

# Miele

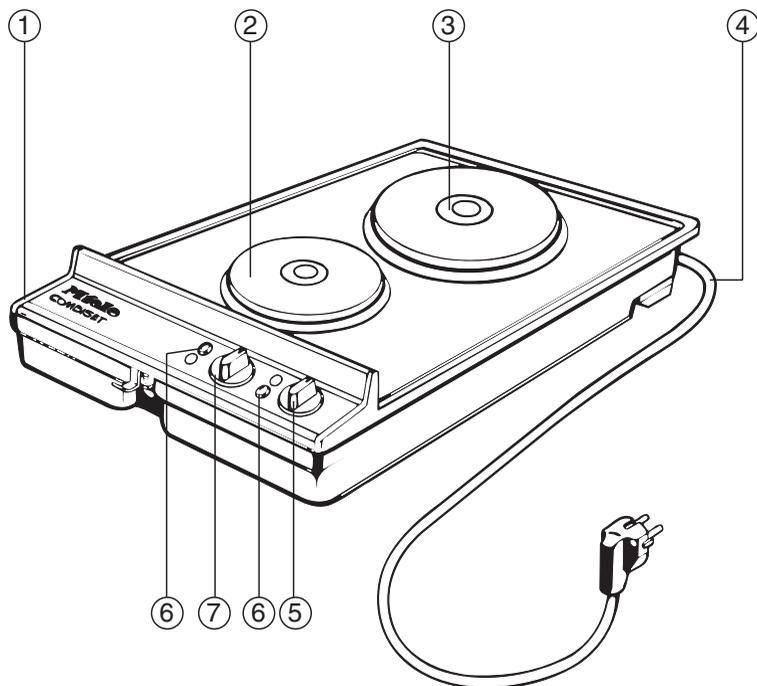
Operating instructions for  
**Electric cooktops**  
**KM 82-2, KM 92-2**



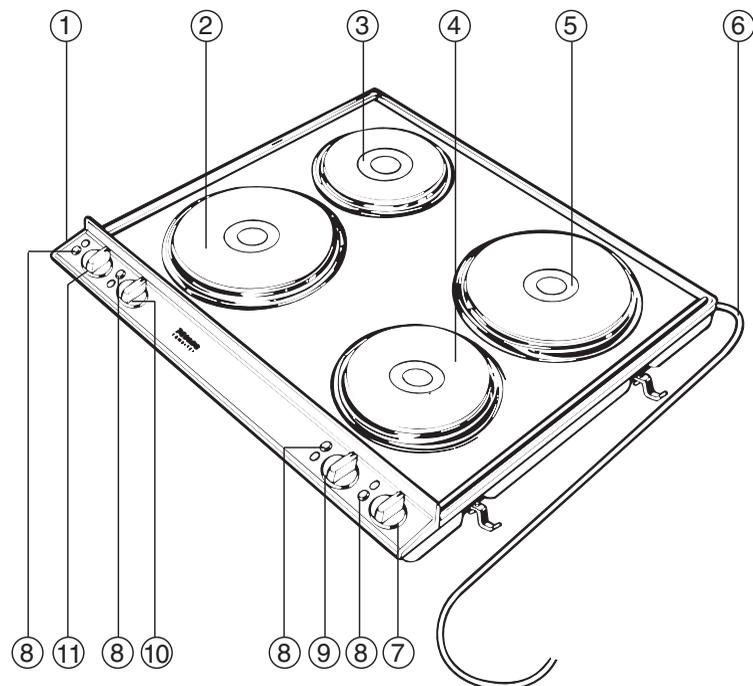
M.-Nr. 03 997 970

# Description of the appliance

## KM 82-2



## KM 92-2



# Description of the appliance

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## **KM 82-2**

- ① Control panel
- ② Small burner 1500 W - 5-3/4" (14.5 cm) diameter
- ③ Large burner 2000 W - 7-1/8" (18 cm) diameter
- ④ Power cord
- ⑤ Front burner control
- ⑥ Burner indicator lamps
- ⑦ Rear burner control

