

Operating and Installation Instructions ProLine Gas Wok



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

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 should occur, keep away from the appliance and immediately call your fire department.

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



IMPORTANT SAFETY INSTRUCTIONS	2
IMPORTANT SAFETY INSTRUCTIONS	5
Caring for the environment	16
Overview	17
Wok	17
Indicators.....	17
Knob.....	18
Burner.....	19
Included accessories.....	20
Before first use	21
Cleaning the ProLine element for the first time	21
Switching on the ProLine element for the first time	21
Cookware	22
Energy saving tips	24
Operation	25
Rapid ignition system.....	25
Turning the appliance on.....	25
Adjusting the flame.....	26
Switching off.....	26
In-operation/residual-heat indicators	27
Safety features	28
Cleaning and care	29
Cleaning the stainless-steel cooktop	30
Cleaning the knob(s).....	31
Cleaning the grates	31
Cleaning the burner.....	32
Assembling the burner	33
Frequently Asked Questions	35
Optional accessories	37
Customer Service	38
Contact in the event of a fault	38
Appliance warranty and product registration	38

Contents

Installation	39
IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION	39
Safety distances.....	40
Installation notes	41
Installation dimensions.....	42
Countertop cut-out for several ProLine elements	43
Installation	45
Gas connection	49
Burner ratings.....	52
Electrical connection.....	53

IMPORTANT SAFETY INSTRUCTIONS

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

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

Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the wok 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.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

IMPORTANT SAFETY INSTRUCTIONS

Appropriate use

- ▶ This wok is designed for domestic use and for use in similar environments.
- ▶ This wok is not intended for outdoor use.
- ▶ This wok is intended for domestic use only to cook food and keep it warm. All other types of use are not permitted.
- ▶ This wok can only be used by people with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised while using it. They may only use it unsupervised if they have been shown how to do so in a safe manner. They must be able to understand and recognize the possible dangers caused by incorrect operation.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

- ▶ 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.
- ▶ Children should be supervised in the vicinity of the wok. Never allow children to play with the wok.
- ▶ The wok gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the wok until it has cooled down and there is no danger of burning.
- ▶ Danger of burning. Do not store anything which might spark a child's interest in storage areas above or behind the wok. Otherwise they could be tempted to climb onto the wok.
- ▶ 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

- ▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified 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.
- ▶ 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.
- ▶ Damage to the wok can compromise your safety. Check the wok for visible signs of damage. Do not use a damaged wok.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with national and local codes.
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation.
- ▶ The electrical safety of this appliance can only be guaranteed when correctly grounded. It is essential that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.
- ▶ The connection data (voltage and frequency) on the data plate of the wok must match the domestic electrical supply in order to avoid the risk of damage to the wok.
Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Power bars and extension cords do not guarantee the required safety of the appliance (risk of fire). Do not use these to connect the wok to the domestic electrical supply.
- ▶ For safety reasons, this wok may only be used after it has been built in.
- ▶ This wok must not be used in a non-stationary location (e.g., on a ship).
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the wok will endanger your safety and may lead to appliance malfunctions.
Do not open the wok housing under any circumstances.
- ▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorized by Miele Customer Service. Otherwise the warranty will be invalidated.
- ▶ 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 wok 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 person in accordance with current local and national safety regulations. If the electrical plug has been removed or the power cord is not supplied with an electrical plug, the wok must be connected to the power supply by a qualified electrician.
- ▶ 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 wok must be completely disconnected from the domestic electrical supply. The gas inlet valve must be closed. It is only completely isolated from the supply when:

IMPORTANT SAFETY INSTRUCTIONS

- The breakers have been switched off.
- The screw-out breakers have been completely removed.
- The electrical plug (if present) is removed from the socket. To do this, pull the plug, not the power cord.
- The gas inlet valve is closed.

▶ Danger of electric shock.

Do not use the wok if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect it from the power and gas supply. Contact Miele Customer Service.

▶ If the wok is built in behind a cabinet front (e.g., a door), do not close the door while the wok is in use. Heat and moisture can build up behind the cabinet front when closed. This can result in damage to the wok, the housing unit, and the floor. Do not close the cabinet front until the residual-heat indicators go out.

