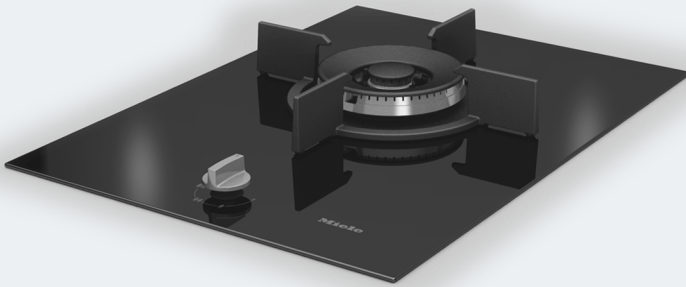


Operating and installation instructions SmartLine gas wok



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.

This appliance can be used in countries other than those specified on the appliance and in these operating and installation instructions. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For trouble-free operation of the appliance, it is best to use it in the countries specified for use.

For use in other countries, please contact Miele in your country.

Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them “On” or “Off”.
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the UK you must now:

- Call the Gas Emergency Contact Centre (Tel: 0 800 111 999).

For any gas work in the UK always use a Gas Safe registered engineer.



In other countries please follow relevant country specific procedures on gas.

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Warning and Safety instructions

This wok complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the wok. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the wok.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the wok as well as the safety instructions and warnings.

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Correct application

- ▶ This wok is designed for domestic use and for use in similar environments.
- ▶ This wok is not intended for outdoor use.
- ▶ This wok is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ This wok can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it. They may only use it unsupervised if they have been shown how to use it in a safe way and understand the hazards involved.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the wok unless they are constantly supervised.
- ▶ Children aged 8 and older may only use the wok without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ Children must not be allowed to clean the wok unsupervised.
- ▶ Please supervise children in the vicinity of the wok and do not let them play with it.
- ▶ The wok gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Danger of burning!
Do not store anything which might arouse a child's interest in storage areas above or behind the wok. Otherwise they could be tempted into climbing onto the wok with the risk of burning themselves.
- ▶ Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the wok can compromise your safety. Check the wok for visible signs of damage. Do not use a damaged wok.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

- ▶ The electrical safety of this wok can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Before connecting the wok to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
This data must be checked before connecting the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the wok to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

Warning and Safety instructions

- ▶ For safety reasons, this wok may only be used after it has been built in.
- ▶ This wok must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the wok.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the wok is under warranty repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The wok is not intended for use with an external timer switch or a remote control system.
- ▶ Connection to the gas supply must be carried out by a suitably qualified gas fitter (e.g. a **Gas Safe** registered technician in the U.K).



The wok may be connected to the electrical supply by a fused plug and switched socket. If you wish to connect it to a fused spur connection, or if the plug has been removed or the connection cable is not supplied with a plug, the wok must be connected to the mains supply by a suitably qualified electrician.

- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified electrician (see “Electrical connection” in the “Installation” chapter).

Warning and Safety instructions

▶ During installation, maintenance and repair work, the wok must be completely disconnected from the mains electricity supply. The gas inlet valve must be closed. It is only completely isolated from the electricity supply when:

- the mains fuse has been disconnected or
- the screw-out fuse is removed (in countries where this is applicable),
- the plug (if present) is removed from the socket. To do this, pull the plug not the mains connection cable.
- The gas inlet valve is closed.

▶ Risk of electric shock.

Do not use the wok if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect it from the mains electricity and gas supply. Call the Customer Service Department.

▶ If the wok is built in behind a furniture front (e.g. a door), do not close the door while the wok is in use. Heat and moisture can build up behind the closed door. This can result in damage to the wok, the housing unit and the floor. Leave the furniture door open until the wok has cooled down completely.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

▶ Carry out an annual visual inspection of the gas lines and gas appliances in your home. This inspection must comply with applicable national regulations.

Warning and Safety instructions

Correct use

▶ The wok gets hot when in use and remains hot for some time after being switched off. Do not touch the appliance if there is a possibility that it could still be hot.

▶ Do not use the wok to heat up the room.

Due to the high temperatures radiated, objects left near the wok could catch fire.

▶ Overheated fat and oil can ignite and catch fire. Never leave the wok unattended. Do not attempt to extinguish burning oil or fat with water.

Switch the wok off and carefully smother the flames with a fire blanket or a damp tea towel.

▶ Do not leave the SmartLine element unattended whilst it is being used. It should be continually monitored whilst boiling and flash frying.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the wok. Cutlery inserts must be heat-resistant.

▶ Do not heat an empty pan.

▶ Do not heat up food in closed containers e.g. tins or sealed jars on the wok, as pressure will build up in the container which could cause it to explode.

▶ Do not cover the wok, e.g. with a cover, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if residual heat is still present.

Warning and Safety instructions

- ▶ If the appliance is switched on by mistake, or if there is residual heat present, there is the risk of any metal items placed on the wok (e.g. cutlery) heating up. Other materials can melt or catch fire. Do not use the appliance as a resting place for anything.
- ▶ You could burn yourself on the hot wok. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself on steam. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, tea towels or other similar materials.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the wok, ensure that the cable of the electrical appliance cannot come into contact with the hot wok. The insulation on the cable could become damaged.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers.
- ▶ When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the wok or a burner in the vicinity of an ignitor.
- ▶ If a cooker hood is installed above the wok, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the cooker hood, parts of which could then be damaged or even set on fire.
- ▶ Only light the gas burners after all burner parts have been properly assembled.

Warning and Safety instructions

- ▶ Do not use pans with a diameter that is larger or smaller than the stated dimensions (see “Pans”). A pan which is too small will be unstable on the pan support. If the diameter is too large, heat emitted from the bottom of the pan may damage the worktop, walls with poor heat resistance (e.g. panelled walls), or parts of the wok. Miele will not accept responsibility for this type of damage.
- ▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.
- ▶ Do not use pans with very thin bases. This could damage the wok.
- ▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.
- ▶ Replace the pan supports carefully to avoid scratching the surface.
- ▶ Do not use or store flammable materials near this appliance.
- ▶ Remove all grease spatters and other combustible (food) residues from the wok burner as soon as possible. They are a fire hazard.
- ▶ The use of the wok creates heat, moisture and combustion products in the room where it is installed. Make sure that the appliance is installed in a location with sufficient ventilation. Natural ventilation openings should not be blocked. Alternatively, a mechanical ventilation device (e.g. a cooker hood) can be installed.
- ▶ Prolonged intensive use of the wok may require additional ventilation of the room, e.g., by opening a window, or by operating the cooker hood on a higher setting.
- ▶ If the wok has not been used for a longer period of time, it should be thoroughly cleaned before it is used again. It is also advisable to have it tested for safety. This should be done at regular intervals.

Warning and Safety instructions

- ▶ If you are operating a gas cooking element directly next to the downdraft extractor, the FlameGuard must be placed between the downdraft extractor and the element.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this wok. The steam could reach electrical components and cause a short circuit.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your CombiSet.

