

Operating and installation instructions

Ceramic hobs



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the hob, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

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

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

- ▶ This hob is intended for domestic use and use in other similar environments.
- ▶ This hob is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- ▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the hob unsupervised.
- ▶ Please supervise children in the vicinity of the hob and do not let them play with it.
- ▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob 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 next to the hob. Otherwise they could be tempted into climbing onto the appliance.
- ▶ Danger of burning or scalding.
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.
- ▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.
- ▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains. Consult a qualified electrician if in doubt.
- ▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this hob may only be used after it has been built in.
- ▶ This hob must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ▶ While the hob is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

Warning and Safety instructions

- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ The hob is not intended for use with an external timer switch or a remote control system.
- ▶ The hob must be connected to the electricity supply by a qualified electrician (see "Electrical connection").
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".
- ▶ The hob must be disconnected from the mains 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.
- ▶ Danger of electric shock.
Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, disconnect it from the mains electricity supply and contact Miele.
- ▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

Correct use

- ▶ The hob gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Due to the high temperatures radiated, objects left near the hob when it is in use could catch fire.
Do not use the hob to heat up the room.
- ▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker 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 hob. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the hob, as pressure can build up in the container, causing it to explode.
- ▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.
- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

Warning and Safety instructions

- ▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable 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 in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic hob cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

Warning and Safety instructions

- ▶ Plastic and aluminium foil containers melt at high temperatures. Do not use plastic or aluminium foil containers on the hob.
- ▶ The hob frame or hob edges (on hobs with bevelled edges) and the controls can become hot due to the influence of the following factors: operating duration, high power level(s), large pans and the number of cooking zones being used.
- ▶ Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic and stainless steel hob cleaner (see "Cleaning and care").
- ▶ If spills remain on the hob for any length of time they can burn on and in certain circumstances become impossible to remove. Remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

Warning and Safety instructions

Cleaning and care

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

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

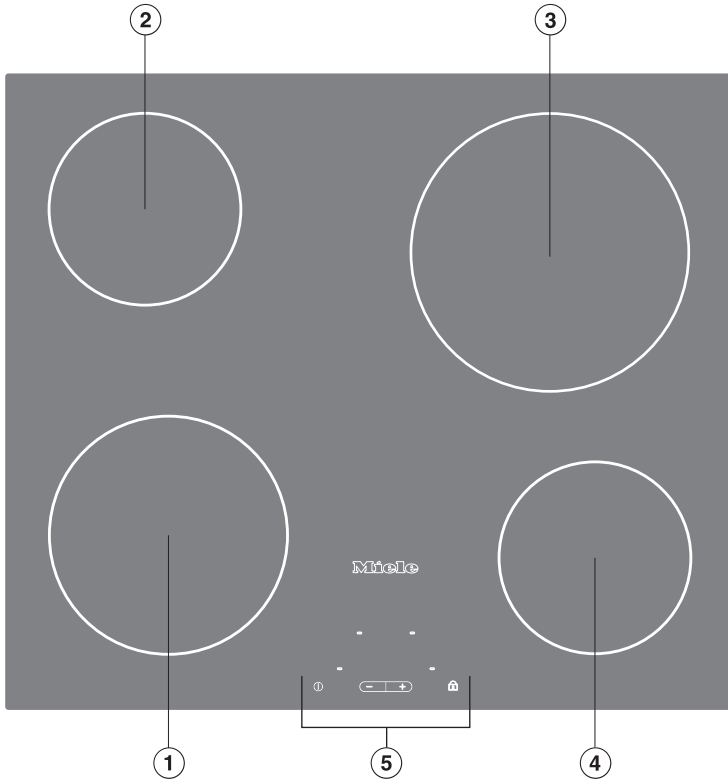


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Guide to the appliance

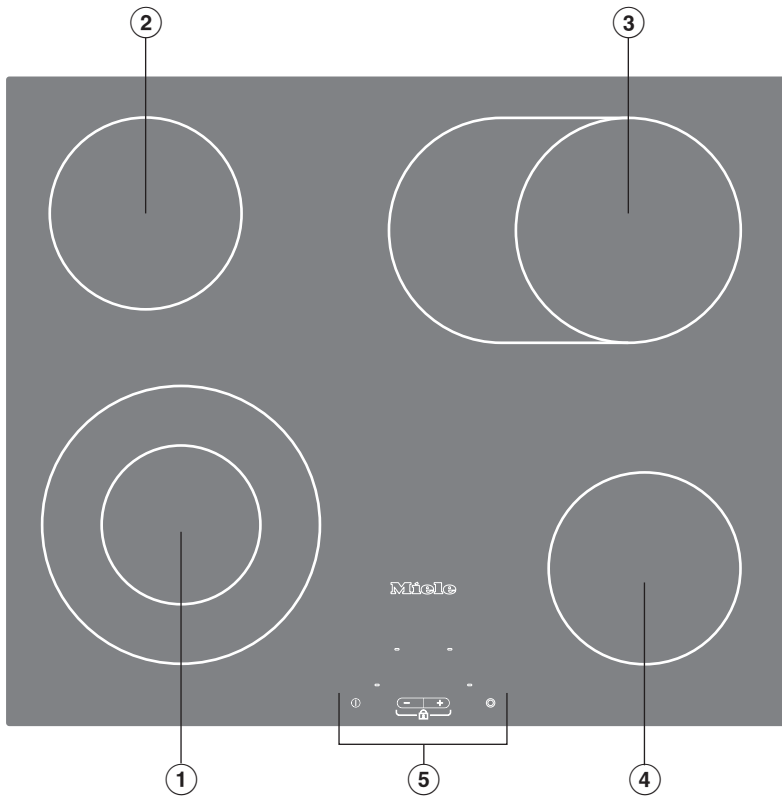
Hob

KM 5600



- ① Single circle zone
- ② Single circle zone
- ③ Single circle zone
- ④ Single circle zone
- ⑤ Controls / Indicators

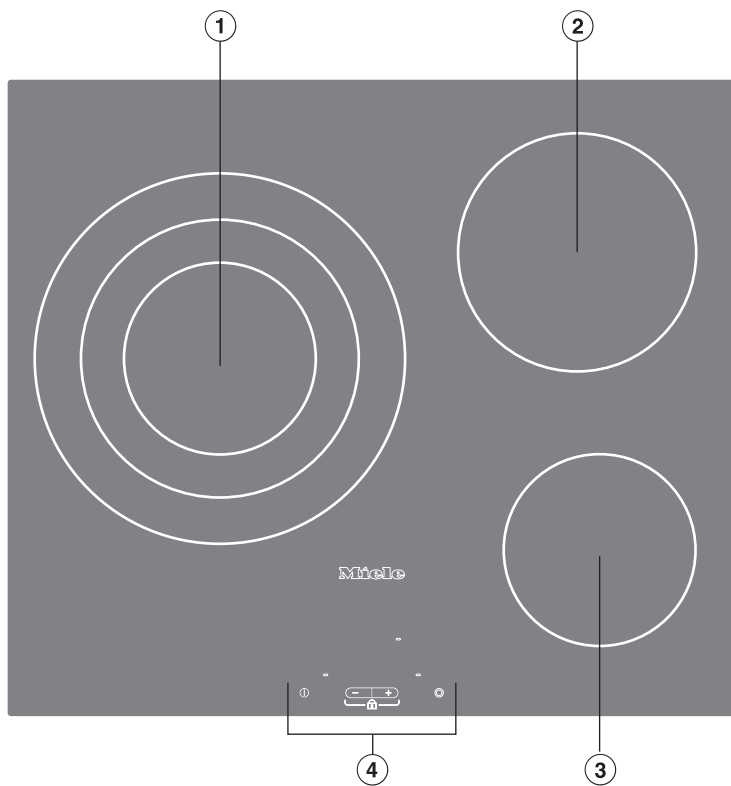
KM 5603



- ① Double circle zone
- ② Single circle zone
- ③ Extended cooking zone
- ④ Single circle zone
- ⑤ Controls / Indicators

