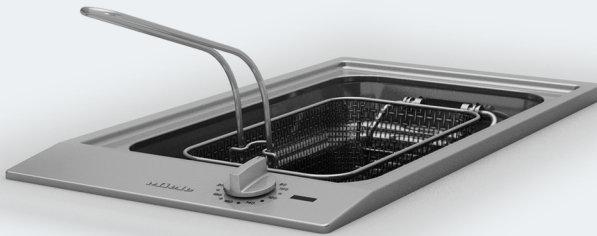


## Operating and Installation Instructions ProLine Fryer



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

# Contents

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## **IMPORTANT SAFETY INSTRUCTIONS**

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This fryer 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 fryer. They contain important information on safety, installation, use, and maintenance. This prevents both personal injury and damage to the fryer.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the fryer 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 fryer is designed for domestic use and for use in similar environments.
- ▶ This fryer is not intended for outdoor use.
- ▶ This fryer is intended for domestic use only to cook food. All other types of use are not permitted.
- ▶ This fryer 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

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## 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 fryer. Never allow children to play with the fryer.
- ▶ The fryer gets hot when in use and remains hot for quite a while after being switched off. Keep children away from the fryer until it has cooled down and there is no danger of burning.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the fryer. Otherwise they could be tempted to climb onto the fryer.
- ▶ 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.
- ▶ Ensure that children cannot reach the drain tap and drain out any contents that are still hot.

# IMPORTANT SAFETY INSTRUCTIONS

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## 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 fryer can compromise your safety. Check the fryer for visible signs of damage. Do not use a damaged fryer.

▶ 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 fryer must match the domestic electrical supply in order to avoid the risk of damage to the fryer.

Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Power bars and extension cords do not guarantee the required safety of the appliance (risk of fire). Do not use these to connect the fryer to the domestic electrical supply.
- ▶ For safety reasons, this fryer may only be used after it has been built in.
- ▶ This fryer 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 fryer will endanger your safety and may lead to appliance malfunctions.  
Do not open the fryer 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 fryer 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 fryer 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

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- ▶ During installation, maintenance, and repair work, the fryer must be completely disconnected from the domestic electrical supply. It is only completely isolated from the supply when:
  - The circuit breakers have been switched off, or
  - The fuses of the electrical installation have been completely removed, or
  - The plug (if present) is removed from the socket. To do this, pull the plug, not the power cord.
  
- ▶ Danger of electric shock. Do not use the fryer if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect the fryer from the domestic electrical supply. Contact Customer Service.
  
- ▶ If the fryer is built in behind a cabinet front (e.g., a door), do not close the door while the fryer is in use. Heat and moisture can build up behind the cabinet front when closed. This can result in damage to the fryer, the housing unit, and the floor. Do not close the cabinet front until the residual heat indicators go out.

# IMPORTANT SAFETY INSTRUCTIONS

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## 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.
- ▶ Wet sponges or cloths can cause burns due to hot steam if they are used to wipe spilled food off a hot appliance. Some cleaning agents can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the appliance.
- ▶ Use extreme caution when disposing of hot grease
- ▶ The fryer 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.
- ▶ Due to the high temperatures radiated, objects left near the fryer could catch fire. Do not use the fryer to heat up the room.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Oils and fats are a fire hazard if allowed to overheat. Never leave the fryer unattended when in use. Never attempt to put out oil or grease fires with water. Switch the fryer off. Extinguish the flames carefully with the fryer lid or a fire blanket.
- ▶ Do not leave the fryer unattended while it is being used. It should be continually monitored while frying.
- ▶ Risk of fire. Never use naked flames, e.g., an ignited lighter, near the hot fryer.
- ▶ If the fryer is covered, there is a risk that the material of the cover will ignite, explode, or melt if the fryer is still hot or if it is turned on inadvertently. Never cover the fryer with a cloth or protective film. Only use the cover supplied with the appliance to cover the frying basket.
- ▶ When using an electrical appliance (e.g., a hand mixer) near the fryer, make sure that the power cord does not come into contact with the hot fryer. The cord's insulation could become damaged.
- ▶ Only switch the fryer on when the heater element is in the lowered position.
- ▶ Never pour hot fat/oil from the fryer into a plastic container. These melt at high temperatures. Only use heat-resistant containers.
- ▶ Only use the fryer without a cover and never use it empty.
- ▶ Clean or change dirty oil in good time. Dirty oil is highly flammable.
- ▶ Do not pour used fat/oil from the fryer down into a drain pipe. This will block wastewater pipes and could damage the walls of the drain pipe.  
Contact your local authorities for information on how to dispose of used fat/oil.