## **KM 92-2**

- ① Control panel
- ② Front large burner 2000 W - 7-1/8" (18 cm) diameter
- ③ Rear small burner 1500 W - 5-3/4" (14.5 cm) diameter
- ④ Front small burner 1500 W - 5-3/4" (14.5 cm) diameter
- ⑤ Rear large burner 2000 W - 7-1/8" (18 cm) diameter
- ⑥ Power cord
- ⑦ Front right burner control
- ⑧ Burner indicator lamps
- ⑨ Rear right burner control
- ⑩ Front left burner control
- ⑪ Rear left burner control

## **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 in the space provided on page 12 of these instructions.

## **Accessories**

Special accessories are available from your Miele Dealer or from the Miele Parts Department.

- Stainless steel cover EA 80 (optional)

A stainless steel cover is available for the KM 82-2 electric cooktop.

For installation of this cover, a minimum distance of 20" (510 mm) is required between the countertop and the bottom of overhanging wall cabinets.

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# Contents

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## **Disposal of packaging**

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 6 before disposing of the appliance.

# Warning and Safety Instructions

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## **Warning:**

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

- Read all instructions before using the cooktop.
- Use the cooktop 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 electrical supply using an extension cord. Extension cords do not guarantee the required safety of the appliance.
- Never use the cooktop to warm or heat the room.
- When using an electrical outlet near the cooktop, make sure that the cable of the appliance does not come into contact with the burners of the unit.
- Do not allow children to operate or play with or near the unit.
- Store all toys away from the unit to prevent injury to curious or playful children.
- Please remember that, in use, the burners will become hot. Ensure that children do not touch them.
- Do not store items on the cooktop when not in use.
- Do not let cooking grease or other flammable materials accumulate on the cooktop.
- Never leave the unit unattended when cooking with oil or fat. Very hot oil can cause a fire.
- Allow sufficient time for the burners to cool before touching or exposing surface areas to flammable materials.
- If cracks or crevices appear in the burners, immediately turn off the cooktop and contact the Miele Service Department or your local service dealer.
- Avoid spilling liquids or food containing salt on a stainless steel cooktop. Should this happen, wipe up any spills immediately. Otherwise discoloration of the steel could occur.
- Always cook pork thoroughly to ensure that, in the event of trichina, all bacteria will be killed and the meat is safe to eat.

# Warning and Safety Instructions

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■ Use pots and pans that are the same size as the cooktop heating elements.

■ When high settings are used, remain near the cooktop in case splattering grease or liquid boil overs cause smoke.

■ Only use dry potholders.

■ Only use cookware suitable for range-top service. Unsuitable cookware may break due to sudden temperature changes.

■ Always position the handle of the cookware toward the center of the range to minimize burns, and spillage.

■ Before removing pots and pans, be sure to turn the cooktop "OFF".

■ Always heat oil slowly, so it doesn't bubble over.

■ When frying foods, make sure that the food is as dry as possible to prevent moisture from causing hot oil to bubble over.

■ When shallow or deep frying, do not overfill the pan with oil.

■ Wear proper apparel. Loose fitting or hanging garments should never be worn while using the appliance.

■ Do not attempt to repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

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

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

■ Do not use a steam-cleaner to clean the cooktop. The steam could penetrate electrical components and cause a short circuit.

**Save these instructions and review them periodically.**

## Disposal of an old appliance

■ Before disposing of an old appliance, turn it off at the main power connection and disconnect and remove the appliance cord. This is intended to prevent the discarded appliance from becoming a hazard.

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

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Read the "Warning and Safety Instructions" before using for the first time.

Heat the burners for approx. 5 minutes at the highest setting without a pot in place, to harden the protective coating.

# Cooktop controls

By using the individual burner control knobs, temperatures can be freely selected.

The controls can be turned either clockwise or counter clockwise.

The indicator lamp for each burner lights as soon as the respective control knob is turned to a setting.

