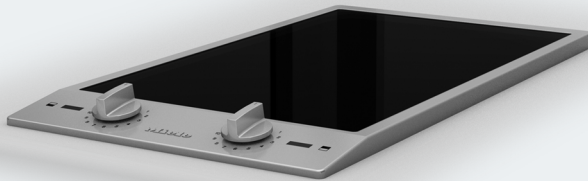


Operating and Installation Instructions ProLine Electric Cooktop



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

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IMPORTANT SAFETY INSTRUCTIONS

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

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

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

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

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

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

IMPORTANT SAFETY INSTRUCTIONS

Appropriate use

- ▶ This cooktop is intended for domestic use and use in other similar environments.
- ▶ This cooktop is not intended for outdoor use.
- ▶ The cooktop is intended for domestic use only to prepare food and keep it warm. Any other use may be dangerous.
- ▶ Persons (including children) who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

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.
- ▶ Be sure to supervise any children in the vicinity of the cooktop, and do not let them play with it.
- ▶ The cooktop gets hot when in use and remains hot for some time after being turned off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise they could be tempted to climb onto the cooktop.
- ▶ 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 cooktop can compromise your safety. Check the cooktop for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ 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.

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

IMPORTANT SAFETY INSTRUCTIONS

- ▶ To avoid damaging the cooktop, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance. When in doubt, consult a qualified electrician.
- ▶ Do not connect the appliance to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, the cooktop may only be used when it has been fully installed.
- ▶ This appliance must not be used in a non-stationary location (e.g. on a ship).
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the cooktop will endanger your safety and may lead to appliance malfunctions. Do not open the casing of the cooktop under any circumstances.
- ▶ Any repairs not performed by a Miele authorized service technician will void the warranty.
- ▶ Defective components should be replaced by Miele original parts only. Only with these parts can safety of the appliance be assured as intended by the manufacturer.
- ▶ The appliance is not intended for use with an external timer switch or a remote control system.
- ▶ If the electrical plug has been removed or the power cord is not supplied with an electrical plug, the cooktop must be connected to the domestic electrical 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”).

IMPORTANT SAFETY INSTRUCTIONS

▶ The appliance must be completely disconnected from the electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.

Disconnect by

- removing the fuse,
- “tripping” the circuit breaker, or
- unplugging the unit (if equipped with plug). Pull the plug not the cord.

▶ Danger of electric shock. Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped, or damaged in any way. Switch it off immediately. Disconnect the cooktop from the electrical power supply. Contact Miele Service.

▶ If the cooktop is installed behind a cabinet door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door and cause damage to the cooktop, cabinetry, and flooring. Do not close the door until the residual heat indicators go out.

IMPORTANT SAFETY INSTRUCTIONS

Correct use

- ▶ **DO NOT TOUCH THE APPLIANCE OR AREAS NEAR THE APPLIANCE** – The appliance may be hot even though it is dark in color. Areas near the appliance may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the appliance or areas near it until they have had sufficient time to cool.
- ▶ **Storage in or on the appliance:** Flammable materials should not be stored in an oven or in the vicinity of the appliance.
- ▶ **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.
- ▶ **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.
- ▶ **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- ▶ **The cooktop has cooking zones of different sizes.** Use cookware with a level base that is large enough for the cooking zone. Cookware that is too small leaves part of the hot cooking zone uncovered, which may cause burns due to touching or ignite clothing. The use of cookware of the right size also makes for better use of the heated areas.
- ▶ **Not any cookware of glass, glass ceramic, ceramic, clay or other glass cookware is suitable for use on the cooktop.** It can be damaged due to sudden temperature change.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ If the handles of a pot or pan extend across an adjacent cooking zone, this can cause burns, the ignition of flammable materials and the spilling of food due to inadvertent contact with the cookware. Turn the pot or pan so that the handles point toward the inside and do not extend across an adjacent cooking zone.
- ▶ If the cooktop is damaged, cleansers or spilled food can penetrate the glass surface and cause a short-circuit. Never cook on a damaged cooktop. Contact an electrician immediately.
- ▶ Wet sponges or cloths can cause burns due to hot steam if they are used to wipe spilled food off a hot cooktop. Some cleansers can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the cooktop.
- ▶ The cooktop gets hot when in use and remains hot for a while after being turned off. There is a potential hazard until the residual heat indicator goes out.
- ▶ When in use, the cooktop emits a significant amount of heat, which can cause objects in the vicinity to catch fire. Never use the cooktop to heat the room.
- ▶ Oil and fat can catch fire if overheated. Never leave the appliance unattended when cooking with oil and fat. If the oil or fat catches fire, do not attempt to put the flames out with water. Turn off the cooktop and smother the flames using a lid or a suitable fire blanket.
- ▶ The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a ventilation hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the appliance. Cutlery inserts must be heat-resistant.
- ▶ Never heat empty cookware.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Do not heat or can food in closed containers, such as tins or sealed jars, on the cooktop, as pressure will build up in the container and cause it to explode.
- ▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if turned on inadvertently. Never cover the cooktop with a board, cloth or protective sheet.
- ▶ If the cooktop is turned on or accidentally turned on or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction. Do not store items on the cooktop! Always turn the cooking zones off after use!
- ▶ When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage to the ceramic cooktop in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminum foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the appliance immediately and scrape off all the sugar, plastic or aluminum residues while still hot, using a shielded scraper blade. Use pot holders. Allow the ceramic surface to cool down before cleaning with a suitable ceramic cleaning agent.
- ▶ Pans that boil dry can cause damage to the ceramic glass. Do not leave the appliance unattended while it is being used.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Pots and pans with bases with pronounced edges or ridges can scratch the ceramic surface. Only use pots and pans with smooth bases.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Cookware made of plastic or aluminum foil will melt at high temperatures. Do not use any plastic or aluminum foil cookware.
- ▶ Cookware made from aluminum or with an aluminum base can cause shiny metallic spots. These spots can be removed with ceramic glass or stainless steel cleaner (see “Cleaning and Care”, “Cleaning the ceramic surface”).
- ▶ If residue remains on the cooktop for any length of time, it can cook into the cooktop and sometimes it is then not possible to remove it. Remove spills and splatters promptly. Also make sure that the bottom of any cookware is clean, dry, and free of grease before placing it on the cooktop.
- ▶ Do not use the ceramic surface for preparing food. Always use suitable cookware.
- ▶ 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

