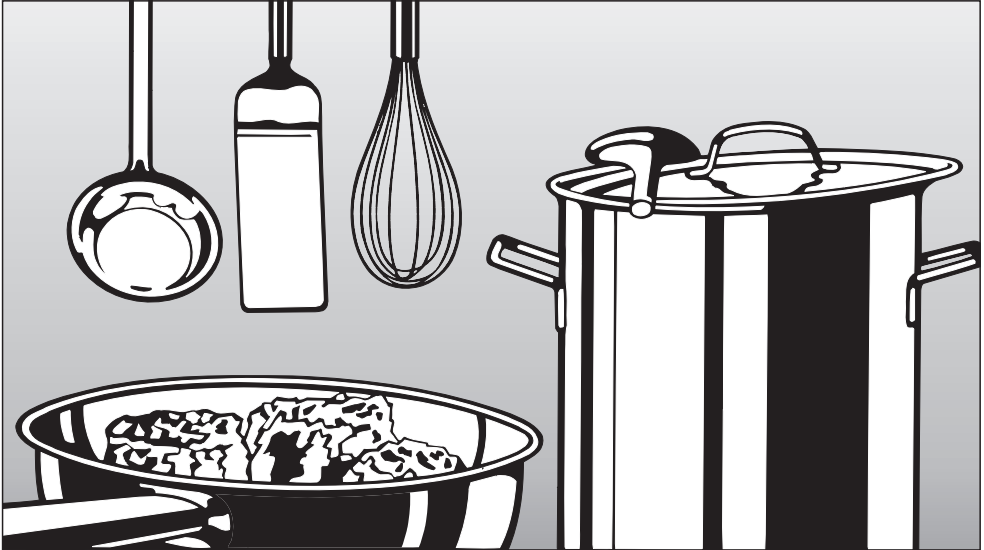


Miele

Operating Instructions



Ceramic Cooktops

KM 421

KM 424

KM 427

To prevent accidents and machine damage, read these instructions **before** installation or use.



M.-Nr. 05 647 560

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IMPORTANT SAFETY INSTRUCTIONS

READ THE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

WARNING -

This appliance is only intended for residential cooking. The manufacturer can not be held responsible for damage or injury caused by improper use or for uses other than those for which this appliance is intended.

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

Installation

■ Be certain your appliance is properly installed and grounded by a qualified technician in accordance with national and local safety regulations. The manufacturer cannot be held responsible for damage caused by an incorrect installation or connection.

■ 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 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 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 shutting off the power main or manually "tripping" the circuit breaker.

IMPORTANT SAFETY INSTRUCTIONS

■ Do not install the cooktop directly above a dishwasher, refrigerator or freezer. Heat radiated by the cooktop may damage them.

■ If the cooktop is installed above an oven, keep the cooktop's power cord from contacting the oven.

■ Because of the heat radiated it is not recommended to install the cooktop above a drawer. It should only be installed above a cabinet base unit with a dummy drawer front and an additional protective base between the appliance and the cabinet.

■ This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.

Use

■ Do not use the appliance until it is properly installed in the countertop.

■ This appliance is equipped with an overheating protection feature. See, "Overheating protection" for information.

■ Never use the appliance to warm or heat the room. Due to the high temperatures radiated objects left near the appliance could catch fire.

IMPORTANT SAFETY INSTRUCTIONS

Protection from damage

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

■ Do not use pots or pans with pronounced edges or ridges on the ceramic cooktop. These could scratch the cooktop permanently. See "Selecting Cookware" for more information. Grains of salt and sand can also scratch. Make sure that the bases of any pots and pans are clean, free of any fat or oils and are dry.

■ Do not allow either solid or liquid sugar, pieces of plastic or aluminium foil to fall on the burners when they are hot. If these residues are allowed to cool on the ceramic surface pitting or even cracking could occur.

■ Any spills should be removed as quickly as possible to prevent them from burning on and becoming difficult to remove.

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

■ Never place hot pots or pans over the display, as the underlying electronics may be damaged.

