

# Operating Instructions for the KM 408-1 Contact Grill

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To prevent accidents and  
machine damage,  
read the Operating Manual  
**before** installation or use.



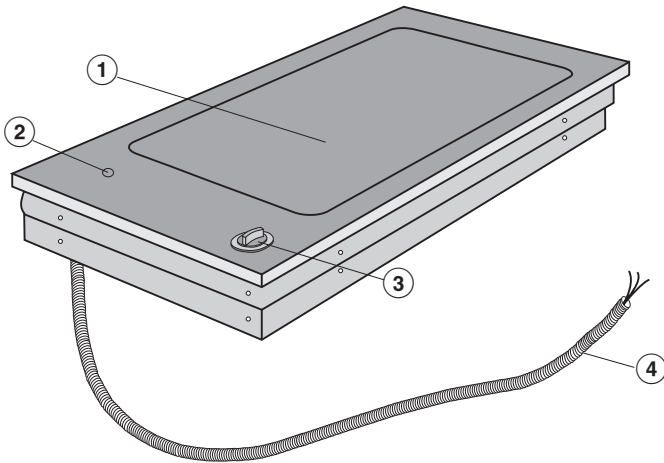
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# Description of the appliance

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- ① Grilling area
- ② Operating indicator light / Residual heat indicator
- ③ Control knob
- ④ Power supply cord

# Warning and Safety instructions

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## Installation and connection

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

- Read all instructions before using for the first time.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.
- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- Before servicing, disconnect the power supply by either removing the fuse, unplugging the unit or manually “tripping” the circuit breaker.

## Correct usage

- Do not operate the appliance until properly installed in the countertop.
- This appliance is intended for residential use only.
- Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the cooktop.
- This appliance is for grilling the food directly on the ceramic surface. Do not use any utensils, pans etc. in between ceramic surface and food.
- Never use the appliance to warm or heat the room.
- This appliance must not be set up or operated outdoors.

# Warning and Safety instructions

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## Protection from damage

Do not drop anything on the ceramic surface of the grill. Although the ceramic glass is shatter and scratch resistant, it is not shatter or scratch proof.

Do not use any pots or pans on the grill as these can cause the appliance to overheat and damage the ceramic surface.

Hard objects can scratch the ceramic glass. Only use teflon coated or heat resistant plastic spatulas or utensils on the grill.

Do not allow either solid or liquid sugar, pieces of plastic or aluminium foil to get on the ceramic surface while it is hot. If these residues are allowed to cool on the ceramic surface pitting or even cracking could occur. Should sugar, plastic or aluminium fall on to the grill, first switch the appliance off, and then immediately, while it is still hot, scrape off all the remains from the grill with a shielded blade scraper, taking great care not to burn yourself on the hot surface.

Clean the cooktop once it has cooled.

Do not use a steam cleaner to clean the appliance. Steam could penetrate to electrical components and cause a short circuit.

In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered under warranty.

# Warning and Safety instructions

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## Protection from burns

■ The appliance becomes very hot when in use. Make sure that no one comes in contact with it.

■ Do not store toys or items of interest to children in cabinets above or behind the appliance. Children climbing onto the grill to reach these items may become seriously injured.

■ Do not allow children to operate or play with, or near, the grill.

■ Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating element. Do not use towels or other bulky items near the appliance.

■ Wear proper apparel. Loose fitting or hanging garments should never be worn while cooking.

■ Do not heat unopened food containers. Build-up pressure may cause the container to burst and result in injury.

■ Do not store items on the grill when not in use.

■ Do not let cooking grease or other flammable materials accumulate on the appliance.

■ Do not leave the appliance unattended while in use. Overheated food can ignite.

■ Never put water or ice on to a hot grill. This can cause a serious reaction leading to injury.

■ Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.

■ Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.

■ If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of heat-resistant material.

## Damage to the appliance

■ In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either removing the fuse, unplugging the unit or manually “tripping” the circuit breaker. Contact the Miele Technical Service Department.

Do not use the appliance until it has been repaired.

Ensure power is not supplied to the appliance while repair work is being carried out.

■ Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

■ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances open the outer casing of the appliance.

■ While the appliance is under warranty repairs should only be performed by a Miele authorized technician. Otherwise the warranty is invalidated.

# Warning and Safety instructions

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## Further safety notes

■ When using a portable appliance near the grill, make sure that its power cord does not come into contact with the grill.

■ Always make sure food is sufficiently cooked or reheated. Many factors affect the overall cooking time, including the size and amount of food, its temperature, and the recipe. Some foods may contain microorganisms that are only destroyed by thorough cooking. If in doubt, select a longer cooking or reheating time.

■ Always cook pork thoroughly to ensure that the meat is safe to eat.

■ Before discarding an old appliance, remove the power cord and any doors to prevent it from becoming a hazard.

## **SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY**

Throughout the manual, important safety items will be highlighted in boxes and should be read in conjunction with these “Warning and Safety instructions.”



