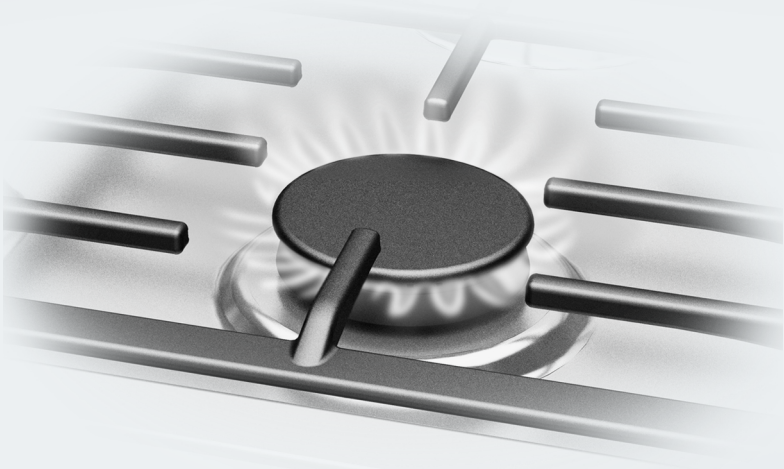
Miele

# Operating and Installation Instructions
# Gas cooktop



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

en-US, CA

M.-Nr. 06 818 490

# IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.

- Do not use or store gasoline or other combustible liquids or vapors in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electric switches.
  - Do not use any phones inside your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you are unable to reach your gas provider, call the fire department.
- Installation and service must be performed by a qualified installer, qualified service agency or your gas provider.
  (In Massachusetts, installation must be performed by a licensed installer / gas fitter.)
- Note to the installer:
  Please give these installation instructions to the consumer for the local electrical/gas inspector.

⚠ WARNING: Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire sould occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

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# IMPORTANT SAFETY INSTRUCTIONS

This cooktop complies with all relevant 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 cooktop. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the cooktop.

When installing the cooktop, Miele expressly and strongly advises that you read and follow the instructions under “Installation”, as well as in the “IMPORTANT SAFETY INSTRUCTIONS”.

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.

# IMPORTANT SAFETY INSTRUCTIONS

## Appropriate use

▶ This cooktop is intended for domestic use and use in other similar environments.

▶ This cooktop is not intended for outdoor use.

▶ The cooktop is intended for domestic use only to prepare food and keep it warm. Any other use may be dangerous.

▶ Persons (including children) who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

## Safety with children

▶ As with any other appliance, children must be supervised.

▶ Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.

▶ Be sure to supervise any children in the vicinity of the cooktop, and do not let them play with it.

▶ The cooktop gets hot when in use and remains hot for some time after being turned off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.

▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise they could be tempted to climb onto the appliance.

▶ Risk of burning or scalding. Turn pot and pan handles inward, so children cannot pull them down and be burned.

▶ Danger of suffocation. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.

# IMPORTANT SAFETY INSTRUCTIONS

## Technical safety

▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.

▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work should only be performed by a qualified technician.

▶ Damage to the cooktop can compromise your safety. Check the cooktop for visible signs of damage. Do not use the cooktop if it is damaged.

▶ Reliable and safe operation of the cooktop can only be guaranteed if it is connected to the public power supply.

▶ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.

▶ To avoid damaging the cooktop, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance.
When in doubt, consult a qualified electrician.

▶ Do not connect the appliance to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, the cooktop may only be used when it has been fully installed.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Any contact with live connections or tampering with the electrical or mechanical components of the cooktop will endanger your safety and may lead to appliance malfunctions.
Do not open the casing of the cooktop under any circumstances.

▶ Any repairs not performed by a Miele authorized service technician will void the warranty.

▶ Defective components should be replaced by Miele original parts only. Only with these parts can safety of the appliance be assured as intended by the manufacturer.

▶ The appliance is not intended for use with an external timer switch or a remote control system.

▶ The connection to the gas supply must be carried out by a qualified service technician in accordance with current local and national safety regulations (see “Installation – Gas connection”). If the plug has been removed or the power cord is not supplied with a plug, the cooktop must be connected to the power supply by a qualified service technician (see “Installation – Electrical connection”).

▶ If the power cord is damaged, it must only be replaced by a qualified service technician (see “Installation – Electrical connection”).

▶ During installation, maintenance, and repair work, the appliance must be completely disconnected from the household electricity supply. The gas supply must be shut off. Ensure that this is the case by:

- removing the fuse
- “tripping” the circuit breaker, or
- unplugging the unit. Pull the plug not the cord.
- Shut off the gas supply.

# IMPORTANT SAFETY INSTRUCTIONS

▶ Danger of electric shock.
If the cooktop is defective, immediately turn the appliance off and discontinue use. Disconnect it from the electricity and gas supply. Contact Technical Service.

▶ If the cooktop is installed behind a cabinet (e.g., a door), do not close the cabinet door while the cooktop is in operation. Heat and moisture can build up behind the cabinet door when closed. This can result in damage to the cooktop, housing unit, and floor. Leave the cabinet door open until the cooktop has cooled down completely.

▶ Reaching over a hot cooktop to access the cabinets can result in burns. You can reduce the risk of burns by installing a ventilation hood that extends at least 4¾" (12 cm) past the bottom of the cabinets.

▶ Ask your installer to show you the location of your gas shutoff valve and fuses or circuit breaker panel in your apartment or home. Be sure that you know how and where to disconnect the gas and power supply to your cooktop.

## Correct use

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

▶ When in use, the cooktop emits a significant amount of heat, which can cause objects in the vicinity to catch fire.
Never use the cooktop to heat the room.

▶ Do not leave the cooktop unattended when cooking on high power. Spilled food will begin to smoke and cause grease splatter, which can ignite on the cooktop. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

▶ Oil and fat can catch fire if overheated. Never leave the appliance unattended when cooking with oil and fat. If the oil or fat catches fire, do not attempt to put the flames out with water.
Turn off the cooktop and smother the flames using a lid or a suitable fire blanket.

▶ Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.

▶ The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a ventilation 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 appliance. Cutlery inserts must be heat-resistant.

▶ Never heat empty cookware.

▶ Do not heat or can food in closed containers, such as tins or sealed jars, on the cooktop, as pressure will build up in the container and cause it to explode.

## IMPORTANT SAFETY INSTRUCTIONS

▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if turned on inadvertently. Never cover the cooktop with a board, cloth or protective sheet.

▶ When the appliance is turned on inadvertently or by mistake, or when there is residual heat present, there is a risk of the metal items heating up. Other materials can melt or catch fire when the appliance is switched on. Do not store items on the cooktop.

▶ You can burn yourself on a hot cooktop. When cooking on the appliance, protect your hands by using heat-resistant pot holders or oven mitts. Only use dry pot holders or gloves. Wet or damp textiles conduct heat more effectively and produce steam, which poses a burn hazard. Be sure to keep all textiles away from the gas flames. Do not use oversized cloths, dish towels or other similar materials.