IMPORTANT SAFETY INSTRUCTIONS

Injury prevention

Do not touch the cooktop or the area surrounding it during or immediately after use. The cooktop may be hot even though it is dark in color. Areas near it may become hot enough to cause burns. Do not touch, or let clothing or other flammable materials touch the cooktop or areas near it until they have cooled. Wait until the residual heat indicators go out.

CAUTION: Do not store toys or items of interest to children in cabinets above or behind the appliance. Children climbing onto the cooktop to reach these items may be injured.

Children should not be left alone or unattended near the appliance when in use. They should never be allowed to sit or stand on any part of the appliance.

Protect your hands with insulated gloves or potholders when using the appliance. 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.

To prevent burns and breathing difficulty, allow the cooktop to cool before cleaning. Some cleaners may produce toxic fumes if applied to a hot surface.

Keep all pans out of reach of children. Danger of burns

Pot and pan handles should be turned inward and not extend over the countertop to reduce the risk of burns, ignition of flammable materials, and spills.

Use the proper pan size. Select cookware having flat bottoms large enough to cover the heating element. Using undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing or handles becoming hot. The proper size pot or pan will also improve efficiency.

Before using glass, glass/ceramic, ceramic, earthenware or other glazed cookware on the cooktop, verify that they can be used on a cooking surface.

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

At higher settings, be cautious of splattering grease or boiling over liquids, which may produce smoke.

IMPORTANT SAFETY INSTRUCTIONS

- Before removing pots and pans, be sure to turn off the burners.
- Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the cooktop is turned on inadvertently.
- Never cover the cooktop with a cloth. A fire could result.
- Never leave the cooktop unattended when cooking with oil or fat. Overheated fat could ignite. Always heat oil slowly, monitoring it as it heats.
- Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.
- When frying food, make sure that the food is as dry as possible before placing it in the oil. Moisture can cause hot oil to splatter and boil over.
- Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.
- Do not let cooking grease or other flammable materials accumulate on the appliance.
- Be aware of loose fitting or hanging garments when operating the cooktop, they may present a fire hazard.
- Flammable materials should not be stored on or near your appliance.
- 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, they must be made of heat-resistant material.

IMPORTANT SAFETY INSTRUCTIONS

Appliance safety

■ In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either shutting off the power main or manually "tripping" the circuit breaker. Contact Technical Service.

Do not use the appliance until it has been repaired. Ensure power is not supplied to the appliance until repair work is completed.

■ Do not cook on a broken cooktop. Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. If the cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock.

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 an authorized service technician. Otherwise the warranty is void.

Further safety notes

■ Make certain that the power cords of small appliances do not come in contact with the cooktop. Danger of electric shock!

■ Always make sure food is cooked thoroughly before eating.

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

■ Do not use plastic or aluminium containers. They will melt at high temperatures. Fire hazard!

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

■ If a pet hops onto the cooktop, a touch control sensor could be activated turning on a burner. Keep pets away from the cooktop at all times and activate the child safety lock.

■ Before discarding an old appliance, remove the power cord to prevent hazards.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Help protect our environment

Disposal of packing materials

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

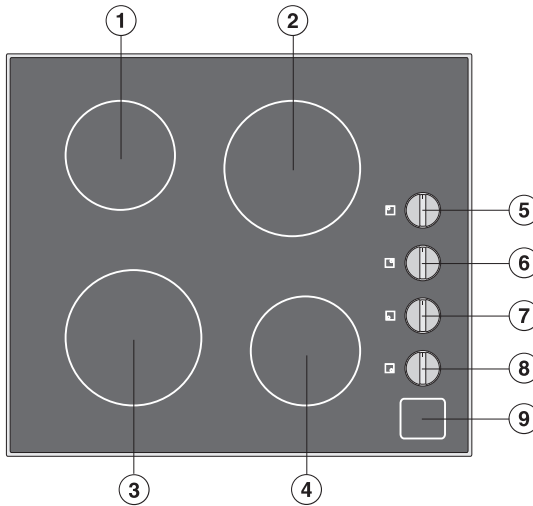
Disposal of an old appliance

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

Before discarding an old appliance, disconnect it from the gas and electrical supply and cut off the power cord to prevent it from becoming a hazard.