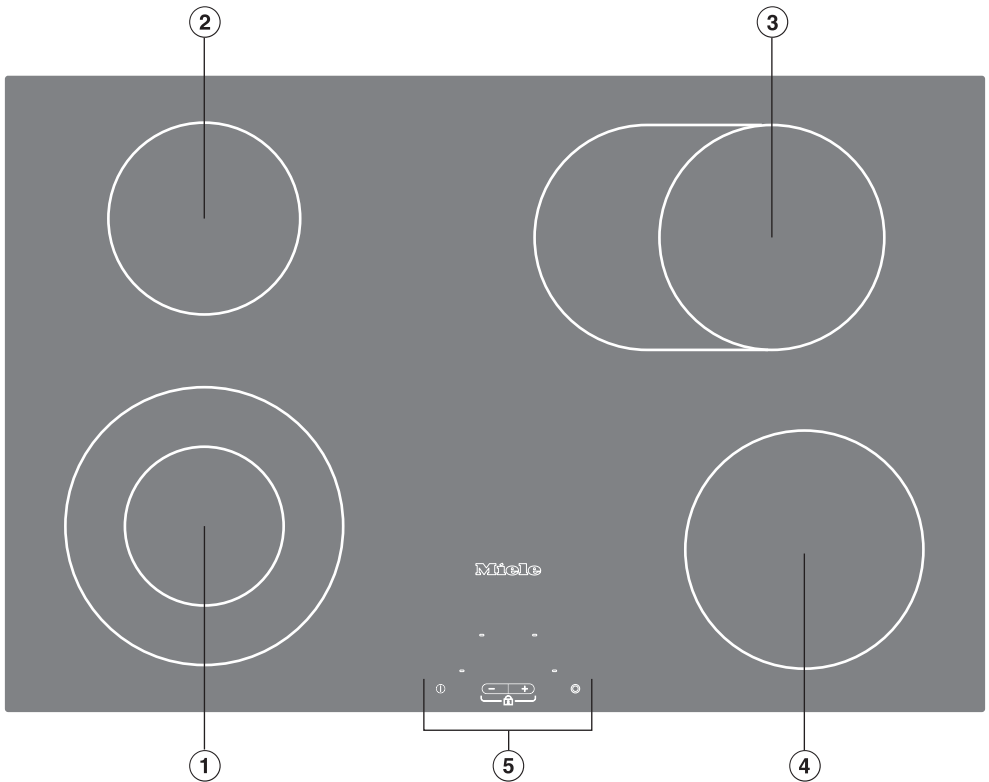
Guide to the appliance

KM 5604



- ① Triple circle zone
- ② Single circle zone
- ③ Single circle zone
- ④ Controls / Indicators

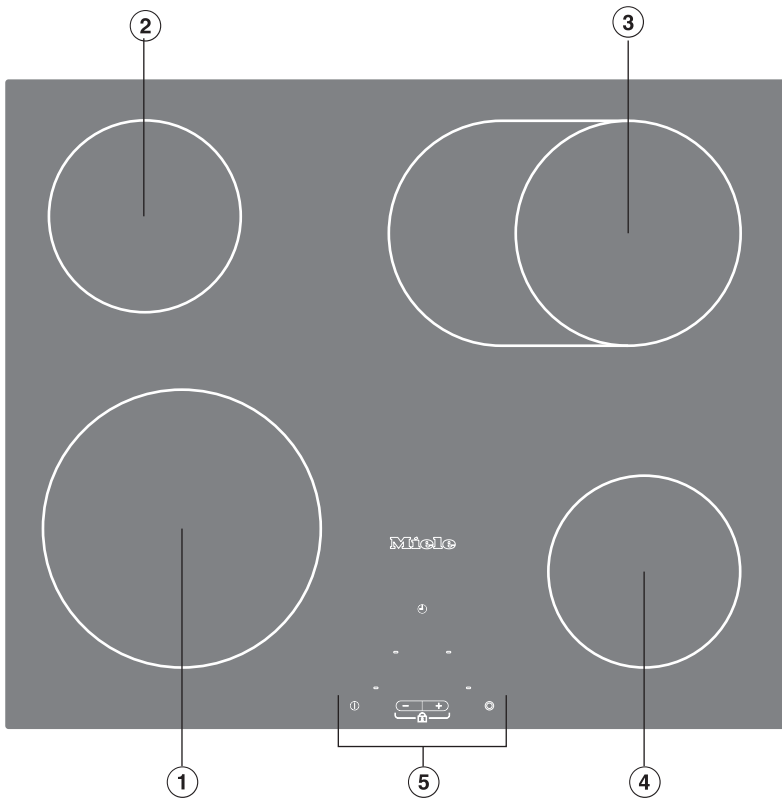
KM 5607



- ① Double circle zone
- ② Single circle zone
- ③ Extended cooking zone
- ④ Single circle zone
- ⑤ Controls / Indicators

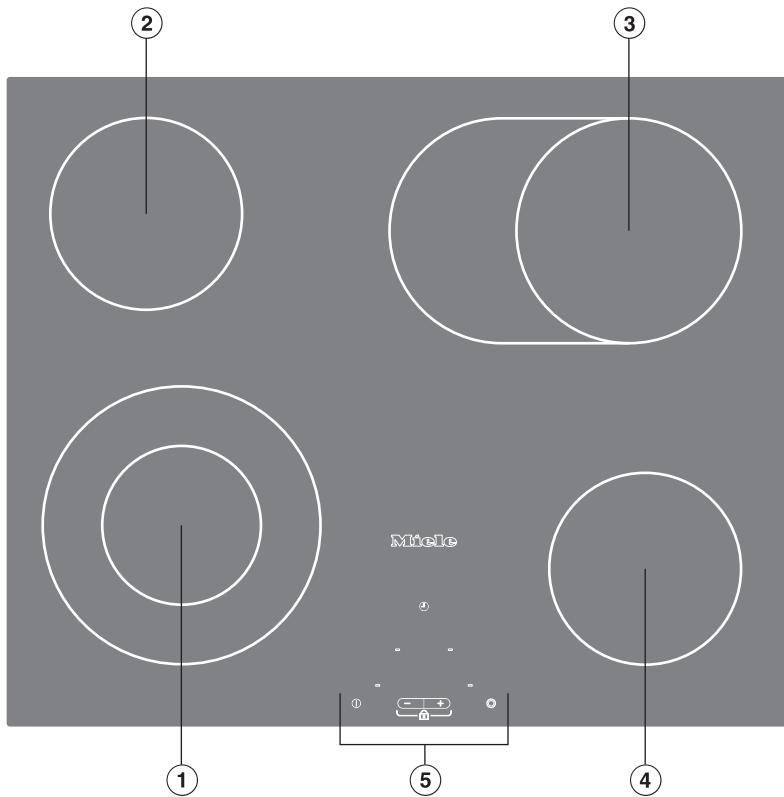
Guide to the appliance

KM 5612



- ① Single circle zone
- ② Single circle zone
- ③ Extended cooking zone
- ④ Single circle zone
- ⑤ Controls / Indicators