▶ When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.

▶ Cookware made of plastic or aluminum foil will melt at high temperatures. Do not use any plastic or aluminum foil cookware.

▶ Pressing the knob generates a spark on the ignitor. Do not press the knob while you are cleaning or touching the cooktop or a burner in the vicinity of an ignitor.

▶ A ventilation hood installed above the cooktop can become damaged or catch fire as a result of intense heat. Do not use the gas burners without cookware.

▶ Only light the gas burners after all burner parts have been properly assembled.

▶ If the cookware is too small, it will not sit properly on the burner grate. If the cookware is too large, heat emitted from the bottom of the cookware may damage the countertop, walls with poor heat-resistance (e.g. paneled walls) or portions of the cooktop.

▶ Make sure that the burner flames do not extend beyond the bottom of the cookware and rise up its sides.

▶ Only use cookware with a thick enough bottom. Failure to do so may result in damage to the cooktop.

▶ Always use the burner grates supplied with the cooktop. Never place cookware directly on the burner.

▶ Install the burner grates in an upright position to avoid scratching the cooktop.

▶ Storage in or on the appliance: Flammable materials should not be stored in an oven or in the vicinity of the cooktop.

▶ Remove all grease splatters and other flammable (food) residues on the cooktop. They are a fire hazard.

▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.

▶ Using of a gas cooktop causes heat, moisture and products of combustion to build up in the room in which it is installed. Make sure that your kitchen is well ventilated, especially when the appliance is in use: keep any natural means of ventilation open or install a mechanical ventilation system (e.g. a ventilation hood).

▶ If the cooktop is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the ventilation on the highest setting.

▶ Do not use pots or pans that are large enough to cover several burners. The resulting heat buildup can damage the appliance.

## IMPORTANT SAFETY INSTRUCTIONS

▶ If the cooktop has not been used for a long period of time, be sure to thoroughly clean it and have it inspected by an authorized technician before using it again.

▶ Ensure that the igniters are clean and dry to allow the burners to ignite and burn properly.

▶ Fire hazard! Loose-fitting or hanging garments can catch fire. Be sure to wear appropriately fitting clothing when cooking. Never allow loose clothing or flammable materials to come into contact with the burners while the burners are in use.

▶ When you have finished cooking, make sure that the burners are turned off by checking the position of the knobs.

▶ The grates, burner cap, bottom parts of the burner, and any other parts located near the burner flame, can still be very hot after cooking and cause burns. Do not touch these components when using the cooktop.

▶ Wind can blow curtains over the cooktop, causing them to catch fire. If the cooktop is installed near a window, do not use long curtains.

▶ Only certain types of glass, ceramic or other enamel cookware can be used on a gas cooktop without breaking as a result of sudden temperature changes.

▶ Wet sponges or clothes can cause burns due to hot steam if they are used to wipe spilled food off a hot burner. Some cleansers can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the cooktop.

## Cleaning and maintenance

▶ Do not use a steam cleaner to clean the cooktop.
The steam may reach electrical components and cause a short circuit.

▶ Miele will guarantee to supply functional parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.

**SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY**

# Caring for the environment

## Disposal of the packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation!

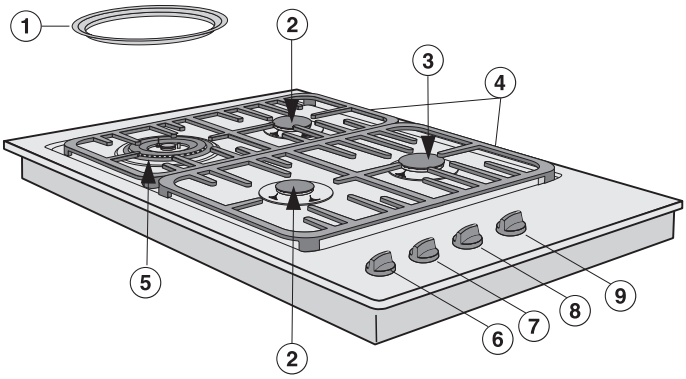
## Disposal of your old appliance

Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.

Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

## Cooktop

### KM 3464, KM 3465

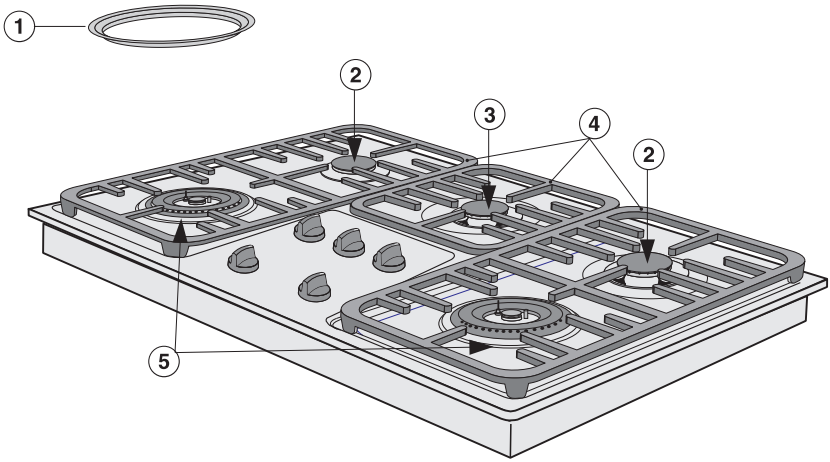



① Wok ring
② Normal burner
③ Power burner
④ Grates
⑤ Wok burner

Knobs for the cooking zones
⑥ Front left
⑦ Front right
⑧ Back right
⑨ Back left

# Overview

## KM 3474, KM 3475




① Wok ring

② Normal burner

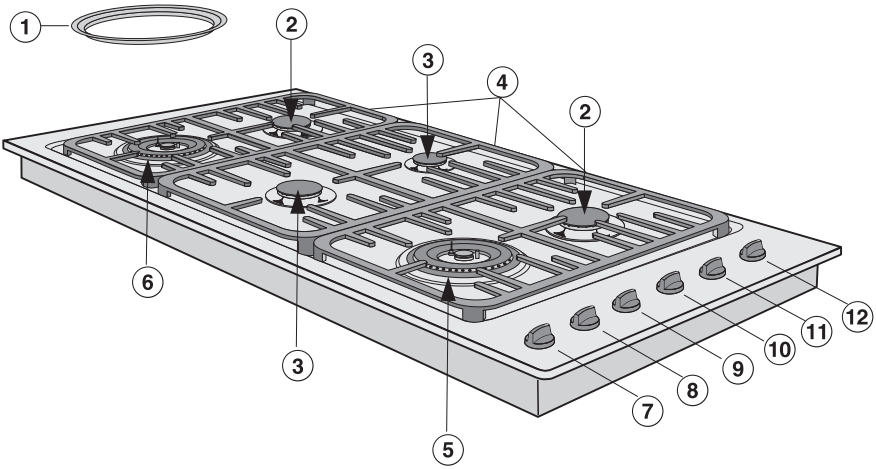
③ Power burner

④ Grates

⑤ Wok burner

The knobs are arranged according to the arrangement of the burners

**KM 3484, KM 3485**




① Wok ring

② Normal burner

③ Power burner

④ Grates
The design of the grates depends on the cooktop model

⑤ Large wok burner

⑥ Small wok burner

Knobs for the cooking zones

⑦ Front right

⑧ Front middle

⑨ Front left

⑩ Back right

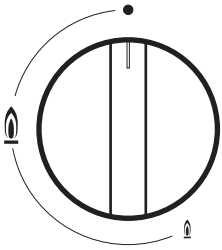
⑪ Back middle

⑫ Back left

# Overview

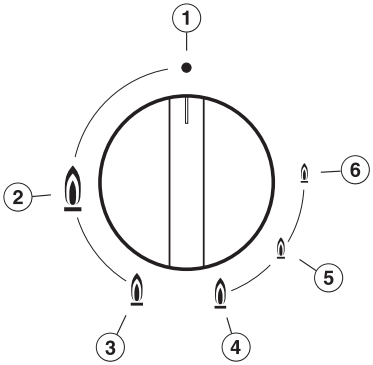
## Control knobs

### Economy, normal, and power burners



| Symbol | Description |
|---|---|
| • | Burner off, the gas supply is turned off |
| | Strongest flame |
|  | Weakest flame |

**Wok burner**




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

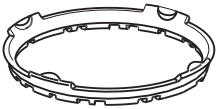
⑥ Weakest flame
The outer burner is off, the inner burner is on the lowest setting

# Overview

## Included accessories

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 with your appliance can be used in instances where extra stability is required. It is particularly suitable for wok pans with rounded bases.

## Cleaning the cooktop for the first time

- Before first use, wipe down the appliance with a damp cloth and dry it.
- Using a soft sponge, clean all removable burner parts with a solution of warm water and a small amount of liquid dish soap. Dry the parts thoroughly after cleaning and reassemble the burners (see “Cleaning and care”).

## Turning on the cooktop for the first time

Metal components are protected by a conditioning agent. Smells and vapor may occur when the appliance is used for the first time.

The smell and any vapors do not indicate a faulty connection or a defective appliance and are not harmful to your health.

# Cookware

- Select cookware that fits the size of the burner:
  Large diameter = large burner
  Small diameter = small burner
- Using cookware that is too large can cause the flames to spread out and damage the surrounding countertop or other appliances. Choosing the right cookware size improves efficiency.
- Any cookware that has a diameter smaller than the burner grate or which does not rest in a stable position on the grate (without wobbling) is dangerous and should not be used.
- Unlike cookware that is used on an electric cooktop, the bottom of cookware used on a cooktop does not have to be flat to deliver effective cooking performance.
- When purchasing pots and pans, keep in mind that the diameter indicated is typically the top diameter, not the bottom diameter.
- All heat-resistant cookware is suitable for use.
- Cookware with a thick bottom is preferable, as it distributes heat more evenly. Cookware with a thin bottom may cause food to overheat in certain spots. To avoid this, stir the food frequently.
- Always place the cookware on the pot rests supplied. Do not place cookware directly on the burners.
- Position the cookware on the burner grate so that it cannot tip. There is always a possibility of a slight tilt, despite the proper position.
- Do not use pots or pans that have bottoms with pronounced edges.

- Whenever possible, keep pots and pans covered while cooking. Doing so will prevent unnecessary heat loss.
- Wide, shallow cookware heats up faster and is therefore preferable to tall, narrow cookware.
- Cook with as little water as possible.
- Reduce the power setting once the water has come to a boil or the oil/fat is hot enough for frying.
- Use a pressure cooker to reduce the cooking time.

⚠ Fire hazard due to overheated food.
Unattended food can overheat and ignite.
Do not leave the cooktop unattended whilst it is being used.

## Rapid ignition system

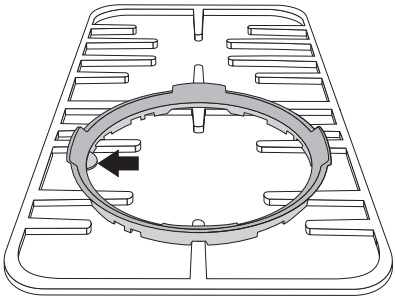
The cooktop is supplied with a rapid ignition system with the following features:

- Rapid ignition without the need to hold the knob.
- Automatic re-ignition
  If the flame is extinguished by a draft, for example, the burner is automatically relit. If re-ignition is unsuccessful, the gas supply is automatically cut off (see “Safety features” – “Ignition safety”).

If there has been a power outage, the automatic re-ignition feature will not work properly.

## Wok burner

You can place a wok pan on the wok burner without an additional wok ring.



■ If you are using the wok ring, place it on the grate so that it sits securely in position and cannot move (see diagram).

## Turning the appliance on

- Press the knob lightly and turn it counter-clockwise to the large flame symbol.
- Then press it down firmly to open the gas supply and let it go.

The ignition electrode “clicks” and ignites the gas.

When a knob is activated, a spark is developed automatically on all burners. This is normal and does not indicate a fault.

- If the burner does not ignite, turn the knob to the • position. Ventilate the room or wait for at least 1 minute before trying again.
- If the burner does not ignite the second time, turn the knob back to the • position and see “Frequently asked questions”.

Brief re-ignition may occur during switch-on (1–2 x clicks), e.g., if there is a draft.

### Switching on during a power outage

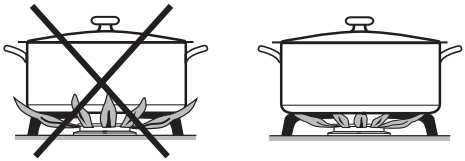
In case of a power outage, the flame can be ignited manually.

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

## Adjusting the flame

The burners can be variably adjusted between the lowest and highest flame settings.

Because the edges of the flame are much hotter than its center, the flame tips should stay beneath the bottom of the cookware. Flame tips which extend beyond the sides of the cookware emit unnecessary heat into the room and can also damage cookware handles, which increases the risk of injury.



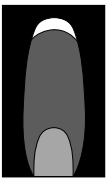
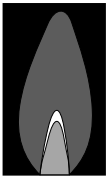
- Adjust the flame so that it never extends up the sides of the cookware.

### Wok burner

Depending on the knob design, there may be a stopper at the 6 o'clock position to prevent you turning the knob to the high or low setting unintentionally.

- Press the knob down lightly to move past this stopper.

### Visual characteristics gas flames

| | |
|---|---|
| | **Yellow flames**<br>Contact the Miele Service Department. |
|  | **Yellow tips on outer cones**<br>Normal for propane gas |
|  | **Soft blue flames** yellow colour is only allowed at the tip of the inner cone<br>Normal for natural gas |

## Switching off

- Turn the control knob clockwise to the • position.

This stops the flow of gas and the flame goes out.