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

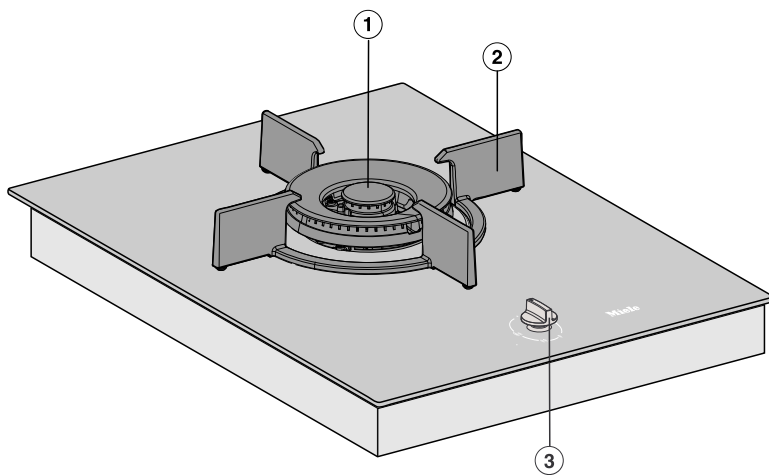
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

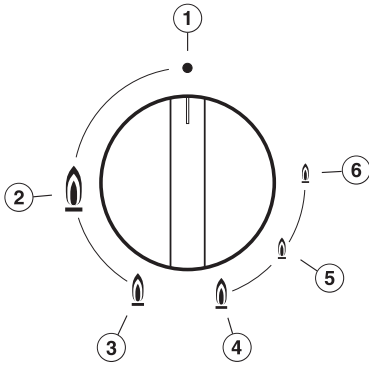
Guide to the appliance

Wok



- ① Wok burner
- ② Trivet
- ③ Rotary controls

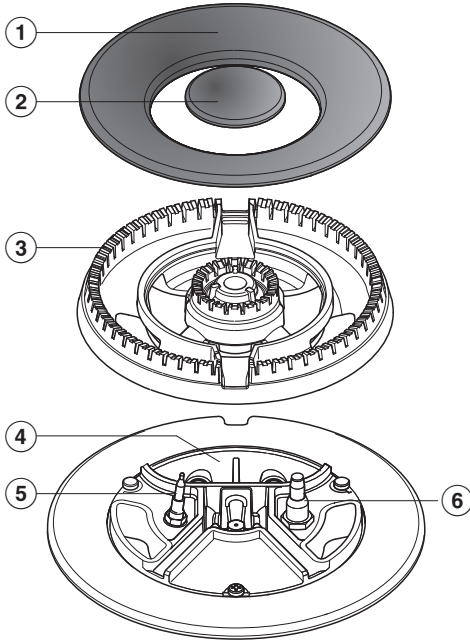
Control knobs



- ① • Burner off
The gas supply is turned off
- ② 🔥 Strongest flame
The outer and inner burners are on the highest setting
- ③ 🔥 Strong flame
The outer burner is on the lowest setting, the inner burner on the highest setting
- ④ 🔥 Over-ignition position
The outer burner is ignited by changing from the lowest to the highest setting
- ⑤ 🔥 Weak flame
The outer burner is off, the inner burner is on the highest setting
- ⑥ 🔥 Weakest flame
The outer burner is off, the inner burner is on the lowest setting

Guide to the appliance

Burner



- ① Outer burner cap
- ② Inner burner cap
- ③ Burner head
- ④ Burner base
- ⑤ Thermocouple
- ⑥ Ignition electrode

Accessories supplied

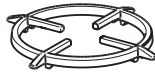
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see “Optional accessories”).

Wok ring



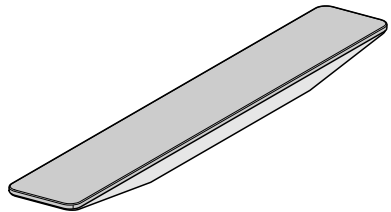
The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

Combination trivet



The combination trivet supplied must be used if you are using pans with a smaller base diameter than that specified in the chart for suitable pans.

FlameGuard



For installing between the downdraft extractor and a gas cooking element

Before using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “After sales service” section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the SmartLine element for the first time

- Clean all removable parts of the burners with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see “Cleaning and care”).
- Clean the ceramic surface with a damp cloth, and then wipe dry.

Switching on the SmartLine element for the first time

The metal components have a protective coating. Smells and possibly some vapours may occur when the SmartLine element is used for the first time.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

| Minimum cookware base diameter [cm] | |
|-------------------------------------|--|
|-------------------------------------|--|

| | |
|-----------|----|
| Pots/pans | 14 |
|-----------|----|

| Maximum diameter at top of cookware [cm] | |
|--|--|
|--|--|

| | |
|-----------|----|
| Pots/pans | 30 |
|-----------|----|



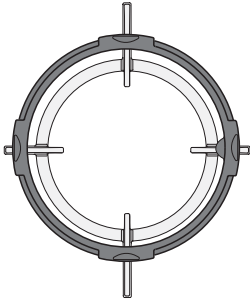
- Do not use pots or pans with an edge-supported base.

- Observe the dimensions given in the chart. Using pans that are too large can cause the flames to spread out and damage the surrounding worktop or other appliances. Using pans of the correct size improves efficiency. Pans that are smaller than the trivets and pans that do not stand safely (without wobbling) on the trivets are dangerous and should not be used.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation, and not to the base diameter.
- All heat-resistant cookware is suitable for use.
- Cookware with a thick base is preferable as the heat is distributed evenly. With thin bases, there is the risk that food will overheat in places. Therefore it should be stirred more frequently.
- Always place the cookware on the trivet supplied. Do not place cookware directly on the burners.
- Place the cookware on the trivet in such a way that it cannot tip over. A little movement is quite normal and not a cause for concern.

Pans

Wok ring

- Use the wok ring supplied to give additional stability to pans, especially to woks with a rounded base.



- Place the wok ring on the pan support so that it sits securely in position and cannot move (see diagram).

The wok is unique among cookware in that it has a small base diameter and a large rim diameter (usually 35-40 cm). Wok pans are ideal for use on the wok burner.


Combination trivet

Use the small trivet supplied for small pans. The pan will then be stable on the burner and not tip over.

Switching on

If you are operating a gas cooking element next to a downdraft extractor, this will affect the gas cooking element's function.

Place the FlameGuard between the gas cooking element and the downdraft extractor.

 Risk of fire with overheated food. Unattended food can overheat and catch alight.

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

- Press in the relevant rotary control and turn it anticlockwise to the large flame symbol. The ignition electrode will “click” and ignite the gas.

When the rotary control is operated, a spark is automatically produced on all burners. This is normal and does not indicate a fault.

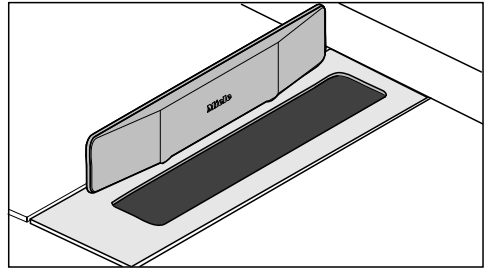
- When a flame is visible, keep the rotary control pressed down for 5–10 seconds, and then let it go.
- If the burner does not ignite, turn the rotary control to the • position. Ventilate the room or wait for at least 1 minute before trying again. When making another ignition attempt, it may be necessary to hold the rotary control for longer.
- If the burner does not ignite the second time, turn the rotary control back to the • position and see “Problem solving guide”.

Switching on during a power outage

If there is an interruption to the electricity supply, the gas can be ignited manually, e.g. with a match.

- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 5-10 seconds and then release it.

FlameGuard

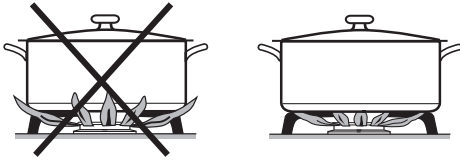


- Install the FlameGuard directly next to the downdraft extractor when you are operating a gas cooking element.

Operation

Adjusting the flame

As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the risk of injury.



There is a resistance at the 6 o'clock position to prevent you turning the control to the high or low setting unintentionally. Press the control knob down to move past this resistance.

- Adjust the flame so that it does not spread out beyond the sides of the pan.
- To move from the high to the low setting, turn the control anti-clockwise until it meets a resistance. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it meets a resistance. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.

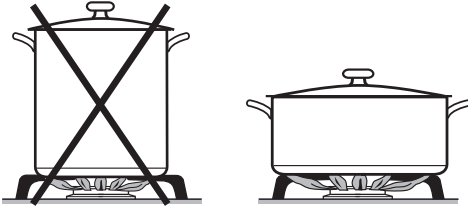
Switching off

- Turn the rotary control clockwise to the • position.

The gas supply is cut off and the flame goes out.

Tips on saving energy

- Use a pan lid whenever possible to minimize heat loss.




- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- Cook with as little water as possible.
- Reduce the size of the flame once the water has come to the boil or the oil is hot enough to fry in.
- Use a pressure cooker to reduce cooking times.

Safety features

Thermo-electric flame failure monitor

Your wok is equipped with a thermo-electric flame failure monitor. If a gas flame is extinguished, e.g. by food boiling over or by a draught, the gas supply is switched off. This prevents the release of gas. If you turn the rotary control to the ● position, the burner is ready for use again.


The thermo-electric flame failure monitor operates independently from the electricity supply. This means that it will still work if the wok is used during a power cut.

 Danger of burning due to hot surfaces.

The surfaces will be hot after cooking.

Switch the wok off.

Allow the surfaces to cool down before cleaning the wok.

 Risk of damage due to moisture ingress.

The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the wok.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove all cleaning agent residues immediately.

Never use abrasive sponges or cleaning agents.

Food boiling over can cause discoloration of the burner components.

Remove any soiling and salt and sugar splashes immediately.

When a control knob is pressed down, a spark is generated on the ignitor. Do not press down the control knob while you are cleaning or touching the wok or a burner in the vicinity of an ignitor.

Allow the SmartLine element to cool down before cleaning.

- Clean the SmartLine element and accessories after each use.
- Dry the SmartLine element thoroughly after every cleaning to avoid limescale residue.


Unsuitable cleaning agents

To avoid damaging the surfaces of the appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaner
- oven sprays
- glass cleaning agents
- hard, abrasive brushes or sponges (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- melamine eraser blocks

Cleaning and care

Cleaning the ceramic surface

 Risk of damage by pointed objects.

The seal between the SmartLine element and the worktop could suffer damage.

Do not use pointed objects for cleaning.

Not all soiling and residues can be removed using a solution of washing-up liquid.


An invisible film can develop that can lead to discolouration of the glass ceramic surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a shielded scraper blade suitable for use on glass.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel hob cleaner (see “optional accessories”) or with a proprietary ceramic glass cleaner applied with kitchen paper or a clean cloth. Do not apply the cleaner while the hob is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the glass ceramic surface with a damp cloth and polish with a soft, dry cloth.

Residues can burn onto the hob the next time it is used and cause damage to the glass ceramic surface. Ensure that all cleaning agent residues are removed.

- **Spots** caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.

 Danger of burning due to hot surfaces.

The surfaces get hot during cooking. Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot ceramic surface with a shielded scraper blade.

- Should any **sugar, plastic or aluminium foil** spill or fall onto the hot ceramic surface while it is in use, switch off the cooking zone.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a scraper blade suitable for use on glass.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

Cleaning the rotary controls

- Clean the rotary control(s) using a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the control(s) with a clean cloth.

Cleaning the trivets

- Remove the trivets.
- Clean the trivets in a dishwasher or with a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the trivets thoroughly with a clean cloth.

Cleaning and care

Cleaning the burners

Do not clean any parts of the burners in a dishwasher.

The surface of the burner cap will become duller with time. This is completely normal and does not indicate material deterioration.

- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.
- Clean any soiling from the flame openings.

⚠ Danger of explosion.

Blocked flame openings can cause a dangerous build-up of gas in the base of the hob which could ignite and cause an explosion. This can lead to damage to the appliance and injury.

Ensure the flame openings are kept clean at all times.

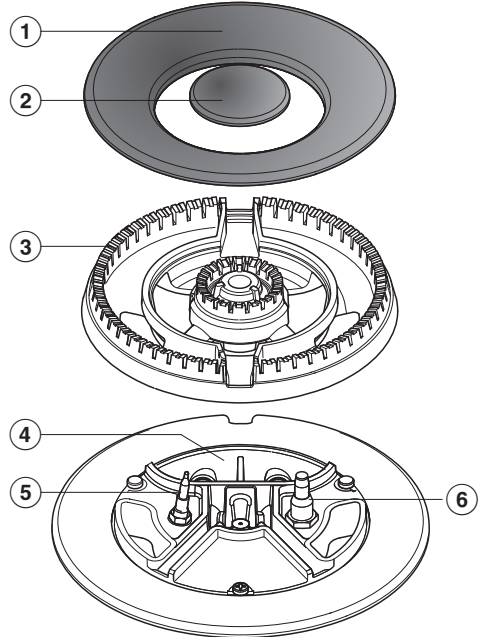
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and thermocouple should be very carefully wiped clean using a well wrung-out cloth.

The ignitor must not get wet, otherwise it will not spark.

- Finally dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.

The surface of the burner cap will become duller with time. This is completely normal and does not indicate material deterioration.

Assembling the burners



- Place the burner head ③ onto the burner base ④ so that the thermocouple ⑤ and the ignition electrode ⑥ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Then place the burner caps ① and ② in position.

Ensure that all parts of the burner are reassembled in the correct order.

Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

| Problem | Cause and remedy |
|---|--|
| The burners do not ignite when the hob is being used for the first time or after it has been out of use for a longer period. | <p>There could be an air lock in the gas pipe.</p> <ul style="list-style-type: none"> ■ You may need to make several attempts before the burner ignites successfully. |
| The burner does not light after several attempts. | <p>There is a technical fault.</p> <ul style="list-style-type: none"> ■ Turn all of the controls clockwise to the • position and interrupt the power supply to the hob for a few seconds. |
| | <p>The burner is not correctly assembled.</p> <ul style="list-style-type: none"> ■ Assemble the burner correctly. |
| | <p>The gas shut-off device has not been opened.</p> <ul style="list-style-type: none"> ■ Open the gas shut-off device. |
| | <p>The burner is wet and/or dirty.</p> <ul style="list-style-type: none"> ■ Clean and dry the burner. |
| | <p>The flame openings are blocked and/or wet.</p> <ul style="list-style-type: none"> ■ Clean and dry the flame openings. |
| The gas flame goes out after ignition. | <p>The flames do not touch the thermocouple and the burner does not get hot enough: The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Assemble the burner components correctly. |
| | <p>The thermocouple is dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling. |
| The flame suddenly looks different. | <p>The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly. |
| | <p>The burner head or the holes in the burner cap are dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling. |

Problem solving guide

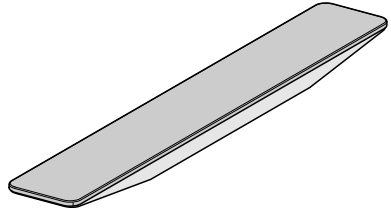
| Problem | Cause and remedy |
|---|--|
| The gas flame goes out during use. | The burner parts are not positioned correctly. ■ Position the burner parts correctly. |
| The electronic ignition device on the burner is not working. | The mains fuse has tripped. ■ If necessary, contact a qualified electrician or Miele Service for assistance. |
| | There is food residue stuck between the ignitor and the burner cap. The thermocouple is dirty. ■ Remove any soiling (See “Cleaning and care”). |

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered through the Miele Webshop.