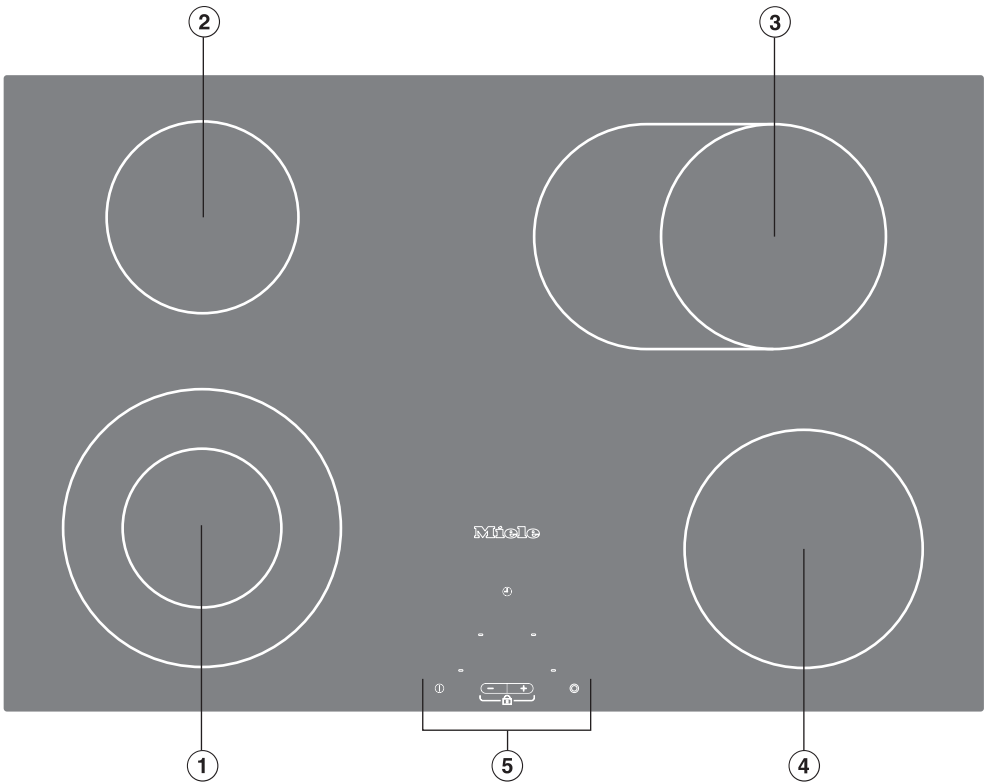
KM 5613



- ① Double circle zone
- ② Single circle zone
- ③ Extended cooking zone
- ④ Single circle zone
- ⑤ Controls / Indicators

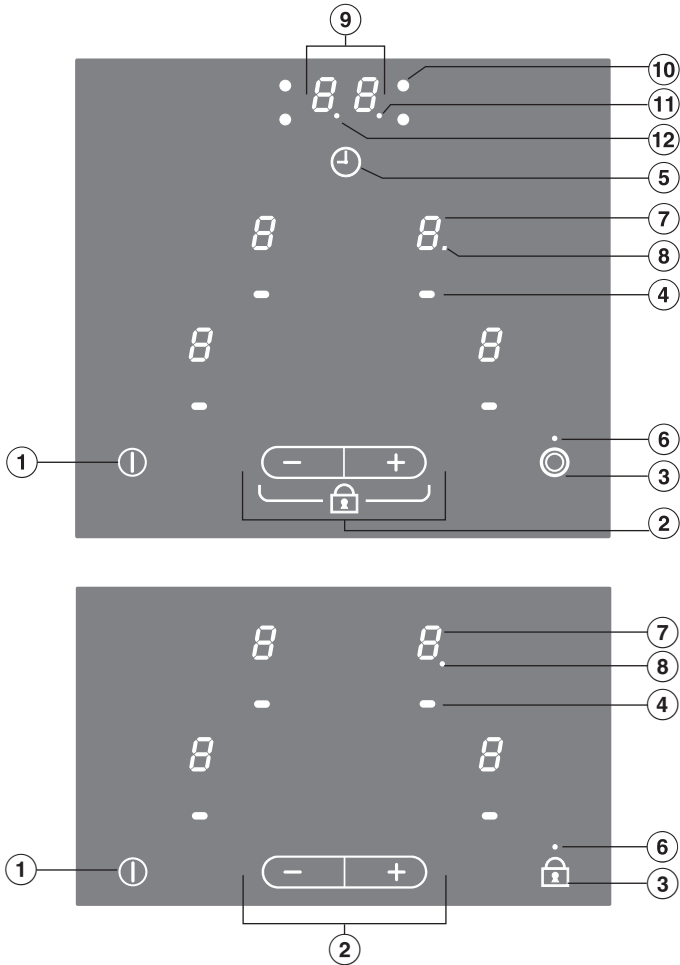
Guide to the appliance

KM 5617 / KM 5618



- ① Double circle zone
- ② Single circle zone
- ③ Extended cooking zone
- ④ Single circle zone
- ⑤ Controls / Indicators



Controls / Indicators



Sensor controls

- ① For switching the hob on and off
- ② Settings
 - For setting the power level
 - For setting the timer (only applies to hobs with a timer)
 - For activating/deactivating the system lock/safety lock (only applies to hobs with extended outer zones)

Guide to the appliance

- ③  Extended outer zone
 -  For activating/deactivating the system lock/safety lock
- ④ For selecting the cooking zone
- ⑤ Timer
 - For switching on/off
 - For switching between timer functions
 - For selecting a cooking zone (see "Switching a cooking zone off automatically")

Indicator lights

- ⑥ - System lock/Safety lock activated (on hobs without extended outer zones)
 - Outer zone activated (on hobs with extended outer zones)
- ⑧ Auto heat-up or extended power setting (see "Programming")
- ⑩ Shows cooking zone selection, e.g. rear right cooking zone
- ⑪ Minute minder
- ⑫ In half hours if the minute minder setting exceeds 99 minutes





⑦ Cooking zone display





<i>0</i>	Cooking zone ready for use
<i>1 to 9</i>	Power level
<i>≡</i>	Residual heat
<i>R</i>	Auto heat-up
<i>LL</i>	System lock/safety lock activated
<i>dE</i>	Demonstration mode activated
<i>F</i>	Fault (see "Safety switch-off")




⑨ Timer display

<i>00 to 99</i>	Duration in minutes
<i>0.h to 9.h</i>	Duration in hours





Cooking zones





KM 5600		
Cooking zone	Ø in cm	Rating in Watts for 230 V
	18.0	1800
	14.5	1200
	21.0	2200
	14.5	1200
		Total: 6400

KM 5603 / KM 5613		
Cooking zone	Ø in cm	Rating in Watts for 230 V
	12.0 / 21.0	750 / 2200
	14.5	1200
	17.0 / 17.0 x 26.5	1500 / 2400
	14.5	1200
		Total: 7000

KM 5604		
Cooking zone	Ø in cm	Rating in Watts for 230 V
	14.5 / 21.0 / 27.0	1050 / 1950 / 2700
	18.0	1800
	14.5	1200
		Total: 5700

Guide to the appliance

KM 5607 / KM 5617 / KM 5618		
Cooking zone	Ø in cm	Rating in Watts for 230 V
	12.0 / 21.0	750 / 2200
	14.5	1200
	17.0 / 17.0 x 26.5	1500 / 2400
	18.0	1800
		Total: 7600

KM 5612		
Cooking zone	Ø in cm	Rating in Watts for 230 V
	21.0	2200
	14.5	1200
	17.0 / 17.0 x 26.5	1500 / 2400
	14.5	1200
		Total: 7000

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

- Before using for the first time, clean the hob with a damp cloth only and then wipe dry.

Switching on the hob for the first time

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

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

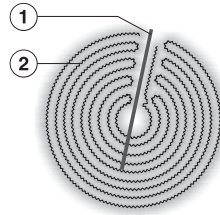
How the cooking zones work

Single circle cooking zones have one heating element, whilst double circle cooking zones and extended zones have two. Depending on model, the heating elements may be separated by an isolating ring.

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

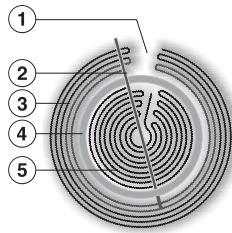
When a power level is selected, the heat switches on and the element can be seen through the ceramic surface. The temperature of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of the cooking zone by switching the element on and off.