### General notes

A copy of the data plate for your appliance is included with this manual. It should be placed in the space provided at the back of this book.

The address of the nearest Miele Technical Service Department can be found on the back cover. If it becomes necessary to contact the Technical Service Department, please have the model and serial number of the appliance available. Both are listed on the data plate.

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

## Before using for the first time

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### Disposal of packing materials

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please dispose of these materials as you would any other recyclable products.

### Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

Before discarding an old appliance, remove the power cord and any doors to prevent it from becoming a hazard.

## Before using for the first time

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### **Cleaning and heating for the first time**

Before using for the first time clean the appliance with a damp cloth and then dry with a soft cloth.

Do not use liquid dish soap, this can leave a permanent blue sheen on the ceramic surface.

Metal components have a protective coating which may give off a slight smell the first time your new appliance is heated.

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

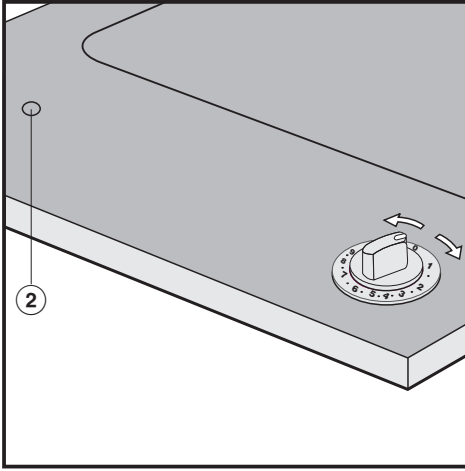
# Before using for the first time

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## Turning on and off

The grill can be turned on or off by turning the control knob either clockwise or counterclockwise. "0" is off.

The Operating indicator light / Residual heat indicator ② will illuminate when the control knob is turned on. As long as the burner is hot, this light will remain on. Once the surface temperature has reached a safe level, the light will go out.



## Before using for the first time

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<b>Type of cooking</b>	<b>Setting</b>
Keeping food warm	1-2
Steaming fruit (apple slices, peach halves, sliced bananas, etc.)	2-4
Stir-frying vegetables (sliced mushrooms, green/red pepper strips, onions, etc.)	5-7
Slow cooking of fish, meat, sausages, etc. (without frying)	7-9
Rapid cooking or frying of meat, fish, eggs, pancakes, etc.	9-11
Grilling steaks, potato pancakes, marinated meat dishes, stir-frying meats, etc.	11-12

These settings are given as a guide only. The cooking time will depend upon the amount and type of food, its texture and thickness.

# Before using for the first time

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## Grilling tips

Do not use any pots or pans when using the grill as these can cause the appliance to overheat and may permanently damage the ceramic surface.

Wipe the cold grill clean with a damp cloth before each use.

- Select the desired setting and pre-heat the grill for 4 - 6 minutes.
- For the best flavor when grilling meat, make sure the setting is high enough to sear the meat and lock in the juices. If the setting is too low, the cooked meat will be dry.
- Food which has been soaked in a marinade containing oil can be placed directly on the grill; otherwise lightly oil or grease the cooking area.
- Small amounts of wine, water, or stock can be used to steam foods. Cognac, spirits and fruit brandies can also be used to flambé.
- When possible, select thin cuts of meat that can be grilled quickly. When cooking thicker cuts, first sear them at a high setting, then turn the grill down so they can finish cooking slowly.
- Wash fruits and cut them into pieces before cooking. Sprinkling them with lemon juice will help prevent the pieces from turning brown.
- Vegetables can be cut into slices, rings, cubes or sticks. The smaller the pieces, the quicker they will cook. Whole vegetables can be par-boiled to reduce the cooking time and to help minimize starch deposits on the grill surface.
- Turn or stir food using a Teflon coated or heat-resistant plastic spatula.
- Turn or stir food frequently to prevent burning.

Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.

- Dry wet foods with paper towels before cooking to minimize splattering.
- To prevent meat from drying out, salt it after grilling.
- Cut fish into bite-size pieces or fillets, and brush with lemon juice.

Under no circumstances use a steam cleaner to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

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

Never use scouring agents, pads, abrasive cleaning agents, or strong cleaners e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

Do not use liquid dish soap on the ceramic surface as it can leave a blue sheen on the surface which may be difficult to remove.

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

Ensure that every trace of cleaner has been removed by rinsing the ceramic surface with clean water. Any remaining trace could taint food when the grill is next used.

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

Clean the grill after each use.

Allow the grill to cool down. Use a damp cloth to remove any debris. Stubborn soiling can be removed with a shielded scraper blade.

Then apply a cleaner for ceramic surfaces using a soft cloth or paper towel. This way any limescale deposits, caused by water boiling over and metallic marks (aluminium deposits) are removed.

Finally, wipe over the surface with a damp cloth and then dry with a soft, clean cloth.