## Ignition safety

The cooktop is equipped with an ignition safety device. If a gas flame is extinguished (e.g., by food boiling over or by a draft) and re-ignition does not work, the gas supply is switched off. This prevents the release of gas. If you turn the knob to the • position, the burner is ready for use again.

The flame failure device operates independently from the electricity supply. This means that it will still work if the cooktop is used during a power outage.

⚠ Danger of burning due to hot surfaces.
The cooktop surface, grates, and burners will be hot after use.
Allow the cooktop to cool down before cleaning it.

⚠ Risk of damage due to moisture ingress.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the cooktop.

All surfaces could be discolored or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.
Remove all cleaning agent residues immediately.
Do not clean with any abrasive or sharp pointed objects.

Food boiling over can cause discoloration of the burner components.
Remove any soiling and salt and sugar splashes immediately.

Pressing the knob generates a spark on the ignitor. Do not press the knob while you are cleaning or touching the cooktop or a burner in the vicinity of an ignitor.

## 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 lime scale remover
- stain or rust removers
- abrasive cleaning agents, such as scouring powder, scouring liquid, or pumice stones
- cleaning agents containing solvents
- dishwasher cleaner
- grill and oven sprays
- glass cleaners
- hard, abrasive brushes or sponges (e.g., pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- eraser sponges

- The entire cooktop should be cleaned after each use.
- Soften any stubborn soiling beforehand.
- Dry the cooktop after using water to clean it. This helps prevent lime deposits.

## Stainless-steel cooktop

⚠ Risk of damage caused by pointed objects.
The seal between the cooktop and the countertop could be damaged.
Do not use pointed objects for cleaning.

⚠ Damage due to soiling.
Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.
Remove such soiling immediately.

⚠ Damage due to incorrect cleaning.
Stainless-steel cleaners rub off the printed symbols.
Do not use stainless-steel cleaners on printed symbols.

- Clean the stainless-steel cooktop with a soft sponge, warm water, and a small amount of liquid dish soap. Soften any stubborn soiling beforehand. If necessary, the rough side of a kitchen sponge can be used.
- Finally, dry with a clean soft cloth.

## Grates

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

## Control knobs

The control knobs are not dishwasher safe.
The control knobs should only be cleaned by hand.

The control knobs may become discolored if they are not cleaned regularly.
Clean the control knobs after each use.

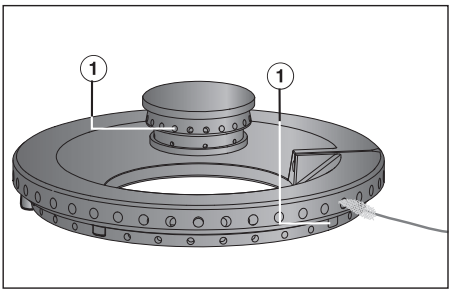
- Clean the knobs with a soft sponge, warm water, and a small amount of liquid dish soap.

## Burner

### Cleaning the burners

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

- The burner should be dismantled and then cleaned only by hand using a solution of warm water and a small amount of liquid dish soap applied with a soft sponge.




- Clean any soiling from the flame openings ① with the brush supplied.

⚠ Risk of explosion.
Blocked flame openings can cause a dangerous build-up of gas in the base of the cooktop, 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.

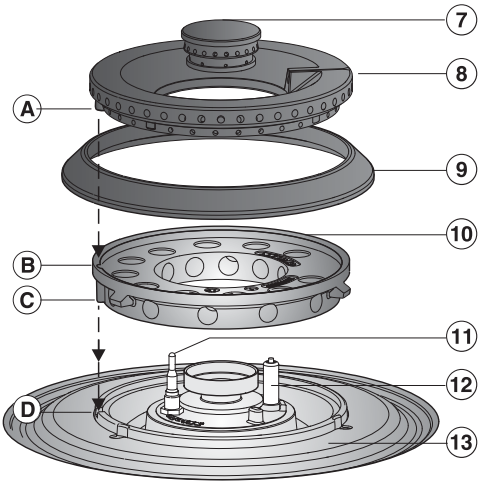
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and ignition safety device should be very carefully wiped clean using a well wrung-out cloth.

Do not let the ignitor get wet. If it gets wet, it will not spark.

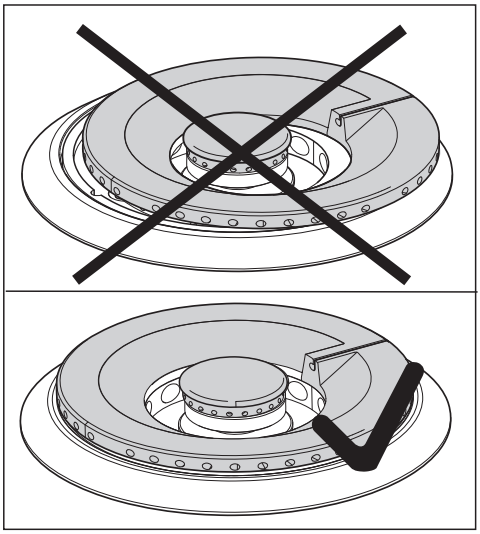
- Finally dry everything thoroughly with a clean cloth. Make sure that the flame openings are completely dry.

The surface of the burner cap will become more matte with time. This is quite normal and does not indicate damage to the material.

### Assembling the wok burner

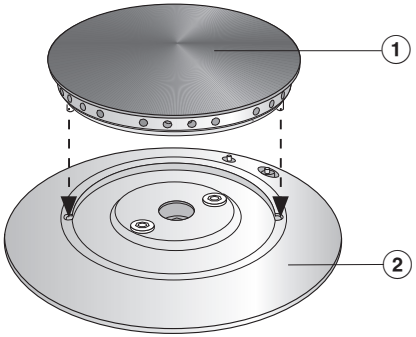



- Place the burner head ⑩ onto the burner base ⑬ so that the thermocouple ⑪ and the ignition electrode ⑫ extend through their respective holes in the burner head.
  The lobe Ⓐ on the burner cap must fit into the recess Ⓑ on the burner head. The lobe Ⓒ on the burner head must fit into the recess Ⓓ on the burner base.
- Replace the burner ring ⑨.
- Then place the burner caps ⑦ and ⑧ in position.



⚠ Burners cannot function correctly if they are incorrectly assembled. This can lead to damage to the appliance and injury.
Ensure that all parts of the burner are reassembled in the correct order.

### Assembling the normal and power burners




■ Place the burner cap ① on the burner base so that the lobes on the burner cap engage in the holes in the burner base.

⚠ Burners cannot function correctly if they are incorrectly assembled. This can lead to damage to the appliance and injury.
Ensure that all parts of the burner are reassembled in the correct order.

### Checking burning properties

■ Ignite all burners to check that they are operating correctly:

- The flame must not go out on the lowest setting, or when the knob is turned quickly from the highest to the lowest setting.
- On the highest setting, the flame must have a distinctive and visible core.

With the help of the following guide minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department.