Single circle zone



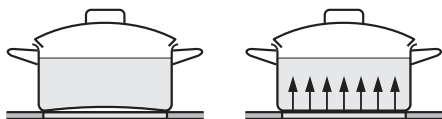
- ① Overheating protection
- ② Heating element

Double circle zone



- ① Intentional gap
- ② Overheating protection
- ③ Outer heating element
- ④ Isolating ring
- ⑤ Inner heating element

Most suitable: Pans with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



cold

hot

Less suitable: Pans made of glass, ceramic or stoneware are less suitable as they do not conduct the heat so well.

Not suitable: Dishes or containers made from plastic or aluminium foil must not be used as these melt at high temperatures.

Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic and stainless steel hob cleaner (see "Cleaning and care").

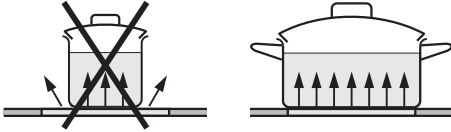
The composition of the pan base can affect the evenness of the cooking results (e.g. when making pancakes).

- For optimum use of the cooking zone use a pan with an appropriate base diameter (see "Cooking zones").
- Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

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

Tips on saving energy

- Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily.



- Use a pan lid whenever possible to minimize heat loss.
- Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.
- Use a pressure cooker to reduce cooking times.

Setting range

The hob is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power setting range to 17 power levels (see "Programming").

	Setting range	
	Default setting (9 power levels)	Extended settings (17 power levels)
Melting butter, chocolate, etc. Dissolving gelatine Making yoghurt	1-2	1-2.
Thickening sauces containing egg yolk and butter Warming small quantities of liquid Keeping food warm that sticks easily Cooking rice	1-3	1-3.
Warming liquid and semi-solid food Thickening custard and sauces, e.g. hollandaise Making porridge Cooking omelettes, lightly fried eggs Steaming fruit	2-4	2-4.
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, pulses Cooking broths, pulse soups	3-5	3-5.
Bringing to the boil and continued cooking of large quantities of food	5	5.
Gentle braising (without overheating the fat) of fish, meat, sausages, fried eggs, etc.	6-7	6-7.
Frying pancakes, potato fritters etc.	7-8	7-8.
Boiling large quantities of water Bringing to the boil	8-9	8.9*

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

Operation

How the hob is operated


This glass ceramic hob is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the hob on, the On/Off ① sensor needs to be touched for a little longer than the other sensors. A tone sounds each time a sensor is touched.

In order to set or alter a power level or a duration, the cooking zones and the timer must be "active". To activate a cooking zone or the timer, touch the sensor for selecting the relevant cooking zone or the timer. After you have touched the sensor, the relevant cooking zone or the timer display will start to flash. The cooking zone or the timer is "active" whilst the display is flashing and you can set a power level or a duration.

Malfunction due to dirty and/or covered sensors

If the sensors are dirty or covered this could cause them to fail to react, to activate a function or even to switch the hob off automatically (see "Safety switch-off"). Placing hot pans on the sensors/indicators can damage the electronic unit underneath.



Keep the sensors and indicators clean and do not place anything on top of them. Do not place hot pans on them.

 Fire hazard.

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


Switching on

- Touch the  sensor.

 will appear in each of the cooking zone displays and  will appear in the timer display. If there is no further input, the hob will switch itself off after a few seconds for safety reasons.

Selecting/changing the power level

- Touch the sensor for selecting the cooking zone you want briefly.


 or the selected power level will flash in the cooking zone display.

- Touch the + or - sensor repeatedly until the power level you want appears in the cooking zone display.

The power level selected will flash in the display for a few seconds to start with and then light up constantly.

Setting the power level with - will select cooking with Auto heat-up. Setting the power level with + will select cooking without Auto heat-up (see "Auto heat-up").

Switching off


- To switch a cooking zone off, touch the sensor for that cooking zone twice.
- To switch off the hob and all the cooking zones, touch the  sensor.

Residual heat indicator

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

The lines of the residual heat indicator go out one after another as the cooking zone cools down. The last horizontal line only goes out when the cooking zone is safe to touch.

The residual heat indicators will flash if there is a power cut during use or while residual heat is still present or if you have opened the programming function while residual heat is still present.

 Danger of burning. Do not touch the cooking zones whilst the residual heat indicators are lit up.


Operation

Switching on an extended zone/outer ring

You can switch on the second or third ring of a cooking zone (see "Guide to the appliance").

An indicator light comes on to show that the extended outer zone has been switched on whilst the power level selected is flashing in the cooking zone display. For hobs with a triple circle zone, no distinction is made in the display between the second and third ring.

Activating


- Touch the sensor for the cooking zone you want briefly.
- Set the power level you want.
- Whilst the power level is flashing in the display touch sensor 
 - x 1 (second circle of a cooking zone)
 - x 2 (third circle of a triple circle cooking zone).

The indicator light for the extended outer ring will light up.

Deactivating

- Touch the sensor for the cooking zone you want briefly.

The selected power level will flash in the cooking zone display and the indicator light for the extended outer zone will light up.

- Touch the  sensor repeatedly until the indicator light for the extended outer zone goes out.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Activating

- Touch the sensor for selecting the cooking zone you want briefly.
- Set the continued cooking setting you want by touching the - sensor.

During the Auto-heat up time (see chart) the indicator lamp next to the continued cooking setting selected will light up. In the extended range of power settings (see "Programming"), *H* flashes alternately with the continued cooking setting selected.

Altering the continued cooking setting while the cooking zone is heating up deactivates Auto heat-up.

Deactivating

- Touch the sensor for selecting the cooking zone you want briefly.
- Select a different power level.

Continued cooking setting*	Heat-up time [min : sec]
1	1 : 20
1.	2 : 00
2	2 : 45
2.	3 : 25
3	4 : 05
3.	4 : 45
4	5 : 30
4.	6 : 10
5	6 : 50
5.	7 : 10
6	1 : 20
6.	2 : 00
7	2 : 45
7.	2 : 45
8	2 : 45
8.	2 : 45
9	—

* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see "Programming"). With high continued cooking settings only relatively short heat-up times are required, as these settings are generally used to heat up empty pans for searing meat etc.

Timer

The hob has to be switched on if you wish to use the timer.
You can set a time between 1 minute (01) and 9.5 hours (9.h).

The timer can be used for two different functions:

- to set the minute minder
- to set a cooking zone to switch off automatically.

Use the - sensor to reduce the time from 9.h to 00, and the + sensor to increase the time from 00 to 9.h. The display stops at 2.h and at 99. To continue beyond this setting, briefly remove your finger from the sensor and then touch it again.

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

Minute minder

Setting

- Touch the ⏸ sensor.

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

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

Changing

- Touch the ⏸ sensor.

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

Deleting

- Touch the ⏸ sensor.

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

Switching a cooking zone off automatically

You can set a time at the end of which a cooking zone will switch off automatically. This function can be used for all the cooking zones at the same time.

If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see relevant section).

- Select a power level for the cooking zone you require.
- Keep touching the ⌚ sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are on, the indicator lights flash in a clockwise direction, starting with the front left zone.

- Set the time you want.

- If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

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

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

Timer

Using both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed in one or more switch-off times, and would like to use the minute minder as well:

- Touch the ⌚ sensor repeatedly until the indicator lamps of the programmed cooking zones light up constantly and the minute minder indicator lamp flashes.
- Set the time as described above.

If you have set the minute minder and would like to programme in one or more switch-off times as well:

- Touch the ⌚ sensor repeatedly until the indicator lamp for the zone you require flashes.
- Set the time as described above.

Shortly after the last entry, the timer display switches to the function with the shortest remaining time.

If you want to show the times counting down in the background:

- Touch the timer display repeatedly until
 - the indicator lamp for the cooking zone you want flashes (automatic switch-off).
 - the minute minder indicator lamp flashes.

Starting with the shortest duration, the display will show the time left for all cooking zones and for the minute minder in a clockwise direction.

