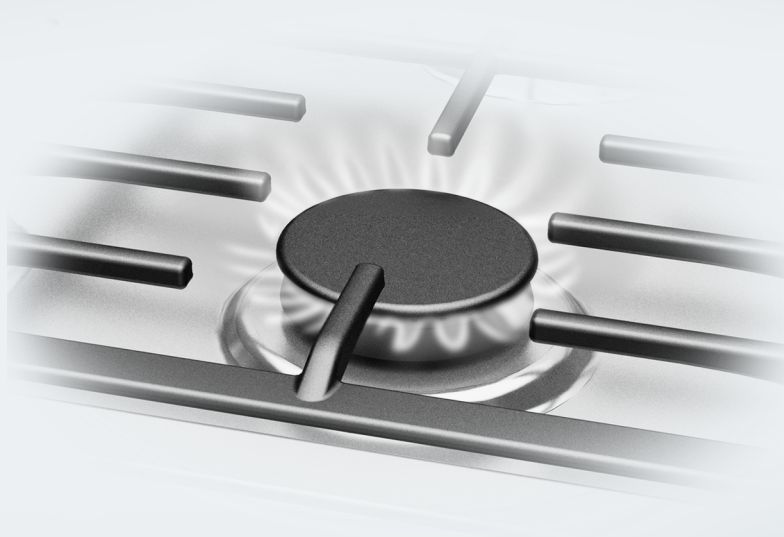


Operating and installation instructions Gas cooktops



To prevent 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.

Warning and Safety instructions	5
Caring for the environment	15
Overview	16
Cooktop.....	16
KM 3034-1.....	16
KM 3054-1.....	17
Control knobs.....	18
Burner.....	19
Minute minder controls / indicators.....	20
Accessories supplied	21
Before using for the first time	22
Cleaning the cooktop for the first time.....	22
Switching on the cooktop for the first time	22
Suitable cookware	23
Tips on saving energy	25
Operation	26
Rapid ignition system.....	26
Switching on.....	26
Adjusting the flame.....	27
Switching off.....	28
In-operation / Residual heat indicators	28
Minute minder	29
Minute minder duration	29
Setting the minute minder for a cooking zone	30
System lock, minute minder.....	30
Safety features	31
Flame failure monitor.....	31
Cleaning and care	32
Ceramic surface	33
Pan supports	34
Control knobs.....	34
Burner.....	35
Problem solving guide	37
Optional accessories	40

Contents

Service	41
Contact in case of fault	41
Data plate	41
Warranty	41
Installation	42
Safety instructions for installation	42
Safety distances.....	43
Detailed dimensions	46
Installation notes	48
Installation dimensions.....	49
KM 3034-1.....	49
KM 3054-1.....	50
Installation	51
Gas connection	53
Electrical connection.....	56
Burner ratings	58
Conversion to another type of gas	59
Jet table.....	59
Changing the jets	59
Changing the main jets.....	59
Changing the small jets	60
Checking operation	61

Warning and Safety instructions

This cooktop complies with all relevant local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and 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.

Warning and Safety instructions

Correct application

- ▶ This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This cooktop is not suitable for outdoor use.
- ▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.
- ▶ This cooktop is not intended for use by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the cooktop unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the potential dangers of improper use.

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise 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 a while after being switched off. Keep children well away from the cooktop 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 cooktop. Otherwise children could be tempted to climb onto the cooktop with the risk of burning themselves.
- ▶ Danger of burning and scalding! Turn the handles of pots and pans on the cooktop to the side or the rear so 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.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the cooktop can compromise your safety. Check the appliance for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ Reliable and safe operation of this cooktop can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains electricity supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.
- ▶ Do not connect the cooktop to the mains electricity supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Never open the casing of the cooktop.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ The cooktop 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 suitably qualified and competent gas fitter in accordance with current local and national safety regulations (see “Gas connection”). In Australia and New Zealand, gas installations must be in accordance with AS/NZS 5601. If the plug has been removed or the connection cable is not supplied with a plug, the cooktop must be connected to the mains electricity supply by a suitably qualified electrician (see “Electrical connection”).
- ▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele authorised service technician or suitably qualified and competent electrician in order to avoid a hazard (see “Electrical connection”).
- ▶ During installation, maintenance and repair work, the appliance must be completely disconnected from the mains electricity supply. The gas supply must also be turned off. It is only completely isolated from the gas and electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
 - the gas inlet valve is closed.

Warning and Safety instructions

- ▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop or switch it off immediately. Disconnect it from the mains electricity and gas supply. Contact Miele.
- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.
- ▶ 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.
- ▶ DO NOT MODIFY THIS APPLIANCE.
- ▶ This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. CUTLERY INSERTS MUST BE HEAT-RESISTANT.
- ▶ DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.

Warning and Safety instructions

- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the cooktop (e.g. cutlery) heating up. Depending on the material, other items left on the appliance could also melt or catch fire. Do not use the appliance as a resting place for anything else.
- ▶ You could burn yourself on the hot appliance. 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 mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. 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 on the cooktop.
- ▶ 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 cooktop or a burner in the vicinity of an ignitor.
- ▶ If a rangehood is installed above the cooktop, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the rangehood, parts of which could then be damaged or even set on fire.
- ▶ Switch the burner off when a pan is removed, even for a short time.

Warning and Safety instructions

- ▶ Make sure all the components of the gas burner have been correctly assembled before switching on.
- ▶ Pans must be the correct size for the burner they are used on (see “Suitable cookware”). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. Miele cannot be held liable 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 on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.
- ▶ The pan supports 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 of the cooktop.
- ▶ Remove all grease spatters and other combustible (food) residues from the cooktop as soon as possible. They are a fire hazard.
- ▶ The use of the gas cooktop 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 rangehood) can be installed.
- ▶ 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 rangehood on the highest setting.
- ▶ Do not use roasting dishes, pans or grilling stones that are large enough to cover more than one burner. The resulting build-up of heat could damage the appliance.

Warning and Safety instructions

▶ If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally 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. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

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.

