

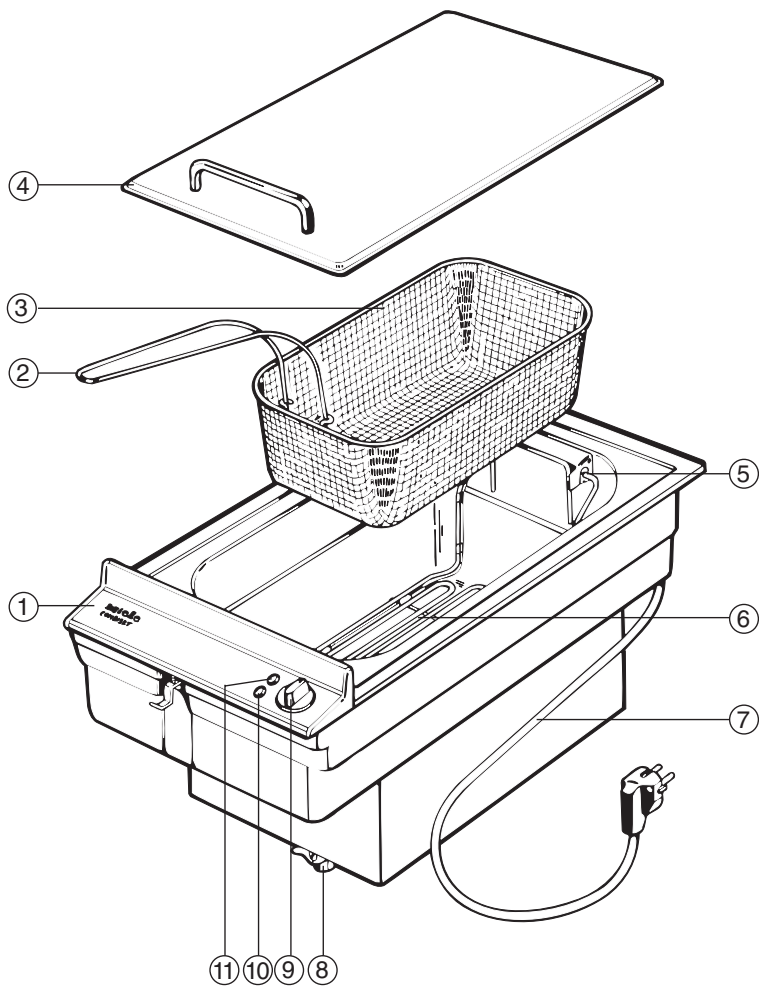
Miele

Operating instructions for the KM 89-2 Deep Fryer



M.-Nr. 03 999 350

Description of the appliance



Description of the appliance

- ① Control panel
- ② Basket handle (fold-away, removable)
- ③ Frying basket
- ④ Lid
- ⑤ Heating element hinge with basket hanging support
- ⑥ Heating element
- ⑦ Power cord
- ⑧ Drain valve
- ⑨ On/Off and temperature control
- ⑩ Heating indicator lamp = (yellow)
- ⑪ Operation indicator lamp = (white)

Data plate

Because the data plate is no longer visible once the appliance has been installed, a 2nd data plate is supplied. It should be placed into the space provided on page 13 of these instructions.

Contents

Description of the appliance	2
Help protect our environment	5
Warning and Safety Instructions	6
Before using for the first time	8
Frying	
Turning on the Fryer	9
Check the oil level	9
Correct procedure	9
After frying	10
Draining the oil	10
Frying chart	11
Cleaning and Care	12
After Sales Service	13
Electrical connection	14
Appliance dimensions	16
Installation instructions	17

Disposal of packaging materials

The transport and protective packing is mostly manufactured from the following re-usable materials:

. . . Corrugated paper / cardboard - mostly from recycled materials.

. . . Polyethylene foil (PE) - partly from secondary raw materials.

Rather than throwing these materials away, please take them to the nearest recycling center for specific waste.