- ▶ Do not use a steam cleaner to clean the cooktop. The steam may reach electrical components and cause a short circuit.
- ▶ Miele will guarantee to supply functional parts for a minimum of 10 years and up to 15 years following the discontinuation of your ProLine element.

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.

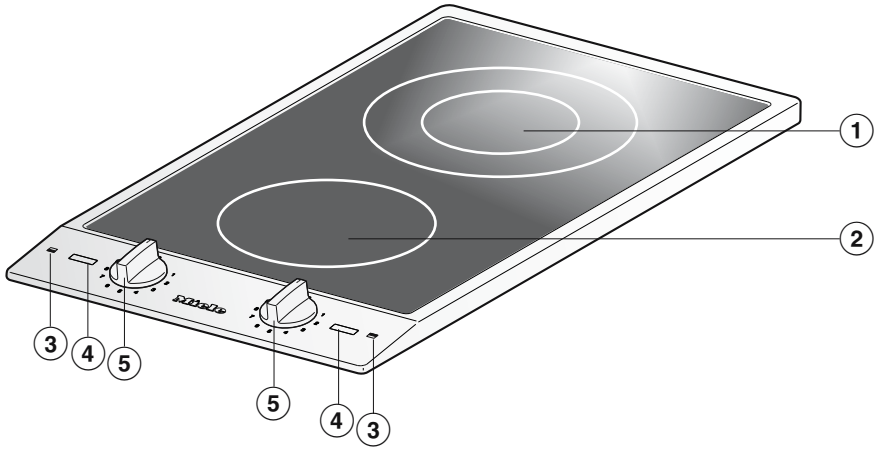


Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal.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

Overview

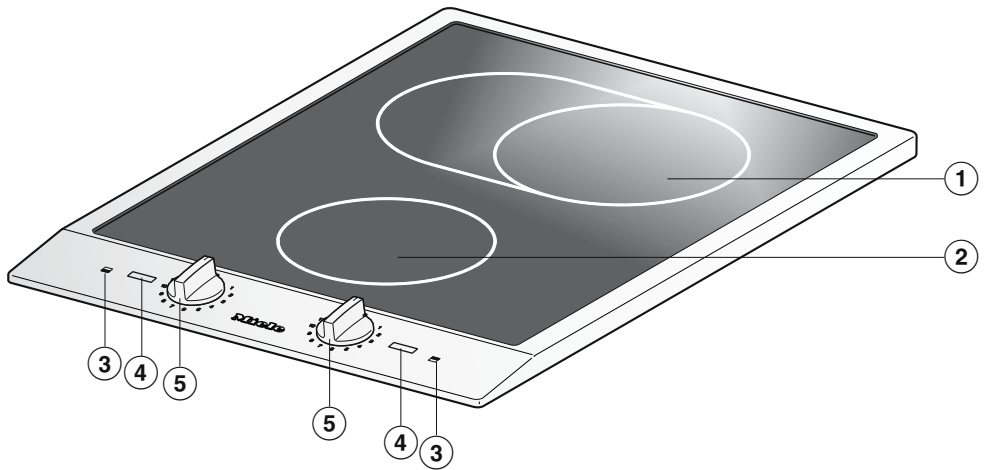
Cooktop

CS 1112



- ① Variable cooking zone
- ② Standard cooking zone
- ③ Symbols for allocation of knobs
- ④ Indicators
- ⑤ Knobs

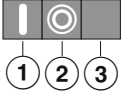
CS 1122



- ① Single-circle cooking zone/extended zone
- ② Standard cooking zone
- ③ Symbols for allocation of knobs
- ④ Indicators
- ⑤ Knobs