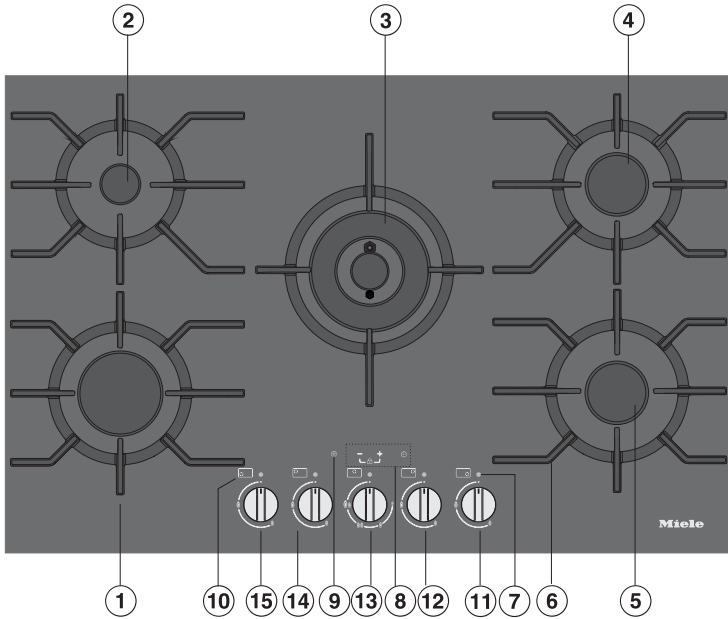


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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

Overview

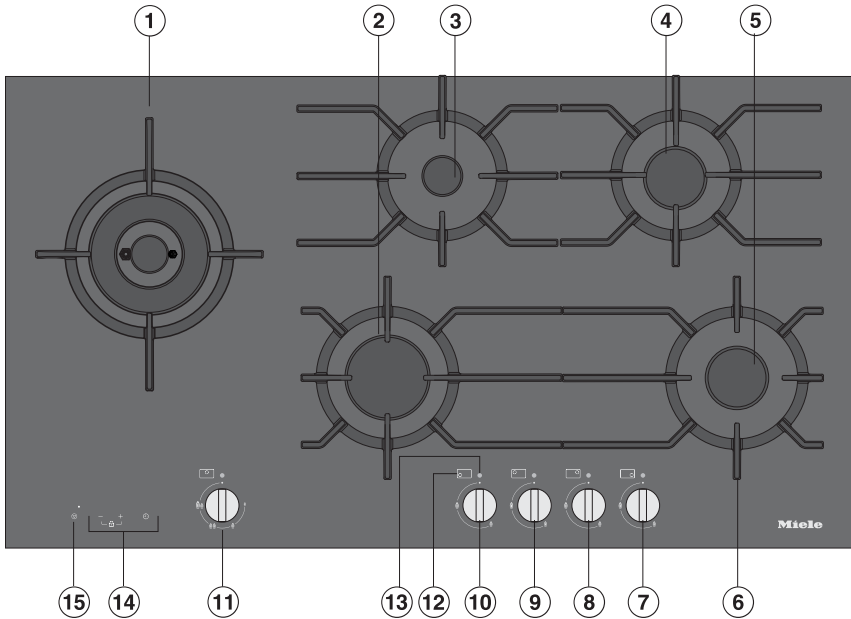
Cooktop

KM 3034-1



- ① Rapid burner
 - ② Auxiliary burner
 - ③ Wok burner
 - ④ Semi-rapid burner
 - ⑤ Semi-rapid burner
 - ⑥ Pan support (one for each burner)
 - ⑦ In-operation/Residual heat indicators
 - ⑧ Minute minder
 - ⑨ Delete minute minder durations (Easy switch-off)
 - ⑩ Cooking zone symbol
- Control knobs for the cooking zones
- ⑪ Front right
 - ⑫ Rear right
 - ⑬ Middle
 - ⑭ Rear left
 - ⑮ Front left

KM 3054-1

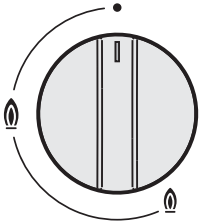


- ① Wok burner
 - ② Rapid burner
 - ③ Auxiliary burner
 - ④ Semi-rapid burner
 - ⑤ Semi-rapid burner
 - ⑥ Pan support (one for each burner)
 - ⑦ Front right
 - ⑧ Rear right
 - ⑨ Rear middle
 - ⑩ Front middle
 - ⑪ Left
 - ⑫ Cooking zone symbols
 - ⑬ In-operation/Residual heat indicators
 - ⑭ Minute minder controls / indicators
 - ⑮ Delete minute minder durations (Easy switch-off)
- Control knobs for the cooking zones

Overview

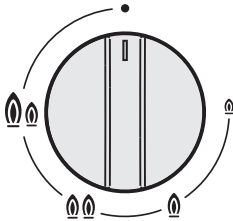
Control knobs

Auxiliary, semi-rapid and rapid burners



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

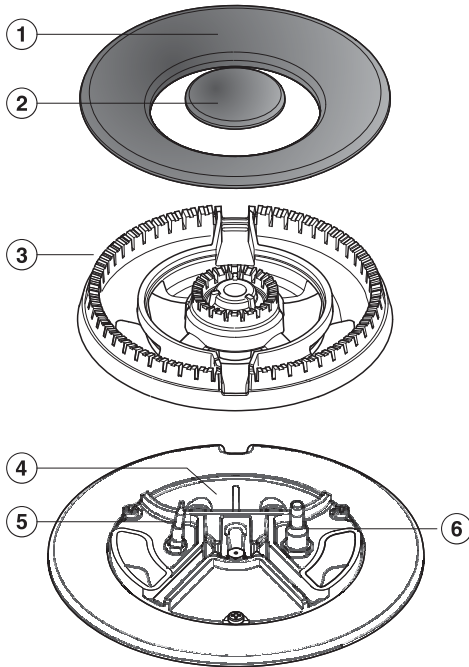
Wok burner



Symbol	Description
•	Burner off, the gas supply is turned off
🔥🔥	Largest flame: Inner and outer burner at highest setting.
🔥🔥	Large flame: Outer burner at lowest setting, inner burner at highest setting.
🔥	Small flame: Outer burner off, inner burner at highest setting.
🔥	Smallest flame: Outer burner off, inner burner at lowest setting.