## **IMPORTANT SAFETY INSTRUCTIONS**

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- ▶ Handling and cooking food correctly is essential for maintaining good health. Please pay careful attention to the information provided in “Tips for frying” in the “Operation” chapter.
- ▶ 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

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## **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 fryer.

▶ 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

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## 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!

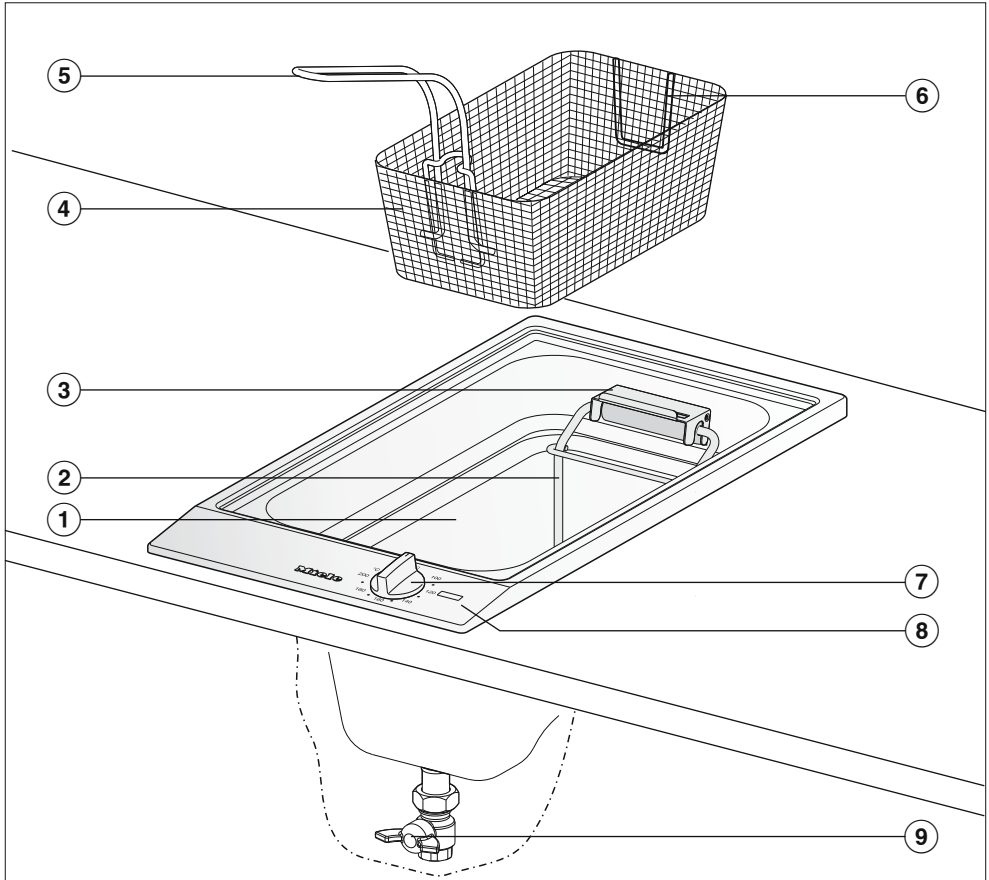
## Disposal of your old appliance

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.