It will go out when the control knob is turned to the "0" position.

A resistance can be felt between settings 7 and 8 to indicate that the high temperature range is being entered.

## Correct procedure:

- Place the pot of food on the burner.
- Select a high setting for boiling or searing meat.
- Once steam appears on the edge of the lid, turn to a lower setting for continued cooking.

Reducing the temperature at the correct time . . .

- . . . prevents food from overcooking.
- . . . prevents food from burning.
- . . . saves energy.

## Recommended settings

	Setting
Melting butter, chocolate etc. Dissolving gelatin Preparing yogurt	<b>1 - 2</b>
Keeping food warm Warming small quantities of food / liquid Thickening sauces containing egg yolk or butter Cooking milk pudding Omelettes	<b>1 - 3</b>
Defrosting deep frozen food Cooking rice, pasta Steaming fruit, vegetables, fish Cooking broths, soups	<b>3 - 5</b>
Braising meat, fish, vegetables Cooking dumplings, potatoes, soups Preparing jams, jellies, stewed fruit	<b>4 - 6</b>
Frying chops, liver, sausage, fish, eggs	<b>7 - 10</b>
Frying pancakes, dropped biscuits and other liquid batters Frying steaks Deep frying (chips, fritters) Boiling water	<b>9 - 12</b>

These figures are a guide. With deep pans, large quantities, or without lids, a higher setting is needed. With small quantities, select a lower setting.

# Burner description

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## **Safety thermostat**

All burners are equipped with safety thermostats that prevent them from overheating.

The thermostats may trip

... if unsuitable cooking pots are used.  
For example, pots with uneven bases  
or which are too small.

... when burners are used without a  
pot or pan.

Place a pan on the burner before turning on the appliance. This will protect the burner and save energy.

The surface of the burner and the base of the pan should be clean and dry.

## **Turning on the burners**

Turn the control knob to the maximum setting for 1-2 minutes to allow the burners to rapidly heat up. Once hot, turn the control knob to the desired cooking setting, using the table on the previous page as a guide.

## **After cooking**

The burners will remain hot for some time after being turned off.

By turning the burners off early, the residual heat of the burner can be used to continue cooking the food or keeping it warm.

Do not place any wet objects on the burners. If the burners get wet, wipe off the moisture and turn them on briefly so they dry. This will prevent rust from forming.

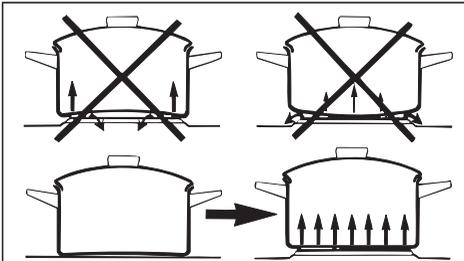
# Burner operation

## The following tips are designed to enable you to

... make the best use of energy when using your cooktop.

... prevent food from boiling over and burning onto the cooktop.

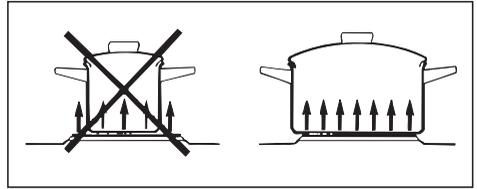
### ■ Saucepan bases



For optimum energy consumption during cooking, only pots with flat or slightly concave bases should be used. When the pot is hot, the base should rest evenly on the burner.

When purchasing new pots and pans, ensure that they are suitable for use on this type of cooktop.

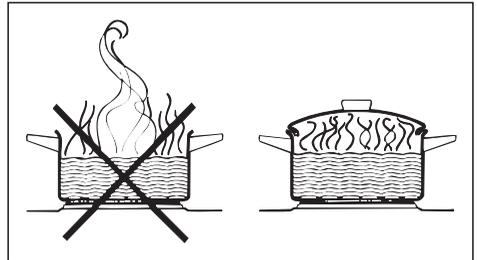
### ■ Pot size



The diameter of the pot should be slightly larger than the burner.