Disposal of your old machine

Old machines contain materials which can be recycled. Please contact your local recycling center or scrap merchant about potential recycling programs, before disposing of the appliance.

Read the notes on page 5 before disposing of the appliance.

Warning and Safety Instructions

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

- Read all instructions before using for the first time.
- Use the appliance only for its intended purpose.
- Be sure your appliance is properly installed and grounded by a qualified technician or electrician.
- Before servicing, disconnect the power supply by removing the fuse or tripping the circuit breaker.
- The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective grounding system.
It is imperative that this basic safety requirement is 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 damage caused by the lack or inadequacy of an effective grounding system.
- Do not connect the appliance to the main electric supply using an extension cord. Extension cords do not guarantee the required safety of the appliance.
- Never use the Fryer to warm or heat the room.
- When using an electrical outlet near the Fryer, make sure that the cable does not come into contact with the heating element of the Fryer.

- Do not allow children to operate or play with or near the Fryer.
- Use extreme caution when lifting the basket or disposing of hot grease.
- Keep all toys stored away from the Fryer to prevent injury to curious or playful children.
- Please remember that, in use, the Fryer becomes hot; therefore, ensure that children do not touch it.
- Do not store items on the Fryer when not in use.
- Do not let cooking grease or other flammable materials accumulate on the appliance. Make certain there is no open flame present when adding oil to the Fryer.
- Allow sufficient time for the appliance to cool before touching or exposing surface areas to flammable materials.
- Always cook pork thoroughly to ensure that, in the event of trichina, all bacteria will be killed and the meat is safe to eat.
- Never leave the appliance unattended when cooking with oil or fat. Very hot oil can cause a fire.
- Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

Warning and Safety Instructions

■ Repairs on electrical appliances should only be performed by qualified personnel. Do not repair or replace any part of the appliance unless specifically recommended in this manual.

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

■ Use only dry potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating elements. Do not use a towel or other bulky item near the appliance.

■ Do not store items of interest to children in cabinets above or behind the Fryer – children climbing on the Fryer to reach these items could be seriously injured.

■ This appliance should only be operated after being correctly installed.

■ Always ensure food is sufficiently cooked or reheated.

Many factors affect overall cooking time, including the size and amount of food, its temperature and changes to the recipe.

Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore it is important that the food is thoroughly cooked. If in doubt select a longer cooking or reheating time.

■ Do not leave the Fryer unattended while in use. Over-heated oil can catch fire. Do not allow an open flame in the vicinity of the Fryer.

■ Frying oil can normally be used 6-10 times. Between each use the oil should be poured through a strainer lined with a paper towel. Oil containing impurities may ignite.

■ Turn on the Fryer only after the lid is removed and it is filled with oil.

■ Do not store hot oil in plastic containers. Plastic melts!

■ The frying oil is no longer usable and must be changed when it becomes dark and thick, smells unpleasant and froths, or when it begins to smoke at a temperature of 340° F (170° C) or less.

■ Discard the used and cool oil or grease in the trash. Do not pour it down the sink. Oil and grease can block the drain pipes.

■ Do not use a steam-cleaner to clean the Deep Fryer.

The steam could penetrate to electrical components and cause a short circuit.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Text highlighted in boxes is of particular importance and should be read in conjunction with the Warning and Safety instructions.

Before using for the first time

Clean the Deep Fryer before using for the first time.

- Fill the oil reservoir with approx. 1 gallon of water and add some dish-washing liquid.
- Turn the control knob clockwise to 265° F (130°C) and bring the water to a boil. Once it has started to boil, turn the control knob back to "0".

Drain the water using the drain valve into a **heat resistant container**.

Remember to close the drain valve.

- Rinse out the oil reservoir with hot water.
- Raise the heating element and dry the reservoir with a clean cloth.

To fry, remove the lid and fill the oil reservoir to the mark with about 3/4 gallon of clean vegetable or frying oil.

The reservoir will hold a maximum of 1 gallon of oil.

- If fat or lard is used: Cut it into small pieces first.