## Fryer



- ① Oil reservoir
- ② Heater element (lifts up)
- ③ Bracket for hanging the frying basket on
- ④ Frying basket
- ⑤ Handle (folds in, removable)
- ⑥ Hanging fitting
- ⑦ Knob
- ⑧ Indicators
- ⑨ Drain tap

# Overview

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## Indicators



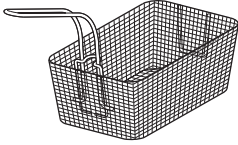
- ① Indicator light – heating switched on
- ② Temperature indicator light  
Only lights up during heat-up
- ③ Residual heat



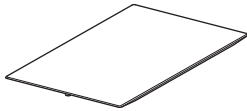
## Included accessories

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

### Frying basket



### Fryer lid



Cover to protect the oil reservoir when not in use

## Before first use

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- 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 ProLine element for the first time

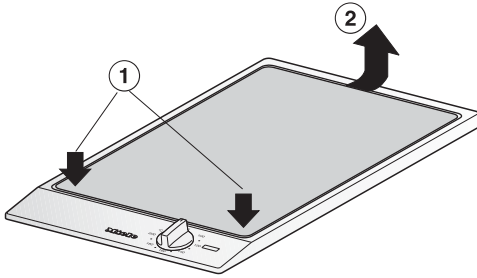
- Fill the oil reservoir to the max. marker with water (approx. 1 gal (4 l)) and add a small amount of liquid dish soap.
- Turn the knob clockwise to 170°F (130°C) and bring the water briefly to the boil.
- Switch the fryer off and drain the water off into a heat-resistant container (see “After frying” in the “Operation” chapter).
- Leave the fryer to cool down and then raise the heater element.
- Wipe the oil reservoir and all other surfaces of the appliance with a damp cloth and then dry everything.
- Close the drain tap.

### 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.

## Removing the fryer lid



- To remove the fryer lid, press the cover on the left or right-hand side with your finger ①.
- Use your other hand to lift the cover off the fryer ②.


 Hot fat/oil.

Risk of burning due to hot fat/oil.

Do not replace the lid until the fryer is cold.

# Operation

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 Fire hazard due to overheated food.

Unattended food can overheat and ignite.

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

Do not switch the fryer on when it is empty or with the heater element raised up.

## Knob

The knob has a stop and must not be turned to the **0** position past 410°F (200°C).

## Switching on

- Turn the knob **clockwise** to the required temperature.

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

The temperature indicator light will switch on and off intermittently in conjunction with the heating element of the fryer, i.e., it only lights up when the heating is operating.


## Switching off

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

## Residual heat indicator

If the fryer 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 fryer is safe to touch.

 Danger of burning due to hot surfaces.

The surfaces will be hot after cooking.

Do not touch the surfaces while the residual-heat indicators are on.

## Before frying

Do not use the fryer lid when frying. Only use oil and fat that has a high flash point. Liquid or solid fat can be used.


Never mix different types of oil or fat together.

The oil reservoir must be filled with sufficient oil or fat for frying at least 100 oz (3 liters) or 6.5 lb (3 kg), maximum 1 gal (4 liters) or 8.8 lb (4 kg).

- Check that the drain tap is closed.
- Fill the oil reservoir with oil or fat. Solid fat should be cut up into small pieces first. When reusing fat that has solidified in the reservoir, make a hole in the fat as far as the heater element. This allows any water which has collected under the fat to evaporate.
- Turn the knob to 210°F (100°C) and wait until the fat has melted.
- Check the level in the reservoir. This needs to be between the minimum and maximum level markers at the back of the reservoir.

## Frying

- Set the temperature required (see chart) and wait until the temperature indicator light goes out for the first time. The oil has now reached the set temperature.
- Carefully lower the frying basket containing the food to be fried into the hot oil. If the oil froths a lot, lift the basket out of the oil briefly and then slowly lower it into the hot oil again.
- When the food has cooked, lift the basket out of the hot oil. Shake the basket a little to remove any excess oil, and then hang it on its bracket.
- Do not leave food suspended over the reservoir for too long as steam from the oil can cause the food to lose its crispness. Finally, place the food onto kitchen paper to soak up any excess oil.