IMPORTANT SAFETY INSTRUCTIONS

Correct use

- ▶ Keep the wok and the area around it clear and free from combustible materials, gasoline, and other flammable vapours and liquids.
- ▶ Wind can blow curtains over the wok, causing them to catch fire. If the wok 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 wok without breaking as a result of sudden temperature changes.
- ▶ 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 wok.
- ▶ Ensure that the igniters are clean and dry to allow the burners to ignite and burn properly.
- ▶ Wet sponges or cloths can cause burns due to hot steam if they are used to wipe spilled food off a hot wok. Some cleaning agents can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the wok.

WARNING

NEVER use this wok as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Never leave the appliance unattended at high heat settings – Boilover causes smoking and greasy spillovers that may ignite.
- ▶ Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- ▶ An air curtain or other overhead range hood, which operates by blowing a downward airflow onto an appliance, shall not be used in conjunction with the appliance.
- ▶ The wok gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual-heat indicators go out.
- ▶ Oils and fats are a fire hazard if allowed to overheat. Never leave the wok unattended when cooking with oil or fats. Never attempt to put out oil or grease fires with water. Switch the wok off. Extinguish the flames carefully with a lid or fire blanket.
- ▶ 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 wok. Utensil inserts must be heat-resistant.
- ▶ Never heat empty cookware.
- ▶ Canning food and heating it up in closed containers results in an increase in pressure which can cause them to explode. Do not use the wok for canning food or for heating up food in cans.
- ▶ If the wok is covered, there is a risk that the material of the cover will ignite, explode, or melt if the wok is still hot or if it is turned on inadvertently. Never cover the wok with a cover, cloth, or protective film.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ If the appliance is switched on by mistake, or if there is residual heat present, there is the risk of any metal items placed on the wok heating up. Other materials can melt or catch fire when the appliance is switched on. Do not use the wok as a resting place for anything.
- ▶ You could burn yourself on the hot wok. Protect your hands with heat-resistant pot holders or gloves when handling hot items. Do not let them get wet or damp. Heat transfers through damp and wet material more quickly with the risk of scalding or burning yourself. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels, or similar as the ends could touch the flames and catch fire.
- ▶ When using an electrical appliance (e.g., a hand mixer) near the wok, make sure that the power cord does not come into contact with the hot wok. The cord'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 wok or a burner in the vicinity of an ignitor.
- ▶ A ventilation hood installed above the wok can become damaged or catch fire as a result of intense heat. Do not use the wok burner without cookware.
- ▶ Only light the 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.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ 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.
- ▶ Remove all grease splatters and other combustible (food) residues on the wok. 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 a wok 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 wok 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.
- ▶ If the wok 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.
- ▶ Where several ProLine elements are installed side by side: Hot objects can damage the seal of the spacer bar. Do not place hot pans near or on the spacer bar.

IMPORTANT SAFETY INSTRUCTIONS

Cleaning and maintenance

▶ The steam from a steam cleaner could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the wok.

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

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!

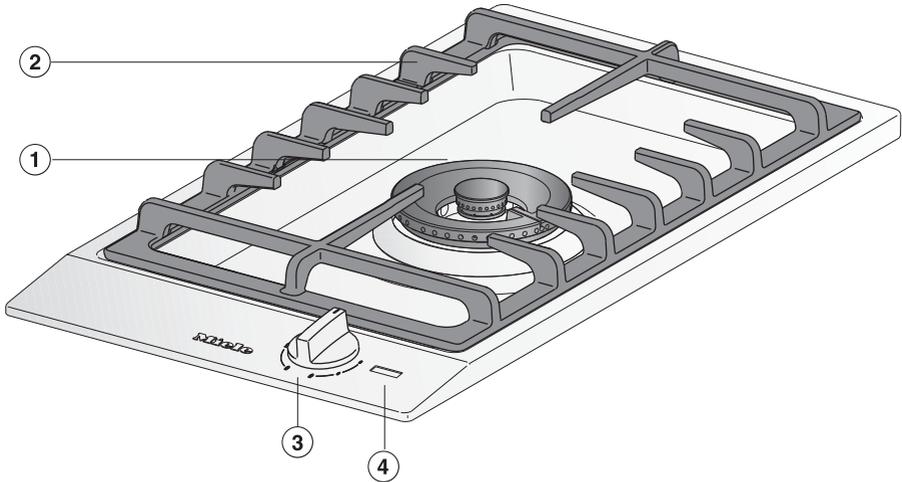
Disposal of your old appliance

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.

