooktop could become hot if the induction cooktop were used intensively for a long time.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and quantity of the food and its temperature. 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.

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

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

# Caring for the environment

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## Disposal of the packing material

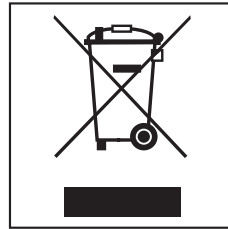
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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 or disconnected from the mains electricity 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

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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 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 cokktop 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.

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 given off do not indicate a faulty connection or appliance, and they are not harmful to health.

# Induction

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## The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a ferromagnetic pan is placed on it (see "Pans").

Induction automatically recognises the size of the pan, i.e. heat is only generated in the area covered by the base of the pan.

The cooking zone will not work:

- if it is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).
- if the diameter of the base of the pan is too small.
- if the pan is taken off the cooking zone when it is switched on.

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

If a suitable pan is placed on the cooking zone within 3 minutes, **U** will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes. **U** and **E** will flash alternately in the display.

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

Take particular care never to place cutlery or other metal objects on the cooktop. 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 cooking zones off after use.



## Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

- On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.
- If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.
- Whistling might occur when two cooking zones are in use and the bases of the pans are made of layers of different materials and one of the linked cooking zones is being operated with its booster function.
- 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 cooktop 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.

# Induction

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## Pans

### Suitable pans include:

- stainless steel pans with a magnetic base
- enamelled steel pans
- cast iron pans

### Unsuitable pans:

- stainless steel pans without a magnetic base
- aluminium and copper pans
- glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable.

Please be aware that the properties of the pan base can affect the evenness with which food heats up in the pan.

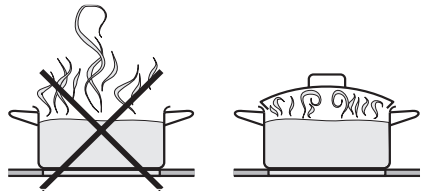
## Pan size

To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings. If the diameter of the pan is smaller than the innermost marking, the induction heating will not work. The zone will behave as if it had no pan on it.

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

## Tips on saving energy


Use a lid whenever possible to minimise heat loss.

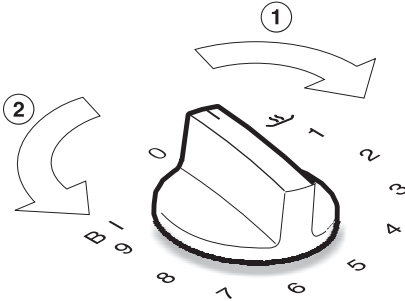


uncovered

covered

## Switching on and off

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



Each cooking zone 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 BI or BI/II.

When a cooking zone 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 cooktop is cool enough to touch.

Do not touch or place any heat sensitive objects on the induction cooktop while the residual heat display is still on. Danger of burning and fire.

# Operation

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## Settings

Cooking process	Settings*
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	2 - 4
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	3 - 5
Bringing to the boil and continued cooking of large quantities of food	5 - 6
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	7
Frying pancakes etc.	7 - 8
Boiling large quantities of water Bringing to the boil	9
Keeping warm	<u>11</u>

\* These settings which envisage approx. 4 servings, should only be taken as a guide. With deep pans, large quantities or when cooking without the lid, a higher setting is required. For smaller quantities, select a lower setting.

## 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 cooking zone switches on automatically at the highest setting and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

As the higher continued cooking settings are generally used for frying food, only a relatively short heat-up time is needed to heat up the pan initially.

Taking a pan off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if a pan is placed back on the zone 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.

# Operation

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## Booster function

The cooking zones are equipped with single (I) or twin boosters (I/II) (see "Guide to the appliance").

When activated, the power is boosted so that large quantities can be heated quickly, e.g. boiling water for cooking pasta. When Booster I is activated, the cooking zones will operate with extra power for 10 minutes and when Booster II is activated with extra power for 15 minutes.

The booster function cannot be used with two cooking zones at the same time.

The cooking zone will automatically revert to power setting 9 at the end of the booster time. The **B** as well as the *I* or *II* will go out in the display.