Guide to the cooktop

KM 421



①②③④ Single burners

Control knobs for burners

⑤ rear left

⑥ rear right

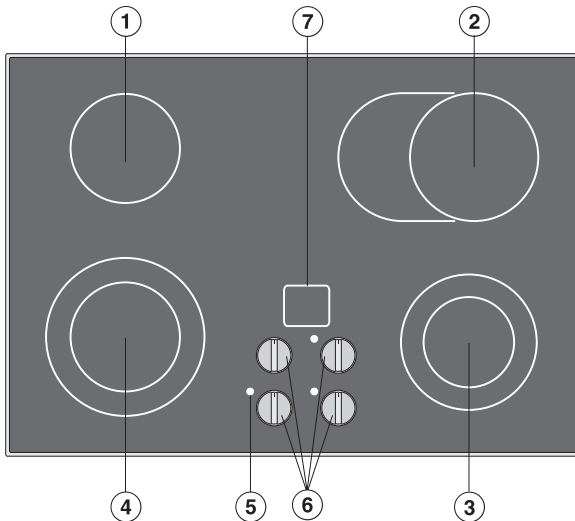
⑦ front left

⑧ front right

⑨ Area with 4 operating-/ residual heat indicator lights

KM 421	rear left ①	rear right ②	front left ③	front right ④
diameter inches (cm)	5 3/4" (14.5)	7" (18)	7" (18)	5 3/4" (14.5)
Watts	1200	1800	1800	1200

KM 424

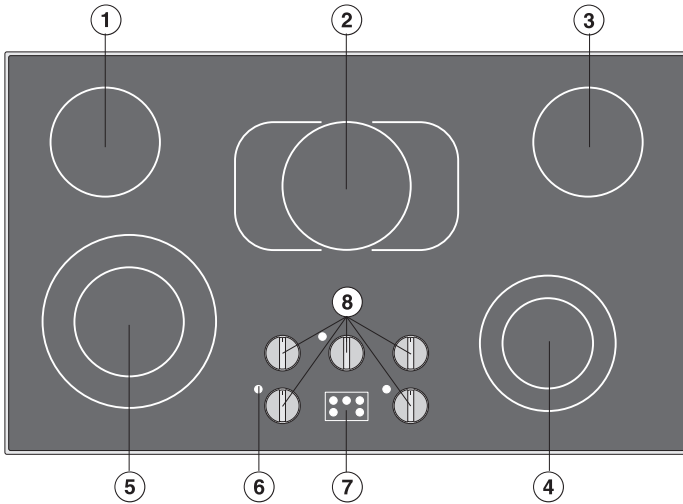


- ① Single burner
- ② Extended burner
- ③④ Variable burner
- ⑤ Indicator light shows variable burner or extended burner is activated
- ⑥ Control knobs (position corresponding with the burner)
- ⑦ Area with 4 operating-/ residual heat indicator lights

KM 424	rear left ①	rear right ②	front right ③	front left ④
diameter inches (cm)	5 ³ / ₄ " (14.5)	6 ³ / ₄ " (17)	4 ³ / ₄ " (12)	5 ³ / ₄ " (14.5)
extended		6 ³ / ₄ " x 10 ¹ / ₂ " (17 x 26.5)	7" (18)	8 ¹ / ₄ " (21)
Watts	1200	1500	700	1100
extended		2400	1800	2400

Guide to the cooktop

KM 427



- ①③ Single burners
- ② Extended burner
- ④⑤ Variable burners
- ⑥ Indicator light shows variable burner or extended burner is activated
- ⑦ Area with 5 operating-/ residual heat indicator lights
- ⑧ Control knobs (position corresponding with the burner)

KM 427	rear left ①	rear middle ②	rear right ③	front right ④	front left ⑤
diameter inches (cm)	5 ³ / ₄ " (14.5)	6 ³ / ₄ " (17)	5 ³ / ₄ " (14.5)	4 ³ / ₄ " (12)	5 ³ / ₄ " (14.5)
extended		6 ³ / ₄ " x 10 ¹ / ₂ " (17 x 26.5)		7" (18)	9" (23)
Watts	1200	1500	1200	700	1100
extended		2500		1800	2500

Clean the cooktop

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

Heat the cooktop


The metal components of the cooktop have a protective coating which may give off a slight odor the first time the appliance is heated.