Wok



- ① Wok burner
- ② Grates
- ③ Knob
- ④ Indicators

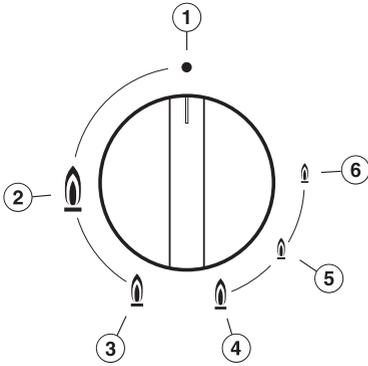
Indicators



- ① In operation
- ② Residual heat

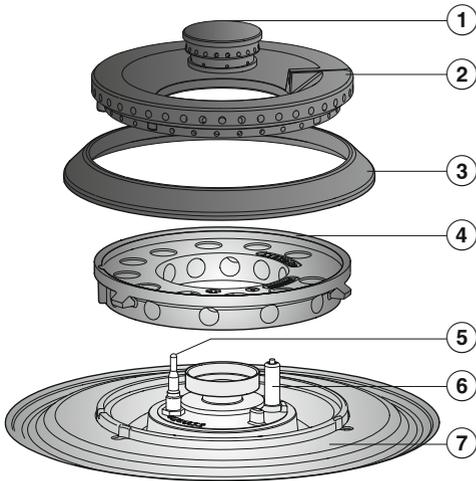
Overview

Knob



- 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

Burner



- ① Inner burner cap
- ② Outer burner cap
- ③ Burner ring
- ④ Burner head
- ⑤ Ignition safety device
- ⑥ Ignitor
- ⑦ Burner base

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.

Combi-trivet



For small cookware (see “Cookware”).

Cleaning the ProLine element for the first time

- 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”).
- Clean the stainless-steel trough with a damp cloth, and then wipe dry.

Switching on the ProLine element for the first time

The metal components have a protective coating. When the cooktop is used for the first time, this causes a smell and possibly also vapor.

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

Cookware

Minimum cookware base diameter	
Pots/pans	6" (15 cm)

Maximum diameter at top of cookware	
Pots/pans	11" (28 cm)
Wok pan	16" (40 cm)

- Observe the dimensions given in the charts above. 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 grates or which does not rest in a stable position on the grates (without wobbling) is dangerous and should not be used.
- Ensure that the base of the wok pan does not come into contact with the burner. There must be a gap of at least 1 cm between the burner and the base of the pan.
- 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.

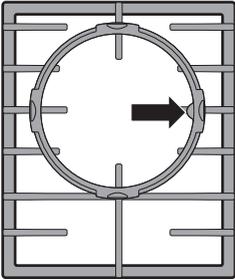
- Always place the cookware on the grates supplied. Do not place cookware directly on the burner.
- Position the cookware on the grates so that it cannot tip. There is always a possibility of a slight tilt, despite the proper position.



- Do not use pots or pans that have bottoms with pronounced edges.

Wok ring

- Use the wok ring supplied to give additional stability to cookware, 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).

Combi-trivet

You must use the combi-trivet if you wish to use cookware with a smaller diameter base than the minimum given in the chart.

Energy saving tips

- 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 wok unattended while it is being used.

Rapid ignition system

The wok 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.

Turning the appliance on

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

The ignitor “clicks” and ignites the gas.

- 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

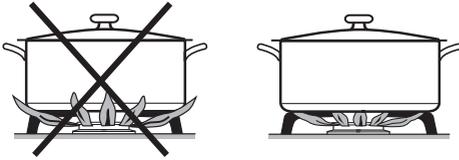
In case of a power outage, the flame can be ignited manually.

- 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 an additional 5–10 seconds and then release it.

Operation

Adjusting the flame

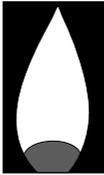
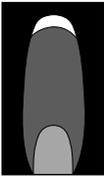
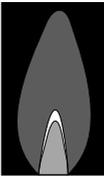
As the outer part of the flame is much hotter than the center, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can damage pan handles and increase the risk of injury.



There is 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 to move past this resistance.

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

Visual features of gas flames

	Yellow flames Call Customer Service.
	Yellow tips on the outer cone Normal for LP gas
	Pale blue flames possibly with yellow tips on the inner cone 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.