Taking a pan off the zone whilst the booster is in operation interrupts the booster function. It will resume if a pan is placed back on the zone within 3 minutes.

## To activate Booster I

- Turn the control past power setting 9 to BI or BI/II, and then back to 9.

*I* will appear in the display for the cooking zone and the **B** booster indicator will light up.

## To activate Booster II

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

*II* will appear in the display for the cooking zone and the **B** booster indicator will light up.

- Turn the control past power setting 9 to BI/II, and then back to 9 once more.

*II* will appear in the display for the cooking zone.

## To deactivate the booster function

The booster function can be cancelled early.

- Keep turning the control past power setting 9 to BI or BI/II until the *I* or *II* symbol in the display goes out; or reduce the power setting.

## Keeping warm

Each cooking zone has a keeping warm function.

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

This function is for keeping food that has just been cooked warm, i.e. food that is still hot. It is not for reheating food that has gone cold.

## Useful tips

Only use pans for keeping food warm. Cover the pan with a lid.

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

Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

# Safety features

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## Safety lock

Keep children away from the cooktop for their own safety.

Your appliance is equipped with a safety lock to prevent the cooktop and cooking zones being switched on.

Cooktops with 2 cooking zones:  
The control on the right is used to activate and deactivate the lock.

Cooktops with 4 cooking zones:  
The control on the outside right is used to activate and deactivate the lock for the cooking zones on the right.  
The second control from the left is used to activate and deactivate the lock for the cooking zones on the left.

### To activate the lock:

- Turn the control anti-clockwise 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 lock:

- Turn the control anti-clockwise as far as it will go, and hold in that position until the **L** goes out, and **0** appears briefly in the display.

## Safety switch-off

Your cooktop is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power setting is not altered, the cooking zone will switch itself off automatically.

**L** and **0** will flash alternately in the display for that cooking zone.

To use the cooking zone 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



## Overheating protection

All the induction coils and the cooling element for the electronics are fitted with an overheating protection mechanism.

To prevent the induction coils and cooling element from overheating, the overheating protection mechanism works on the affected cooking zone or on the entire cooktop in the following ways:

- If the booster function is being used, this will be deactivated.
- The power level will be reduced.
- If an induction coil is affected, the cooking zone with that coil will be switched off and an *H* will appear in the display.  
Other cooking zones may switch off shortly afterwards.
- Turn the control for the affected zone(s) to "0".

The cooking zone 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. To use the cooking zone again, first turn the control to "0".

- If the cooling element is affected, the power supply to the cooking zones will be reduced.

As soon as the cooling element has cooled down sufficiently, the cooking zones will continue operating at the original power setting.

- If the temperature rises after the power supply has been reduced, the cooking zones will switch off. Other cooking zones may switch off shortly afterwards.

*E* and *D* will flash alternately in the display.

- Turn the control for the affected zone(s) to "0".

The cooking zones can be used again as soon as they have cooled down to a safe level.

Overheating can be caused by:


- heating up an empty pan
- fats or oils being heated up on the highest power setting.
- there being insufficient ventilation to the underside of the appliance.

If the overheating protection mechanism triggers again, contact the Miele Customer Contact Centre.

## Cleaning and care

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Miele offer a range of branded cleaning and conditioning agents for your cooktop. See "Optional accessories".

 Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could attack the 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.

The appliance should be cleaned after each use. Let it cool down to room temperature.

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 or your cooktop, 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).

## Ceramic surfaces

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

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

Finally, wipe the cooktop with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the cooktop 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 ceramic cooktop and stainless steel cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the cooktop whilst they are still hot using a shielded scraper blade. Take good care: danger of burning.

Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic cooktop and stainless steel cleaner.

## Stainless steel


The ceramic and stainless steel cooktop cleaner is suitable for cleaning stainless steel surfaces (see "Optional accessories").

To help prevent resoiling, we recommend a stainless steel conditioner (see "Accessories"). Apply sparingly with a soft cloth.

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should be only cleaned with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge.

# Problem solving guide

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 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 cooking zones do not heat up.