When re-using solidified fat, poke a few holes in it as far down as the element.

- Melt the fat at a temperature of 212°F (100°C).
- When all the fat has melted, set the Fryer to the desired cooking temperature.

Never turn on the Fryer without oil or fat in the reservoir, or with the lid closed.

Turning on the Fryer

The control knob should be rotated clockwise to turn on the Fryer, and counter clockwise to turn it off. Do not force the knob or it may break.

- Turn the control knob to the desired temperature.

The **white indicator lamp** = illuminates to show that the Fryer is in operation.

The **yellow indicator lamp** = illuminates when the Fryer heating elements are on.

The yellow indicator lamp goes out

. . . when the selected temperature has been reached.

When the temperature drops below that which was selected, the elements and indicator lamp will turn again.

This process is repeated until the Fryer is turned off.

Check the oil level

Check the oil level before adding food. The correct oil level is between the two marks, located on the back of the reservoir.

Correct procedure

Before frying, wipe any moisture off of the food.

The higher the water content of the food, the greater the danger of the oil foaming over.

- Set the desired temperature (see chart on page 10).
- When the yellow lamp goes out, lower the basket containing the food into the oil.

If the the oil foams excessively, briefly remove the food from the Fryer.

Never salt food over hot oil.

Frying

After frying

When the food is ready:

- remove the basket and shake it lightly to remove excess oil.
- In order to drain the food, the frying basket can be suspended from the bracket support of the heating element hinge.
- Turn the control knob back to "0".

The indicator lamp will go out.

Replace the lid after the oil or fat has cooled.

The frying basket has a handle which can be folded away when not in use:

- Press the sides of the handle together and fold it into the basket. The handle can be removed when cleaning the frying basket.

Draining the oil

Frying oil can normally be used 6-10 times. Between each use, the oil should be poured through a strainer lined with a paper towel.

Oil containing impurities may ignite.

There is a drain valve at the base of the reservoir for draining the oil.

- Before draining solid fat, turn the selector to the highest temperature to liquify the fat. Do not allow the fat to get too hot.

Be careful not to burn yourself with the hot oil or fat. Let hot oil cool before draining.

- Place a heat resistant container under the drain valve.
- Open the valve by turning the lever 90° to the right.
- To close the valve, turn the lever as far as possible to the left.

Frying chart

Food	Temperature °C / °F	Time in mins
Fish Fillets (Battered)	80/180	6 - 7
Scampi (Breaded)	80/180	4
Chicken Drumsticks	75/170	16 - 18
Scotch Eggs	80/180	6 - 7
Stuffed Mushrooms	80/180	3
Camembert (Breaded)	75/170	5
Potato Croquettes	80/180	4
Chips	80/180	4 - 5
Crisps	80/180	3
Choux Pastry Puffs	90/190	4-5
Apple Fritters	90/190	6
Doughnuts	80/180	5

Please Note: The times shown should serve as a guide - the actual cooking time will depend on the size and quantity of food being cooked.

Cleaning and Care

The lid / oil reservoir / frying basket

These can all be cleaned using hot water with a mild dishwashing liquid. The lid and basket can be cleaned in a dishwasher.

Do not use abrasive cleaning agents, scouring powder, scrapers, hard brushes or anything abrasive to clean the Fryer.

- See the "Operation" section for how to drain the oil before cleaning the oil reservoir.

To clean the oil reservoir, the heating element can be swung up and suspended from the bracket on the element hinge.

To **clean**, use a quality stainless steel cleaner.

Control panel / Control knobs

Do not use any scouring agents or pads on the knobs or control panel.

Clean the control knob and the control panel with hot water and dishwashing liquid.

After cleaning, dry with a soft cloth.

In the event of problems you cannot correct yourself, please contact:

■ Your Miele Dealer

or

■ The Miele Service Department

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

When contacting the Service Department, please have the Model and Serial No. of the appliance available. Both can be found on the data plate.

Space for supplied data plate.

Electrical connection

Electrical connections should be made by a qualified electrician in accordance with all local and national ordinances.