Overview

Indicators



- ① In operation
- ② Additional heating circle
Another heating circle is switched on.
- ③ Residual heat

Cooking zone data

CS 1112			
Cooking zone	Ø in inch	Ø in cm	Rating in watts for 208/240 V
①	4"/7"	10.0/18.0	700/1,800
②	5 ¹¹ / ₁₆ "	14.5	1,200
			Total: 3,000

CS 1122			
Cooking zone	Ø in inch	Ø in cm	Rating in watts for 208/240 V
①	7" 7" x 10 ⁷ / ₁₆ "	18.0/ 18.0 x 26.5	1,500/ 2,400
②	5 ¹¹ / ₁₆ "	14.5	1,200
			Total: 3,600

- Please adhere the extra appliance data plate (supplied) in the space provided in the “After sales service” section of this manual.
- Remove any protective foil and stickers.

Cleaning the cooktop for the first time

- Before first use, wipe down the appliance with a damp cloth and dry it.

Switching on the ProLine element for the first time

The metal components have a protective coating. When the ProLine element 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.

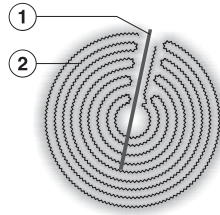
How it works

Single-circle cooking zones have 1 heating element, while double-circle cooking zones and extended zones have 2. Depending on the model, the heating elements may be separated by an insulating ring.

Each cooking zone has overheating protection (an internal temperature limiter), which stops the ceramic surface from becoming too hot (see “Safety features” – “Overheating protection”).

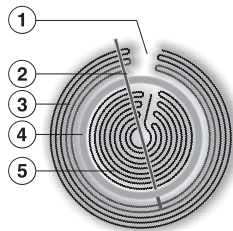
When a power level is selected, the heat switches on and the element can be seen through the ceramic surface. The temperature of the cooking zones depends on the power level selected, and is electronically regulated. This controls the “timing” of a cooking zone, switching the element on and off.

Standard cooking zone



- ① Overheating protection
- ② Heating element

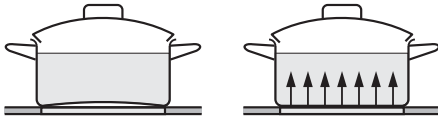
Variable cooking zone



- ① Technical requirement, not a defect
- ② Overheating protection
- ③ Outer heating element
- ④ Insulating ring
- ⑤ Inner heating element

The most suitable cookware is metal pots and pans with thick bottoms that, when cold, bulge inwards slightly. On warming, the bottom extends and sits level on the cooking zone; this conducts the heat optimally.

- Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



Cold

Hot

Glass, ceramic or stoneware cookware is **less suitable**. These materials do not conduct the heat well.

Pots and pans made of synthetic material or aluminum foil **are not suitable**. These melt at high temperatures.

Cookware made from aluminum or with an aluminum base can cause shiny metallic spots. These spots can be removed with ceramic and stainless-steel cooktop cleaner (see “Cleaning and care”, “Cleaning the ceramic surface”).

The composition of the pan bottom can affect the evenness of the cooking results (e.g., when making pancakes).

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Overview - Cooking zone data”).
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the cookware to move it. This will help prevent scratching.

Energy saving tips

- Ensure that the bottoms of pots or pans match the size of the cooking zone or are somewhat larger. This ensures that heat is not lost unnecessarily.
- Use a lid whenever possible to minimize heat loss.
- For small quantities, select a small pan. A small pan on a small cooking zone uses less energy than a large, only partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power setting.
- When cooking for a long time, turn the cooking zone off at least 5 or 10 minutes before the end of the cooking time. This makes use of the residual heat.

Setting range

	Setting range
Melting butter, chocolate, etc. Dissolving gelatin	1-2
Thickening sauces containing only egg yolk and butter Warming small quantities of liquid Keeping food warm that sticks easily Cooking rice	1-3
Warming liquid and semi-solid foods Thickening creams and sauces. Preparing omelets, lightly fried eggs Steaming fruit	3-5
Thawing frozen foods Steaming vegetables, fish Cooking pasta, legumes Swelling grains	4-6
Bringing to a boil and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of fish, cutlets, sausages, fried eggs, etc.	8-9
Frying pancakes, etc.	9-11
Boiling large quantities of water Bringing to a boil	11-12

These settings, which refer to approx. 4 servings, should only be taken as a guide. With deep pans, larger quantities or when cooking without a lid, a higher setting is required. For smaller quantities, select a lower setting.

Operation




Fire hazard due to overheated food.

Unattended food can overheat and ignite.

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

Knobs

The knobs have a stop and must not be turned to the **0** position past the **12** or  positions.

Switching on

When selecting power level 12, make sure that the marking on the knob is pointing exactly at **12**.

- Press the knob and turn it **clockwise** to the required power level.

The in-operation indicator will light up. The residual-heat indicator will light up after a certain temperature has been reached.