Check whether

- the safety lock is activated.  
If necessary, deactivate it (see "Safety lock").
- the mains fuse has tripped.
- the overheating protection mechanism has been triggered (see section "Protection from overheating").
- 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 Customer Contact Centre.

### ... an **U** appears in the display for a cooking zone.

Check whether

- the zone was switched on by mistake without a pan on it.
- the pan being used is suitable for use on an induction zone, and that it is large enough (see "Pans").

### ... an **F** appears in the display for a cooking zone.

The temperature sensor for that cooking zone is defective.

Do not use this zone until it has been repaired.

Contact your nearest Service Dept. (See back page for address).

### ... one or more cooking zones has switched itself off automatically.

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

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

- The booster has deactivated early automatically.
- $\text{E}$  and  $\text{D}$  are flashing alternately in the display.
- An  $H$  is showing in the display.

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

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

This could be because:

- there is too much food in the pan.
- the pan not conducting heat properly.

Select a higher continued cooking setting next time or start cooking at the highest setting and then turn down to a lower setting manually later on.

### **... 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.

## Optional accessories

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Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet at [www.miele-shop.com](http://www.miele-shop.com) (depending on country) or from the Miele Spare Parts Department (see back cover).

### **Ceramic and stainless steel cooktop cleaner 250 ml**



Removes heavy soiling, limescale deposits and aluminium residues

### **Stainless steel conditioning agent 250 ml**



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

# Safety instructions for installation

---

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

► 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 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.

► 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.

► If an interim shelf is installed under the appliance, there must be a minimum gap of 40 mm between the top of the shelf and the underside of the appliance.

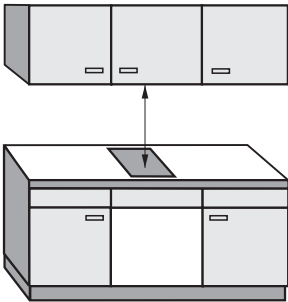
► This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by the cooktop could damage the appliance below.

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 clearances

## Safety clearance above the appliance



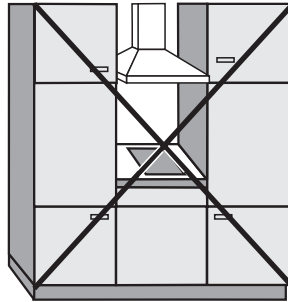
A minimum safety clearance must be maintained between the appliance and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details

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

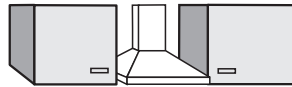
When two or more appliances are installed together below a rangehood, e.g. an induction cooktop or wok and a gas cooktop combiset, which have different safety clearances given in the installation instructions, you should select the greater clearance of the two.

## Side / rear clearances to the 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 appliance (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 the cooktop to a combustible surface\* shall be a 300 mm horizontal distance from the periphery of any electric burner.

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

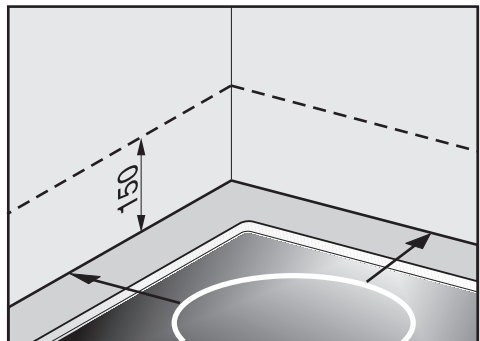
- **combustible surface\*** shall be a 200 mm horizontal distance from the periphery of any electric burner.
- **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

If the clearance between the periphery of any electric 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. The shown area indicates the protected surface, which may be ceramic tiles or other approved material.