 Hot fat or oil.

You could burn yourself on the hot fat or oil.

While frying food make sure you do not touch the hot oil. Protect your hands in particular, e.g., by wearing heat-resistant pot holders.

# Operation

Food, fresh	Quantity	🌡️ [°F/°C]	🕒 [min]*
Donuts	4 pieces	340/170	6–8
Camembert	4 x 1/2 pieces	340/170	2–3
Raw battered vegetables	14 oz (400 g)	340/170	7–9
Quarter chicken, breaded	2 pieces, each 250 g	340/170	8–10
Potato croquettes	14 oz (400 g)	340/170	Prefrying 2–4 Frying 3–5
Apple turnovers	5 pieces	340/170	6–8
Parsley		355/180	1–2
French fries	14 oz (400 g)	340/170	Prefrying 4–6 Frying 2–4
Turkey steak, not breaded	2 pieces, each 250 g	355/180	3–5
Cutlets	7 oz (200 g)	355/180	5–7
Crullers	4 pieces	340/170	6–8
Banana fritters	2 pieces	340/170	3–4

🌡️ Temperature/🕒 Frying times

\* The frying times specified in the chart are guidelines only.

## Operation

Food, frozen	Quantity	🌡️ [°F/°C]	🕒 [min]*
Fish strips	11 oz (300 g)	340/170	4–6
Potato croquettes	14 oz (400 g)	340/170	Prefrying 1–2 Frying 3–4
French fries	9 oz (250 g)	340/170	2–3
	14 oz (400 g)		3–4
Plaice filet, not breaded	11 oz (300 g)	340/170	3–5
Squid rings, not breaded	9 oz (250 g)	340/170	2–3

🌡️ Temperature/🕒 Frying times

\* The frying times specified in the chart are guidelines only.

# Operation

---

## Frying tips


Handling and cooking food correctly is essential for maintaining good health. Food should only be fried until golden, not dark brown.

Never add salt to hot fat/oil. This will cause the fat/oil to boil over.

- The fat/oil needs to be hot enough to seal the food quickly. If the temperature is too low, the food will absorb too much fat/oil, making it difficult to digest.  
It is important to wait until the temperature indicator light goes out (which means that the set temperature has been reached) before adding food to the fryer.
- Best results are achieved by keeping to the temperature guidelines given in the chart. Only use temperatures above 340°F (170°C) where absolutely necessary (e.g., for fish and meat which has not been coated in breadcrumbs or pastry).
- When frying deep frozen food, use the lowest temperature quoted on the manufacturer's packaging.
- Keep frying times as short as possible.
- Select the correct ratio of food to fat/oil. This should be between 1:10 and 1:15. You will need between 35 and 50 oz (1 and 1.5 liters) of fat/oil to fry 1/4 lb (100 g) of fries, for example. More fat/oil would heat the food being fried to too high a temperature; too much food would cause the temperature of the fat/oil to drop too low.
- Heating the fat/oil for too long will speed up its deterioration rate.
- Food should be as dry as possible for frying, as moisture can cause frothing. Damp food should be dried using kitchen paper. Remove any excess ice and frost from deep frozen food.
- Lower the basket slowly, so that the fat/oil does not froth over.
- Rinsing freshly cut potatoes under cold running water and then drying them thoroughly with kitchen paper will prevent them sticking together.
- Never season food before frying. Salt, seasoning, icing sugar, etc., should be added after the food has been removed from the basket and drained of excess fat/oil.



## After frying

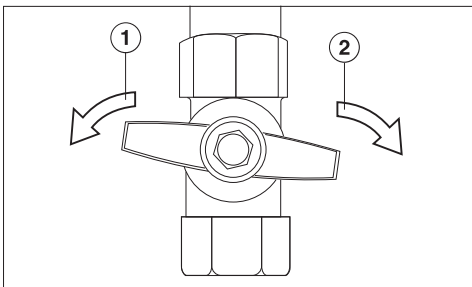
 Hot fat/oil.

You could burn yourself on the hot fat/oil.