In-operation/residual-heat indicators

The in-operation indicator will light up when you ignite the burner. A short while later the residual-heat indicator will also light up. The in-operation indicator will go out when the burner is switched off. The residual-heat indicator will remain on while there is residual heat present.

If the residual-heat indicator is flashing, there is a fault (see “Frequently asked questions”).

 Danger of burning due to hot surfaces.

The grates, burner, and wok will be hot after use.

Do not touch the grates, burner, or wok while the residual-heat indicator is on.

Safety features

Ignition safety

The wok 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 wok is used during a power outage.

 Danger of burning due to hot surfaces.

The wok surface, grates, and burner will be hot after use.

Allow the surfaces to cool down before cleaning the wok.

 Risk of damage due to moisture ingress.

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

Do not use a steam cleaner to clean the wok.

All surfaces could become discolored or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove any residual cleaning agent immediately.

Do not clean with any abrasive cleaning agents 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 wok 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

Cleaning and care

Allow the ProLine element to cool down before cleaning.

- Clean the ProLine element and accessories after each use.
- Dry the ProLine element thoroughly after cleaning it with water to avoid limescale residue.

Cleaning the 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 solution of warm water and a little liquid dish soap applied with a soft sponge. Soften any stubborn soiling beforehand. If necessary, the rough side of a kitchen sponge can be used.
- Finally, dry with a clean soft cloth.

Cleaning the knob(s)

- Use a soft sponge, warm water, and a small amount of liquid dish soap to clean the knob(s). Soften any stubborn soiling beforehand.
- Dry the knob(s) with a clean cloth.

Cleaning the grates

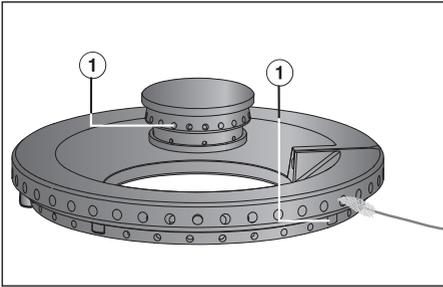
- Remove the grates.
- Clean the grates in a dishwasher or with a solution of warm water and a little liquid dish soap applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the the grates thoroughly with a clean cloth.

Cleaning and care

Cleaning the burner

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 that the flame openings are kept clean at all times.

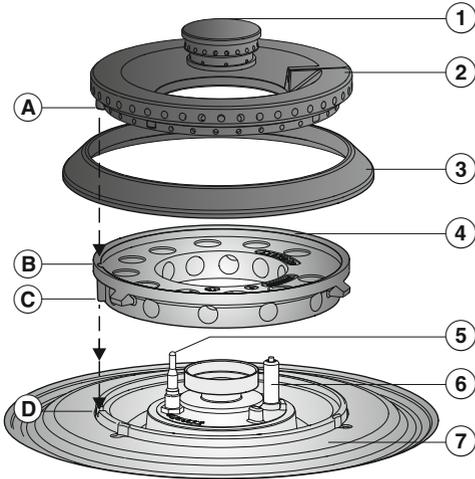
- Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.
- The ignitor and ignition safety device should be very carefully wiped clean using a well wrung-out cloth.

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.

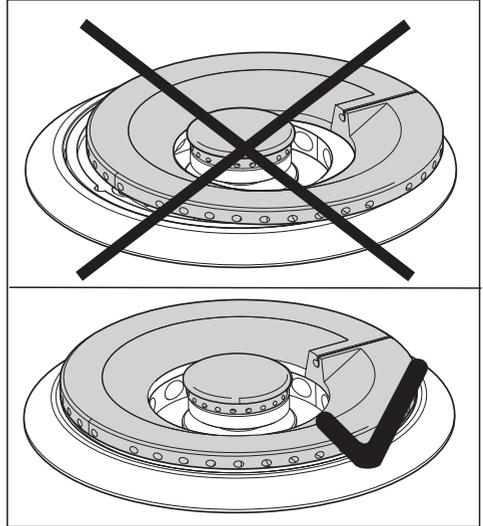
Assembling the burner



- Place the burner head ④ onto the burner base ⑦ so that the ignition safety device ⑤ and the ignitor ⑥ extend through their respective holes in the burner head.

The lobe **A** on the burner cap must fit into the recess **B** on the burner head. The lobe **C** on the burner head must fit into the recess **D** on the burner base.