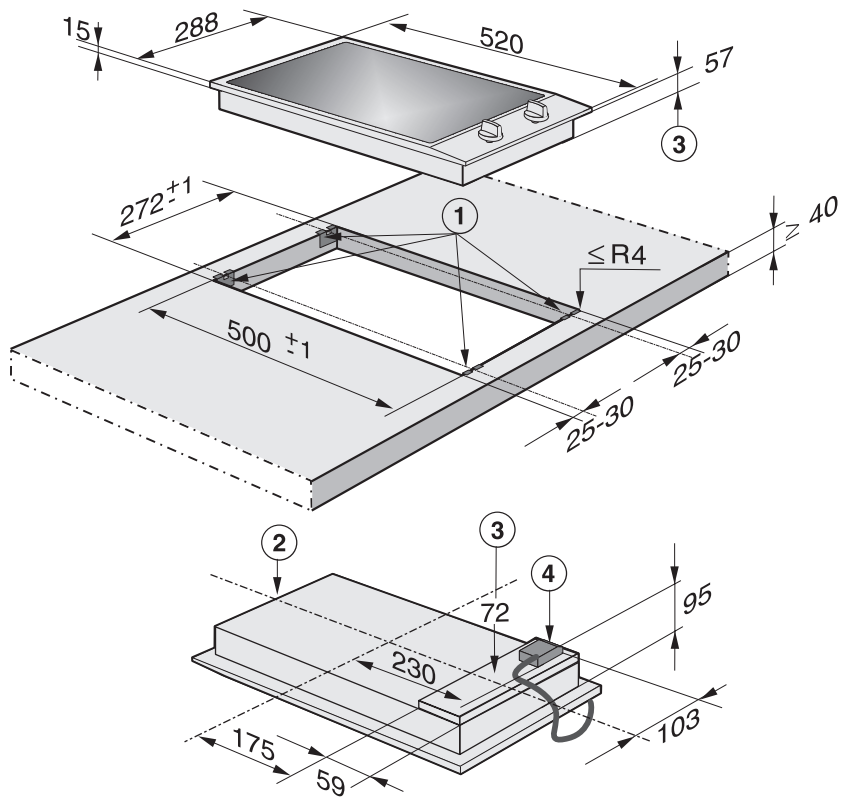


\* Combustible surface:

The surface of a material that is capable of catching fire and burning at temperature exceeding 50 K above ambient.

# Appliance and building-in dimensions

## CS 1212



① Spring clamps

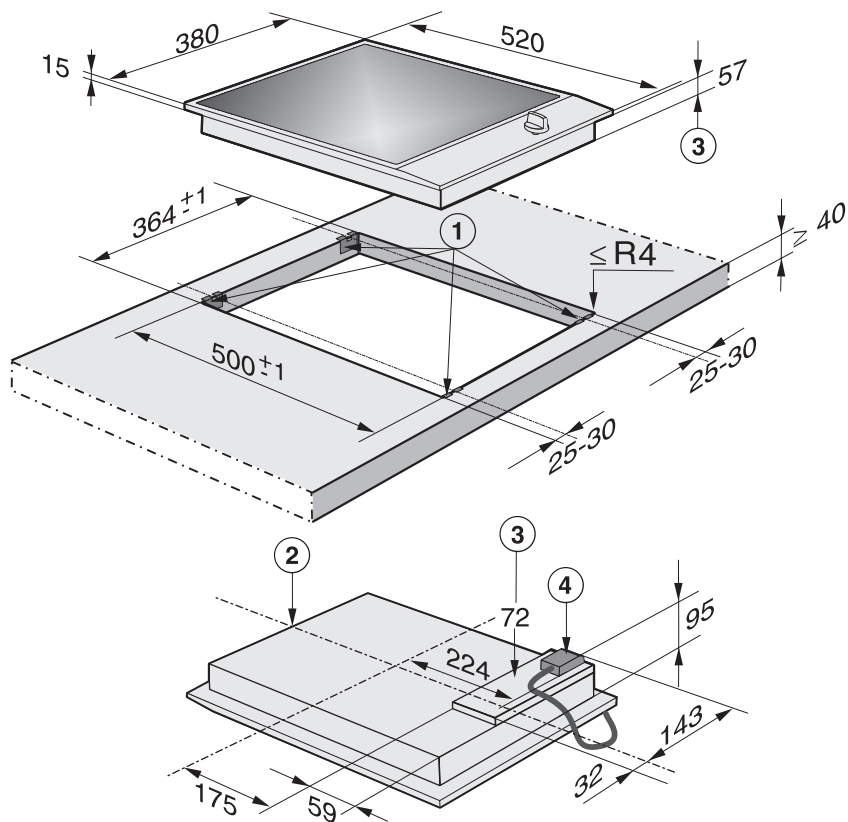
② Front

③ Building-in depth

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

# Appliance and building-in dimensions

## CS 1221



- ① Spring clamps
- ② Front
- ③ Building-in depth
- ④ Mains connection box with mains connection cable, L = 2,000 mm