- Note to the installer:
Please leave these instructions with the consumer.
- Power supply:
Please check the dataplate for 240 VAC; 60 Hz or 208 VAC; 60 Hz

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**

For CDN only

The appliances are provided with 3 terminal leads: 1 black wire, 1 red wire and 1 green wire which have to be connected to a separate overcurrent protection device (fusebox).

All hot wires (black and red) have to be fused individually before connecting them to the main power supply leads.

Use 15 Amp fuses for appliances rated 240 VAC.

Connect black terminal wire to L1 (black) and red terminal wire to L2 (red). The green terminal wire (ground) has to be connected directly to the equivalent colored power supply lead.

All connections must be done in a proper way.

**ALSO SEE THE WIRING DIAGRAM
PROVIDED WITH THE APPLIANCE.**

For USA only

The appliance is provided with 3 terminal leads, 1 black wire (L 1), 1 red wire (L 2) and 1 green wire (GND) which must be connected to a dedicated line, inside of an approved junction box. Connect the black wire to L 1, the red wire to L 2 and the green wire to GND.

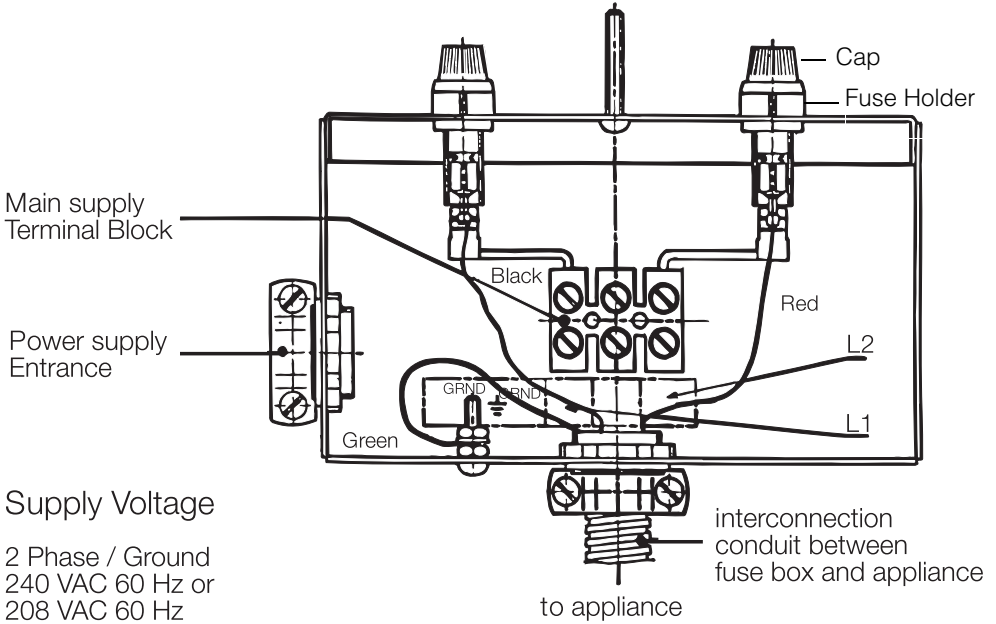
**ALSO SEE THE WIRING DIAGRAM
PROVIDED WITH THE APPLIANCE.**

Electrical connection

FOR CANADA ONLY

WARNING: THIS APPLIANCE MUST BE GROUNDED

Miele Fuse Box

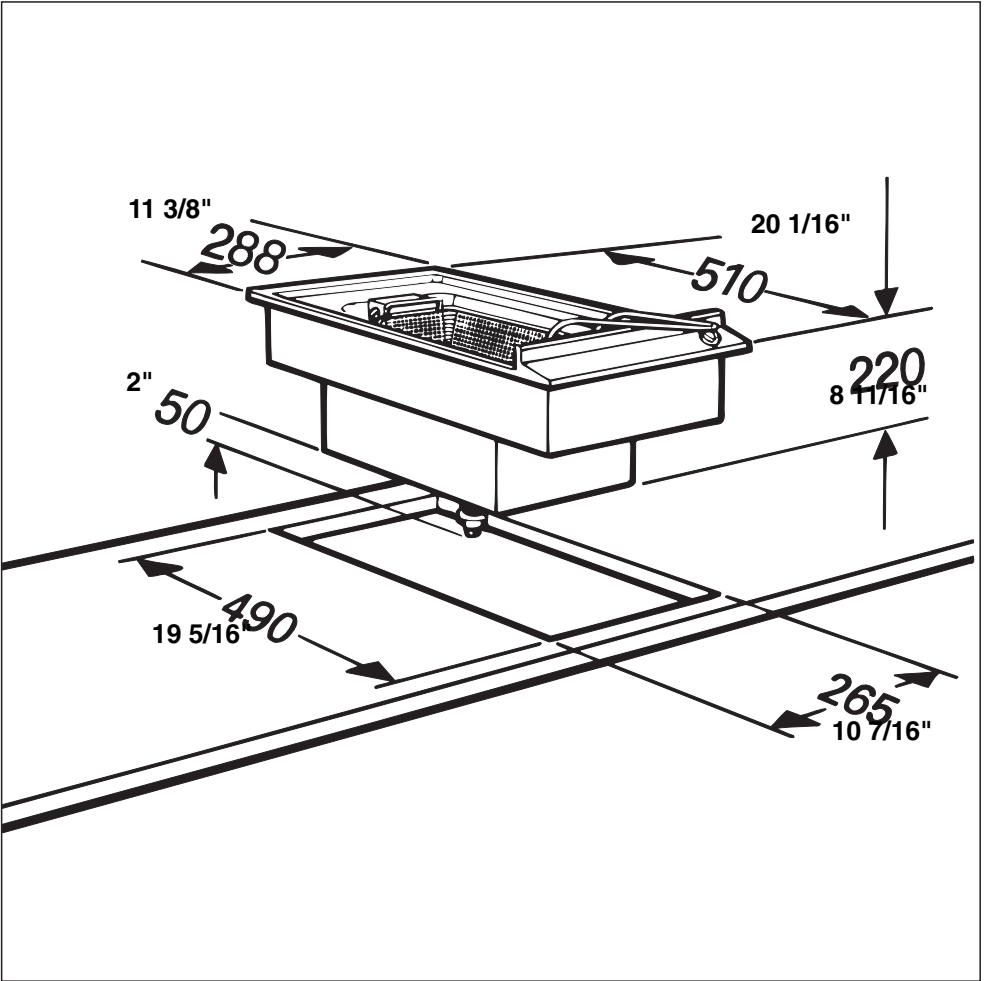


Supply Voltage

2 Phase / Ground
240 VAC 60 Hz or
208 VAC 60 Hz

Appliance dimensions

(Large numbers denote mm)

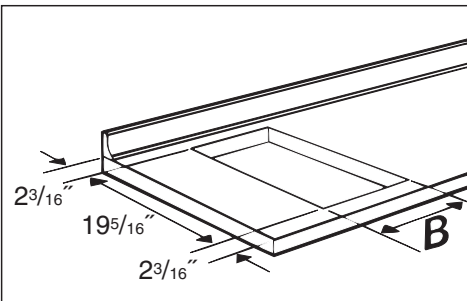
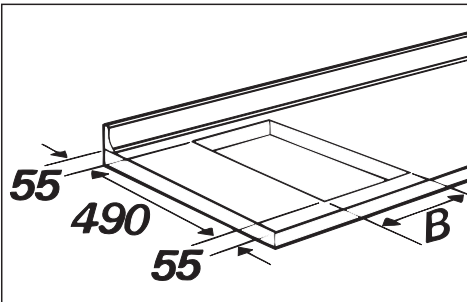


Installation instructions

This appliance is classified as "Y" class for heat protection. There may be a wall at the rear and a wall or tall cabinet at one side. On the other side, however, no cabinet or wall must stand higher than the appliance.