- Replace the burner ring ③.
- Then place the burner caps ① and ② 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.

Cleaning and care

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.

Frequently Asked Questions

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.	<p>There may be air in the gas line.</p> <ul style="list-style-type: none"> ■ Try to light the burner again, making several attempts if necessary.
The burner does not light after several attempts.	<p>There is a technical fault.</p> <ul style="list-style-type: none"> ■ Turn all of the control knobs clockwise to the • position and interrupt the power supply to the cooktop for a few seconds.
	<p>The burner is not properly 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 holes are clogged and/or wet.</p> <ul style="list-style-type: none"> ■ Clean and dry the flame holes.
The gas flame goes out after being lit.	<p>The flames do not touch the ignition safety device and the burner does not get hot enough: The burner parts are not positioned correctly.</p> <ul style="list-style-type: none"> ■ Assemble the burner components correctly.
	<p>The thermocouple is dirty.</p> <ul style="list-style-type: none"> ■ Remove any dirt or grime.
The shape/color of the gas flame changes.	<p>The burner parts are not in the proper position.</p> <ul style="list-style-type: none"> ■ Position the burner parts correctly.
	<p>The burner cap itself or the holes in the burner cap are dirty.</p> <ul style="list-style-type: none"> ■ Remove any dirt or grime.
The gas flame goes out during use.	<p>The burner parts are not in the proper position.</p> <ul style="list-style-type: none"> ■ Assemble the burner components correctly.

Frequently Asked Questions

Problem	Possible cause and solution
The in-operation/residual-heat indicator for a burner is flashing.	There has been a power outage. ■ Turn all knobs clockwise to the • position. When the power supply is restored, the cooktop can be operated again as usual.
The ignitor does not function properly.	The circuit breaker in the building's wiring system was tripped. ■ If necessary, contact a qualified service technician or Technical Service for assistance.
	There is food residue stuck between the ignitor and the burner cap. The thermocouple is dirty. ■ Remove any soiling (See "Cleaning and care").

Miele 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.

Ceramic and stainless steel cleaner 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

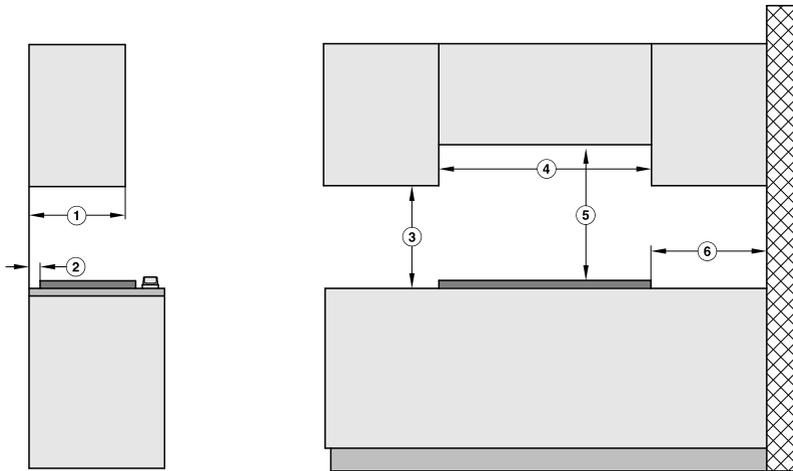
 Risk of damage caused by incorrect installation.
Incorrect installation can cause damage to the ProLine element.
The ProLine element must only be installed by a qualified person.

 Damage from falling objects.
Take care not to damage the ProLine element when installing upper cabinets or a ventilation hood above it.
Install the upper cabinets and ventilation hood before installing the ProLine element.

- ▶ The room in which the ProLine element 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.
- ▶ A gas cooktop/wok must not be installed directly next to a broiler/fryer as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 11 5/16" (288 mm) between the gas appliance and a broiler/fryer.
- ▶ The ProLine element must not be installed above refrigerators/freezers, dishwashers, or washers/dryers.
- ▶ When installing the ProLine element, 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 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