They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

FlameGuard



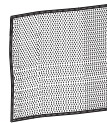
For installing between the downdraft extractor and a gas cooking element

Ceramic and stainless steel hob cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

After sales service

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

Contact information for the Miele Customer Service Department can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (Fabr./SN/ Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Safety instructions for installation



Damage risk from incorrect installation.

Incorrect installation can cause damage to the SmartLine element.

The SmartLine element must only be installed by a qualified person.



Damage from falling objects.

Take care not to damage the SmartLine element when fitting wall units or a cooker hood above it.

Fit the wall units and the cooker hood before the SmartLine element.

▶ The room in which the SmartLine element is installed must conform to all relevant local and national building regulations and safety regulations.

In the UK: GasSafe regulations

▶ 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.

▶ A deep fat fryer must not be installed directly next to a gas hob or a wok burner as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 288 mm between these two appliances.

▶ The SmartLine element must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

▶ When installing the SmartLine element, make sure that the gas pipe and mains connection cable cannot come into contact with hot appliance parts.

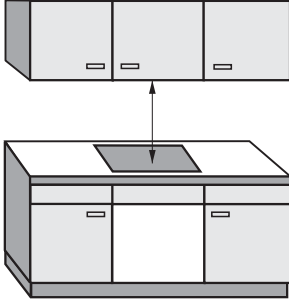
▶ The mains connection cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer) after the SmartLine element has been installed, and that they cannot be subjected to any mechanical action which could cause damage.

Installation

► Observe carefully the safety clearances listed on the following pages.

Safety distances

Safety distance above the SmartLine element



The safety distance specified by the manufacturer of the cooker hood must be maintained between the SmartLine element and the cooker hood above it.

If combustible objects are installed above the SmartLine element (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 760 mm must be maintained.

When two or more SmartLine elements which have different safety distances are installed together below a cooker hood, you should observe the greatest specified safety distance.

Installation

Safety distances to the sides and back of the appliance

The SmartLine element should preferably be installed with plenty of space on the right and left.

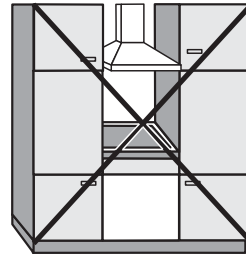
The minimum distance ① specified below must be observed between the rear of the SmartLine element and a tall unit or room wall.

The minimum distance ②, ③ specified below must be adhered to between one side of the SmartLine element (right or left) and a tall unit or room wall. A minimum distance of 300 mm must be observed on the opposite side.

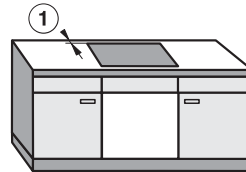
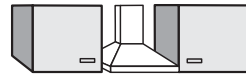
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop: 50 mm

② Minimum distance on the **right** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall: 200 mm.

③ Minimum distance on the **left** side between the worktop cut-out and the closest adjacent piece of furniture (e.g. tall unit) or a room wall: 200 mm.



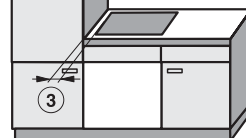
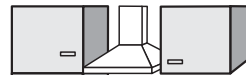
Not allowed



Highly recommended



Not recommended



Not recommended

Safety distance when installing the appliance near a wall with additional niche cladding

If a niche cladding is installed, a minimum safety distance must be maintained between the worktop cut-out and the cladding, since high temperatures can damage these materials.

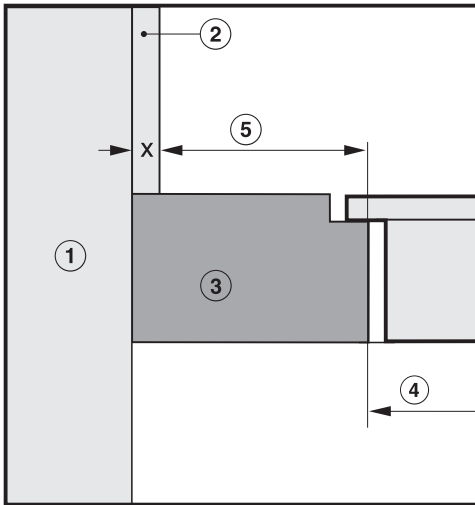
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the worktop cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the worktop cut-out and the cladding will be 50 mm less the thickness of the cladding.

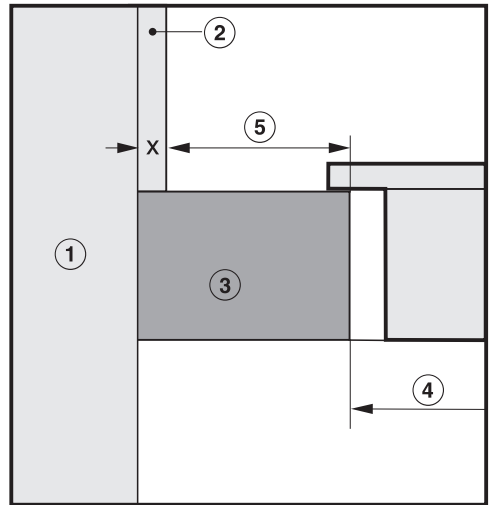
Example: 15 mm niche cladding

50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fit installation



Onset installation

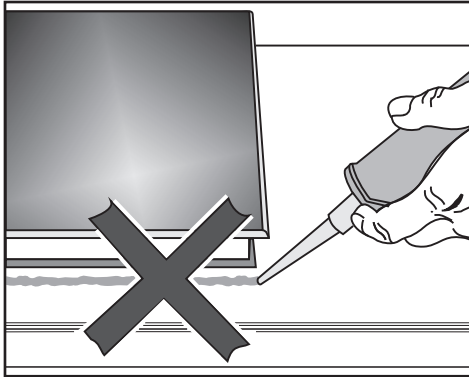


- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Installation

Installation notes – surface-mounted

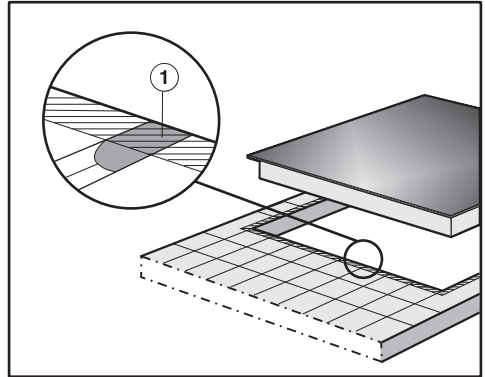
Sealing between the SmartLine Element and the worktop



The SmartLine element and worktop may be damaged if the element needs to be removed after it has been sealed with a sealant.