Switching off

- Turn the knob **counterclockwise** to **0**.

When all cooking zones are switched off, the in-operation indicator will go out.

Residual-heat indicator

If a cooking zone is still hot, the residual-heat indicator will light up after it has been switched off.

The residual-heat indicator only goes out when the cooking zones are safe to touch.



Risk of burning or scalding due to hot cooking zones.

The cooking zones will be hot after use.

Do not touch the cooking zones while the residual heat indicators are on.

Extension

Variable cooking zones and casserole cooking zones have a second heating zone that you can turn on.

Switching the heating circle on

- Turn the knob **clockwise** past **12** to the stop.
- Turn the knob **counterclockwise** to the required power level.

Switching the heating circle off

- Turn the knob **counterclockwise** to **0**.

Safety features


Overheating protection

Each cooking zone is equipped with overheating protection (an internal temperature limiter). This switches off the cooking zone heating element automatically before it overheats. As soon as the cooking zone temperature has cooled sufficiently, the heater element is switched on again automatically.

The overheating protection may be activated under the following circumstances:

- No cookware is present on the activated cooking zone.
- The cookware being heated is empty.
- The base of the cookware is not sitting evenly on the cooking zone.
- The cookware is not conducting heat properly.


You can tell that the overheating protection has activated because the heating element switches on and off even when the highest power level is selected.

 Risk of burning or scalding due to hot cooking zones.

The cooking zones will be hot after use.

Turn off the cooktop.

Allow the cooktop to cool down before cleaning.

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

Remove all cleaning agent residues immediately.

Do not clean with any abrasive or sharp pointed objects.

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.


Unsuitable cleaning agents

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

- liquid dish soap
- cleaning agents containing soda, alkalis, ammonia, acids, or chlorides
- cleaning agents containing limescale remover
- stain or rust removers
- abrasive cleaning agents, such as scouring powder, scouring liquid, or pumice stones
- cleaning agents containing solvents
- dishwasher cleaning agents
- 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

Cleaning the stainless-steel frame/control panel

 Risk of damage caused by pointed objects.


The seal between the frame 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 frame and the control panel using a solution of warm water and a small amount of 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.

Tip: You can also use a ceramic and stainless-steel cleaner to clean the appliance. It is recommended to use a stainless-steel care product after cleaning to help keep your appliance looking good. (See “Optional accessories”.)

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 ceramic surface

 Risk of damage caused by pointed objects.

The seal between the cooktop and the countertop could be damaged.

The seal between the ceramic surface and the frame could be damaged.

Do not use pointed objects for cleaning.


When cleaning with liquid dish soap, not all contaminants and residues are removed. An invisible film forms, which causes discoloration of the ceramic surface. This discoloration cannot be removed.

Clean the ceramic surface regularly with a suitable ceramic cooktop cleaning agent.

- First wipe down the surface with a damp cloth to loosen soiling, then remove stubborn crusting with a glass scraper.
- Then clean the ceramic surface with the Miele Ceramic and Stainless-steel Cleaner (see “Optional accessories” – “Cleaning and care products”) or with a proprietary ceramic cleaner applied with a paper towel or a clean cloth. Do not put the cleaner on a hot ceramic surface since this may cause staining. Please follow the cleaning-agent manufacturer’s instructions.
- Wipe the ceramic surface with a damp cloth to remove any cleaning-agent residue and dry it with a soft, dry cloth.

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

- **Stains** caused by limescale, water, and aluminum residues (stains with a metallic appearance) can be removed using the Miele Ceramic and Stainless-steel Cleaner.

 Risk of burning or scalding due to hot cooking zones.

The cooking zones are hot during use.

Wear pot holders and use a glass scraper to remove sugar, plastic, or aluminum foil residues from the hot ceramic surface.

- Should any **sugar, plastic, or aluminum foil** spill or fall onto the hot ceramic surface while it is in use, first turn off the cooktop.
- Then carefully scrape off these residues **immediately** while they are still hot, using a glass scraper.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

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
<p>The cooking zones do not heat up.</p>	<p>There is no power to the cooktop.</p> <ul style="list-style-type: none"> ■ Check if the breaker has tripped. Contact a qualified electrician or Miele Customer Service (for the minimum fuse rating, see data plate). <hr/> <p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Turn the knobs to 0. ■ Disconnect the cooktop from the domestic electrical supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> – Trip the relevant breaker or screw the fuse out completely. – Trip the ground-fault circuit interrupter (GFCI). ■ If, after resetting/replacing the fuse or the GFCI, the cooktop will still not turn on, contact a qualified electrician or Customer Service.
<p>There is a strange smell or vapors when the cooktop is being used for the first time.</p>	<p>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.</p>
<p>A cooking zone turns itself off automatically.</p>	<p>Overheating protection has been triggered.</p> <ul style="list-style-type: none"> ■ See “Safety features” – “Overheating protection”.
<p>It is taking too long for the contents of the cookware to come to the boil.</p>	<p>Between 12 and 0, the cooktop operates with reduced power.</p> <ul style="list-style-type: none"> ■ Check whether the marking on the knob has been turned past power level 12.