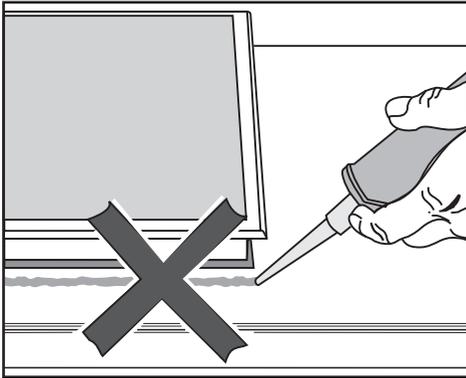
No.	Dimensions	Description
①	13" (330 mm)	Maximum depth of upper cabinet
②	2" (50 mm)	Minimum distance to back wall
③	18" (457 mm)	Minimum safety distance to bottom edge of adjacent cabinet
④	≥ cooktop width	See "Installation – Installation dimensions"
⑤	30" (762 mm) ¹	Minimum safety distance between the top of the cooktop surface and the bottom of an unprotected combustible surface.
⑥	10" (250 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

Sealing strip between the ProLine element and the countertop



⚠ Damage caused by incorrect installation.

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

Do not use sealant between the ProLine element and the countertop.

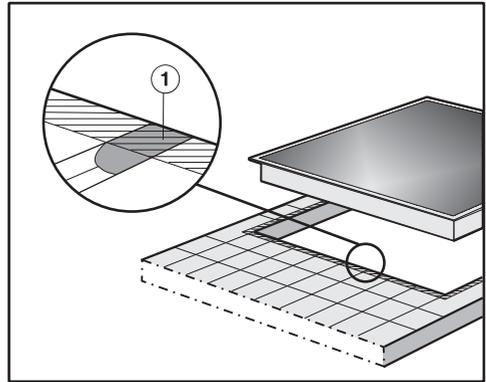
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the countertop.

Sealing strip

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

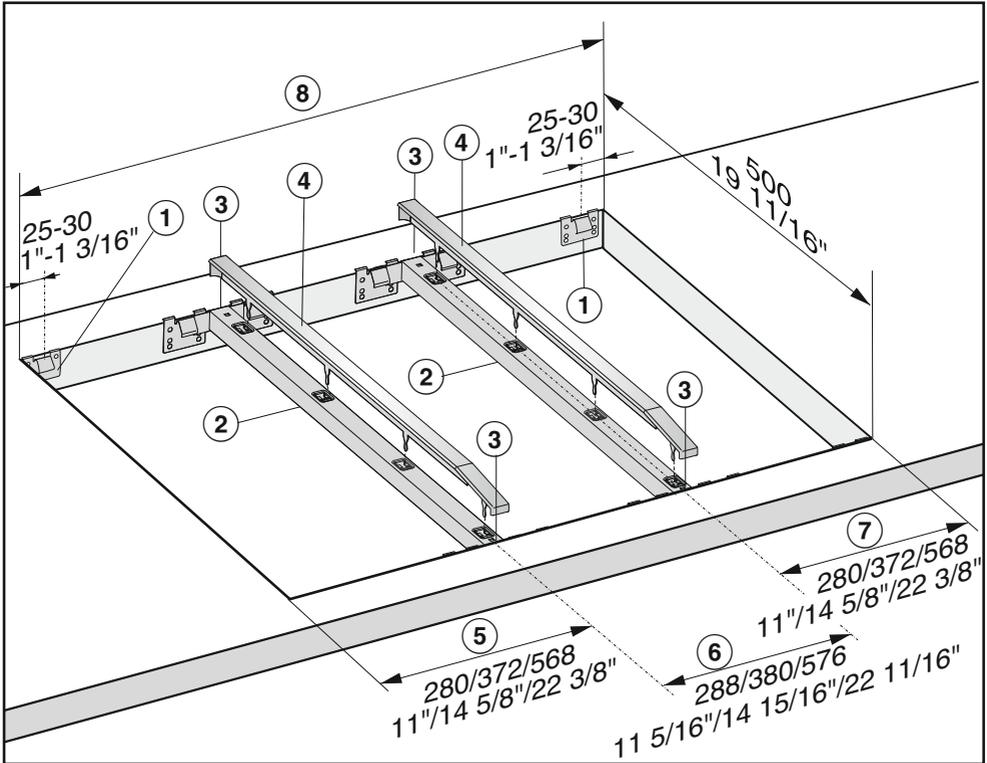
Always replace the sealing strip before reinstalling the ProLine element.

Tiled countertop



The grouting ① and the shaded area under the frame of the ProLine element must be smooth and flat so that the frame will sit evenly on the countertop and so that the sealing strip under the top edge of the ProLine element can provide an adequate seal with the countertop.