## Preparing the worktop

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- Make the worktop cut-out for one or more appliances as 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 appliance(s).  
See "Safety clearances".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

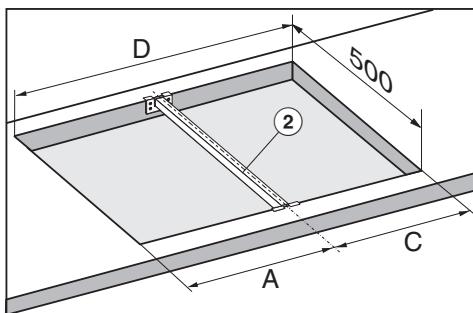
If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius ( $\leq R4$ ) can be carefully scribed to fit.

## Installation of several appliances

When installing two or more appliances next to each other a spacer bar ② must be used between each one.

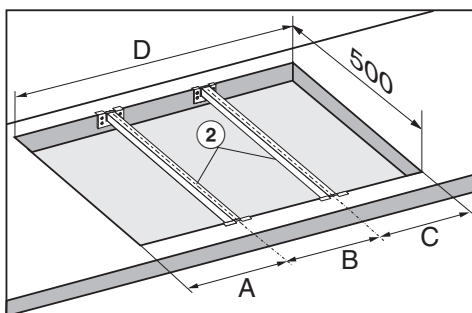
See "Fitting the spacer bars and support brackets".

### Worktop cut-out - two appliances



When installing **two appliances**, the width of the cut-out required D is calculated by adding dimensions A and C.

### Worktop cut-out - three appliances



When installing **three appliances** the width of the cut-out required (D) is calculated by adding dimensions A, B and C.

A = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

B = appliance width (288 mm or 380 mm or 576 mm)

C = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

D = width of worktop cut-out

When installing **more than three appliances** for each additional appliance add the relevant appliance width (288 mm or 380 mm or 576 mm) to dimensions A, B and C.

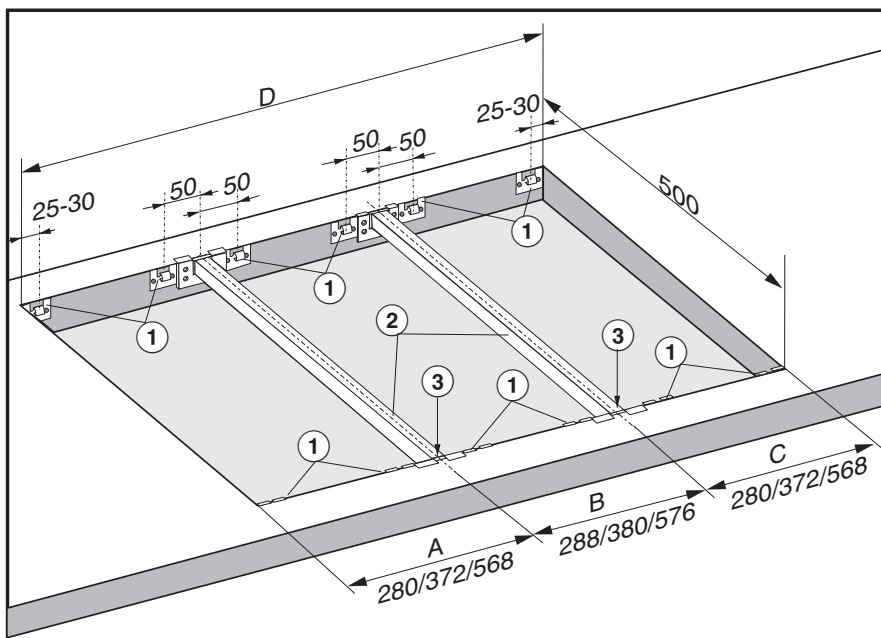
# Installation of several appliances

## Worktop cut-out calculation example for three appliances

<b>A</b> Appliance width less 8	<b>B</b> Appliance width	<b>C</b> Appliance width less 8	<b>D</b> <b>Worktop cut-out</b>
280	288	280	848
280	380	372	1032
280	576	568	1424
372	288	280	940
372	380	372	1124
372	576	568	1516
568	288	280	1136
568	380	372	1320
568	-	568	1136