Always wait until the fat/oil has cooled down before draining. Make sure that the container you use for draining the fat/oil into is heat-resistant.

Switch the fryer off and filter the fat/oil. This not only removes impurities, which can affect the taste of the food, but will help the fat/oil last longer.

- Allow the fat/oil to cool down, but not solidify. If it has solidified, it can be melted by heating the fryer up to 212°F (100°C).
- Place a **heat-resistant** container of a suitable size, e.g., a metal pan, beneath the drain tap under the appliance.



- Open the drain tap under the fryer by turning it **counterclockwise** ① as far as it will go.
- After the fat/oil has drained, close the tap by turning it **clockwise** ② as far as it will go.

- Filter the fat/oil by pouring it through kitchen paper or a metal sieve lined with kitchen paper or filter paper and store it in a closed, heat-resistant container until it is needed again.
- The fat/oil must be replaced if it:
  - is very dark and thick
  - smells unpleasant and froths
  - begins to smoke at a temperature of 340°F (170°C) or less

Do not replace the cover until the fryer is cold.

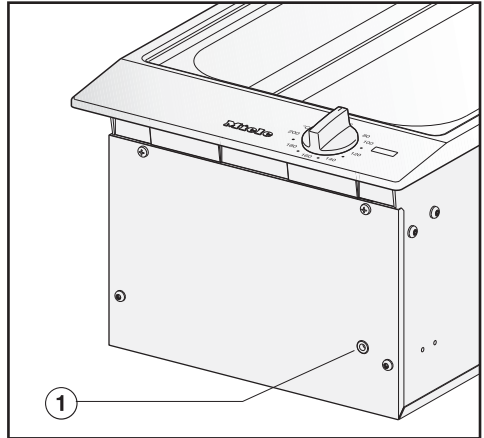
# Safety features

## Safety shut-off


Your fryer has a safety shut-off feature. It will switch the heating off automatically if:

- The oil reservoir is not filled to at least the lower level marker.
- The fryer is switched on when empty.
- The fryer is switched on when the heater element has been raised (e.g., for cleaning).

- Turn the knob to **0** and wait until the heater element has cooled down.




- Use a pen or similar to press the pin ① on the front right-hand side of the fryer in. The fryer can now be used again in the normal way.

 Danger of burning due to hot surfaces.

The surfaces will be hot after cooking.

Switch the fryer off.

Allow the surfaces to cool down before cleaning the fryer.

 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 fryer.

Abrasive cleaning agents and scouring sponges may only be used to clean the heater element.

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:

- 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


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## Cleaning the stainless-steel frame/control panel and cover

 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.

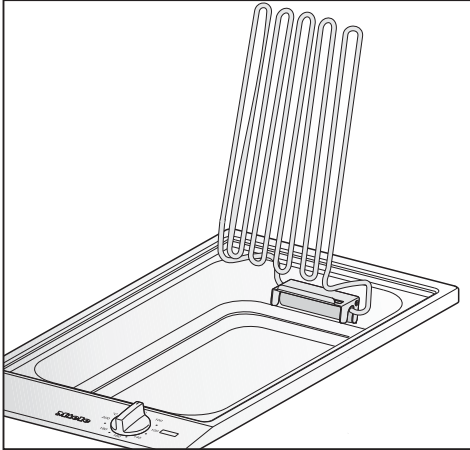
- Clean the frame, the control panel, and the cover using a solution of warm water and a small amount of liquid dish soap applied with a soft sponge. Soften any stubborn soiling beforehand. If necessary, the rough side of a kitchen sponge can be used.

**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 oil reservoir



- Drain the fat/oil or water (if the fryer has been used for cooking pasta) out of the reservoir before cleaning (see “After frying” in the “Operation” chapter).
- Then raise the heater element.
- Use kitchen paper to remove any coarse soiling.
- Fill the reservoir to the maximum marker with hot water and add a small amount of liquid dish soap.
- Clean the oil reservoir.
- Drain the dirty water away and clean the drain with a bottle brush. Rinse with hot water and then dry the oil reservoir and the drain.