Burner diameter (in inches / cm)	suitable pot diameter (in inches / cm)
5-3/4 14.5	6-5/16 16
7-1/8 18.0	7-7/8 20

### ■ Pot lids



A lid on the pot will prevent heat from being lost.

To prevent spills from burning on to the cooktop, clean the burners and cooktop surface immediately in the event of a spill.

## Burners

Make sure no moisture or soil penetrates inside the burners. Wipe off any spilt food with a damp cloth once the burners have cooled. Use a plastic scouring pad if necessary for stubborn spills. The burners can be scoured, but not the rim or cooktop surface.

Remove any residue from the burners after cleaning.

To dry the burners turn them on for a short time.  
It is important that they are dry in order to prevent rust from forming.

Occasional treatment with a thin film of oil, or a special cleaner for solid burner plates is recommended.

## Burner trim

Do not use abrasive cleaners to clean the trim. Clean the trim using an appropriate metal or stainless steel cleaner.

## Cooktop surface

Avoid spilling liquids or foods containing salt onto the stainless steel cooktop. Should this occur, wipe up any spills immediately.  
Otherwise discoloration of the steel could occur.

Remove dust, oils and fats, food spills or condensed water from pots and pans immediately to prevent them from drying on. Dried-on food residues are easier to remove if they are first softened with hot water.

Clean the cooktop surface using hot water and dishwashing liquid.

Do not use scouring agents or pads, knives or hard brushes. These will scratch the surface of the cooktop.

Do not use cleaners containing acids. A stainless steel cleaner can be used on the cooktop surface.

## Control panel / Control knobs

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

Clean the cooktop controls and control panel with hot water and dishwashing liquid.  
After cleaning, rub dry with a soft cloth.

# Problem solving guide

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Repairs to electrical appliances should only be performed by a trained technician. Unauthorized repairs could be dangerous.

Some minor problems, can be resolved as follows:

## What to do if . . .

### **. . . a resistance is felt between settings 7 and 8?**

This is normal. The resistance is there to indicate that the higher temperature range has been entered.

### **. . . the burner does not get hot and the burner indicator lamp does not come on?**

- Check that the main circuit breaker has not tripped.

If it has, call the Miele Service Department for assistance.

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 quote the Model and Serial No. of the appliance. Both can be found on the data plate.

Space for supplied data plate.

# Electrical connection

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Electrical connection of the appliance 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 cooktop from the main power supply before servicing or installing. 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 L 2 (red). The green terminal wire (ground) has to be connected directly to the equivalent colored power supply leads.

All connections must be done in a proper way.

**See also wiring diagram provided with the appliance.**

## For USA only

The appliance is provided with a 3wire cord. 1 black wire (L 1), 1 red wire (L 2) and 1 green wire (GND) which should 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.

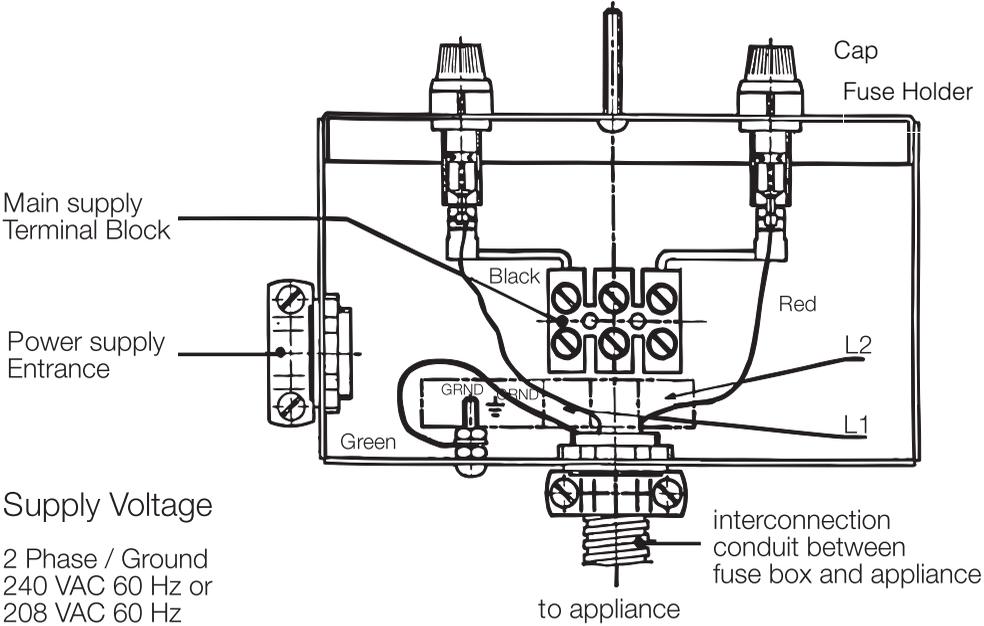
**Also, see the circuit diagram provided with the appliance.**