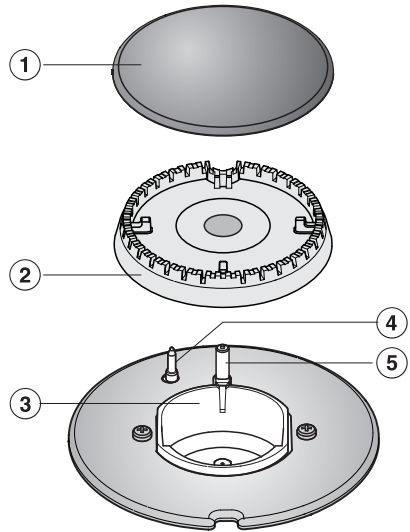
Burner

Wok burner



- ① Outer burner cap
- ② Inner burner cap
- ③ Burner head
- ④ Burner base
- ⑤ Ignition safety device
- ⑥ Ignitor

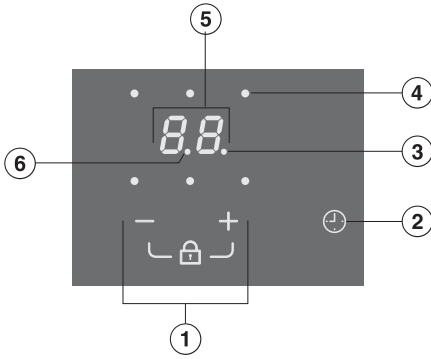
Auxiliary, semi-rapid and rapid burners



- ① Burner cap
- ② Burner head
- ③ Burner base
- ④ Ignition safety device
- ⑤ Ignitor

Overview

Minute minder controls / indicators



- ① Activate system lock / Set the time
- ② Minute minder
 - For switching on and off
 - For switching between functions
 - For selecting a cooking zone

Indicator lights

- ③ Minute minder
- ④ Indicator light for relevant zone, e.g. the rear right cooking zone
- ⑥ In half hours if the minute minder setting exceeds 99 minutes
- ⑤ Time display

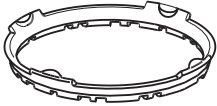
00 to 99 Duration in minutes

0.h to 6.h Duration in hours

Accessories supplied

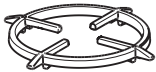
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see “Optional accessories”).

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.

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 “Service” section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (except the data plate).

Cleaning the cooktop for the first time

- Before using for the first time, clean the cooktop with a damp cloth only and then wipe dry.
- Clean all removable parts of the burner(s) 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 - Burners”).

Switching on the cooktop for the first time

The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours.

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

Suitable cookware

Minimum pan base diameter	
Burner	Ø cm
Auxiliary burner	10
Semi-rapid burner	12
Rapid burner	14
Wok burner	14

Maximum diameter at top of pot/pan	
Burner	Ø cm
Auxiliary burner	20
Semi-rapid burner	22
Rapid burner	24
Wok burner	26

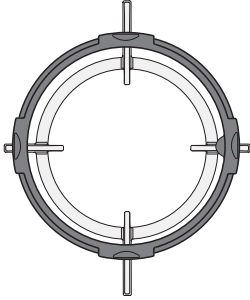
- Select cookware that fits the size of the burner:
large diameter = large burner
small diameter = small burner
- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. Using cookware that is too large can cause the flames to spread out and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop or other appliances. Using pans of the correct size improves efficiency. Any cookware that has a diameter smaller than the pan supports or that does not rest safely (without wobbling) on the pan supports is dangerous and should not be used.
- Unlike pans that are used on an electric cooktop, the bottom of pans used on a gas cooktop do not have to be flat to deliver good cooking results.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Any heat-resistant cookware can be used on a gas burner.
- Cookware with a thick base is preferable, as it distributes heat more evenly. Cookware with a thin base may cause food to overheat in some places. To avoid this, stir the food frequently.
- Always place cookware on the pan supports supplied with the appliance. Never place it directly on the burners.
- Position the cookware centrally on the pan support so that it sits securely and cannot tip. There might still be slight movement, which is not a cause for concern.
- Do not use pots or pans with base supports.



Suitable cookware

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).

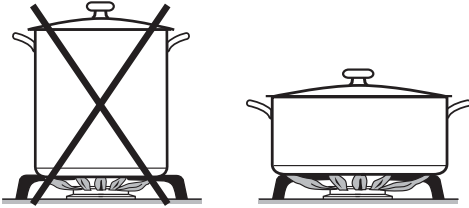
The wok is unique among cookware in that it has a small base diameter and a large rim diameter (usually 35-40 cm). Woks are ideal for use on the wok burner.

Combination trivet

The combination trivet must be used if you wish to use a pot or pan with a smaller diameter base than the minimum given in the table.

Tips on saving energy

- Use a pan lid whenever possible to minimise 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 power setting 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.

Operation



Risk of fire with overheated food!

Unattended food can overheat and ignite.

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

Rapid ignition system

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

- Rapid ignition without the need to hold the control.
- Automatic re-ignition
If the flame is extinguished, e.g. by a draught, the burner is automatically relit. If re-ignition is unsuccessful, the gas supply is automatically cut off (see “Ignition safety device”).

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

Switching on

- Press the control lightly and turn it anti-clockwise to the large flame symbol.
- Then press it down firmly to open the gas supply.

The ignition electrode will “click” and ignite the gas.

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

- If the burner has not ignited, turn the control knob to the • (Off) 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 control back to the • position and see “Problem solving guide”.

It is possible that when switching on, a brief re-ignition occurs (1–2 x clicks), e.g. if there is a draught.

Switching on during a power outage

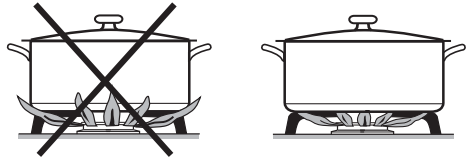
If there is an interruption to the electricity supply, the gas can be ignited manually, e.g. with a match.

- Press down the relevant control knob and turn it anti-clockwise 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 regulated at any level between the strongest and weakest 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 danger of injury.



- Adjust the flame so that it does not spread out beyond the sides of the pan.

Wok burner

Depending on the type of control knob, there may be a stopper between the low and high settings at the 6 o'clock position.

- Press the control knob down lightly to move past this resistance.

Operation

Switching off

- Turn the control knob clockwise to the • position.

This stops the flow of gas and extinguishes the flame.

In-operation / Residual heat indicators

The in-operation / residual heat indicators light up when a cooking zone is ignited. They go out when the cooktop is switched off. If a cooking zone is hot, the indicator will light up as long as residual heat is still present.

If the indicator lights are flashing, there is a fault (see “Problem solving guide”).



Risk of burning due to hot surfaces.

The pan supports, cooking zones and the cooktop itself are all hot after cooking.

Do not touch the pan supports, cooking zones or the cooktop itself whilst the residual heat indicators are lit up.

A duration of between 1 minute (01) and 6 hours (6.h) can be set.

Use the - sensor to reduce the time from 6.h to 00, and the + sensor to increase the time from 00 to 6.h. The display stops at 2.h and at 99. To continue beyond this setting, briefly remove your finger from the sensor and then touch it again.