Countertop cut-out for several ProLine elements



Example: 3 ProLine elements

- ① Spring clips
- ② Spacer bars
- ③ Gap between spacer bar and countertop
- ④ Cover
- ⑤ ProLine element width minus 5/16" (8 mm)
- ⑥ ProLine element width
- ⑦ ProLine element width minus 5/16" (8 mm)
- ⑧ Countertop cut-out

Installation

Calculating the countertop cut-out

The frames of the ProLine elements overlap the countertop at the outside right and left by 5/16" (8 mm) on each side.

- Add up the widths of the ProLine elements and subtract 5/8" (16 mm) from this sum.

Example:

$$11 \frac{5}{16}'' + 11 \frac{5}{16}'' + 14 \frac{15}{16}'' = 37 \frac{5}{8}'' - 5/8'' = 37''$$

$$(288 \text{ mm} + 288 \text{ mm} + 380 \text{ mm} = 956 \text{ mm} - 16 \text{ mm} = 940 \text{ mm})$$

The ProLine elements are 11 5/16", 14 15/16" or 22 11/16" (288 mm, 380 mm or 576 mm) wide depending on the model (see "Installation" – "Installation dimensions").

Spacer bars

When installing several ProLine elements, a spacer bar must be installed between the individual appliances. The position for securing the spacer bar will depend on the width of the ProLine element.

Installation

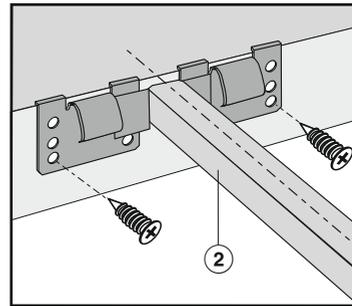
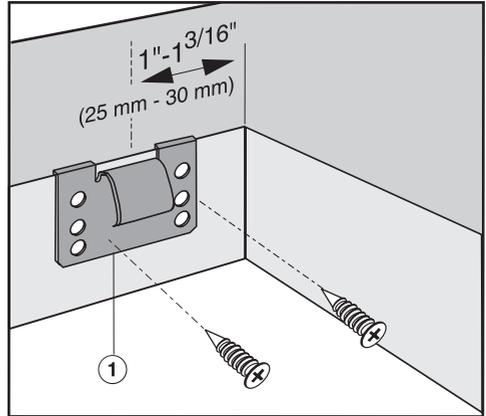
Preparing the countertop

- Make the countertop cut-out as shown in the illustration in “Installation dimensions” or as calculated (see “Installation” – “Installing several ProLine elements”). Remember to maintain the minimum safety distances (see “Installation” – “Safety distances”).
- Seal any cut surfaces on **wooden countertops** 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 frame and countertop will become smaller over time.

Securing the spring clamps and spacer bars – wooden countertops

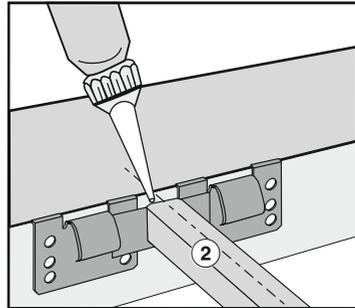
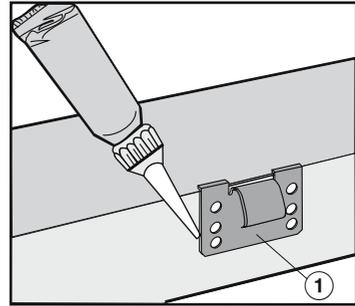
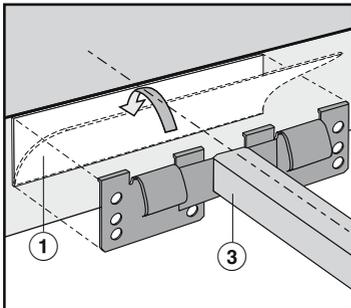
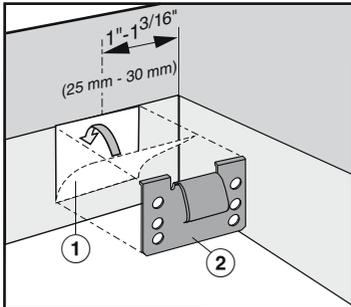


- Position the spring clips ① or spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clips ① or spacer bars ② with the $\frac{1}{8}'' \times 1''$ (3.5 x 25 mm) wood screws supplied.