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.

Stainless-steel care product 250 ml

Easily removes water marks, stains, and fingerprints. Also prevents re-soiling.

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.


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 this document.

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.

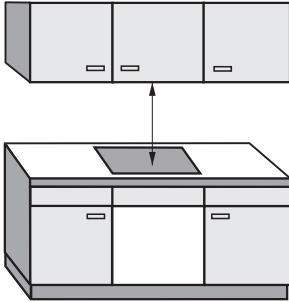
 Damage from falling objects.
Take care not to damage the ProLine element when installing upper cabinets or a ventilation hood above it.
Install the upper cabinets and ventilation hood before installing the ProLine element.

- ▶ Reaching over a hot appliance to access the cabinets can result in burns. You can reduce the risk of burns by installing a ventilation hood that extends at least 5" (12 cm) past the bottom of the cabinets.
- ▶ The countertop must be heat-resistant (up to 212°F / 100°C), so that it does not become deformed or the veneer detached. The wall strips must be heat-resistant as well.
- ▶ The ProLine element must not be installed above refrigerators/freezers, dishwashers, or washers/dryers.
- ▶ When installing the ProLine element, make sure that the power cord cannot come into contact with hot appliance parts.
- ▶ When installing the ProLine element, make sure that the power cord cannot 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

Safety distance above the ProLine element



The safety distance specified by the manufacturer of the ventilation hood must be maintained between the ProLine element and the ventilation hood above it. If the ventilation hood manufacturer's instructions are not available or if combustible objects are installed above the ProLine element (e.g., cabinets, utensil rail), a minimum safety distance of at least 23 5/8" (600 mm) must be maintained.

If there is more than one ProLine element installed below the ventilation hood, each with a different safety distance, the largest distance must be used.

Safety clearances to the sides and back of the cooktop

Ideally the ProLine element should be installed with plenty of space on either side.

The minimum safety distance ① shown below must be maintained between the back of the ProLine element and a tall unit or wall.

The minimum safety distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the ProLine element with a minimum safety distance of 11 3/4" (300 mm) on the opposite side.

① minimum distance between the **back** of the counter cut-out and the rear edge of the counter:

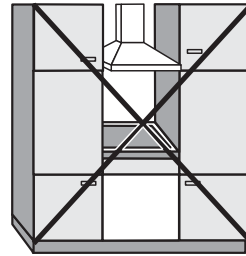
2" (50 mm)

② minimum distance to the **right** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:

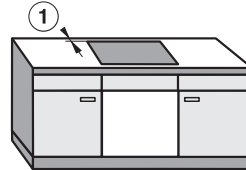
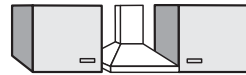
2" (50 mm)

③ minimum distance to the **left** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:

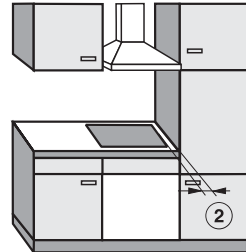
2" (50 mm)



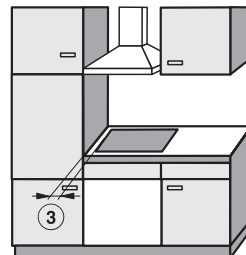
Not allowed



Highly recommended



Not recommended



Not recommended

Installation

Safety distance from the wall covering

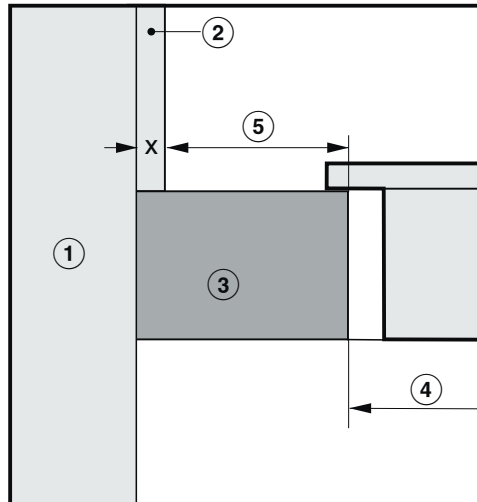
If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

If the covering is made of a combustible material (such as wood), the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm).

For coverings made of non-combustible materials (such as metal, marble, granite, ceramic tiles) the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm) minus the thickness of the covering.