Should any **sugar, plastic or aluminium foil** spill or fall on to the cooktop while it is in use, first turn off the cooktop. Then immediately, while the surface is still hot, use a shielded scraper blade to scrape off the sugar, plastic or aluminium foil, taking care not to burn yourself. Allow the cooktop to cool down and then clean with a suitable ceramic cooktop cleaner.

# Problem solving guide

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All repairs should be performed by a trained technician in strict accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

Some minor problems can be resolved as follows:

## What to do if...

### **... there is a slight odor during the first use of the cooktop**

This is normal, and occurs as the moisture in the insulation evaporates.

### **... the grill does not heat when turned on**

Check whether:

- the electrical circuit has blown a fuse or “tripped” the circuit breaker. If power can not be restored, it may be necessary to call either an electrician or the Miele Technical Service Dept.

### **... a humming noise is heard while the grill is heating up**

This is normal. The sound will disappear once the grill is hot.



All electrical work should be performed by a qualified electrician in accordance with local and national codes.

■ **Note to the installer:**

Please leave these instructions with the consumer.

**Power supply:**

Please check the data plate for 240 VAC, 60 Hz, 15A, or 208 VAC, 60Hz, 15A and make sure your electrical supply matches the data plate.

**Caution:**

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

**WARNING:**  
**THIS APPLIANCE MUST BE GROUNDED**

The appliance is provided with 3 leads; L1 (black), L2 (red) and GND (green). They must be connected to a dedicated line through the use of an approved junction box.

For further information, see the wiring diagram provided with the appliance.

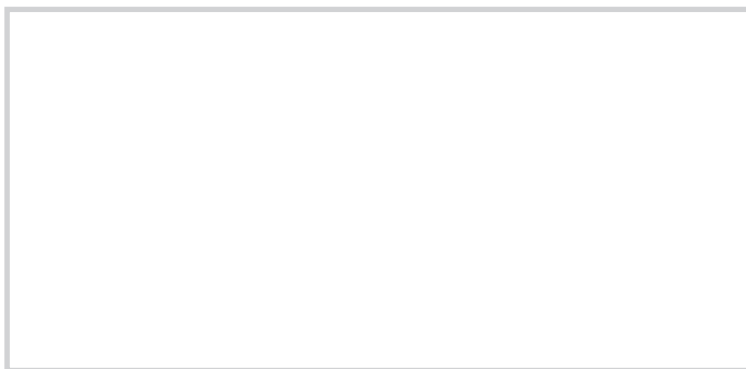
## After sales service

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See the back page for the phone number of the nearest Miele Technical Service Department.

Please have the model and serial number of the appliance available when contacting the Technical Service Department.

Space for data label







## **Miele, Inc.**

### **National Headquarters**

9 Independence Way  
Princeton, NJ 08540  
Phone: 800-843-7231, 609-419-9898  
Fax: 609-419-1435  
Technical Service: 800-999-1360  
www.mieleusa.com

### **New England Showroom**

555 Washington Street  
Wellesley, MA 02482  
Phone: 781-431-2225  
Fax: 781-431-0003

### **Southeast Regional Headquarters**

6400 Congress Avenue  
Suite 1700  
Boca Raton, FL 33487  
Phone: 561-995-8030  
Fax: 561-995-8083

### **West Coast Regional Headquarters**

680 Eighth Street  
Suite 168 - Sobel Building  
San Francisco, CA 94103  
Phone: 800-245-8215  
415-241-6820  
Fax: 415-241-6822

WEST COAST REGIONAL SERVICE 800-245-8215

### **Southern California Showroom**

189 North Robertson Blvd.  
Beverly Hills, CA 90211  
Phone: 310-855-9470  
Fax: 310-358-0238

### **Mid West Regional Headquarters**

3100 West Dundee Road  
Suite 901  
Northbrook, IL 60062  
Phone: 847-714-9433  
Fax: 847-714-9434

## **Miele Limited**

### **Canadian Head Office**

55G East Beaver Creek Road  
Richmond Hill  
Ontario L4B 1E5  
Phone: 905-707-1171  
Toll-Free: 1-800-565-6435  
Fax: 905-707-0177

Internet: [www.miele.ca](http://www.miele.ca)  
E-Mail: [info@miele.ca](mailto:info@miele.ca)  
(general enquiries)  
E-Mail: [service@miele.ca](mailto:service@miele.ca)  
(technical service)

### **BC Regional Sales Office**

3731 North Fraser Way  
Unit 200  
Burnaby  
British Columbia V5J 5J2  
Phone: 604-434-1300  
Fax: 604-434-1309

### **Quebec Regional Sales Office**

400 Laurier Avenue West  
Suite 600  
Montreal  
Quebec H2V 2K7  
Phone: 514-277-1818  
Toll-Free: 1-877-636-4353  
Fax: 514-277-1838