Durations exceeding 99 minutes are set in half-hour steps. The half hour is indicated by a dot after the number.

Minute minder duration

Setting

- Touch the ⌵ sensor.

00 and the minute minder indicator light will flash in the timer display.

- Select the time you want with the - or + sensor.

Changing the minute minder

- Touch the ⌵ sensor.

- Select the time you want with the - or + sensor.

Deleting the minute minder

- Touch the ⌵ sensor.

- Touch and hold the - and + sensors at the same time until 00 appears in the timer display.

Minute minder

Setting the minute minder for a cooking zone

A minute minder can be allocated for any switched on cooking zone. This function can be used simultaneously for all cooking zones.

- Switch on the required cooking zone.
- Keep touching the ⊖ sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are switched on, the indicator lights for the cooking zones being used will flash in an anti-clockwise direction, starting with the front right.

- Set the required time.
- If you want to set a minute minder time for another cooking zone, follow the same steps as described above.

If more than one minute minder time is programmed, the shortest time remaining will be displayed and the corresponding indicator light will flash. The other indicator lights will light up constantly.

- If you want to show the time remaining for another zone which is counting down in the background, touch the ⊖ sensor repeatedly until the indicator light for the zone you require flashes.

Easy switch-off function

- Touch the ⊕ control if you have set a minute minder time for several zones and want to delete them all.

System lock, minute minder

The system lock cannot be activated if a minute minder duration has been set. The system lock can be used to prevent a minute minder time being switched on by accident during cleaning.

If a sensor control is touched when the system lock is active, the indicator light illuminates and *LL* appears in the time display.

Activating

- Touch the + and - sensors until *LL* appears in the time display and a tone sounds.

LL will go out after a short while.

Deactivating

- Touch the + and - sensors until *LL* goes out in the time display and a tone sounds.

Flame failure monitor

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

Cleaning and care



Risk of burning due to hot surfaces.

The cooktop surface, pan supports 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 live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the cooktop.

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 on a hot cooktop 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 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 descaling agents
- stain and rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaner
- oven sprays
- grill and oven cleaners
- 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
- dirt erasers

- The entire cooktop should be cleaned after each use.
- Stubborn soiling should be soaked first.
- Dry the cooktop after using water to clean it. This helps prevent limescale deposits.

Ceramic surface

 Risk of damage by pointed objects.

The seal between the cooktop and the worktop could be damaged. The seal between the ceramic surface and the frame could incur 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 ceramic glass. 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 glass scraper.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel cooktop cleaner (see “Optional accessories”) or with a proprietary ceramic glass cleaner applied with a paper towel or a clean cloth. Do not apply cleaner whilst the cooktop is

still hot, as this could result in marking. Please follow the cleaning agent manufacturer's instructions.

- **Spots** caused by limescale or water can be removed using Miele's ceramic and stainless steel cooktop cleaner.
- Wipe the surface afterwards with a damp cloth to remove any cleaning agent residues.

Residues can burn on the next time the appliance is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

- Dry the ceramic surface with a clean, soft cloth.

Cleaning and care

Pan supports

- Remove the pan supports.
- Clean the pan supports in the dishwasher or with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.
- After cleaning, dry the pan supports 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 discoloured if they are not cleaned regularly.
Clean the control knobs after each use.

- Clean the controls using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Burner

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

The surface of the burner caps will become more matt over time. This is normal and does not indicate damage to the burner caps. Nor will it affect the operation of the cooktop.

- The burner should be dismantled and then cleaned by hand using a solution of warm water and a little dishwashing 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 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 the flame failure device should be very carefully wiped clean using a well wrung out cloth.

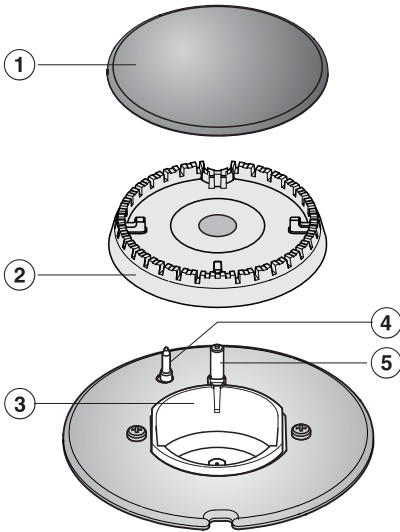
Do not let the ignitor get wet. If it gets wet, it will not spark.

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

The surface of the burner caps will become more matt over time. This is normal and does not indicate damage to the burner caps. Nor will it affect the operation of the cooktop.

Cleaning and care

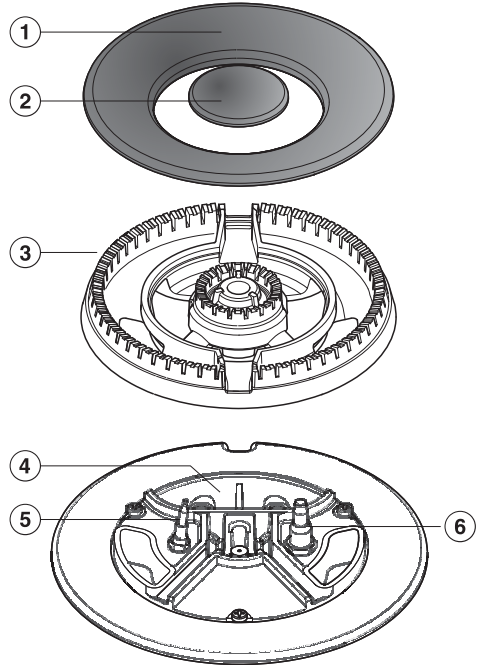
Assembling the auxiliary, semi-rapid and rapid burners



- Place the burner head ② on the burner base ③ so that the ignition safety device ④ and the ignitor ⑤ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① flat over the burner head ②. When correctly positioned, the burner cap will not slide about.

Ensure parts are reassembled in the correct order after cleaning.