System lock / Safety lock

The system lock and safety lock are deactivated if there is an interruption to the power supply.

Your hob is equipped with a system lock and a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The **system lock** is activated when the hob is switched off. When it is activated, the hob cannot be switched on and the timer cannot be used. The hob is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the hob has been switched off if the system lock is not manually activated first (see "Programming").

The **safety lock** is set when the hob is switched on. When the safety lock is activated,

- the cooking zone power levels and the timer settings cannot be changed.
- the cooking zones, the hob and the timer can be switched off, but once switched off cannot be switched on again.

If an unavailable sensor is touched whilst the system lock or the safety lock is activated, L will appear in the front left and \mathcal{L} will appear in the front right cooking zone display after a few seconds.

Hobs with extended outer zones

Activating

- Touch the + and - sensors at the same time until L appears in the front left and \mathcal{L} appears in the front right cooking zone display and a tone sounds.


$L\mathcal{L}$ will go out after a short while.

Deactivating

- Touch the + and - sensors at the same time until L goes out in the front left cooking zone display and \mathcal{L} goes out in the front right cooking zone display and a tone sounds.

Hobs without extended outer zones


Activating

- Touch the  sensor until L appears in the front left cooking zone display and \mathcal{L} appears in the front right cooking zone display together with the indicator light for the lock.

Safety features

The indicator light and *LL* go out after a short while.

Deactivating

- Touch the  sensor until *LL* and the safety lock indicator light go out.

Safety switch-off

Safety switch-off with an overlong cooking time

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power level selected. Once exceeded, the cooking zone switches off and the residual heat indicators appear. The cooking zone can be operated again after it has been switched off and back on.

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several sensors remain covered for more than about 13 seconds, for example by finger contact, food boiling over or an object. An *F* will flash in each of the cooking zone displays. Remove the obstruction or clean the area. *F* will go out and the hob will be ready to use again.

Overheating protection

Cooking zones

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

The overheating mechanism can be triggered by:

- a cooking zone being switched on without a pan on it
- heating up an empty pan
- the base of a pan not sitting evenly on the cooking zone
- the pan is not conducting heat properly.

You will be able to tell that the overheating protection mechanism has been triggered if the heating element switches on and off even when the highest power level is selected.

Control panel

The control panel electronic unit is equipped with overheating protection. This switches off the hob automatically before the electronic unit overheats.

The fault code *FE37* will appear if the control panel overheating protection mechanism is triggered. You can use the hob again once the fault code has gone out.

Heating several cooking zones at a high power level for a long period of time can trigger the overheating protection mechanism.

Cleaning and care



Danger of burning.

The cooking zones must be switched off. The hob must have cooled down.



Danger of injury.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the hob.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter.

All surfaces are susceptible to scratching.

Remove any cleaning agent residues immediately.

Clean the entire hob after each use. Allow it to cool down before cleaning. Dry the hob after using water to clean it. This helps prevent limescale deposits.

Unsuitable cleaning agents

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

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks.

Do not clean the area between the glass-ceramic surface and the frame or the frame and the worktop with sharp, pointed objects. This could damage to the seals.

Do not use washing-up liquid to clean the appliance as washing-up liquid will not remove all soiling and deposits. It will form an invisible coating which will cause permanent discolouration of the ceramic surface. Clean the hob regularly with a suitable ceramic hob cleaning agent.



Danger of burning.

Protect your hands with oven gloves before using a shielded scraper blade to remove sugar, plastic or aluminium residues from the hot hob.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob **immediately** whilst they are still hot, using a shielded scraper blade. Allow the appliance to cool down, and then clean as described above.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with Miele ceramic and stainless steel hob cleaner (see "Optional accessories") or a suitable proprietary ceramic hob cleaning agent applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the hob with a damp cloth, then dry with a soft, dry cloth. Residues can burn onto the appliance the next time it is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.



Programming

You can programme certain settings on the hob to suit your personal needs. Several settings can be changed in succession.

After accessing programming mode, *P* (Programme), *S* (Status) and numbers will appear in the cooking zone displays.

Once you have left programming mode, the hob will reset automatically. The process is completed when the lock / outer zone indicator lights light up briefly. Do not switch the hob off until the reset process is completed.

To access programming mode

- With the **hob switched off** touch the ① and  or  sensors until the indicator light flashes above the symbol.

To set the programme

- Touch the sensor for selecting the **(front) left** cooking zone.
- Set the Programme you want with the + or - sensor.

To set the status

- Touch the sensor for selecting the **front right** cooking zone.
- Set the Status you want with the + or - sensor.

To save the settings

- Touch the ① sensor until the indicators go out.

To avoid saving the settings

- Touch the  or  sensor until the indicators go out.

	Programme ¹⁾	Status ²⁾	Settings
P0	Demonstration mode and factory default settings	S0	Demonstration mode on ³⁾
		S1	Demonstration mode off
		S9	Factory default settings reinstated
P2	Number of power levels	S0	9 power levels
		S1	17 power levels ⁴⁾
P4	Keypad tone when a sensor is touched	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P5	Audible tone for the timer	S0	Off
		S1	Quiet
		S2	Medium
		S3	Loud
P7	System lock	S0	System lock can only be activated manually
		S1	System lock can be activated manually and automatically
P6.	Sensor reaction speed	S0	Slow
		S1	Normal
		S2	Rapid

¹⁾ Unlisted programmes are not assigned.

²⁾ The factory setting is shown in bold.

³⁾ After the hob has been switched on, *d* will appear in the front left cooking zone display and *E* will appear in the front right cooking zone display for a few seconds.

⁴⁾ The intermediate levels are shown on the cooking zone display by a dot after the power level. Auto heat-up is indicated by *B* flashing alternately with the continued cooking setting.

Programming

Reset

This function allows you to quickly reset all the programming settings back to their original factory default settings.


To initiate reset



- Switch on the hob.
- Touch the sensors for selecting the front left and front right cooking zones at the same time until the cooking zone displays go out (approx. 10 seconds).

The reset process takes approx. 1 minute. It is completed when the lock symbol or the extended outer zone indicator lights up briefly. Do not switch the hob on until the reset process is completed.

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of this booklet for contact details).

 **Danger of injury.** Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.
Do not open the casing of the appliance.
Repairs and other work by unqualified persons could be dangerous and Miele cannot be held liable for unauthorised work.

Problem	Cause and remedy
<p>The hob or cooking zones cannot be switched on.</p>	<p>There is no power to the hob.</p> <ul style="list-style-type: none"> ■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or Miele (minimum fuse rating - see data plate).
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: <ul style="list-style-type: none"> – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
<p>A smell and vapours are given off when the new appliance is being used.</p>	<p>The metal components have a protective coating which when heated for the first time will give off a slight smell and possibly some vapours. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not harmful to health.</p>
<p>After switching on the hob,  appears in the front left cooking zone display and  appears in the front right cooking zone display for a few seconds.</p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock or safety lock (see "System lock / Safety lock").

What to do if ...