There must be a minimum distance of 9-7/8" (250 mm) between the appliance and adjacent cabinetry, because of the heat radiated from the elements.

Make certain that the drain tap is accessible once the appliance is installed so that the oil can be safely drained.



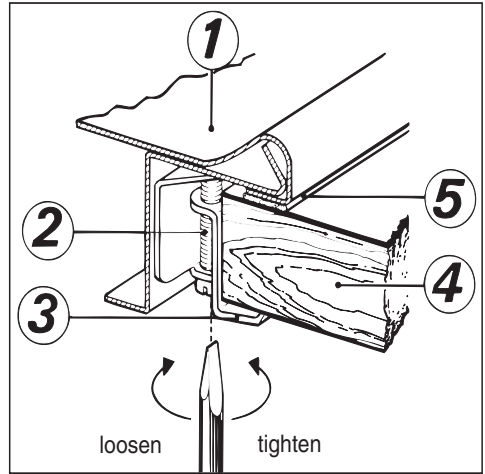
- Prepare the countertop cut-out as illustrated.

Dimension "B" will vary depending on how many combisets are installed. The following chart gives Dimension "B" for a variety of 2 zone (ie KM 89-2) and 4 zone (ie KM 93-2) combinations.

	Depth in mm	Width * (= Dimension B) in mm
2 zone Combiset		
1 Combiset	490	265
2 Combisets	490	558
3 Combisets	490	851
4 Combisets	490	1144
5 Combisets	490	1437
4 zone Combiset		
1 Combiset	490	560
2 Combisets	490	1143
3 Combisets	490	1728
Combination		
One 2 zone + one 4 zone	490	851
Two 2 zone + one 4 zone	490	1143
Three 2 zone + one 4 zone	490	1437
One 2 zone + two 4 zone	490	1436
Two 2 zone + two 4 zone	490	1729
Extractor (e.g. DA 8-2)		
For building in between two appliances:		
- Dimension B increases by 90 mm.		
For building in at the end of a combination:		
- Dimension B increases by 98 mm.		
* Width includes provision for V 98 spacer bar.		

Installation instructions

	Depth in inch	Width * (= Dimension B) in inch
2 zone Combiset		
1 Combiset	19-5/16"	10-7/16"
2 Combisets	19-5/16"	22"
3 Combisets	19-5/16"	33-1/2"
4 Combisets	19-5/16"	45-1/32"
5 Combisets	19-5/16"	56-9/16"
4 zone Combiset		
1 Combiset	19-5/16"	22"
2 Combisets	19-5/16"	45"
3 Combisets	19-5/16"	68"
Combination		
One 2 zone + one 4 zone	19-5/16"	33-1/2"
Two 2 zone + one 4 zone	19-5/16"	45"
Three 2 zone + one 4 zone	19-5/16"	56-9/16"
One 2 zone + two 4 zone	19-5/16"	56-1/2"
Two 2 zone + two 4 zone	19-5/16"	68-1/16"



- ① Appliance
 - ② Tensioning screw
 - ③ Clamp
 - ④ Countertop
 - ⑤ Seal
- Turn the tensioning screws ② counter clockwise until a resistance is felt, then turn the clamps ③ to the left.
 - Place the appliance into position, turn the clamps and tighten the tensioning screw until the clamps press into the countertop ④, as shown.
 - Connect the appliance to the electrical supply.

Extractor (e.g. DA 8-2)

For building in between two appliances:
- **Dimension B** increases by 3 9/16".