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

Use

Turning on and off

Operating a variable / extended burner

If a burner has the symbol  next to the control knob, you can switch on an additional outer or extended heating circle.

To turn on a burner push down and turn the control knob:


- **clockwise** to the desired setting turn on **one** heating circle,
- **counter-clockwise** to the desired setting to turn on **both** heating circles.

If both heating circles are turned on an indicator light will come on left of the control knob.

To adjust the setting, turn the knob **without** pressing down.

The burner is **turned off** by turning the control knob clockwise or counter-clockwise to "0".

Operating a single burner

A burner without the symbol  next to the control knob is **turned on** by pushing the control knob down and turning it clockwise or counter-clockwise to the desired setting.

To adjust the setting, turn the knob **without** pressing down.

The burner is **turned off** by turning the control knob clockwise or counter-clockwise to "0".

Operating / Residual heat indicator

When a burner is turned on the corresponding operating / residual heat indicator will light up.

Do not touch or lay any heat sensitive objects on the cooktop while the operating / residual heat indicator is still on.
Danger of burns and fire hazard!

Settings

The range of settings is the same for all burners:

	Settings
Melting butter, chocolate etc. Dissolving gelatin	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Warming sticky foods Cooking rice	1 - 3
Warming liquid and half-set foods Thickening sauces, e.g. Hollandaise Cooking rice pudding Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, soups Cooking broths	4 - 6
Boiling and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	8 - 9
Frying pancakes etc.	9 - 11
Boiling large quantities of water	11 - 12
Symbol for variable burner or extended burner	☉

These settings are only intended as a guide. With deep pans, large quantities or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Overheating protection

Each burner is equipped with a temperature limiter. This limiter turns off the heating elements in the burner before the ceramic surface becomes too hot. Once the ceramic surface has cooled to a safe temperature, the heating elements will automatically turn back on.

The overheating protection can be activated by:

- turning on a burner without putting a pan on it.
- heating an empty pan.
- an uneven pan not sitting evenly on the burner.
- the pan not conducting heat properly.

If the heating elements cycle on and off, even at the highest setting, the overheating protection has been activated.

The cooking surface

Your ceramic cooktop is made of an extremely hard and durable material. The surface is scratch resistant, not scratch proof. Avoid using cookware with ridged bottoms. Ridged pots with dirty or chipped enamel bottoms may scratch the cooktop if they are pulled across the ceramic surface.

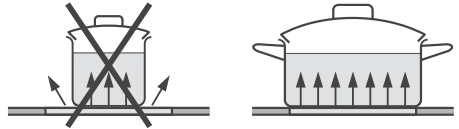
Make sure the cooktop and pot bottoms are clean before cooking. Certain items, particularly sugar grains or crystallized liquids such as molasses or syrups are actually harder than ceramic and can scratch the surface if they are not cleaned off immediately. Small or light scratches will not affect the safety or performance of the cooktop however.

The burner rings are fused into the ceramic glass and are resistant to wear if properly maintained. Do not use abrasive cleaners or pads, as they may eventually wear off the rings.

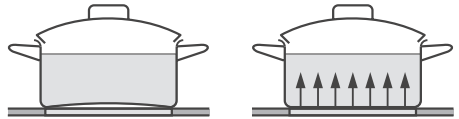
Pots and pans

Special cookware is not required, but as is true with all types of cooking appliances, the better the cookware, the better the performance.

Following these tips will allow you to make the most of your ceramic cooktop.

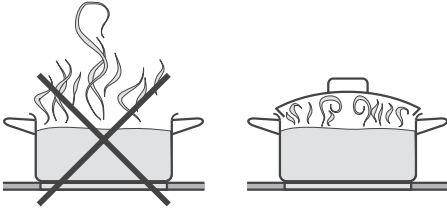


- For the most even and energy efficient cooking, the diameter of the pots should match the diameter of the burners as closely as possible.



- Use cookware with thick, flat, smooth bottoms. Slightly concave bottoms will also work adequately. Pans with convex bottoms will not cook well.