For example: thickness of wall covering 9/16" (15 mm)

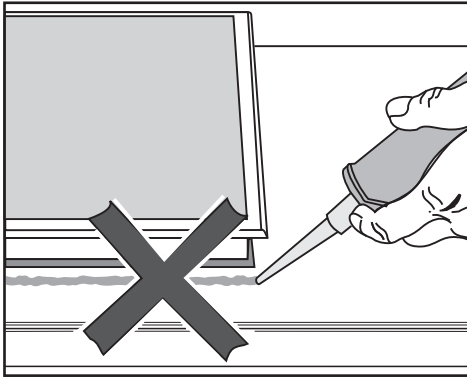
2" (50 mm) - 9/16" (15 mm) = minimum safety distance 1 3/8" (35 mm)



- ① Wall frame
- ② Wall covering dimension x = thickness of the wall covering
- ③ Countertop
- ④ Countertop cut-out
- ⑤ Minimum safety distance to
combustible materials 2" (50 mm)
non-combustible materials 2" (50 mm) – dimension x

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.

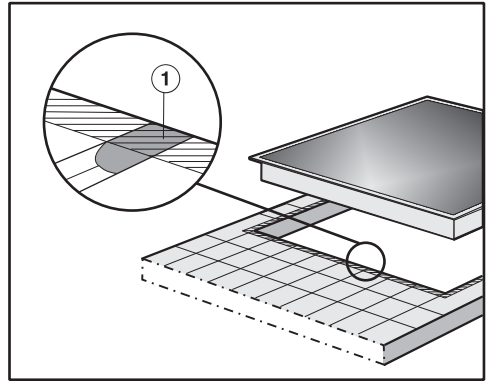
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the countertop.

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



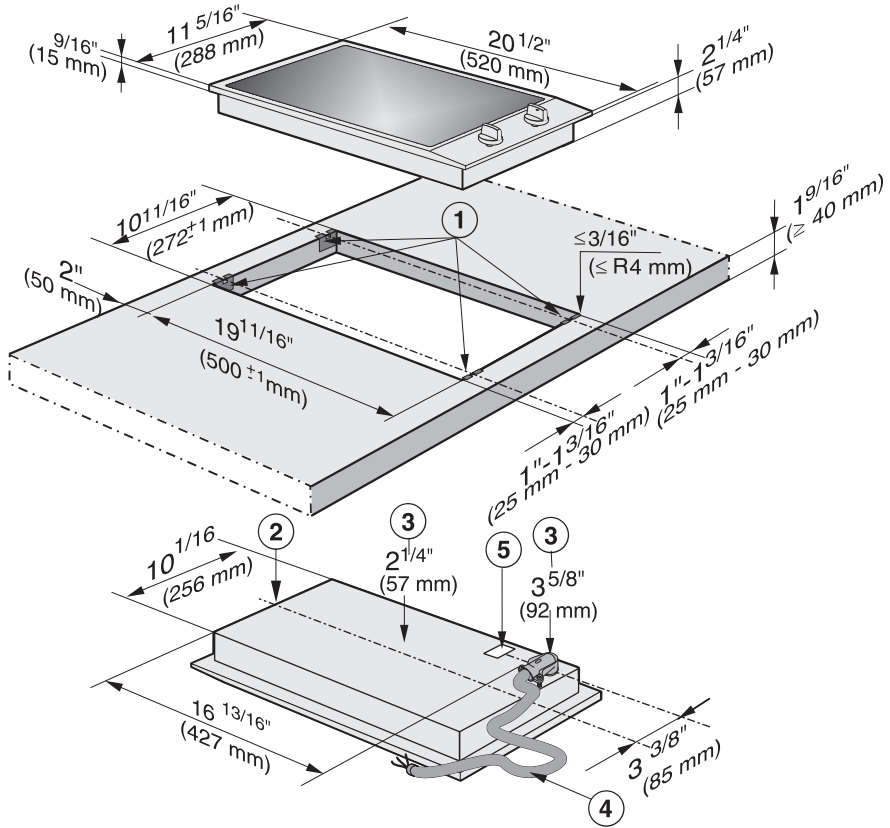
The grouting ① and the shaded area under the frame of the ProLine element must be smooth and flat so that the frame will sit evenly on the countertop and so that the sealing strip under the top edge of the ProLine element can provide an adequate seal with the countertop.