Do not use any sealant between the SmartLine element and the worktop. The seal under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktop



Grout lines ① and the hatched area underneath the SmartLine element frame must be smooth and even. If they are not, the SmartLine element will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Sealing strip

Dismantling the SmartLine element for service purposes may damage the sealing strip underneath the edge of the SmartLine element.

Always replace the sealing strip before reinstalling the SmartLine element.

Installing several SmartLine elements

The gaps between the individual SmartLine elements are sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine element(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

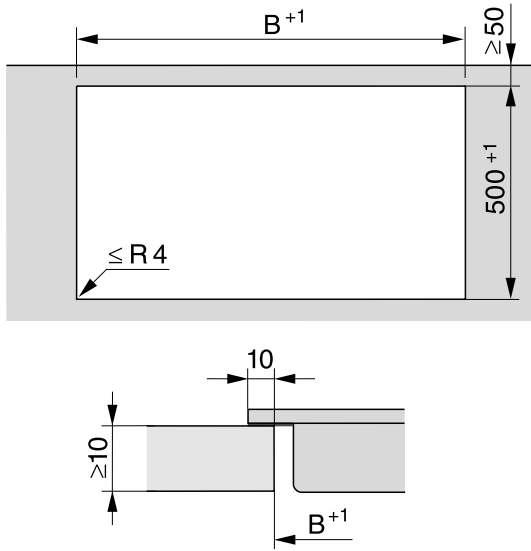
After installation, the SmartLine elements must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine elements are not accessible from below, the sealant must be removed so that they can be removed.

Combination with a downdraft extractor








If the SmartLine element is installed in combination with a downdraft extractor, the latter must be installed first.

Installation

Worktop cutout – surface-mounted







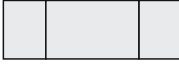



Installation with a countertop extractor

| Combination examples | Number x width [mm] | | Dimension B [mm] |
|---|---------------------|----------------------|------------------|
| | Cooking elements | Countertop extractor | |
|  | 1 x 378 | 1 x 120 | 481 |
|  | 2 x 378 | 1 x 120 | 862 |
|  | 1 x 378 1 x 620 | 2 x 120 | 1226 |
|  | 3 x 378 | 2 x 120 | 1365 |
|  | 2 x 378 1 x 620 | 2 x 120 | 1607 |
|  | 4 x 378 | 2 x 120 | 1746 |
|  | 1 x 620 | 2 x 120 | 845 |

Installation

Installation without a countertop extractor

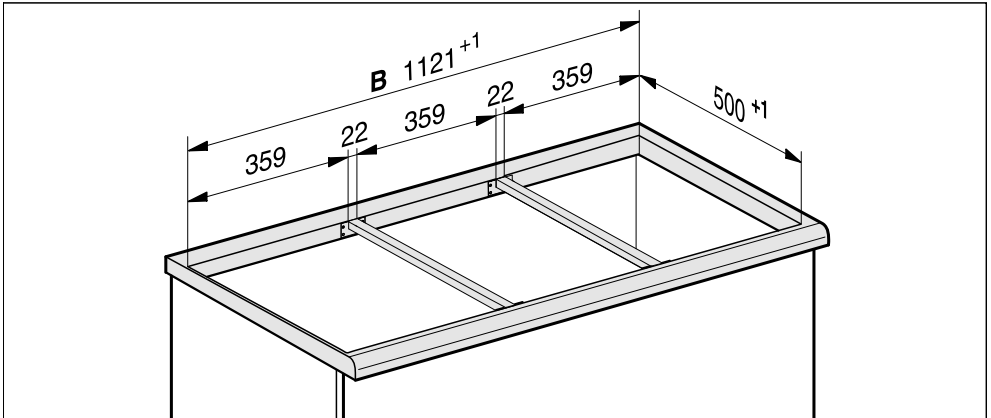
| Combination examples | Number x width [mm] Cooking elements | Dimension B [mm] |
|--|---|------------------|
|  | 1 x 378 | 359 |
|  | 2 x 378 | 740 |
|  | 1 x 378 1 x 620 | 982 |
|  | 3 x 378 | 1121 |
|  | 2 x 378 1 x 620 | 1363 |
|  | 4 x 378 | 1502 |
|  | 2 x 378 1 x 800 | 1554 |
|  | 2 x 378 1 x 936 | 1680 |

Spacer bars – surface-mounted

If you are installing several appliances, you must fit spacer bars between them.

The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

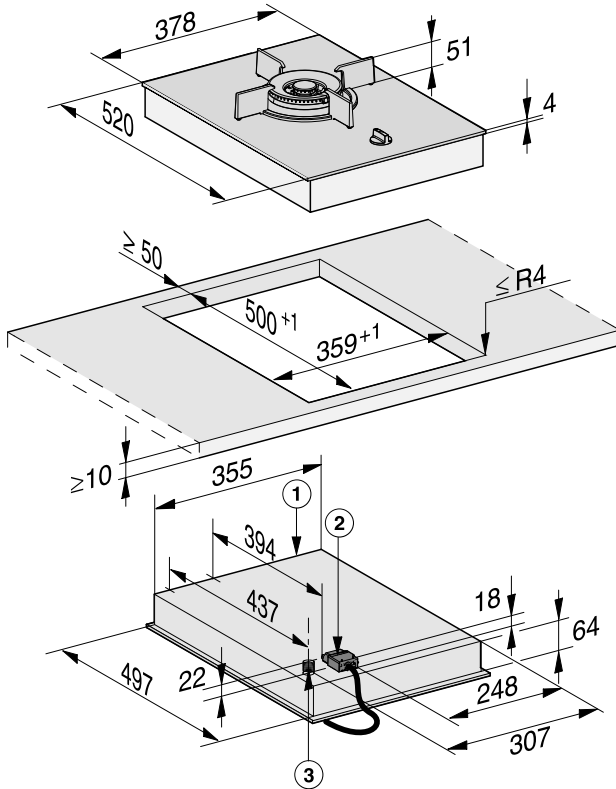
Installing 3 elements and 2 spacer bars



Installation

Installation dimensions – Surface-mounted

All dimensions are given in mm.



- ① Front
- ② Mains connection box with mains connection cable
Mains connection cable L = 1440 mm
- ③ Gas connection R ½" ISO 7-1 (DIN EN 10226)

Installation – surface-mounted

Preparing the worktop

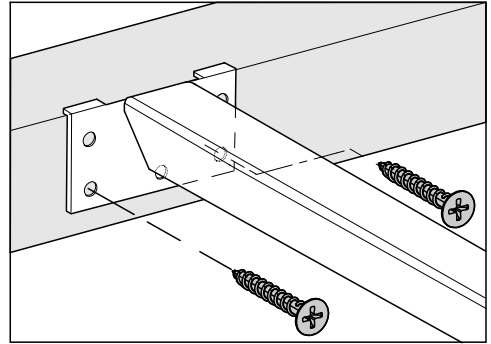
- Create the worktop cutout. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Seal any cut surfaces on **wooden worktops** with a special varnish, silicone sealant or resin to prevent the wood from swelling as a result of moisture ingress. The sealant must be heat-resistant.