Selecting cookware



- Using a lid while cooking will minimize the loss of heat and decrease the cooking time.
- Copper bottom and aluminum pans may leave a residue on the cooktop in the form of metallic lines. This is normal. These lines can be removed using a non-abrasive ceramic cooktop cleaner or a shielded scraper blade.

Be sure to clean the cooktop after each use. Each time the residue is allowed to melt it becomes harder to remove and may mar the appearance of the cooktop. Let the cooktop cool before cleaning.

- Cast iron, glass or stoneware should not be used because they have poor heat transfer and may scratch the surface.

When cleaning the cooktop, make sure the cooktop is "Off", and be careful not to accidentally turn it "On".

Under no circumstances should a steam cleaner be used 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, the surrounding frame and the countertop.

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.

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

Make sure that no cleaner residue remains on the ceramic surface by carefully wiping the cooktop with a damp cloth. Cleaner residues could damage the cooktop when heated.

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

The ceramic surface should be cleaned regularly with a cleaner for ceramic surfaces. Follow the ceramic cleaner manufacturer's instructions. If you have difficulty locating a suitable product contact Miele's Technical Service Department.

Before cleaning allow the cooktop to cool. Wipe spills off using a damp sponge. Stubborn spills are best removed with a shielded scraper blade.

To remove any limescale deposits or metallic residue apply ceramic cleanser using a soft cloth or use a shielded scraper blade if necessary.

A cleaner with a special additive to prevent water marks and smears on the ceramic surface may be used.

After cleaning, wipe the ceramic surface with a damp cloth to remove any residue. Cleaner residues could damage the cooktop or create toxic fumes when heated. Finally, dry the cooktop with a clean soft cloth.

Any melted solids (e.g. sugar, plastic, syrup, aluminium foil, etc.) should be removed as quickly as possible and while the burner is still warm. If they are allowed to harden, the cooktop may become pitted. Scrape the melted item off the cooktop using a shielded scraper blade. Once the cooktop has cooled, remove any remaining residue using a ceramic cooktop cleaner.

Frequently asked questions

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.

... the heating cycles on and off at the highest setting on one of the burners?

The overheating protection is activated (see "Overheating protection").

What if ...

... the cooktop or burners cannot be turned on?

Check whether the electrical circuit has blown a fuse or "tripped" the circuit breaker.

If this is not the case, disconnect the appliance from the electricity supply for 1 minute by "tripping" the circuit breaker, or withdrawing the fuse.

Reconnect the appliance to the electrical supply and if the cooktop still does not heat up, contact a qualified electrician or Miele's Technical Service Department.

Technical Service

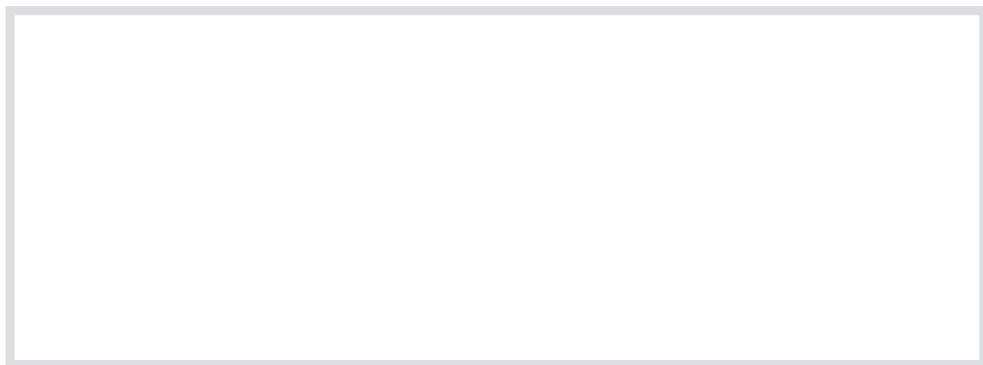
In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department.

USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

When contacting Technical Service please quote the serial number and model of the cooktop. This information is visible on the silver data plate supplied with the cooktop.

Adhere data plate sticker here



When contacting the Technical Service,
please quote the model and serial number
of your appliance.

The Miele logo is displayed in a bold, white, serif font against a solid black rectangular background.

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