Installation

Installation dimensions

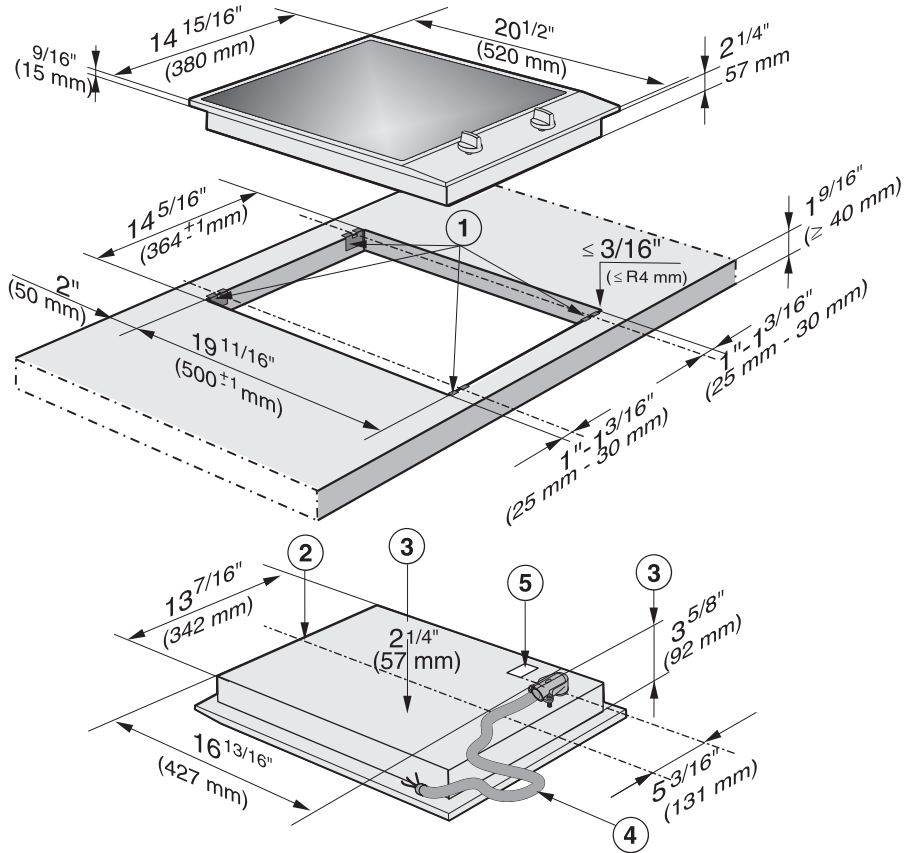
All dimensions in this instruction booklet are given in mm and inches.

CS 1112



- ① Spring clips
- ② Front
- ③ Height
- ④ Power cord L = 4' (1,200 mm)
- ⑤ Data plate

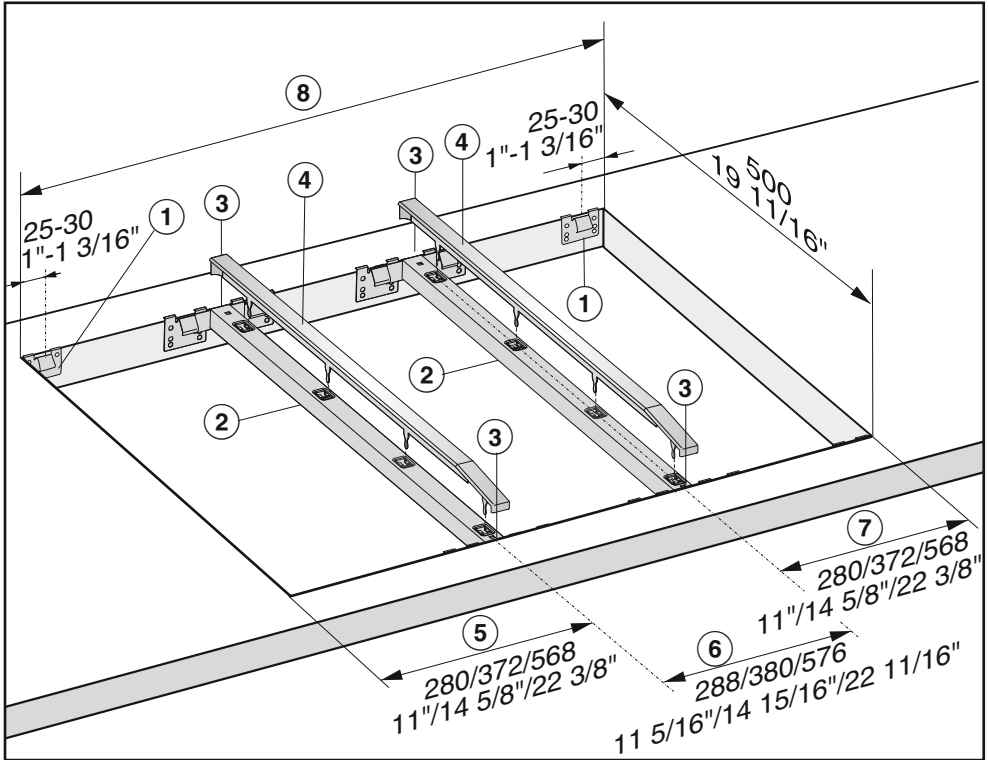
CS 1122



- ① Spring clips
- ② Front
- ③ Height
- ④ Power cord L = 4' (1,200 mm)
- ⑤ Data plate

Installation

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

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:

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

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

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

Installation

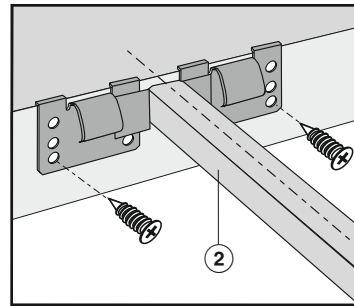
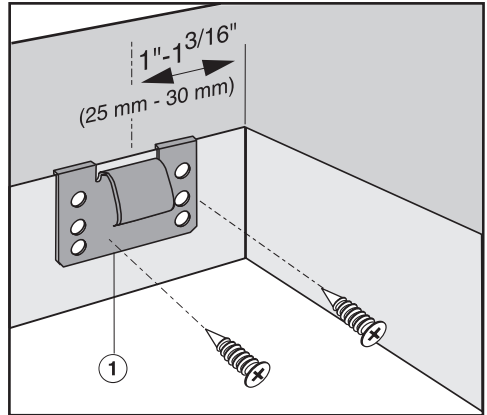
Preparing the countertop

- 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.