Make sure that the sealant does not come into contact with the top of the worktop.

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

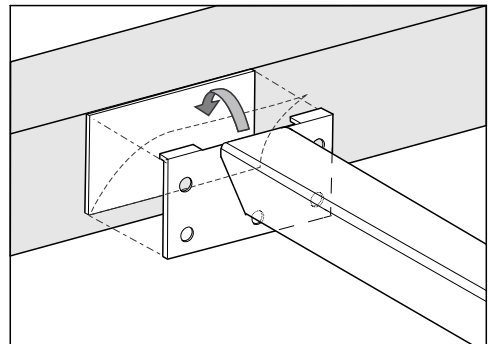
Wooden worktops



- Position the spacer bars flush onto the upper edge of the cutout.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied.

Natural stone worktops

You will need heavy-duty double-sided tape (not supplied) to secure the spacer bars.



- Stick the tape along the top edge of the worktop cutout.
- Position the spacer bars flush onto the upper edge of the cutout.
- Press the spacer bars firmly into place.

Installation

Installing the SmartLine element

- Stick the supplied sealing strip under the edge of the SmartLine element. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cutout.
- Position the SmartLine element in the worktop cutout. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- If the seal does not meet the worktop correctly on the corners, carefully scribe the corner radii ($\leq R4$) with a jigsaw.

Do not use any additional sealant (e.g. silicone) on the SmartLine element.

- Connect the SmartLine element to the mains electricity supply.
- If required, connect the SmartLine element to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine element works.
- Seal the gaps between the individual elements with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Follow the manufacturer's instructions.

Checking operation

- After installation, ignite all burners to check that they are operating correctly:
 - The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
 - On the highest setting, the flame must have a distinctive and visible core.

Installation notes – flush-fit

Flush-fit installation is only possible in natural stone (granite, marble), solid wood and tiled worktops. For installation in worktops made of other materials, please consult the relevant manufacturer as to whether their worktops are suitable for flush-fit installation.

The internal width of the base unit underneath the appliance must be at least as wide as the inner worktop cutout (see “Installation – Building-in dimensions – flush-fit”), so that the SmartLine element is easily accessible from underneath after installation and the bottom half of the casing can be removed for maintenance. If the element is not freely accessible from below after installation, the sealant must be removed so that the element can be removed.

Natural stone worktops

The SmartLine element is set directly in the cutout.

Solid wood worktops, tiled worktops, glass worktops

The SmartLine element is set on a wooden frame inside the cutout. The frame must be provided on site, and is not supplied with the appliance.

Sealing strip

Dismantling the SmartLine element for service purposes may damage the sealing strip underneath the edge of the SmartLine element.

Always replace the sealing strip before reinstalling the SmartLine element.

Installation

Installing several SmartLine elements

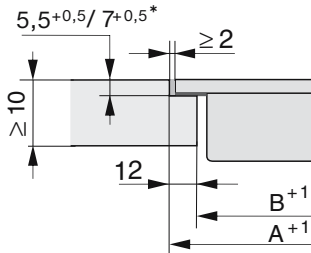
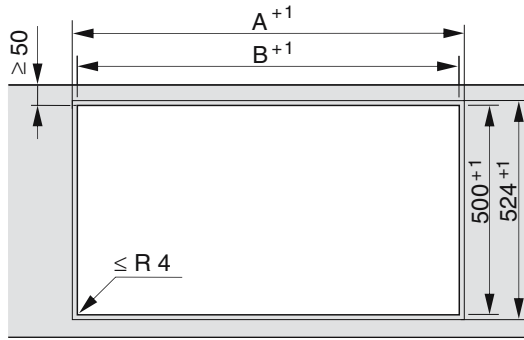
The gaps between the individual SmartLine elements are sealed with a silicone sealant that is heat-resistant to at least 160 °C. With flush-fit installation, the gap between the SmartLine element(s) and the worktop must also be sealed with a silicone sealant that is heat-resistant to at least 160 °C.

After installation, the SmartLine elements must be easily accessible from below, so that the bottom half of the casing can be removed for maintenance. If the SmartLine elements are not accessible from below, the sealant must be removed so that they can be removed.

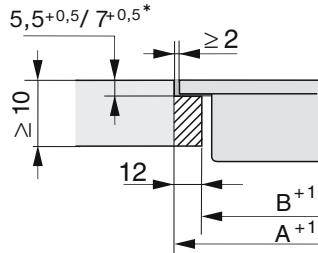
Combination with a downdraft extractor

If the SmartLine element is installed in combination with a downdraft extractor, the latter must be installed first.

Worktop cutout – flush-fit



Natural stone worktop


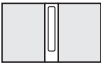







Wooden worktop









* $7^{+0,5}$ mm with CS 7611 FL

Installation

Installation with a countertop extractor

| Combination examples | Number x width [mm] | | Dimension A [mm] | Dimension B [mm] |
|--|---------------------|----------------------|------------------|------------------|
| | Cooking elements | Countertop extractor | | |
|  | 1 x 378 | 1 x 120 | 505 | 481 |
|  | 2 x 378 | 1 x 120 | 886 | 862 |
|  | 1 x 378 1 x 620 | 2 x 120 | 1250 | 1226 |
|  | 3 x 378 | 2 x 120 | 1389 | 1365 |
|  | 2 x 378 1 x 620 | 2 x 120 | 1631 | 1607 |
|  | 4 x 378 | 2 x 120 | 1770 | 1746 |
|  | 1 x 620 | 2 x 120 | 869 | 845 |

Installation without a countertop extractor

| Combination ex- amples | Number x width [mm] Cooking elements | Dimension A [mm] | Dimension B [mm] |
|--|--|---------------------|---------------------|
|  | 1 x 378 | 383 | 359 |
|  | 2 x 378 | 764 | 740 |
|  | 1 x 378 1 x 620 | 1006 | 982 |
|  | 3 x 378 | 1145 | 1121 |
|  | 2 x 378 1 x 620 | 1387 | 1363 |
|  | 4 x 378 | 1526 | 1502 |
|  | 2 x 378 1 x 800 | 1567 | 1543 |
|  | 2 x 378 1 x 936 | 1703 | 1679 |

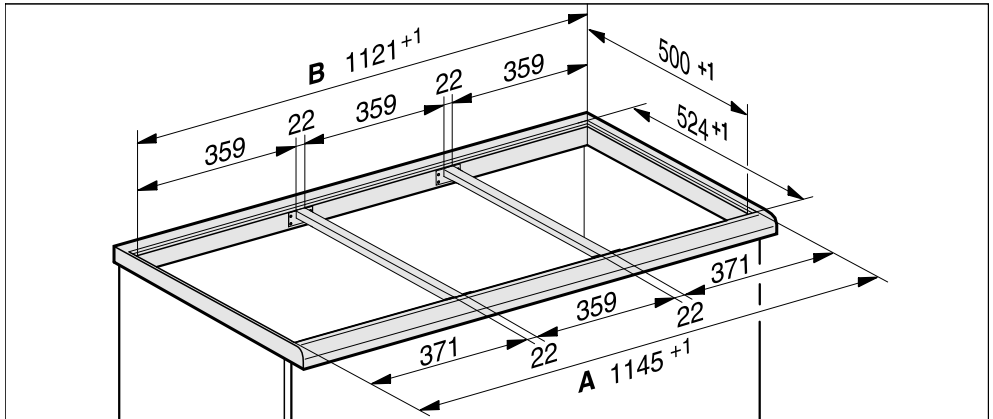
Installation

Spacer bars – flush-fit

If you are installing several appliances, you must fit spacer bars between them.