Assembling the wok burner



- Place the burner head ③ on the burner base ④ so that the ignition safety device ⑤ and the ignitor 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 parts are reassembled in the correct order after cleaning.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
The burner does not ignite when the cooktop is being used for the first time or after it has not been used 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 fault.</p> <ul style="list-style-type: none"> ■ Turn all of the control knobs clockwise to the • position and interrupt the power supply to the cooktop 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 valve is closed.</p> <ul style="list-style-type: none"> ■ Open the gas shut-off valve.
	<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 being lit.	<p>The flames do not touch the flame failure device and the burner does not get hot enough: The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly.
	<p>The flame failure device 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	Possible cause and remedy
<p>The gas flame goes out during operation.</p>	<p>The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly.
<p>The ignitor on the burner does not spark.</p>	<p>The mains circuit breaker has tripped.</p> <ul style="list-style-type: none"> ■ If it has, contact a qualified electrician or Miele. <p>There is food residue stuck between the ignitor and the burner cap.</p> <p>The flame failure device is dirty.</p> <ul style="list-style-type: none"> ■ Remove any soiling (See “Cleaning and care”).
<p>The in-operation / residual heat indicator for a cooking zone is flashing.</p>	<p>There has been a power outage.</p> <ul style="list-style-type: none"> ■ Turn all control knobs clockwise to the • position. When the power supply is restored, the cooktop can be operated again as usual.
<p>Letters appear in the minute minder display.</p>	<p><i>LC</i></p> <p>The minute minder system lock has been activated.</p> <ul style="list-style-type: none"> ■ You need to deactivate the system lock (see “Minute minder”). <p><i>FL</i></p> <p>A sensor fault has occurred.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the cooktop. The area surrounding the cooktop must not be too dark. ■ Make sure that there is nothing covering the sensors or the cooktop. Take any pans off the cooktop and wipe away any food deposits. ■ Interrupt the power supply to the cooktop for approx. 1 minute. ■ If the problem persists after power is restored, please contact Miele.

Problem solving guide

Problem	Possible cause and remedy
The in-operation/ residual heat indicators are flashing and a combination of letters and numbers appears in the minute minder display.	<i>F2</i> The overheating protection mechanism has been activated. <ul style="list-style-type: none">■ Turn all controls clockwise to the “•” position. You can operate the cooking zones again once <i>F2</i> has disappeared.
	All other fault codes There is a fault with the electronics. <ul style="list-style-type: none">■ Interrupt the power supply to the cooktop for approx. 1 minute.■ If the problem persists after power is restored, please contact Miele.

Optional accessories

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

These products can be ordered from the Miele online shop.

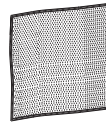
They can also be ordered directly from Miele (see end of this booklet for contact details).

Original Miele ceramic and stainless steel cleaner 250 ml



Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Contact in case of fault

In the event of any faults which you cannot remedy yourself, please contact Miele.

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of these operating and installation instructions.


Warranty


The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Installation

Safety instructions for installation

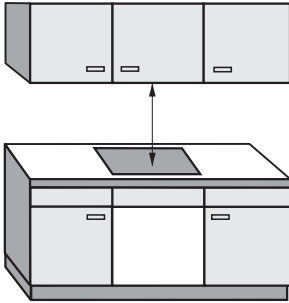
 Risk of damage from incorrect installation.
Incorrect installation can cause damage to the cooktop.
The cooktop must only be installed by a qualified person.

 Damage from falling objects.
Take care not to damage the cooktop when fitting wall units or a rangehood above it.
Fit the wall units and the rangehood before the cooktop.

- ▶ The room in which the cooktop is installed must conform to all relevant local and national building regulations and safety 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 splashbacks must be of heat-resistant material.
- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ 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 300 mm between these two appliances.
- ▶ When installing the cooktop, make sure that the gas hose and electrical connection cable cannot come into contact with hot appliance parts.
- ▶ The electrical 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), and cannot become trapped.
- ▶ Carefully observe the safety clearances listed on the following pages.

Safety distances

Safety distance above the cooktop



A minimum safety distance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety distance as per AS/NZS 5601.1 must be maintained.

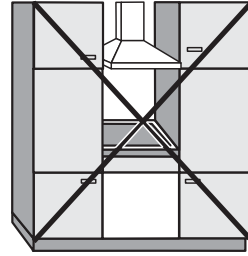
For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the cooktop below.

When two or more appliances which have different safety distances are installed together below a rangehood, you should observe the greatest safety distance.

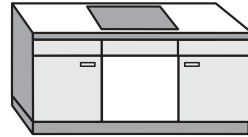
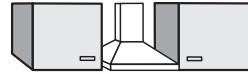
Installation

Safety distances to the sides and back of the appliance

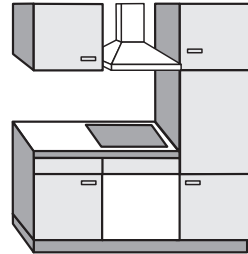
Ideally the appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall on one side (right or left). On the other side, however, no tall unit or wall should stand higher than the appliance. Before installing the appliance, check that the location provides the required clearances from combustible material and, if necessary, provide protection to adjacent surfaces as required by regulations.



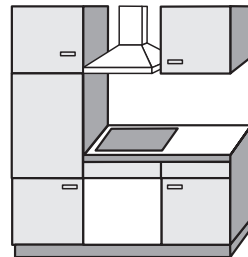
Not allowed



Recommended



Not recommended

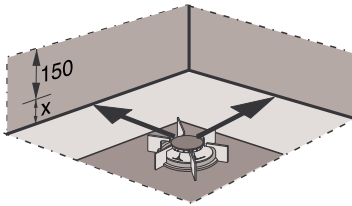


Not recommended

A gas appliance shall be installed such that the surface temperature of any nearby combustible surface* will not exceed 65 °C above ambient.

The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS/NZS 5601.1).

If that horizontal clearance is less than 200 mm, that vertical surface must be protected by a non-combustible material for 150 mm above the top of the edge of the nearest burner for the full dimension of the cooktop (depth, width).



X Height from worktop surface to the top of the edge of the burner

The shown area indicates the protected surface, which may be ceramic tiles or other approved material.

*Combustible surface:

A material which will ignite and burn, and includes material which has been flameproofed.

Clearance underneath the appliance

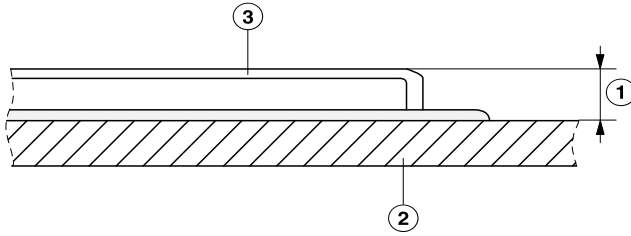
A minimum safety clearance of 15 mm must be provided underneath the appliance.

Please note that clearance must also be provided for the installation of the flexible gas connection hose and mains electrical cable if the appliance is to be installed above a closed surface (e.g. an oven).