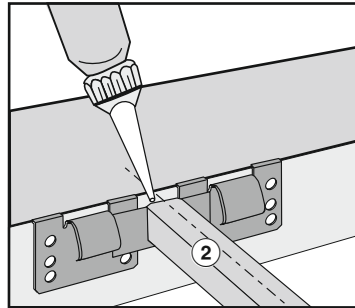
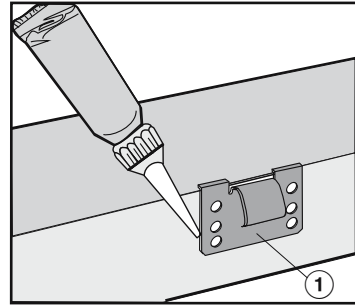
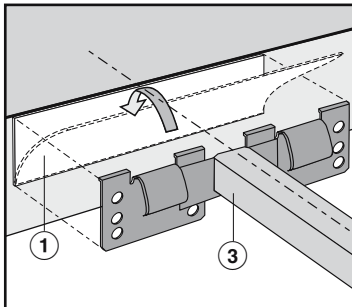
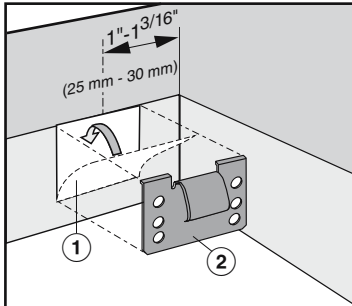
Securing the spring clamps and spacer bars – wooden countertops



- 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 1/8" x 1" (3.5 x 25 mm) wood screws supplied.

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.

Installation

Installing the ProLine element

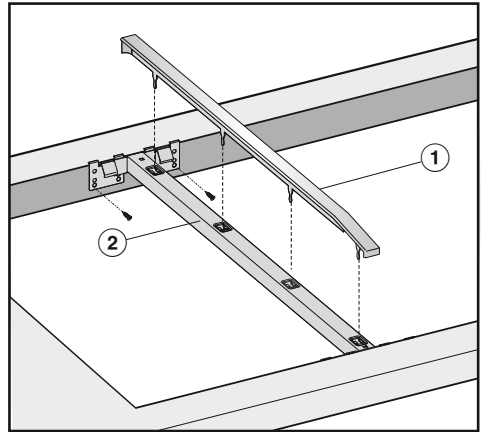
- Feed the power cord down through the cut-out in the countertop.
- Starting at the front, position the ProLine element in the cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance sits 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.

Connecting the ProLine element

- Connect the ProLine element/elements to the domestic electrical supply.
- Check that each ProLine element is working.


Removing a ProLine element

If the ProLine element is not accessible from below, you will need a special tool to remove it.

- If the ProLine element is accessible from below, push it up to remove it. Push the back of the appliance out first.


Installation

Electrical connection

 Damage through improper work. Installation, repair, and maintenance work performed 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 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.


 Danger of electric shock.

There is a risk of electric shock when performing installation, repair, and service work .

Before performing installation, repair, and service work, disconnect the power supply by either removing the fuse, shutting off the main power or manually “tripping” the circuit breaker.

 Danger of electric shock by missing or interrupted grounding. The appliance may be energized.

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.

 Damage by incorrect connection. If the household electrical supply is not suitable for the appliance, it can be damaged.

The voltage and frequency listed on the data plate must correspond with the household electrical supply to prevent damage to the appliance. Ensure that the connection data on the data plate match those of your electrical supply. Consult an electrician if in doubt.

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

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

Connection

- Ensure that the connection data on the data plate (voltage, frequency, and fuse rating) match those of your electrical supply.

The data plate is located underneath the appliance.

The appliance is approved and ready for connection to a grounded connector with three connecting wires, sheathed by a flexible metal hose.

It must be connected to an assigned line in an approved connecting socket.

The appliance must be able to be disconnected from the power supply on all poles by disconnecting devices. When turned off, a contact distance of at least $\frac{1}{8}$ " (3 mm) must be present. The disconnecting devices are overcurrent protection elements and protective circuit breakers.

Black: Connect to L1 (hot)

Red: Connect to L2 (hot)

Green: Connect to GND (ground)

208 V, 60 Hz, 20 A

240 V, 60 Hz, 15 A

Make sure that the power outlet is accessible after the installation of the appliance.

Further information can be found on the included data plate.



WARNING:
THIS APPLIANCE MUST BE GROUNDED

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

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