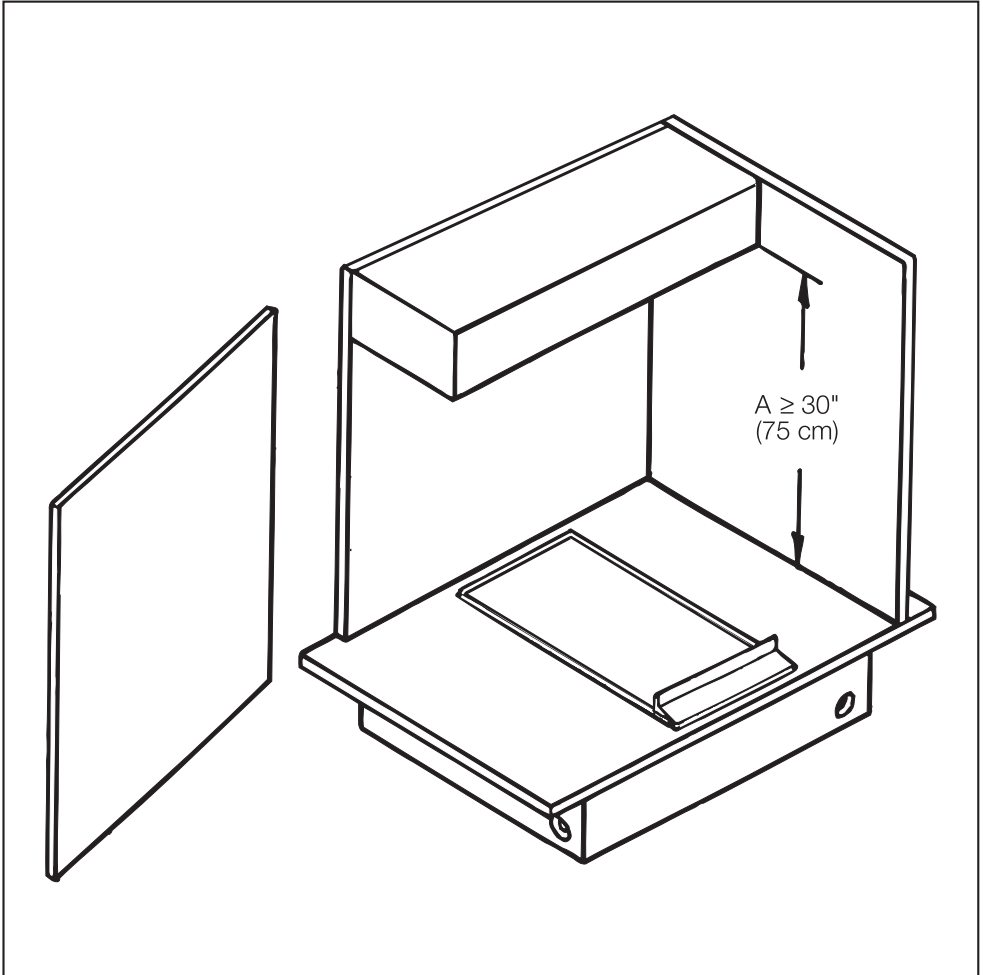
For building in at the end of a combination:
- **Dimension B** increases by 3 7/8".

* Width includes provision for V 98 spacer bar.

- Place the provided seal ⑤ under the edge of the Deep Fryer.

When installing several Combiset units, a stainless steel spacer bar must be placed between the units. It is supplied with its own installation instructions.

Installation instructions



To reduce the risk of fire or burns caused by reaching over heated surface units, locating cabinet storage space above these units should be avoided.

If cabinet storage or a range hood is provided, distance A must be at least 30" (75 cm). A range hood has to extend at least 5" (12,5 cm) beyond the front of the cabinets.

Miele

Miele Appliances, Inc.

National Headquarters

22D Worlds Fair Drive
Somerset, NJ 08873
Phone: 732-560-0899
or 800-843-7231
Fax: 732-560-9649
Internet: <http://www.mieleUSA.com>

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: 415-241-6820
Fax: 415-241-6822

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
Fax (905) 707-0177

Toll-Free: 1-800-565-6435

Internet: www.miele.ca
E-Mail: info@miele.ca
(general enquiries)
E-Mail: service@miele.ca
(technical service)

BC Regional Sales Office

3731 North Fraser Way, Unit 200
Burnaby, British Columbia V5J 5J2
Téléphone: (604) 434-1300
Télécopieur: (604) 434-1309