Installation

Detailed dimensions

Height of pan supports above the worktop surface

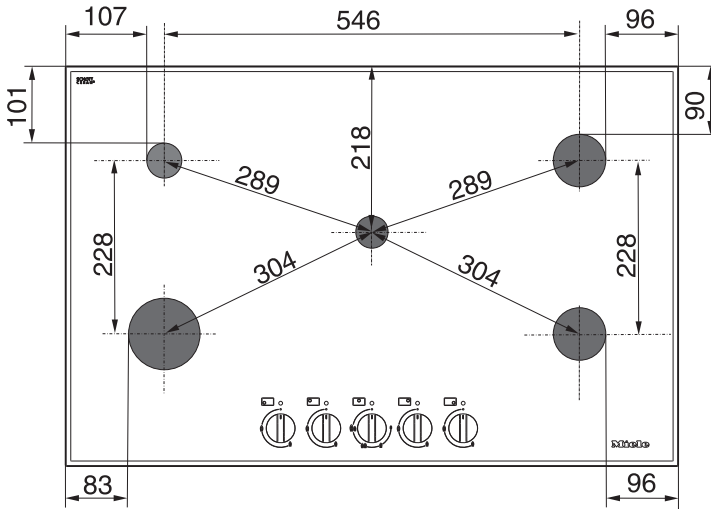


- ① Vertical distance
- ② Worktop surface
- ③ Pan support

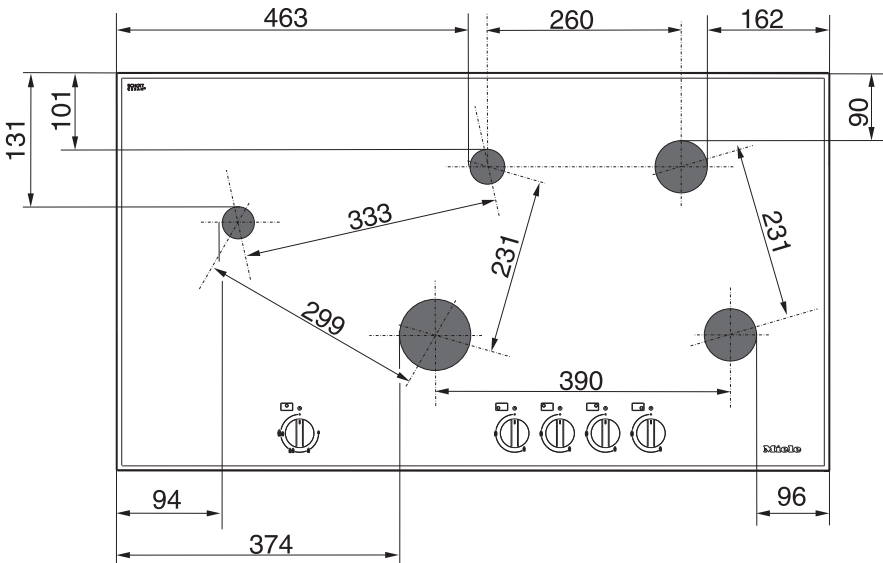
The vertical distance ① from the top of the pan supports to the surface of the worktop is 57 mm.

Distances from burner to the edge of the appliance

KM 3034-1



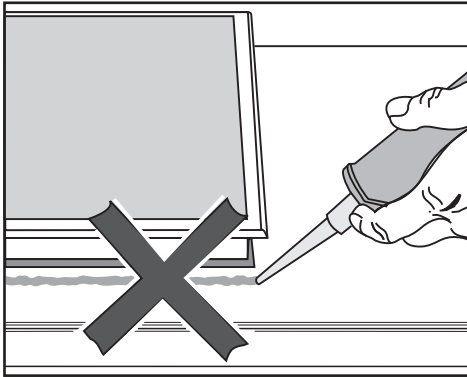
KM 3054-1




Installation

Installation notes

Seal between the cooktop and the worktop



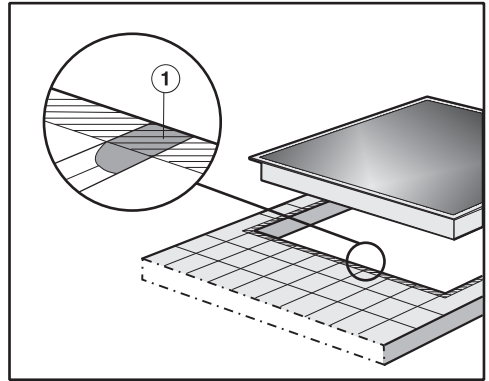
 Damage caused by incorrect installation.

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

Do not use sealant between the cooktop and the worktop.