All dimensions are given in mm

## Installation of several appliances



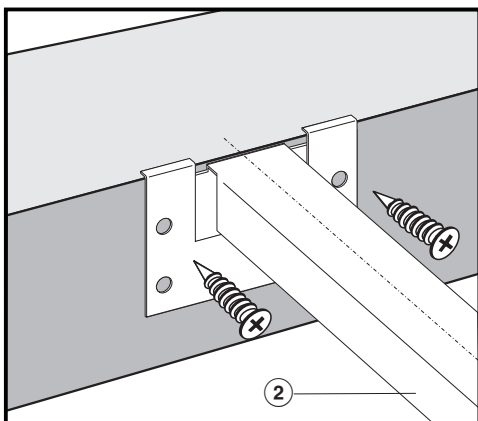
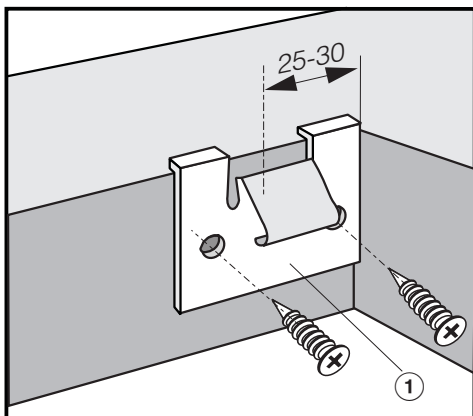
- ① Spring clamps
- ② Spacer bars
- ③ Gap between spacer bar and worktop

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

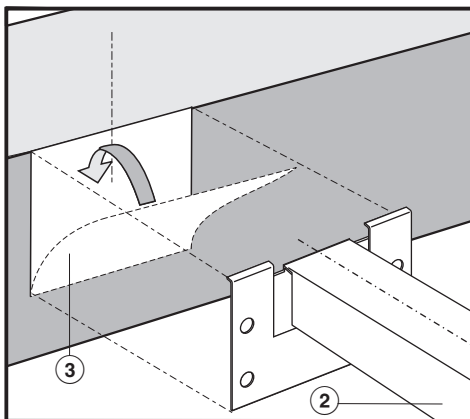
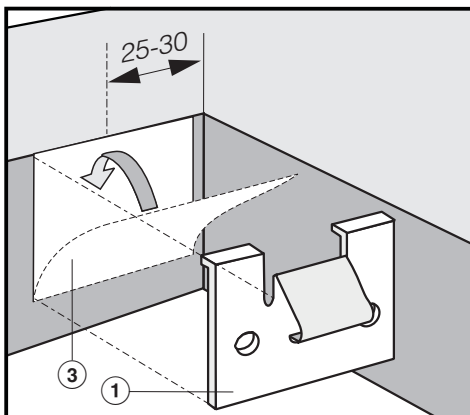
## Wooden worktops



- 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.

## Granite and marble worktops

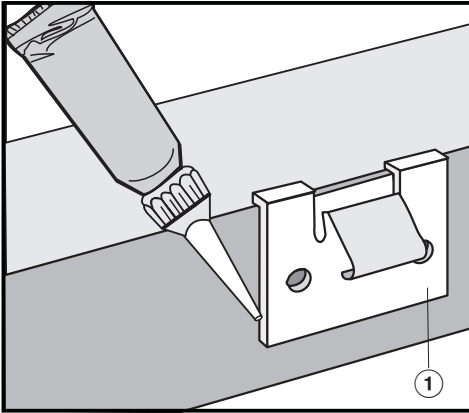
The screws are not required for granite or marble worktops.