# Electrical connection

**FOR CANADA ONLY**

**WARNING: THE APPLIANCE MUST BE GROUNDED**

## Miele Fuse Box

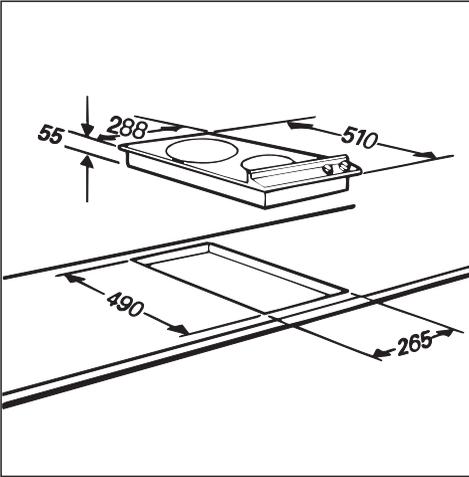


### Supply Voltage

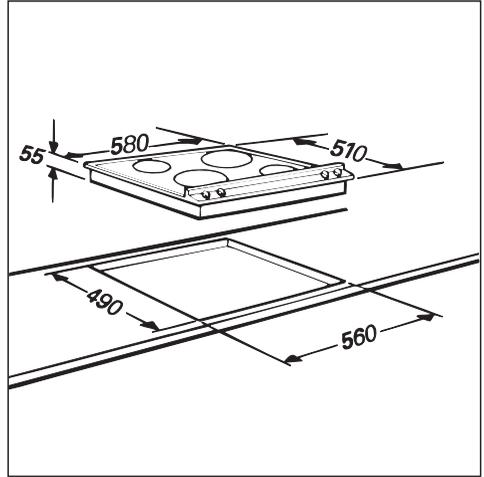
2 Phase / Ground  
240 VAC 60 Hz or  
208 VAC 60 Hz