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

Tiled worktop

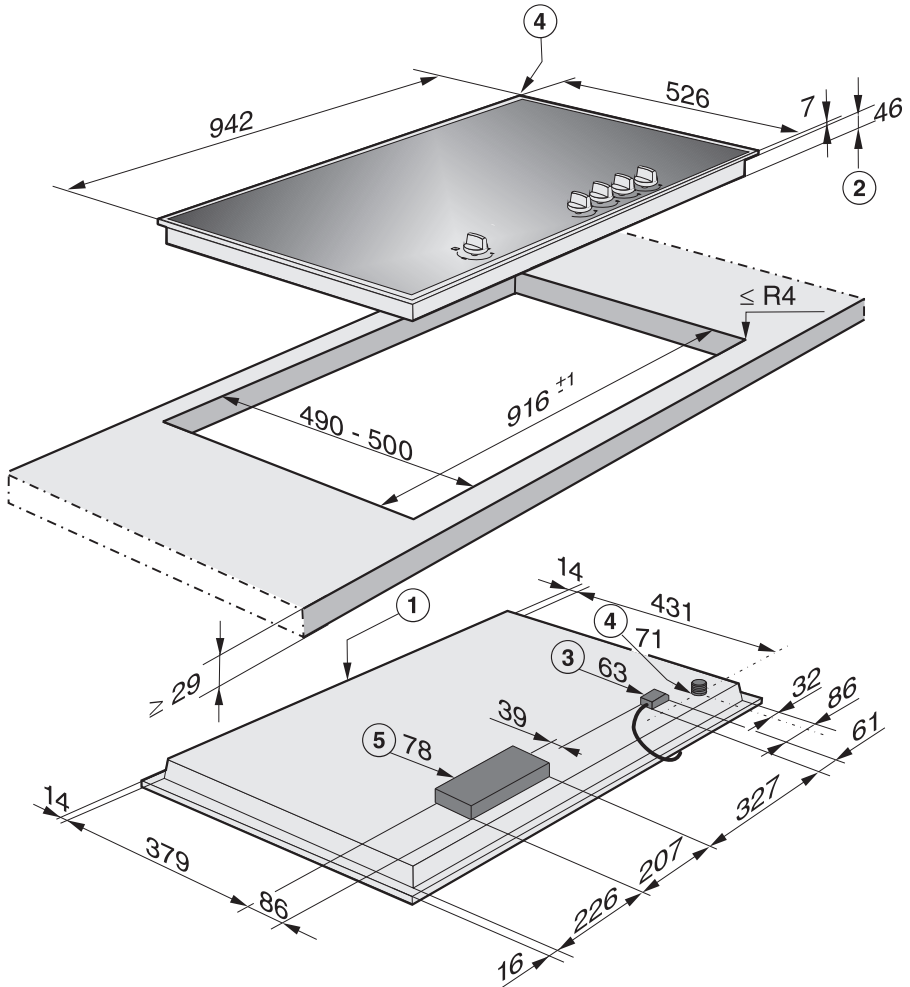


Grout lines ① and the hatched area underneath the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the worktop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the worktop.

Installation

⑤ Electronics housing - maximum building-in depth 78 mm

KM 3054-1



- ① Front
- ② Building-in depth
- ③ Mains connection box with mains connection cable, L = 2,000 mm
- ④ Gas connection R ½ - ISO 7-1
- ⑤ Electronics housing - maximum building-in depth 78 mm

Installation

Preparing the worktop

- Create the worktop cut-out as shown in the cooktop diagram. Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Seal the cut surfaces of wooden worktops with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

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

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

Installing the cooktop

- Attach the sealing strip provided underneath the edge of the cooktop.
- Feed the mains connection cable down through the worktop 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 worktop on all sides. This is important to ensure an effective seal with the worktop.

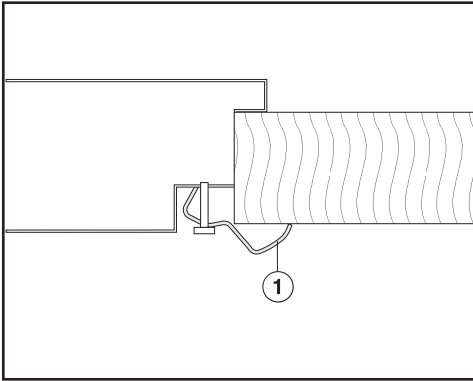
If the seal does not meet the worktop correctly on the corners, the corner radii ($\leq R4$) can be carefully scribed to suit.

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

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

Installation

Securing the cooktop




- Secure the cooktop using the brackets ① supplied.

Checking operation

- 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

 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 authorised and registered gas installer 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. 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. Every appliance must have its own isolating valve. 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 cooktop is not connected to an exhaust flue.

When installing and connecting the appliance, please observe the relevant regulations and ensure it has adequate ventilation once installed.

The gas connection must be made in accordance with national and local regulations.


Special provisions of the local gas supplier as well as building regulations must also be observed.

 Risk of heat damage.

Gas connections, gas hoses or pipes and mains connection cables can be damaged if exposed to heat from the cooktop.

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

Installation

 Risk of explosion due to damaged gas hoses and pipes.

Gas can leak from damaged flexible gas hoses.

Attach flexible gas hoses in such a way that the hose assembly is not exposed to high temperatures exceeding the maximum recommended by the hose manufacturer, subjected to strain, kinking, permanent deformation or damage by vermin.

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

The gas pressure must be set by an approved gas fitter and a full operational test and a test for possible leakages must be carried out by the gas fitter after installation.

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


- G = NG (natural gas)
- LP = ULPG (Propane/Butane)

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 "Conversion to another type of gas".

Connecting the cooktop

The cooktop is supplied with a 1/2" threaded gas connection. There are two connection options:

- Fixed connection.
- Flexible hose class B or D which complies with AS/NZS 1869 and must be certified. The minimum inner diameter (Ø) must be 10 mm and the maximum length 1200 mm.

 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.

Setting the gas pressure

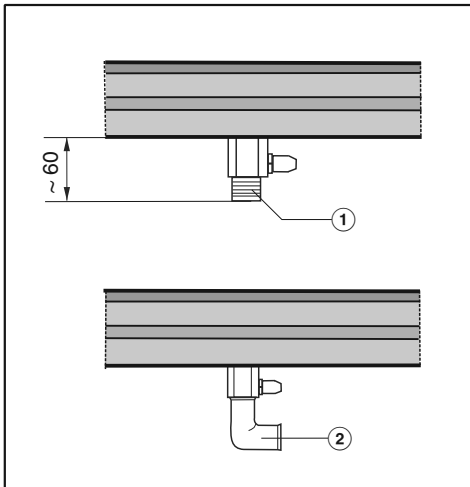
The gas pressure must be set by the authorised gas fitter as shown on the data plate:

Natural gas 1.0 kPa

ULPG (Propane/Butane) 2.75 kPa

The gas pressure must be set with the largest burner operating at maximum setting.

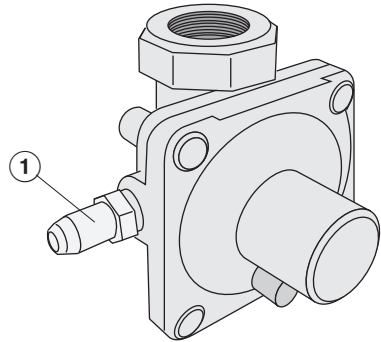
For ULPG models



- ① Connection R 1/2" with test point
- ② Connection R 1/2" with test point and 90° angle
When using a 90° angle the building-in depth will increase to the depth of the elbow used.

For natural gas models

The gas regulator is only included with appliances which are set up for connection to natural gas. The regulator must be connected directly to the appliance.



① Pressure Test Point

- Loosen the screw in the test point until it is free in its housing. The screw is retained in this position.
- Connect the hose from the pressure gauge.
- Reassemble one of the large burners, turn on the gas and manually light the burners.
- Disconnect the hose from the pressure gauge and screw in the test point screw.
- For natural gas models: Connect the gas regulator directly to the appliance.

Installation

Electrical connection

All electrical work must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Connection must be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.



Danger of injury!

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

If the plug has been removed or the connection cable is not supplied with a plug, the cooktop must be connected to the mains supply by a suitably qualified electrician.

If the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles in accordance with the wiring rules. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays).

Connection data is shown on the data plate. It must match the mains electrical supply.

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

Total power output

See data plate.