Problem	Cause and remedy
<p>After switching on the hob, <i>d</i> appears in the front left cooking zone display and <i>E</i> appears in the front right cooking zone display for a few seconds. The cooking zones do not heat up.</p>	<p>The hob is in demonstration mode.</p> <ul style="list-style-type: none"> ■ Deactivate demo mode (see "Programming").
<p>The food in the pan does not heat up when the Auto heat-up function is switched on.</p>	<p>A large amount of food is being heated up.</p> <ul style="list-style-type: none"> ■ Start cooking at the highest power level and then turn down to a lower one manually later on. <p>The pan is not conducting heat properly.</p> <ul style="list-style-type: none"> ■ Use a different pot or pan which conducts heat properly.
<p>The food in the pan is barely heating up or is not heating up at all.</p>	<p>The pan is not conducting heat properly.</p> <ul style="list-style-type: none"> ■ Use a different pot or pan which conducts heat properly. <p>The pan is too large for the cooking zone.</p> <ul style="list-style-type: none"> ■ Use a smaller pan. <p>The outer ring of a double or extended cooking zone is not switched on.</p> <ul style="list-style-type: none"> ■ Switch the outer ring on.
<p>The heating element for one of the cooking zones switches on and off.</p>	<p>This is quite normal and due to the electronic regulation of the temperature (see "How the cooking zones work").</p> <p>If the heating element switches on and off even when the highest power level is selected, this indicates that the overheating protection mechanism has triggered (see "Overheating protection").</p>

Problem	Cause and remedy
<p>The sensors show increased sensitivity or fail to react.</p>	<p>The sensitivity level of the sensors has changed.</p> <ul style="list-style-type: none"> ■ Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark. ■ Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits. ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele.
<p>One or more residual heat indicators are flashing.</p>	<p>There was an interruption to the power supply during operation or when residual heat was present. You accessed the programming function while residual heat was still present.</p>
<p>The hob does not switch off and <i>F</i> flashes in the cooking zone displays.</p>	<p>One or more of the sensors are covered, e.g. by finger contact, food boiling over or an object.</p> <ul style="list-style-type: none"> ■ Remove the obstruction and/or clean the hob.
<p><i>F</i> lights up in the rear left cooking zone display, <i>E</i> lights up in the rear right cooking zone display and numbers light up in the front displays.</p>	<p>left <i>9</i>, right <i>0</i> or <i>1</i>, or <i>2</i>, or <i>3</i></p> <p>A calibration fault has occurred after the reset function has been activated or after an interruption to the power supply.</p> <ul style="list-style-type: none"> ■ If the displays do not go out after 5 minutes, proceed as described under "The sensors show increased sensitivity or fail to react". <hr/> <p>left <i>3</i>, right <i>7</i></p> <p>The overheating mechanism has triggered.</p> <ul style="list-style-type: none"> ■ See "Overheating protection". <hr/> <p><i>FE</i> and other numbers</p> <p>There is a fault in the electronic module.</p> <ul style="list-style-type: none"> ■ Interrupt the power supply to the hob for approx. 1 minute. ■ If the problem persists after power has been restored, please contact Miele.

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered through the Miele Webshop.

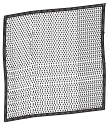
These can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml




Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

Safety instructions for installation

 The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

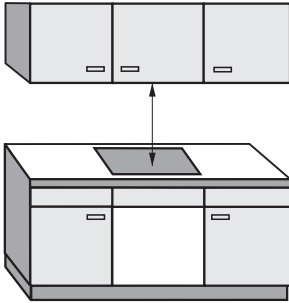
Fit the wall units and cooker hood before fitting the hob to avoid damaging the hob.

- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.
- ▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ When installing the hob, make sure that the connection cable cannot come into contact with hot appliance parts.
- ▶ The electrical cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Safety distances

Safety distance above the hob



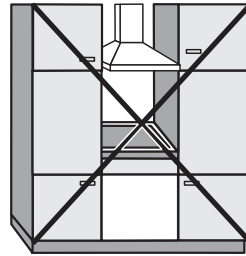
A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood or if any flammable objects (e.g. utensil rails, wall units etc) are installed above the hob a minimum safety distance of at least 760 mm must be maintained between them and the appliance below.

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

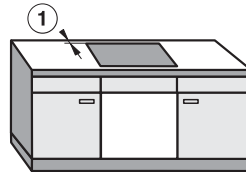
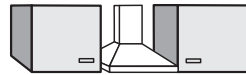
Safety distances to the sides and back of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right or left) (see illustrations).

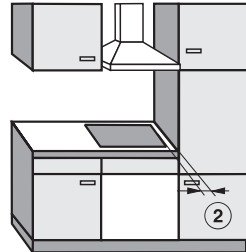
- ① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm
- ② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it:
50 mm.
- ③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
50 mm.



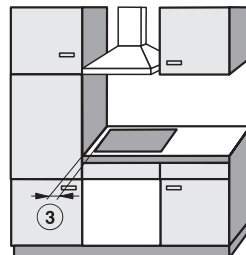
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

Interim shelf

It is not necessary to fit an interim shelf underneath the hob but one may be fitted if you wish.

If an interim shelf is fitted under the hob, there must be a minimum gap of 110 mm between the top of the worktop and the top of the shelf.

A gap of 10 mm should be left at the back of the shelf to accommodate the cable. For hobs with an external mains connection box, this gap must be at least 30 mm.

Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

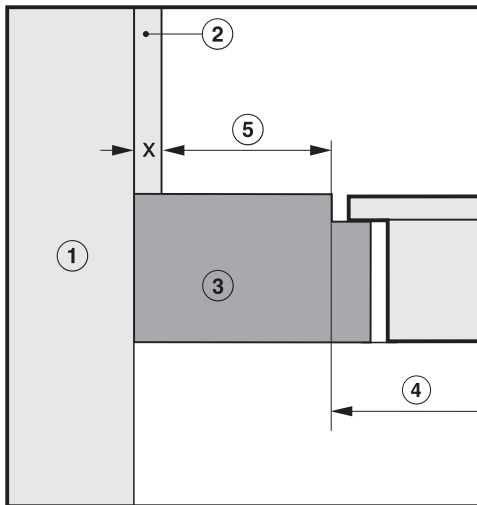
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.

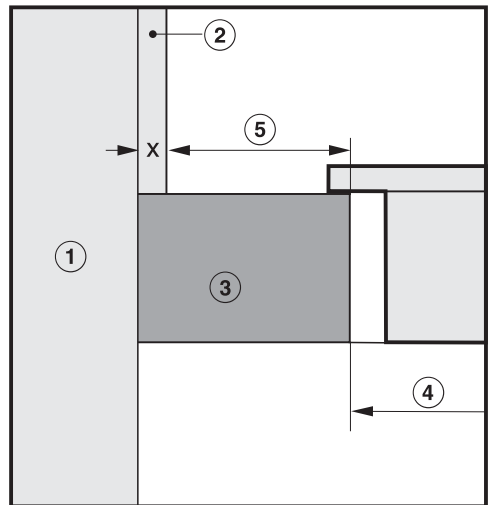
Example: 15 mm niche cladding

50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fitted hobs



Hob with frame or bevelled edge

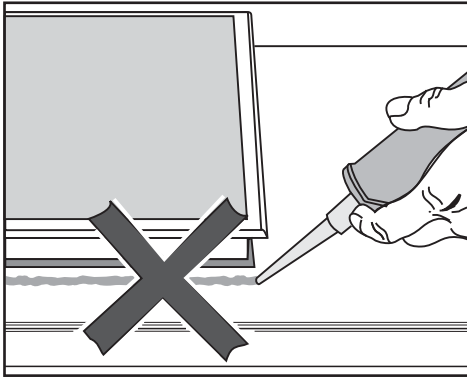


- ① Masonry
- ② Niche cladding dimension x = thickness of the niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Hob with frame or bevelled edge

Installation notes

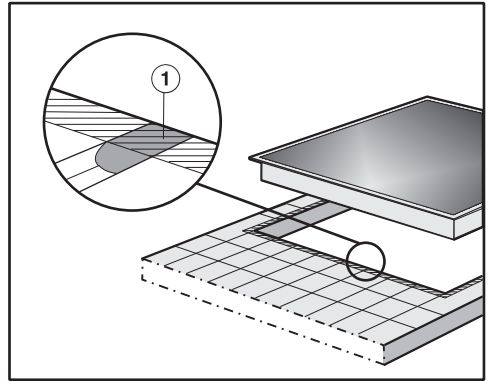
Seal between the hob and the worktop



Do not use sealant between the hob and the worktop. This could result in damage to the hob or the worktop if the hob ever needs to be removed for servicing.