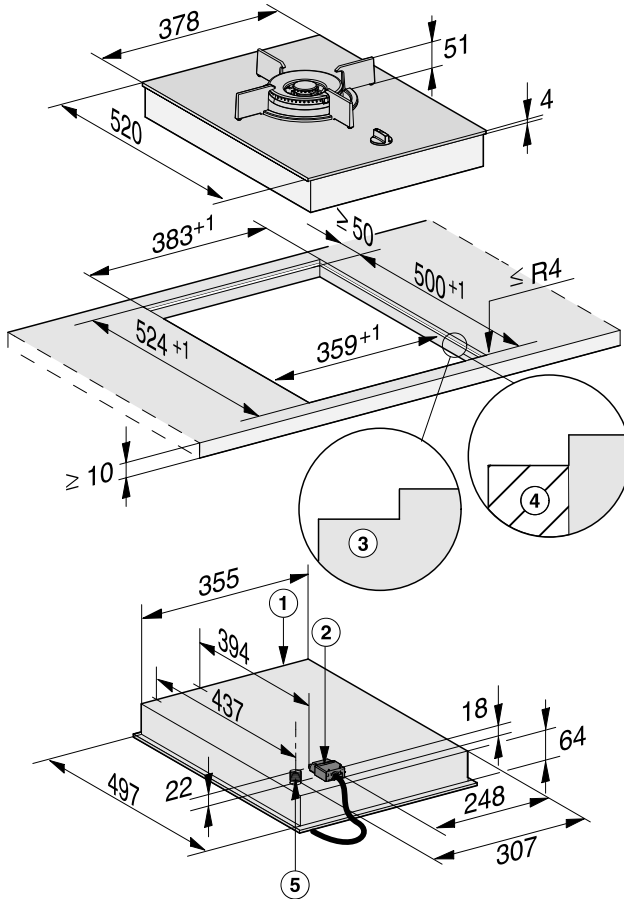
The clips supplied with the spacer bars are only required for installing a CSDA 700x FL.

Installing 3 elements and 2 spacer bars



Installation dimensions – Flush-fit

All dimensions are given in mm.



- ① Front
- ② Mains connection box with mains connection cable
Mains connection cable L = 1440 mm
- ③ Stepped cutout (for detailed illustrations, see “Installation – Worktop cutout – flush-fit”)
- ④ 12 mm wooden frame (not supplied, for detailed illustrations, see “Installation – Worktop cutout – flush-fit”)
- ⑤ Gas connection R ½" ISO 7-1 (DIN EN 10226)

Installation

Installation – flush-fit

Preparing the worktop

- Create the worktop cutout. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Seal any cut surfaces on **wooden worktops** with a special varnish, silicone sealant or resin to prevent the wood from swelling as a result of moisture ingress. The sealant must be heat-resistant.

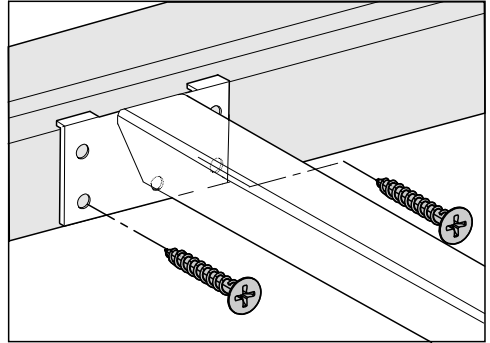
Make sure that the sealant does not come into contact with the top of the worktop.

- For wooden worktops, secure the wooden frame 5.5 mm below the upper edge of the worktop. For CS 7611 FL, the wooden frame must be secured 7 mm under the upper edge of the worktop.

Fitting the spacer bars

Use the middle screw holes if one of the following SmartLine elements is installed to the right or left of the spacer bar: CS 7611, CS 7641, CS 7101(-1), CS 7102(-1)

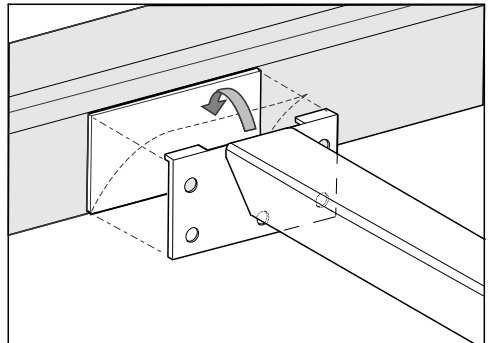
Wooden worktops



- Position the spacer bars flush onto the lower step of the stepped cutout.
- Secure the spacer bars with the 3.5 x 25 mm wood screws supplied.

Natural stone worktops

You will need heavy-duty double-sided tape (not supplied) to secure the spacer bars.



- Stick the tape onto the lower step of the stepped cutout.
- Position the spacer bars flush onto the lower step of the stepped cutout.
- Press the spacer bars firmly into place.

Installing the SmartLine element

- Stick the supplied sealing strip under the edge of the SmartLine element. Do not apply the sealing strip under tension.
- Feed the mains connection cable down through the worktop cutout.
- Position the SmartLine element in the worktop cutout. Ensure that:
 - The seal of the appliance sits flush with the worktop on all sides to ensure an effective seal all round.
 - All gap widths are uniform.
- Connect the SmartLine element to the mains electricity supply.
- If required, connect the SmartLine element to the gas supply (see “Installation – Gas connection”).
- Check that the SmartLine element works.
- Seal the gaps between the individual elements and between the elements and the worktop with a silicone sealant that is heat-resistant to at least 160 °C.

Unsuitable sealant can damage natural stone.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone. Follow the manufacturer’s instructions.

Checking operation

- After installation, ignite all burners to check that they are operating correctly:
 - The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
 - On the highest setting, the flame must have a distinctive and visible core.

Installation

Gas connection

For any gas work in the UK always use a Gas Safe registered engineer.



⚠ Risk of explosion due to an incorrect gas connection.

If the gas connection is carried out incorrectly, it may result in gas leakage.

Connection to the gas supply must only be undertaken by an approved and registered gas installer (GasSafe in the UK) in strict accordance with current local and national safety and building regulations. The installer is responsible for ensuring that the appliance functions correctly when installed.

⚠ Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations (GasSafe in the UK). The installer is responsible for ensuring that the appliance functions correctly when installed.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen furniture unit. The isolating valve must be easily accessible and visible (by opening the cabinet door if necessary).

Check with your local gas supplier about the type of gas supplied and compare this information with the type of gas quoted on the appliance's data plate.

The hob is not connected to an exhaust flue.

When installing and connecting the appliance please observe all relevant installation instructions and ensure it has adequate ventilation once installed.

The gas connection must be made in accordance with national and local regulations (GasSafe in the UK).

Any special local conditions relating to gas installations as well as building regulations must also be observed.



Risk of heat damage.

Gas connections, pipes and connection cables can suffer damage if exposed to heat from the hob.