This guide may help you to find the reason for the fault, and how to correct it.

| Problem | Possible cause and solution |
|---|---|
| **The burners do not ignite when the cooktop is being used for the first time or after it has been out of use for a longer period.** | There may be air in the gas line.<br>■ Try to light the burner again, making several attempts if necessary. |
| **The burner does not light after several attempts.** | There is a technical fault.<br>■ Turn all of the control knobs clockwise to the • position and interrupt the power supply to the cooktop for a few seconds. |
| | The burner is not properly assembled.<br>■ Assemble the burner correctly. |
| | The gas shut-off valve is closed.<br>■ Open the gas shut-off valve. |
| | The burner is wet and/or dirty.<br>■ Clean and dry the burner. |
| | The flame holes are clogged and/or wet.<br>■ Clean and dry the flame holes. |
| **The gas flame goes out after being lit.** | The flames do not touch the ignition safety device and the burner does not get hot enough:<br>The burner parts are not positioned correctly.<br>■ Assemble the burner components correctly. |
| | The thermocouple is dirty.<br>■ Remove any dirt or grime. |
| **The shape/color of the gas flame changes.** | The burner parts are not in the proper position.<br>■ Position the burner parts correctly. |
| | The burner cap itself or the holes in the burner cap are dirty.<br>■ Remove any dirt or grime. |
| **The gas flame goes out during use.** | The burner parts are not in the proper position.<br>■ Assemble the burner components correctly. |

# Frequently Asked Questions

| Problem | Possible cause and solution |
|---|---|
| **The ignitor does not function properly.** | The circuit breaker in the building's wiring system was tripped.<br>■ If necessary, contact a qualified service technician or Technical Service for assistance. |
| | There is food residue stuck between the ignitor and the burner cap.<br>The thermocouple is dirty.<br>■ Remove any soiling (See "Cleaning and care"). |

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These products can be easily ordered from the Miele webshop.

These products can also be ordered from Miele Technical Service (see the end of these operating instructions) or your Miele dealer.

## Stainless steel conditioner 250 ml

Removes heavy soiling, lime scale, and aluminum residue.

# Customer Service

## Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

You can book a Miele Service Call online at www.miele.com/service.

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

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.

## Appliance warranty and product registration

You can register your product and/or view the manufacturer´s warranty terms and conditions for Miele appliances and vacuum cleaners at www.mieleusa.com.

## IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

⚠ Risk of damage caused by incorrect installation.
Incorrect installation can damage the cooktop.
The cooktop must only be installed by a qualified specialist.

⚠ Damage from falling objects.
Take care not to damage the cooktop when installing cabinetry or a ventilation hood above it.
Install the cabinetry and ventilation hood before installing the cooktop.

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

▶ The countertop must be heat-resistant (up to 212°F / 100°C), so that it does not become deformed or the veneer detached. The wall strips must be heat-resistant as well.

▶ The cooktop must not be installed above refrigerators/freezers, dishwashers, or washer/dryers.

▶ A gas cooktop must not be installed directly next to a deep fat fryer as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 12" (300 mm) between these two appliances.

▶ The maximum depth of cabinets installed above the cooktop must be no more than 13" (330 mm) or a greater depth specified by the manufacturers as tested by the certification agency.

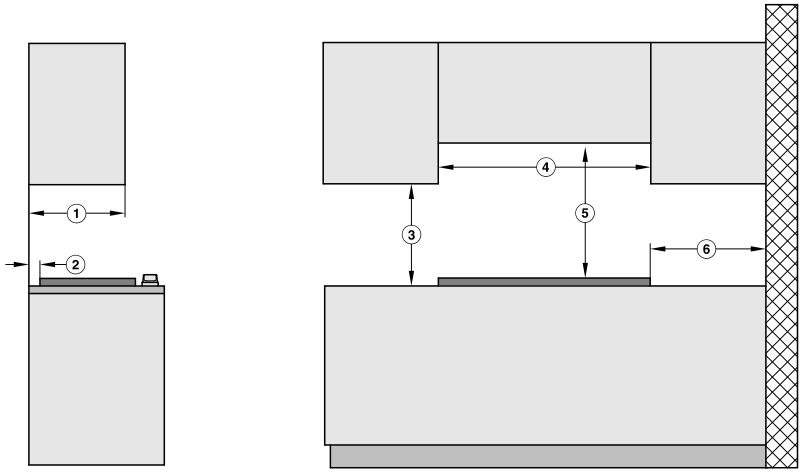
▶ When installing the cooktop, make sure that the gas pipe and power cord cannot come into contact with hot appliance parts.

▶ The power cord 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), and cannot become trapped.

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

# Installation

## Safety distances

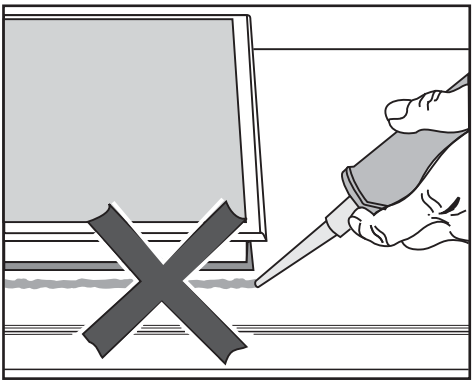



| No. | Dimensions | Description |
|---|---|---|
| ① | 13" (330 mm) | Maximum depth of upper cabinet |
| ② | 2 3/4" (70 mm) | Minimum distance to back wall |
| ③ | 18" (457 mm) | Minimum safety distance to bottom edge of adjacent cabinet |
| ④ | ≥ cooktop width | See “Installation – Installation dimensions” |
| ⑤ | 30" (762 mm)[1] | Minimum safety distance between the top of the cooktop surface and the bottom of an unprotected combustible surface. |
| ⑥ | 12" (305 mm) | Minimum distance to a side wall |

[1] The minimum safety distance given by the hood manufacturer must be maintained between the cooktop and the hood above it. See the installation instructions supplied with the hood for these safety measurements.
If there is more than one appliance beneath a hood (e.g., gas cooktop and electric cooktop) and they have different minimum safety distances, always observe the greater distance.

## Installation notes

### Seal between cooktop and countertop



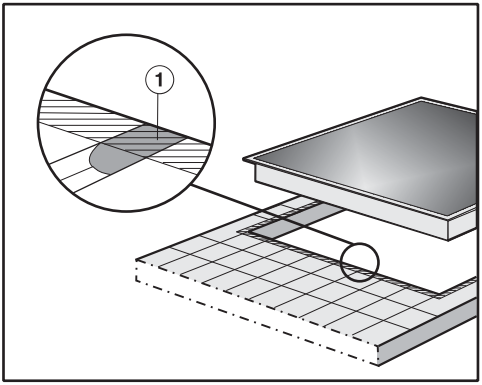
⚠ Damage caused by incorrect installation.

Using sealant under the cooktop could result in damage to the cooktop and the countertop if the cooktop ever needs to be removed for servicing.

Do not use sealant between the cooktop and the countertop.

The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop.