Do not use a stainless-steel care product for the oil reservoir.

### Cleaning the frying basket

- Clean the frying basket after each use with hot water and liquid dish soap.

Do not clean the frying basket in the dishwasher.

## Frequently Asked Questions

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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.

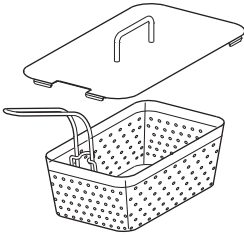
<b>Problem</b>	<b>Possible cause and solution</b>
<b>The fryer does not get hot.</b>	There is no power to the fryer. <ul style="list-style-type: none"><li>■ The safety shut-off has been activated (see “Safety shut-off” in the “Safety features” chapter).</li><li>■ Check if the breaker has tripped. Contact a qualified electrician or Miele Customer Service (for the minimum fuse rating, see the data plate).</li></ul>
<b>The oil has an unpleasant odor.</b>	The oil is unsuitable. The oil must be replaced. <ul style="list-style-type: none"><li>■ Replace the oil.</li></ul>
<b>The food is not crisp and golden.</b>	The oil is not getting hot enough. <ul style="list-style-type: none"><li>■ Select a higher temperature.</li><li>■ You have overloaded the frying basket. Fill with less food.</li><li>■ Allow the food to fry for long enough.</li></ul> <hr/> <p>The frying time was not long enough.</p>

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.

### **Pasta insert with pasta lid**



For cooking pasta.

### **Cleaning and care products**

#### **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.

#### **Descaling tablets – pack of 6**



For descaling the oil reservoir.

# Customer Service

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## 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](http://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](http://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.

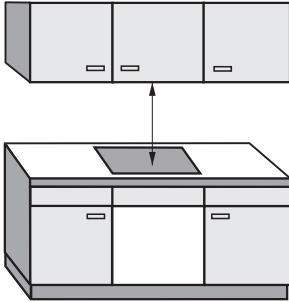
- ▶ The countertop must be heat-resistant (up to 212°F / 100°C), so that it does not become deformed or the veneer detached. The wall strips must be heat-resistant as well.
- ▶ A gas cooktop/wok must not be installed directly next to a fryer as the gas flames could ignite the fat/oil in the fryer. It is essential to maintain a distance of at least 11 5/16" (288 mm) between the gas appliance and a fryer.
- ▶ 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

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## 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 29 15/16" (760 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:

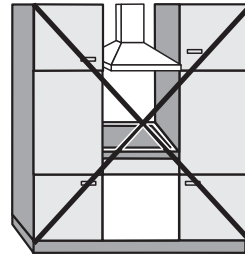
2" (50 mm)

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:

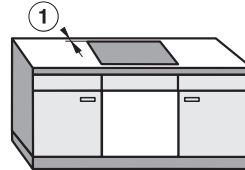
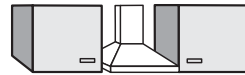
2" (50 mm)

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:

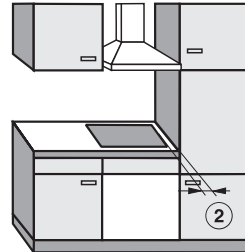
2" (50 mm)



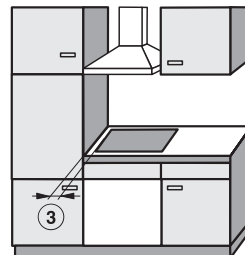
Not allowed



Highly recommended



Not recommended



Not recommended

# Installation

## Safety distance from the wall covering

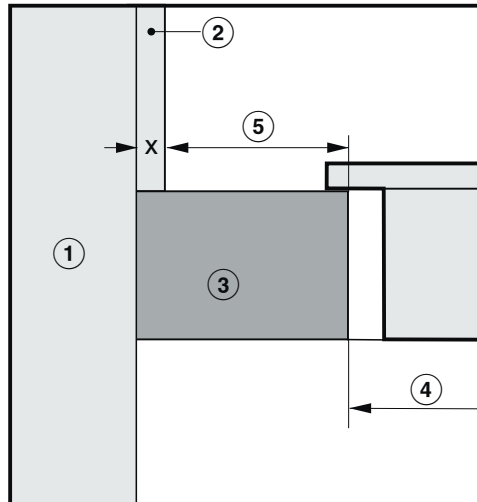
If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