# Appliance dimensions

**KM 82-2**



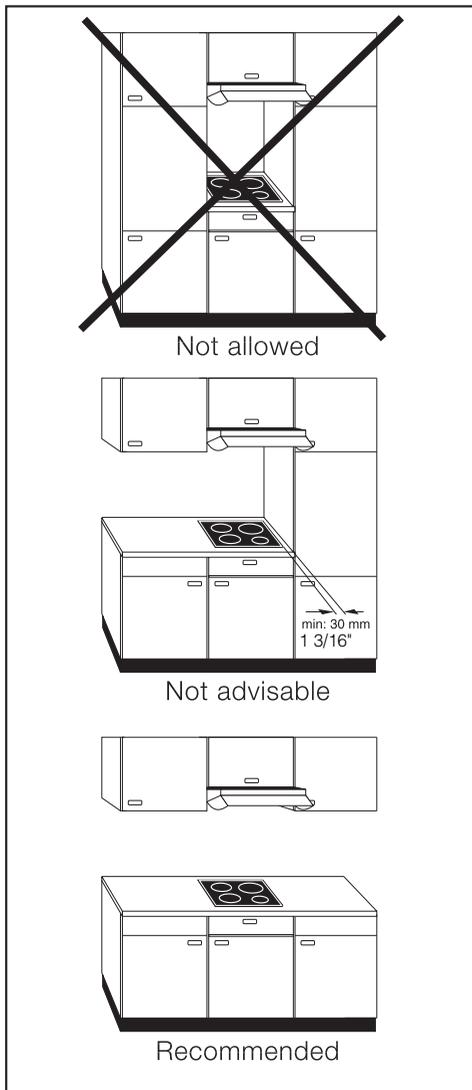
**KM 92-2**



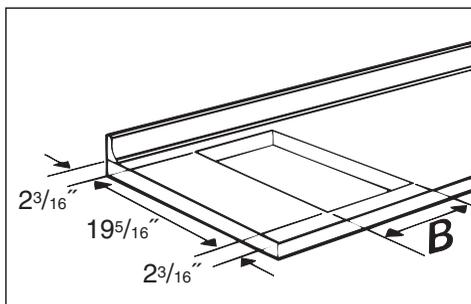
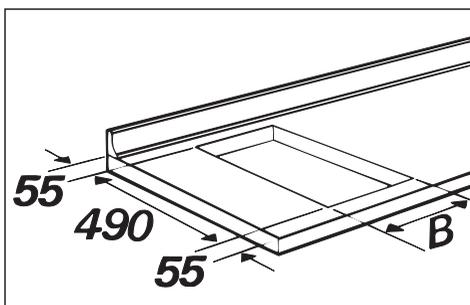
**Measurement Conversion Table**

mm	inches
490	19 5/16
265	10 7/16
560	22 1/16
510	20 1/16
288	11 3/8
580	22 13/16
55	2 3/16

## Installation instructions



There must be a minimum distance of 1-3/16" (30 mm) between the combiset and adjacent cabinets, because of the heat radiated from the elements.



- Prepare the countertop cut-out as illustrated. Dimension "B" will vary depending on how many combisets (cooktops) are installed. The following chart gives dimension "B" for a variety of 2 zone (ie KM 82-2) and 4 zone (ie KM 92-2) combinations.

The cooktop may be installed as shown above.

Do not surround the cooktop with cabinetry, as this presents a fire hazard.

# Installation instructions

	Depth (in mm)	Width (= Dimen- sion B) (in mm)
<b>2 zone Combiset</b>		
1 combiset	490	265
2 combisets	490	558
3 combisets	490	851
4 combisets	490	1144
5 combisets	490	1437
<b>4 zone Combiset</b>		
1 combisets	490	560
2 combisets	490	1143
3 combisets	490	1728
<b>Combination</b>		
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 installation between two appliances:  
- **Dimension B** increases by 90 mm.

For installation at the end of a combination:  
- **Dimension B** increases by 98 mm.

	Depth (in inches)	Width (= Dimen- sion B) (in inches)
<b>2 zone Combiset</b>		
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	45-1/16"
5 combisets	19-5/16	56-9/16"
<b>4 zone Combiset</b>		
1 combisets	19-5/16	22-1/16"
2 combisets	19-5/16	45"
3 combisets	19-5/16	68-1/16"
<b>Combination</b>		
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"

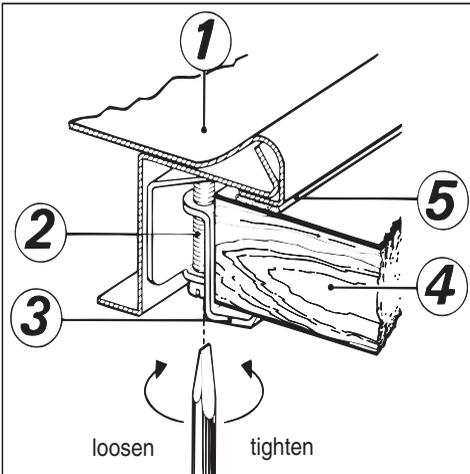
## Extractor (e.g. DA 8-2)

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

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

# Installation instructions

- Place the provided seal ⑤ under the edge of the cooktop.