Installation

Securing the spring clamps and spacer bars – granite and marble countertops

You will need heavy-duty double-sided adhesive tape (not supplied with the appliance) to fasten the spring clips or spacer bars.



- Attach the adhesive tape (1) along the top edge of the cut-out in the positions shown in the cooktop illustration.
- Position the spring clips (2) or spacer bars (3) on the top edge of the cut-out and press them firmly into place.

- Apply silicone adhesive to the side edges and bottom edge of the spring clips (1) or spacer bars (2).
- Then fill the gap (5) between the spacer bars (2) and the countertop with silicone.

Installing the ProLine element

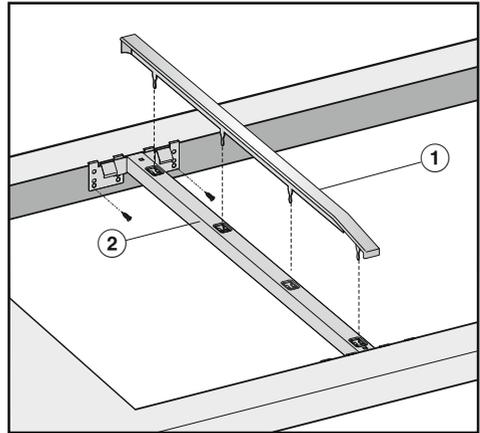
- Feed the power cord down through the cut-out in the countertop.
- Starting at the front, position the ProLine element in the cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance sits flush with the countertop on all sides. This is important to ensure an effective seal all round.

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

If during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius ($\leq R4$) can be carefully filed down to fit.

Installing several ProLine elements

- Push the built-in ProLine element to the side until the holes in the spacer bar can be seen.



- Push the cover ① into the designated holes in the spacer bar ②.
- Starting at the front, position the next ProLine element in the countertop cut-out.
- Proceed as described previously.

Installation

Connecting the ProLine element

- Connect the ProLine element(s) to the domestic power supply and to the gas supply (see “Installation“ – “Electrical connection” and “Gas connection”).

Checking for proper function

- After installing the appliance, 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.

Removing a ProLine element

- If the ProLine element is accessible from below, push it up to remove it. Push the back of the appliance out first.
- If the ProLine element is not accessible from below, take hold of it with both hands at the back, pull it forward, then lift it up and out.

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 appliance 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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 B149.1. for Canada.

The gas pressure may not under-shoot or exceed certain values.
Make sure that the maximum gas pressure upstream of the gas pressure controller does not amount to more than 1/2 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 10" w.c. for propane gas.

The gas connection of the appliance is designed for natural gas or propane gas according to the ordered model (see adhesive label on the appliance).

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

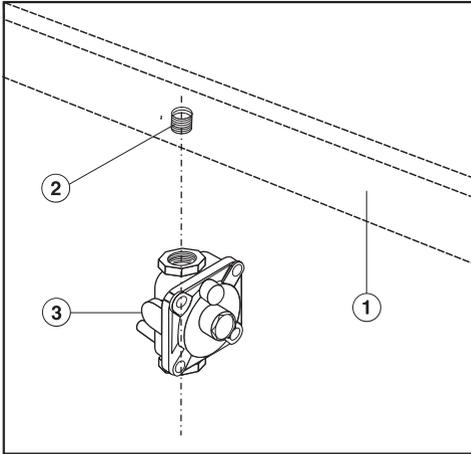
Gas pressure regulator

The included pressure regulator corresponds with the gas type of the appliance. Verify before installing.

The adjusted pressure is:

Natural gas 4" w.c.

LP gas 10" w.c.



- ① Appliance
- ② 1/2" NPT gas connection
- ③ Regulator

The regulator must be installed as shown in the diagram when you connect the Miele appliance 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 appliance 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 appliance 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

Gas type	kW	BTU/hr
Natural gas	5.2	17,500
Liquid propane	5.2	17,500

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.

Installation

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.

- **Important** – Save these instructions for the local electrical inspector's use.

**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
www.mieleusa.com

Customer Support

Phone: 888-99-MIELE (64353)
info@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: 1-800-565-6435
905-532-2272
customercare@miele.ca

CS 1011-1

en-US

M.-Nr. 11 881 950 / 01