### Tiled countertop



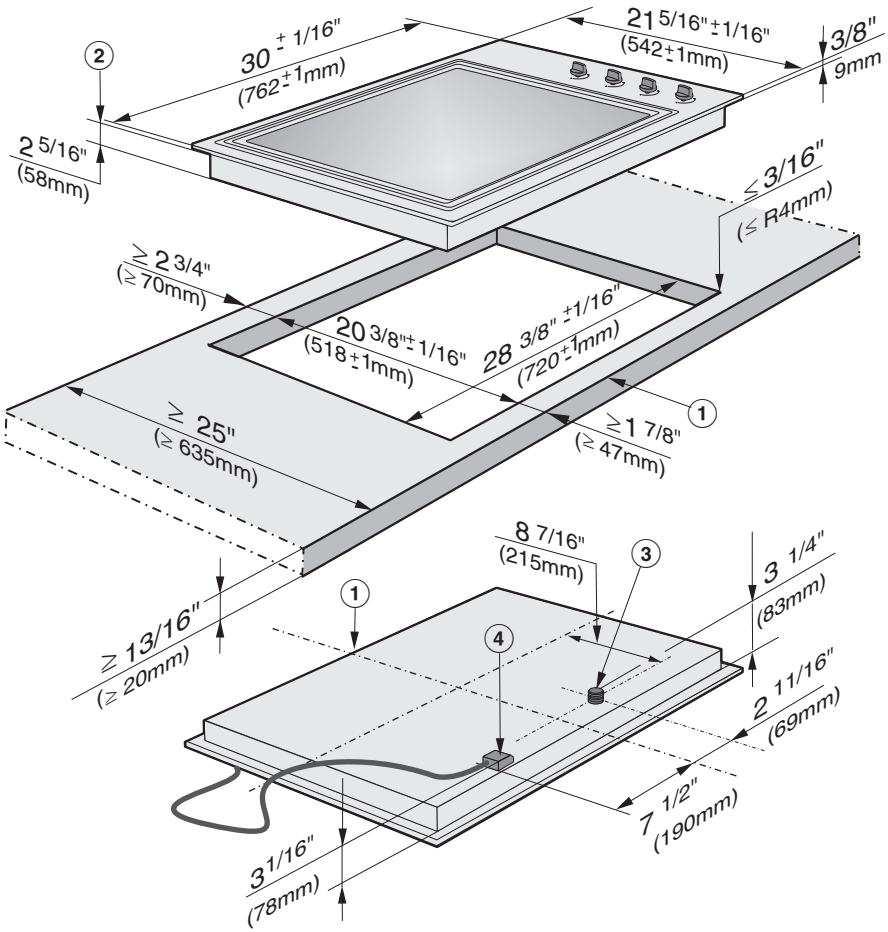

Grout lines ① and the shaded area under the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the countertop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the countertop.

# Installation

## Installation dimensions

All dimensions in this instruction booklet are given in mm and inches.

**KM 3464, KM 3465**



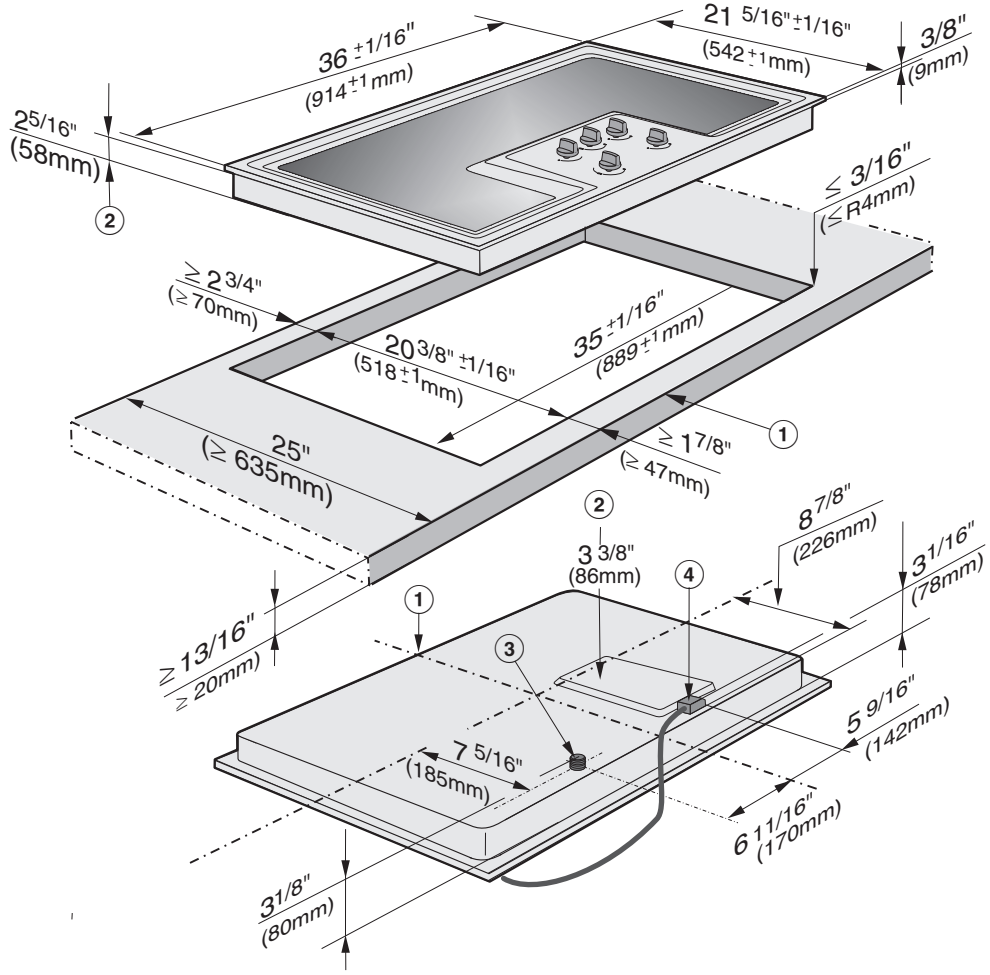

① Front

② Installation height

③ Gas connection R $^1/_2$" NPT

④ Electrical supply connection box with power cord, L = 4' (1,200 mm)