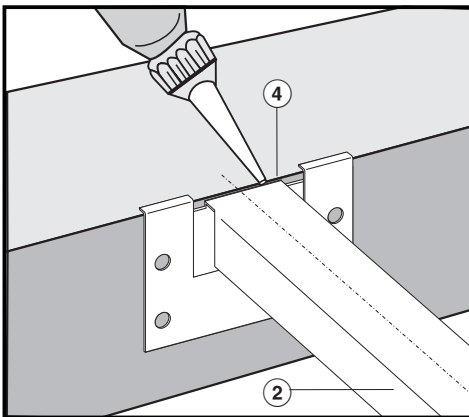
- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.



## Fixing the spring clamps and spacer bars



- Coat the side edges and the lower edges of the spring clamps with silicone.



- Then fill gap ④ between the spacer bars and the worktop with silicone from the tube supplied.

# Installing the appliance

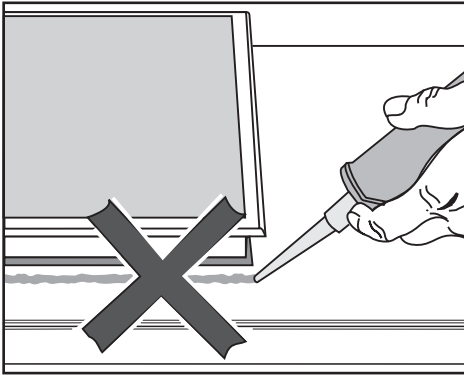
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## Installing the appliance

- Feed the connection cable down through the cut-out.
- Then drop the front edge of the appliance into the 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.
- Connect the appliance to the mains (see "Electrical connection").
- Check that the appliance works.

Once installed, the appliance can only be lifted out 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.

## General installation tips

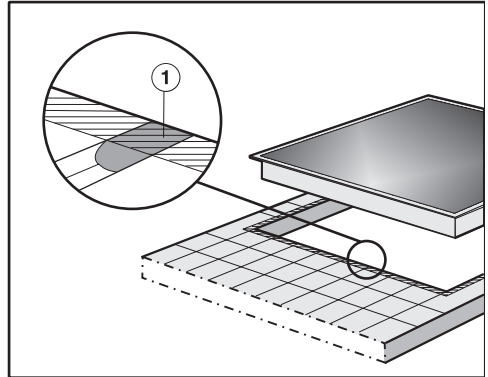


Do not use sealant between the frame of the top part of the appliance and the worktop.

This could cause difficulties if the appliance ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

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

### Tiled worktop



The grouting ① and the shaded area underneath the appliance frame must be smooth and even so that the frame sits evenly and the sealing strip underneath the top part of the appliance 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.

# Electrical connection

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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 the Miele Spare Parts Department.

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.

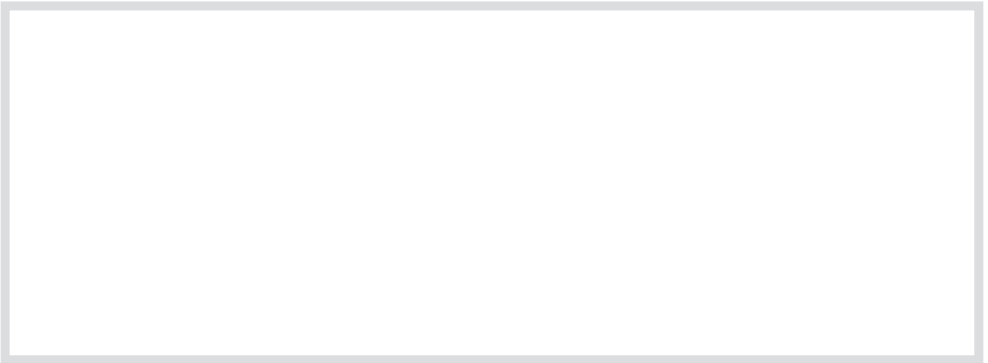
## After sales service, data plate

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The address of the nearest Miele Customer Contact Centre 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 Miele Customer Contact Centre.

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.







# Miele

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### **Brisbane:**

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Telephone: 1800 798 578

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### **Adelaide:**

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Telephone: 1800 018 770

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Claremont, WA 6010

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