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)

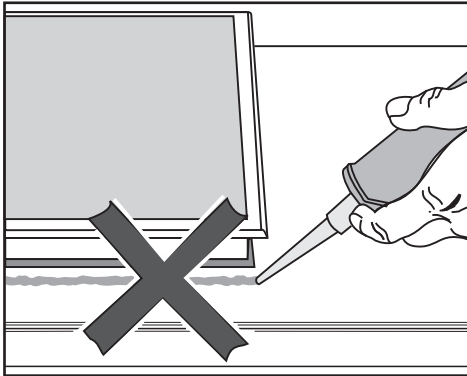
2" (50 mm) - 9/16" (15 mm) = minimum safety distance 1 3/8" (35 mm)



- 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.

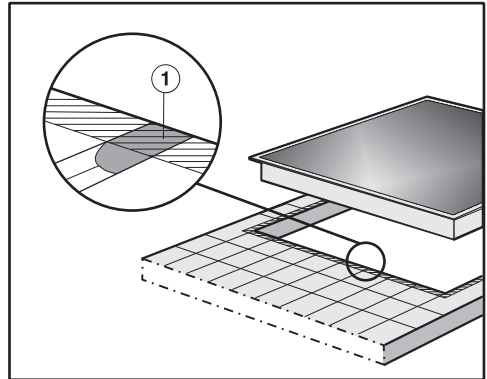
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the countertop.

### 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.

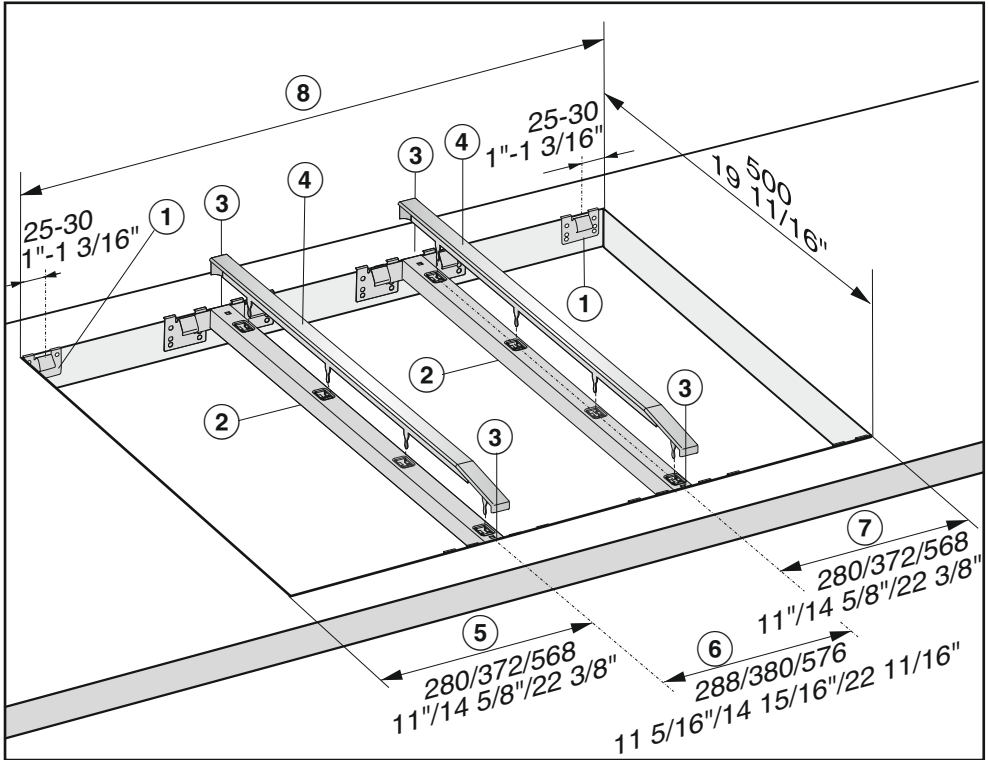
### Tiled countertop



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.