**KM 3474, KM 3475**




① Front

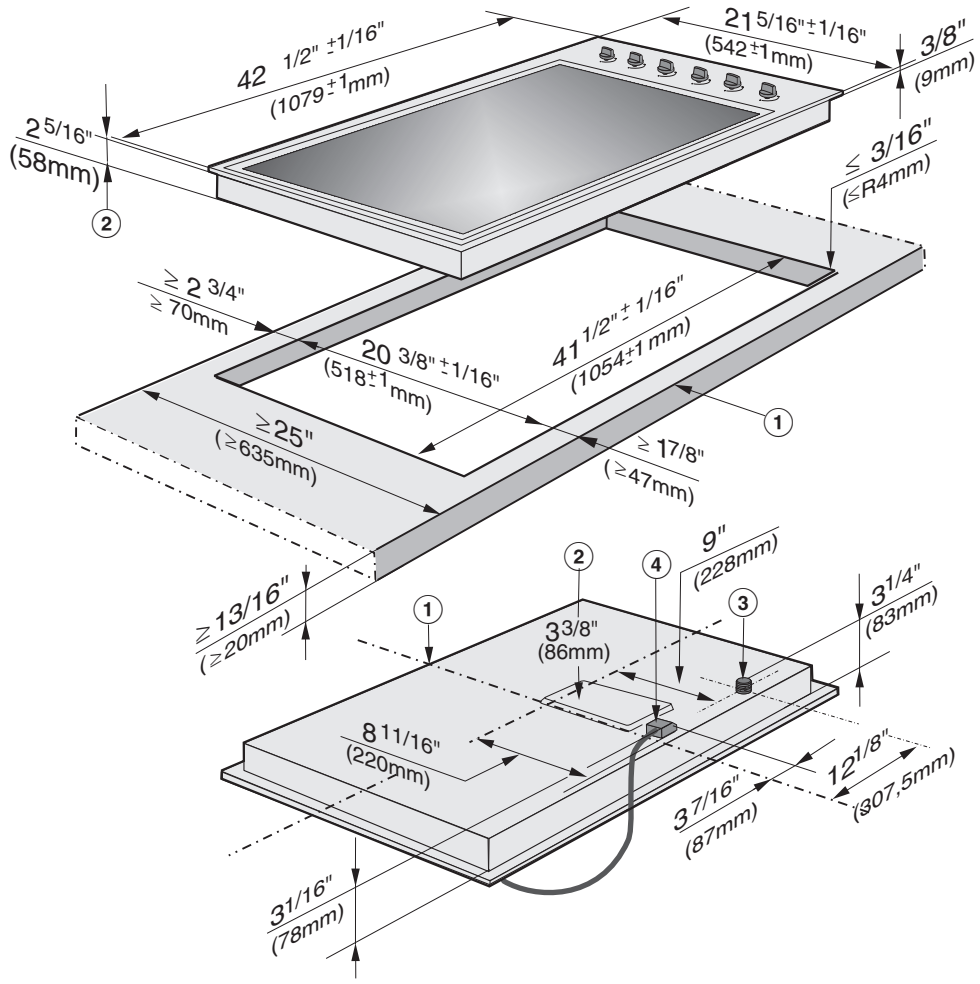
② Installation height

③ Gas connection R $^1/_2$" NPT

④ Electrical supply connection box with power cord, L = 4' (1,200 mm)

# Installation

**KM 3484, KM 3485**




① Front

② Installation height

③ Gas connection R $^1/_2$" NPT

④ Electrical supply connection box with power cord, L = 4' (1,200 mm)

## Installation

### Preparing the countertop

- Create the countertop cut-out as shown in the cooktop diagram. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Seal any cut surfaces on the wooden countertop with a special varnish, silicone rubber, or resin to prevent the wood from swelling as a result of moisture. The sealant must be temperature-resistant.

Ensure that the sealant does not get on the top surface of the countertop.

The sealing strip ensures that the cooktop will sit securely in the cut-out without slipping. Any gap between the trim and countertop will become smaller over time.

### Installing the cooktop

- Feed the appliance power cord down through the counter cut-out.
- Place the cooktop centrally in the cut-out. When doing this make sure that the seal of the appliance sits flush with the countertop on all sides. This is important to ensure an effective seal all round.

If during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius, maximum 3/16" (≤ R4/ 4 mm), can be carefully filed down to fit.

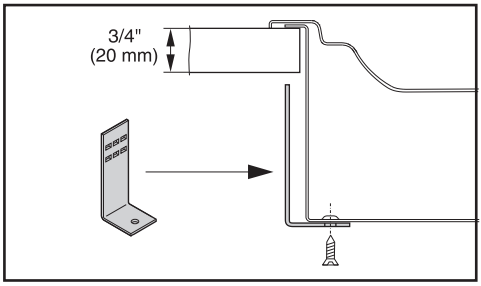
Do not use any additional sealant (e.g. silicone).

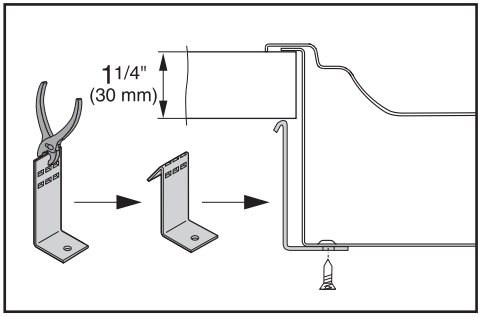
- Connect the cooktop to the electrical power supply (see “Installation – Electrical connection”).
- Connect the cooktop to the gas supply (see “Installation – Gas connection”).

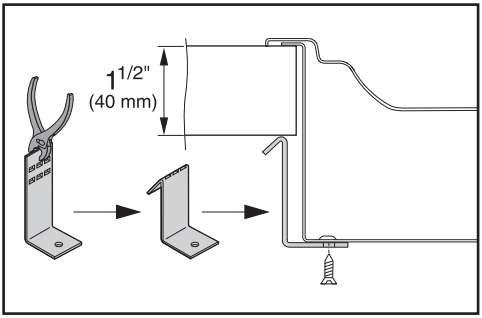
# Installation

### Securing the cooktop

The brackets are suitable for securing the cooktop in a flush-fit or proud installation. The illustrations show the cooktop secured in a proud installation.




■ Secure the cooktop using the brackets supplied.

### Checking for proper function

■ After installing the cooktop, 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.

## Gas connection

⚠ Connection to the gas supply may only be performed by a duly authorized technician. This technician is responsible for proper function at the installation site.
In Massachusetts, the gas connection may be performed only by a certified gas installer.

The appliance must be connected with its own shut-off valve.
The shut-off valve must be accessible and visible, after the opening of a cabinet door, if necessary.

The gas connection can be to natural gas or propane gas according to the model.
Ask your gas company what kind of gas is used and compare it with the specifications on the data plate.

The appliance is not connected to an exhaust vent.
During the setup and connection of the appliance, observe the applicable installation conditions, especially suitable ventilation measures.

Arrange the gas connections in such a way that they are not heated and damaged by the operation of the appliance.
In particular, make sure that the gas hose lines and connection fittings on the applinace do not come into contact with hot exhaust gases

The gas hose and power cord could be damaged by hot spots on the appliance.
Make sure that the gas hose and power cord do not come into contact with hot spots on the appliance.

Flexible connection lines can be damaged by incorrect routing.
Attach flexible connecting lines 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.

Disconnect the appliance and the shut-off valve from the gas supply before performing a gas pressure test at a pressure of more than ½ psi (3.5 kPA). Close the shut-off valve of the gas supply before performing a gas pressure test at a pressure of less than or equal to ½ psi (3.5 kPA).

Incorrectly sealed gas lines can lead to a gas leak and thus to an explosion.
Seal all gas lines with a suitable thread sealant.