After installation make sure that neither the gas pipe nor the mains cable can come into contact with hot parts of the appliance and that the gas pipe and connections on the hob cannot come into contact with hot gas exhaust.



Risk of explosion due to damaged gas pipes.

Gas can leak from damaged flexible gas pipes.

Attach flexible gas pipes in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer) and are not exposed to mechanical stress.

Connect the hob to the gas supply in accordance with national and local regulations. Check the gas connection for any leaks.

This hob is a class 3 appliance and is suitable for use with natural gas or liquid gas.

Category in acc. with EN 30

United Kingdom, Ireland

I12H3+ 20, 28–30/37 mbar

Depending on country of destination this appliance is set up for connection to natural or liquid gas. See adhesive label on the appliance.

Depending on country of destination, jets are supplied for conversion to a different type of gas. If the appropriate jets have not been supplied with the appliance, you will need to contact Miele. Conversion to another type of gas is described in the section “Converting to another type of gas”.

Connecting the hob

The hob is supplied with a conical $\frac{1}{2}$ " gas connection point. There are two connection options:

- Fixed connection
- Flexible connection in accordance with DIN 3383 Part 1, maximum length 2000 mm. (Not for the UK.)



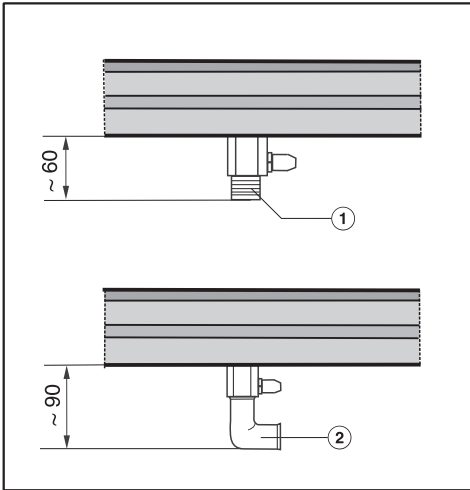
Risk of explosion due to gas leakage.

Unsuitable sealant will not ensure the required leak protection for connections.

Ensure that a suitable sealant is used.

Installation

Using a 90° angle



- ① Connection R 1/2" with test point - ISO 7-1 (DIN EN 10226)
- ② 90° elbow
The installation height in the area of the gas connection is increased to approx. 90 mm.

Burner ratings

Nominal ratings


| Gas type | Highest setting | | Lowest setting |
|---------------|-----------------|-----|----------------|
| | kW | g/h | kW |
| Natural gas H | 4.5 | – | 0.3 |
| Liquid gas | 4.2 | 306 | 0.3 |

Installation


Electrical connection

The SmartLine element is supplied with a mains cable with moulded plug ready for connection to a suitable earthed socket.

The socket must be easily accessible after the SmartLine element has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

 Risk of fire from overheating. Connecting the SmartLine element to multi-socket adapters or extension cables can overload the cables. For safety reasons, do not use an extension cable or multi-socket adapter.

The electrical installation must comply with BS 7671 requirements.

For safety reasons, we recommend using a type  residual current device (RCD) in the relevant electrical installation for connecting the SmartLine element.


If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.

If in any doubt, consult a qualified electrician.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OH-SAS 18001–2 ISO 45001.

Converting to another gas type

 Risk of explosion due to an incorrect conversion.

If the conversion to another type of gas is carried out incorrectly, it may result in gas leakage.

Conversion from one type of gas to another must only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations (GasSafe in the UK). The installer is responsible for ensuring that the appliance functions correctly when installed.

Jet table

The jet markings refer to a $\frac{1}{100}$ mm bore diameter.

| Gas type | Ø | |
|---------------|--------------|-----------|
| | Main jet | Small jet |
| Natural gas H | 2x 1.04/0.72 | 0.88/0.42 |
| Liquid gas | 2x 0.66/0.46 | 0.52/0.23 |

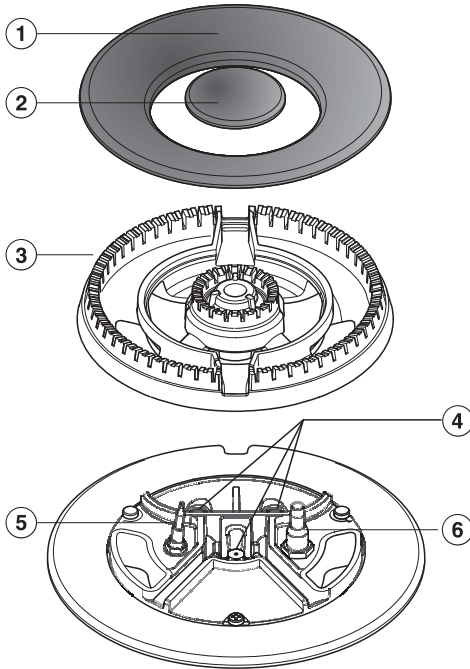
Changing the jets

- Disconnect the hob from the electricity supply and turn off the gas supply.

When converting to another type of gas, both the main **and** small jets need to be changed.

Converting to another gas type

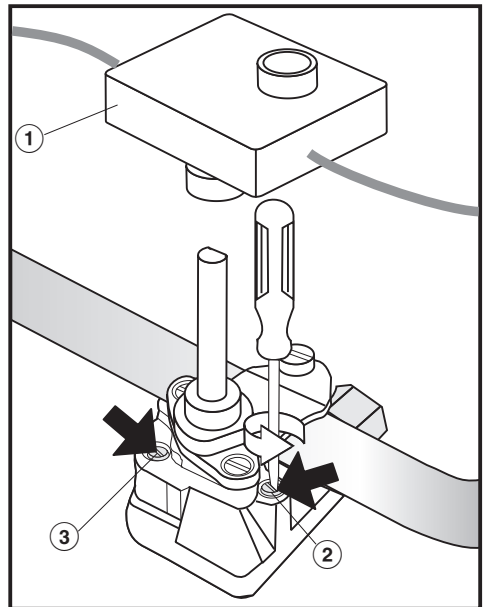
Changing the main jets



- Remove the burner caps ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jets ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Changing the small jets

- Remove the burner components.
- Unscrew the fixing screws from the burner.
- Pull the rotary control off.
- Loosen the fixing nuts/screws (depending on the model) on the underside.
- Carefully remove the base.



- ① Ignition switch
- ② Small jet with smaller diameter
- ③ Small jet with larger diameter

- Remove the ignition switch ①.
- Using a small screwdriver, unscrew the two small jets ②③ in the gas fitting.
- Pull out the jets with a pair of pointed pliers.

- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Functional check

- Check all gas fittings for leaks.
- Reassemble the hob.
- Ignite all burners to check that they are operating correctly.
 - The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
 - On the highest setting, the flame must have a distinctive and visible core.
- Adhere the label supplied with the jets, stating the type of gas being used.

Product data sheets

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic gas-fired hobs

In acc. with regulation (EU) No. 66/2014

| | |
|---|-----------|
| MIELE | |
| Model name/identifier | CS 7101-1 |
| Number of gas burners | 1 |
| Energy efficiency per gas burner ($EE_{\text{gas burner}}$) | 1. = 55,8 |
| Energy efficiency for the gas hob calculated per kg ($EE_{\text{gas hob}}$) | 55,8 |

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