## 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

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## 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

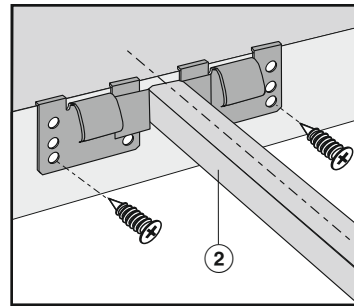
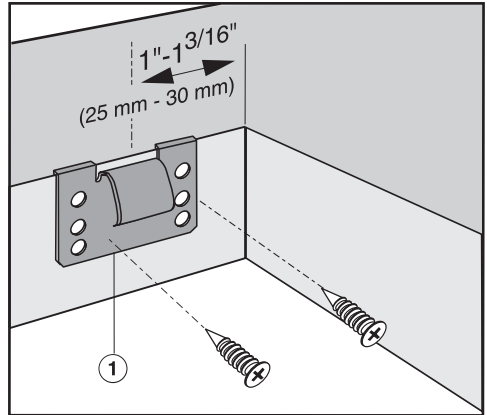
### Preparing the countertop

- 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

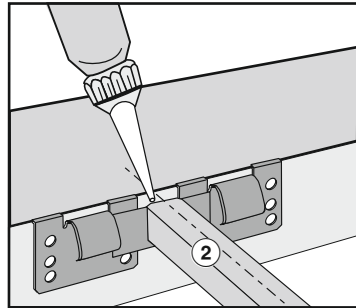
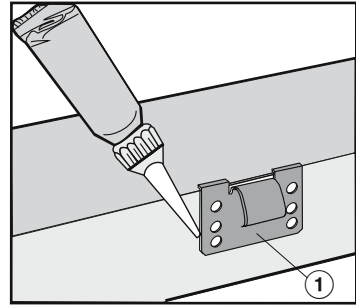
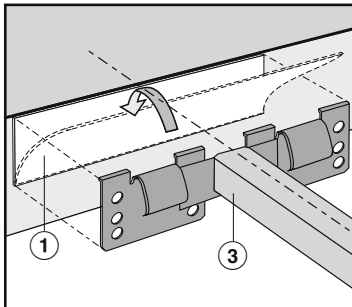
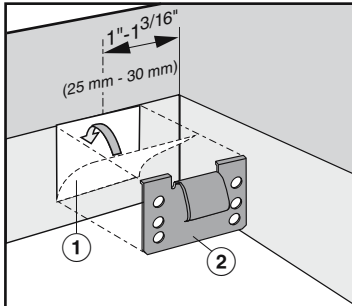


- Position the spring clips ① or spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clips ① or spacer bars ② with the  $\frac{1}{8}'' \times 1''$  (3.5 x 25 mm) wood screws supplied.

# 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

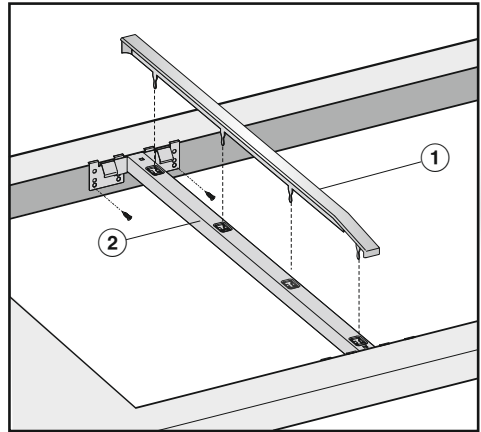
- Feed the power cord down through the cut-out in the countertop.
- Starting at the front, position the ProLine element in the cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance sits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

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## 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.

## 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.

# Installation

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## 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)

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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