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

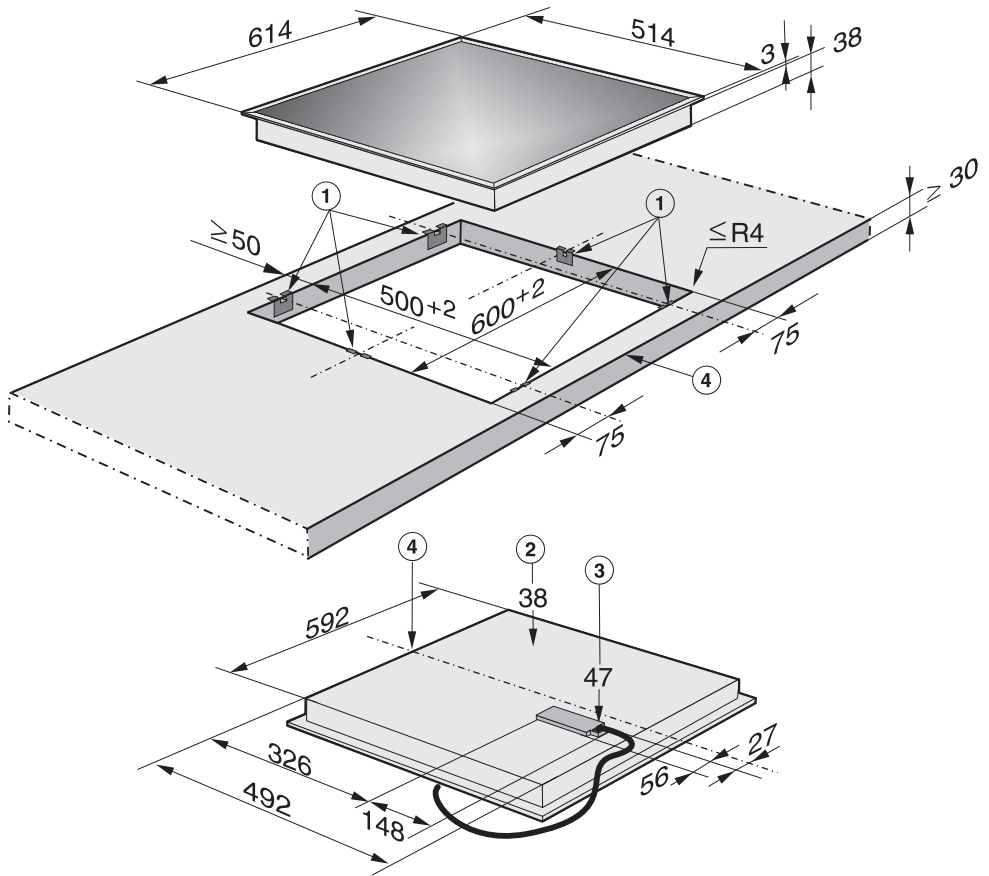
Tiled worktop



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

Hob with frame or bevelled edge

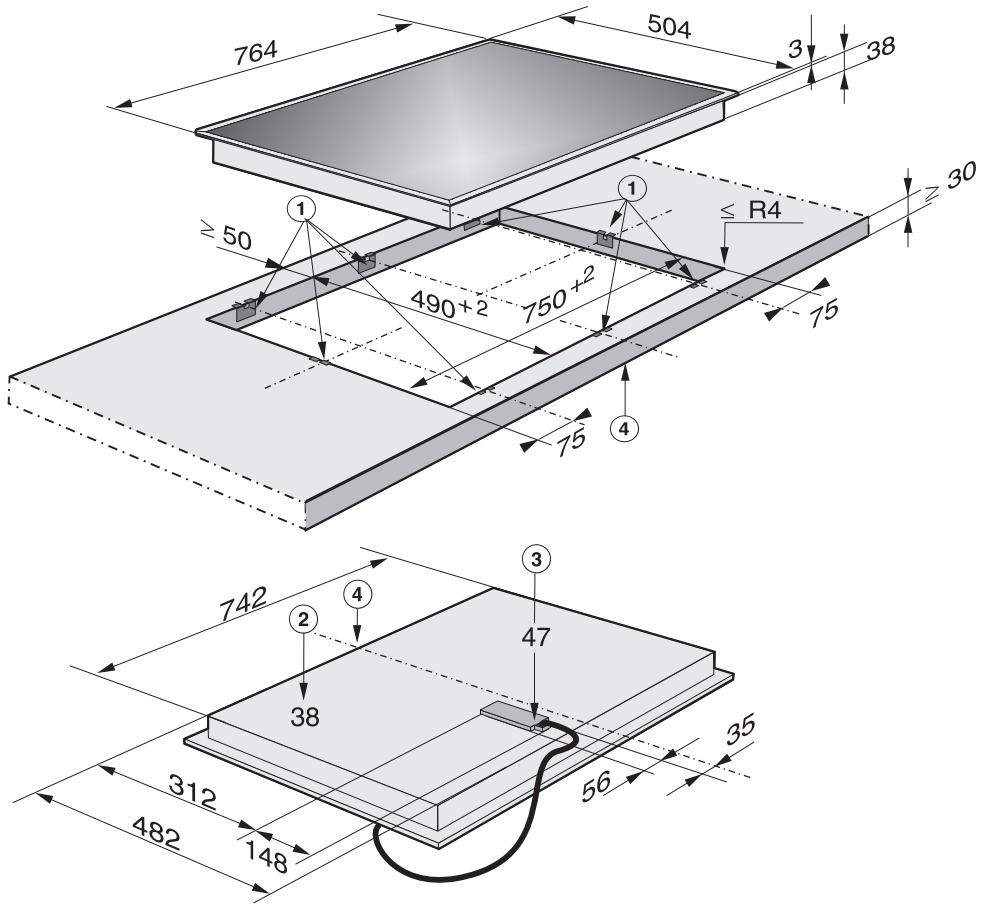
KM 5603 / KM 5612 / KM 5613



- ① Spring clamps
- ② Casing depth
- ③ Casing depth including mains connection box with mains connection cable, L = 1440 mm
- ④ Front

Hob with frame or bevelled edge

KM 5607 / KM 5617



- ① Spring clamps
- ② Casing depth
- ③ Casing depth including mains connection box with mains connection cable, L = 1440 mm
- ④ Front

Hob with frame or bevelled edge

Installation

Preparing the worktop

- Make the worktop cut-out as shown in the building-in diagram. Observe the safety distances (see "Safety distances").

Wooden worktops

- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

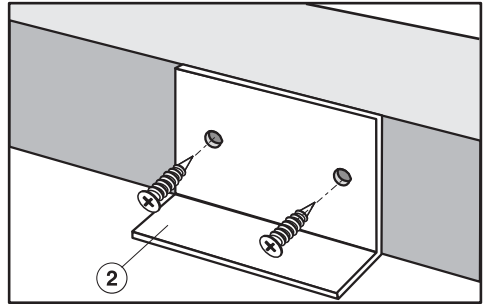
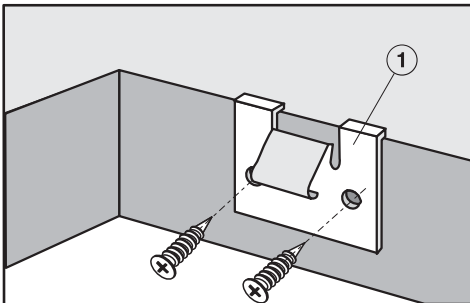
Make sure that the sealant does not come into contact with the top of the worktop.

The seal underneath the hob will hold it securely in the cut-out. Any gap between the frame and worktop will reduce with time.

Securing the spring clamps/support brackets

The exact positioning of the spring clamps and the support brackets (only for hobs with bevelled edges) is shown in the individual hob diagrams.

Wooden worktops



- Position the spring clamps ① and the support brackets ② on or at the top edge of the cut-out as shown in the hob diagram.