Connection data

The connection data is given on the data plate. Please ensure this information matches the household mains supply.

Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

Replacing the mains connection cable



Danger of electric shock!

Incorrect connection to the electricity supply may result in an electric shock.

The mains connection cable must only be replaced in accordance with current local and national safety regulations.

When replacing the mains connection cable, it must be replaced with cable type H 05 VV-F by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.

Burner ratings

Nominal ratings

Burner	Gas type	Highest setting	Lowest setting
		MJ/h	MJ/h
Auxiliary burner	NG	4.0	1.0
	ULPG	3.2	0.6
Semi-rapid burner	NG	6.0	1.0
	ULPG	5.5	1.3
Rapid burner	NG	9.8	1.6
	ULPG	8.1	2.1
Wok burner	NG	17.0	1.8
	ULPG	14.6	1.6
Total	NG	42.8	
	ULPG	36.9	

Conversion to another type of gas

⚠ 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 authorised and registered gas installer 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. Disconnect the cooktop from the electricity supply and turn off the gas supply.

Jet table

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

	Ø	
	Main jet	Small jet
NG		
Auxiliary burner	0.90	0.52
Semi-rapid burner	1.10	0.52
Rapid burner	1.43	0.60
Wok burner	2x 1.27 / 0.90	0.44
ULPG		
Auxiliary burner	0.52	0.23
Semi-rapid burner	0.66	0.36
Rapid burner	0.81	0.44
Wok burner	2x 0.70 / 0.46	0.25

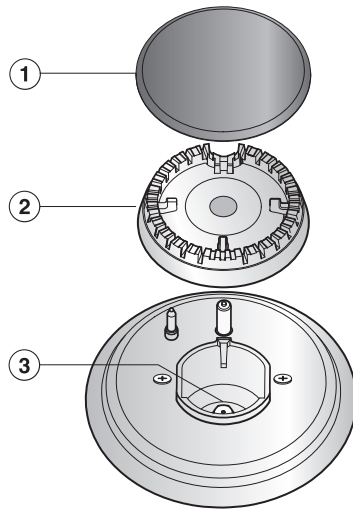
Changing the jets

- Disconnect the cooktop 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.

Changing the main jets

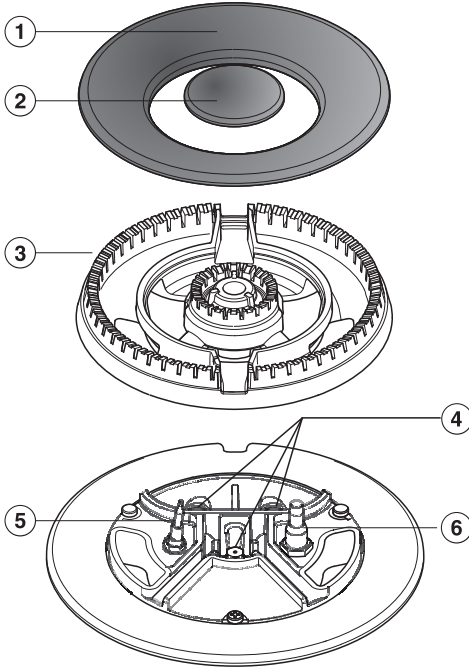
Auxiliary, semi-rapid and rapid burners



- Remove the pan support, burner cap ① and burner head ②.
- Using an M7 socket spanner, unscrew the main jet ③.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Conversion to another type of gas

Wok burner

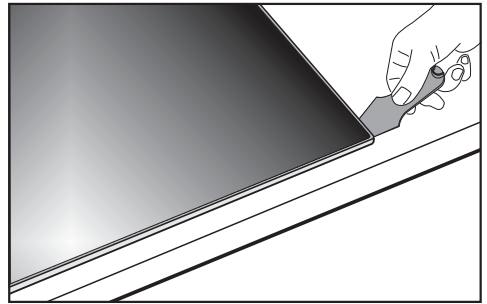


- Remove the burner cap ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jets ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

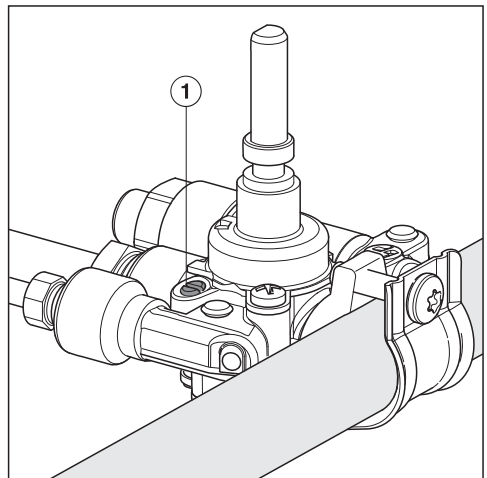
Changing the small jets

To change the jets, the burner fixing screws must first be loosened and the upper section of the appliance removed.

- Pull the control knobs off.
- Remove the burner components.



- Lift the top of the appliance off (see illustration).



- Using a small screwdriver, unscrew the small jet ① in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jets securely (see jet table).

Conversion to another type of gas

- Secure the jets against inadvertent loosening with sealing wax.

Checking operation

- Check all gas fittings for leaks.
- Reassemble 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.
- Adhere the label supplied with the jets over the old label stating the type of gas being used.



Miele Australia Pty. Ltd.

ACN 005 635 398
ABN 96 005 635 398

**Miele Experience Centre and
Head Office Melbourne:**

1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:

206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:

3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:

Tenancy 4C, 63 Skyring Terrace
Newstead, QLD 4006

Miele Experience Centre Gold Coast:

131 Ferry Road
Southport, QLD 4215

Miele Experience Centre and Office Adelaide:

83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Experience Centre and Office Perth:

205-207 Stirling Highway
Claremont, WA 6010

1300 464 353 (1300 4 MIELE)

www.miele.com.au

Miele New Zealand Limited

IRD 98 463 631

Head Office:

Level 2, 10 College Hill
Freemans Bay, Auckland 1011

**Miele Experience Centre
Auckland:**

8 College Hill
Freemans Bay, Auckland 1011

**Miele Experience Centre
Wellington:**

183 Featherston Street
Wellington 6011

0800 464 353 (0800 4 MIELE)

www.miele.co.nz

Miele Global Headquarters

Germany

Miele & Cie. KG

Carl-Miele-Straße 29

33332 Gütersloh

Federal Republic of Germany

KM 3034-1 / KM 3054-1

en-AU, NZ

M.-Nr. 11 135 230 / 00