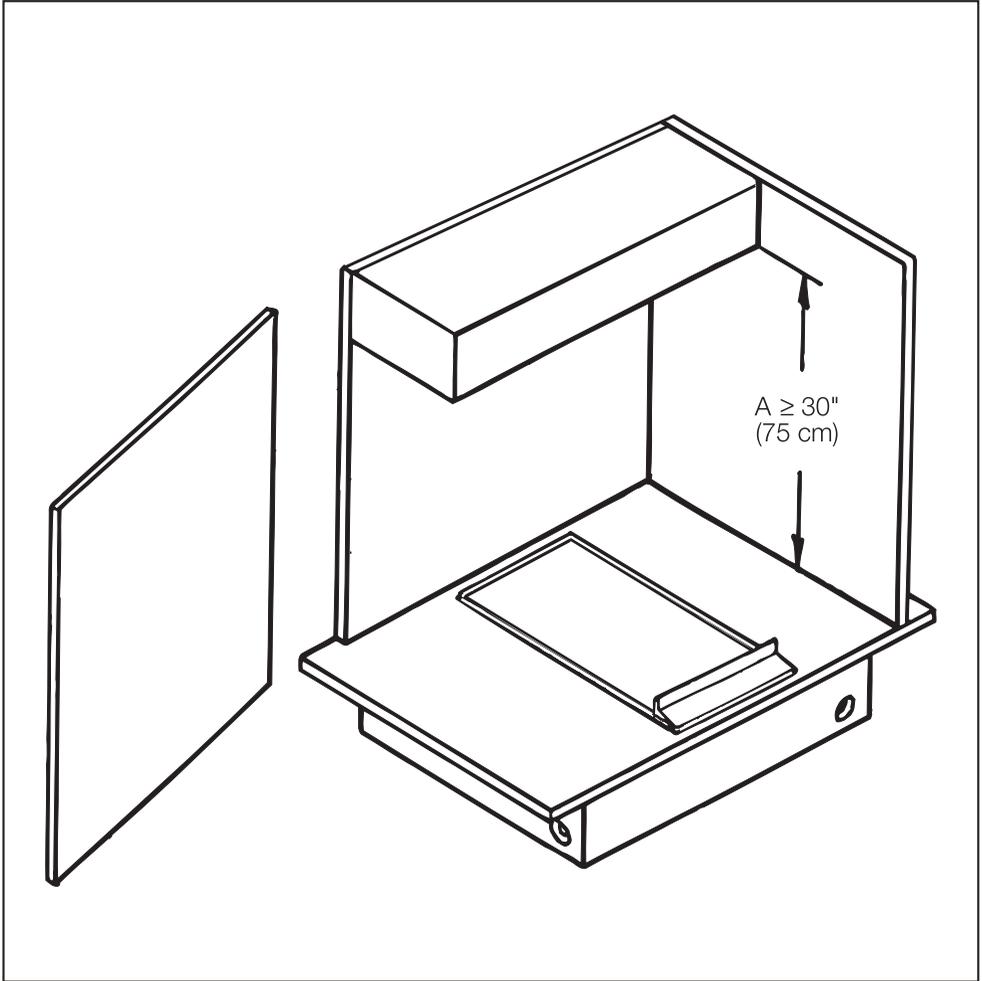
- ① Appliance
- ② Tensioning screw
- ③ Clamp
- ④ Countertop
- ⑤ Seal

- Turn the tensioning screws ② counter clockwise until a resistance is felt, then turn the clamps to the left.
- Place the appliance in position, turn the clamps and tighten the tensioning screw until the clamps press into the countertop ④.
- Connect the appliance to the electrical supply.

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

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To reduce the risk fire or burns by reaching over heated surface units, locating cabinet storage space above these surface 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

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