Seal tightness tests on the appliance must be performed according to manufacturer specifications.

# Installation

The gas connection must be made in accordance with local codes or, in the absence of local codes, with:

National Fuel Gas Code
ANSI Z 223.1 / NFPA No. 54 for the United States or the current Natural Gas and Propane Installation Code, CSA B149.I. for Canada.

The gas pressure may not undershoot or exceed certain values.

Make sure that the maximum gas pressure upstream of the gas pressure controller does not amount to more than ½ psi (3.5 kPA) for natural and propane gas.

Make sure that the minimum gas supply pressure amounts to 6" w.c. for natural gas and 1" w.c. for propane gas.

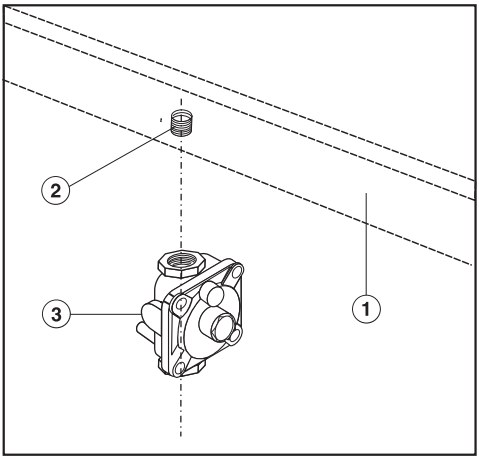
The gas connection of the appliance is designed for natural gas or propane gas according to the ordered model.

If the appliance is not equipped with the correct connection for the gas type in your household, contact your Miele dealer.

### Gas pressure regulator

The cooktop is supplied together with a gas pressure regulator that can be converted from natural gas to liquid propane or from liquid propane to natural gas. The regulator is supplied configured for the type of gas to which the cooktop is designed to be connected. Check this prior to installation.

Pressure setting:
Natural gas 4" w.c.
Liquid propane 1'" w.c.




① Cooktop

② ½" NPT gas connection

③ Regulator

The regulator must be installed as shown in the diagram when you connect the Miele Cooktop to your gas connection. The regulator has been adapted by Miele to meet all statutory safety requirements. The regulator must be easily accessible after the cooktop has been installed.

A flexible steel hose approved by the AGA or CGA can be used between the gas connection and the regulator. This flexible hose enables the cooktop to be lifted out of the cut-out for maintenance or repair work. Check to make sure that no drawers, doors, or similar come into contact with this flexible hose.

Gas leak due to unsuitable regulator.
Only use the regulator supplied by Miele.

If you are in any doubt, contact Miele Customer Service.

### Leakage test

- After connecting the appliance check all fittings for gas leaks e.g. with soapy water.

# Installation

## Burner ratings

### Nominal ratings for KM 3464, KM 3465

| Burner | Gas type | kW | BTU/hr |
|---|---|---|---|
| Normal burner | Natural gas<br>Liquid propane | 2.6<br>2.6 | 9,000<br>9,000 |
| Power burner | Natural gas<br>Liquid propane | 3.5<br>3.5 | 12,000<br>12,000 |
| Wok | Natural gas<br>Liquid propane | 4.5<br>4.5 | 15,300<br>15,300 |
| Total | Natural gas<br>Liquid propane | 13.2<br>13.2 | 45,300<br>45,300 |

### Nominal ratings for KM 3474, KM 3475

| Burner | Gas type | kW | BTU/hr |
|---|---|---|---|
| Normal burner | Natural gas<br>Liquid propane | 2.6<br>2.6 | 9,000<br>9,000 |
| Power burner | Natural gas<br>Liquid propane | 3.5<br>3.5 | 12,000<br>12,000 |
| Wok | Natural gas<br>Liquid propane | 4.5<br>4.5 | 15,300<br>15,300 |
| Total | Natural gas<br>Liquid propane | 17.7<br>17.7 | 60,600<br>60,600 |

**Nominal ratings for KM 3484, KM 3485**

| Burner | Gas type | kW | BTU/hr |
|---|---|---|---|
| Normal burner | Natural gas<br>Liquid propane | 2.6<br>2.6 | 9,000<br>9,000 |
| Power burner | Natural gas<br>Liquid propane | 3.5<br>3.5 | 12,000<br>12,000 |
| Wok, left (small) | Natural gas<br>Liquid propane | 4.5<br>4.5 | 15,300<br>15,300 |
| Wok, right (large) | Natural gas<br>Liquid propane | 4.8<br>4.8 | 16,500<br>16,500 |
| Total | Natural gas<br>Liquid propane | 21.5<br>21.5 | 73,800<br>73,800 |

## Electrical connection

⚠ ATTENTION:
During installation, maintenance and repair work, the appliance must be disconnected from the electricity supply. It is only completely isolated from the electricity supply if the plug fuses have been fully unscrewed (where applicable), the main circuit breaker has been tripped or the power cable has been unplugged from the wall outlet.

Do not cut off the plug on the power cord. If the plug does not fit in the outlet, have an electrician install an appropriate outlet.

The socket must be easily accessible after the appliance has been installed.

Work by unqualified persons can cause considerable danger to users. Miele cannot be held liable for any damage arising as a result of such work.

Installation, repair and maintenance work should only be performed by a Miele authorized service technician.

To avoid damaging the appliance, the information (voltage and frequency) on the data plate must correspond to the building's power supply.

Compare these informations before connecting the appliance. When in doubt, consult a qualified electrician.

The plug must be inserted into a suitable outlet that has been installed and grounded in compliance with all applicable local regulations.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

Installation, repair and maintenance work should only be performed by a Miele-authorized qualified electrician in compliance with local regulations and the ANSI National Electrical Code / NFPA 70 in the United States or the Canadian Electric Code, CSA C22.1-02. in Canada.

### Power cord and plug

The appliance is equipped with a flexible power cord and a 3-prong grounding plug for your protection against shock hazard. The plug must be inserted into a properly grounded outlet.

- **Do not** cut or remove the grounding prong from this plug.

### Total output

See data plate

### Connection data

The connection data is given on the data plate. Please ensure these match the household electrical supply.

### Installer:

- Please leave these instructions with the customer.

# MieleCare

This service is available in USA only.

**MieleCare**, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.
**MieleCare** is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:
www.mieleusa.com

**Please have the model and serial number of your appliance available when contacting Customer Service.**

## U.S.A.

**Miele, Inc.**

**National Headquarters**
9 Independence Way
Princeton, NJ 08540

**Customer Service & Support**
Phone: 888-99-MIELE(64353)
info@mieleusa.com
www.mieleusa.com

**International Headquarters**
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh
Germany

## Canada

**Importer**
**Miele Limited**

**Headquarters and Miele Centre**
161 Four Valley Drive
Vaughan, ON L4K 4V8
www.miele.ca

**Customer Care Centre**
Phone: 800-565-6435
905-532-2272
customercare@miele.ca

Miele

KM 3464, KM 3465, KM 3474, KM 3475, KM 3484, KM 3485

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