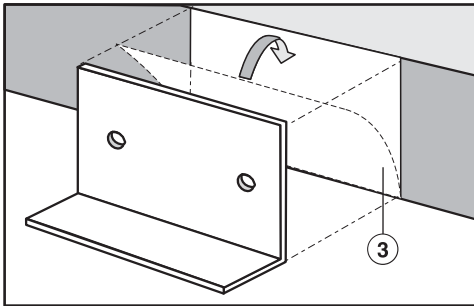
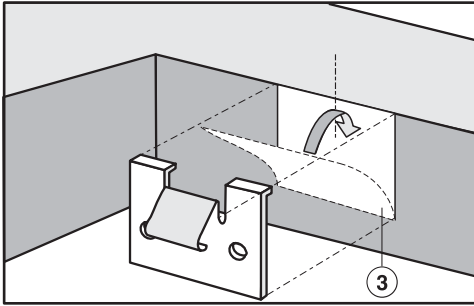
The support brackets are only required for hobs with bevelled edges.

- Secure the spring clamps ① and the support brackets ② with the 3.5 x 25 mm wood screws supplied.

Hob with frame or bevelled edge

Natural stone worktops

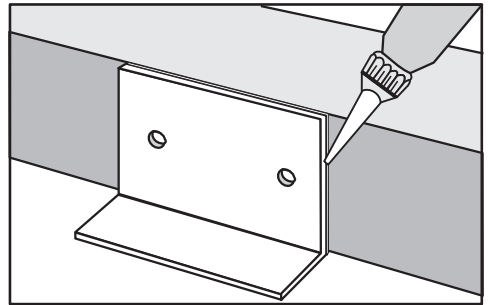
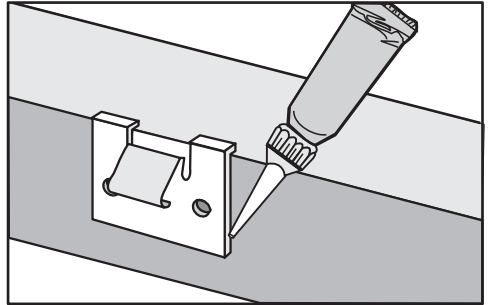
You will need heavy duty double-side tape (not supplied) to secure the spring clamps and support brackets.



- Stick the tape ③ to the top edge of the cut-out in the positions shown in the hob diagram.

The support brackets are only required for hobs with bevelled edges.

- Position the spring clamps and support brackets on or at the top edge of the cut-out and press them firmly into place.



- Apply silicone to the side and lower edges of the spring clamps and the support brackets.

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Position the hob in the worktop cut-out.
- Using both hands, press down evenly on the edges of the hob until it clicks into position. When doing this make sure that the seal underneath the hob sits flush with the worktop. This is important to ensure an effective seal with the worktop.

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

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

- Connect the hob to the mains.
- Check that the hob works.

The hob can now only be removed using a special tool.

Flush-fitted hobs

Installation notes

Flush fit hobs are only suitable for installation in natural stone (granite, marble), tiled or solid wood worktops. Certain models are suitable for building into glass worktops - please see advice under "Building-in dimensions". When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit hob.

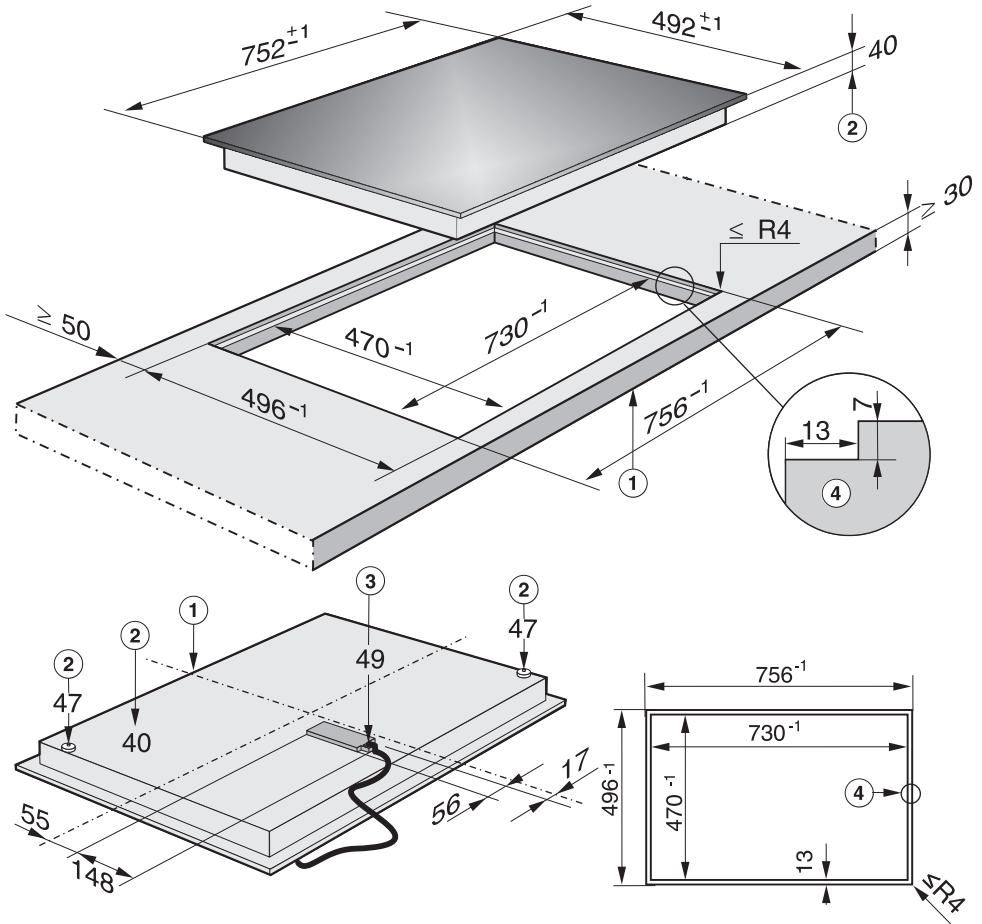
The internal width of the base unit must be at least as wide as the internal cut-out width for the hob (see "Building-in dimensions"). This is to ensure that the casing can be easily removed for maintenance. If the underside of the hob is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the hob to be lifted out of the cut-out should this be necessary.

The hob can be installed

- in a suitable cut-out in a natural stone worktop.
- in a suitable cut-out in a tiled or solid wood worktop or a glass worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Building-in dimensions

KM 5618



① Front

② Casing depth

③ Casing depth including mains connection box with mains connection cable, L = 1440 mm

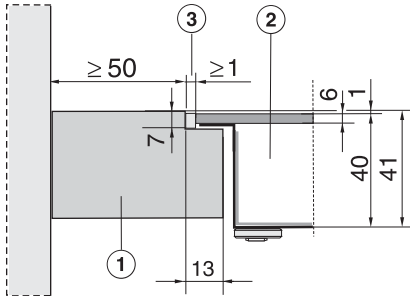
④ Stepped cut-out

Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

Flush-fitted hobs

Installation

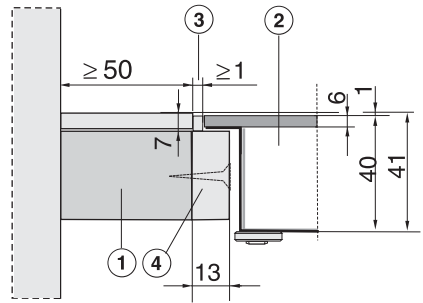
Natural stone worktops



- ① Worktop
- ② Hob
- ③ Gap

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 1 mm).

Solid wood, tiled and glass worktops



- ① Worktop
- ② Hob
- ③ Gap
- ④ Wooden frame 13 mm (to be provided on site)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of the gap ③ can vary (min. 1 mm).

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Solid wood, tiled and glass worktops: Fix the wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

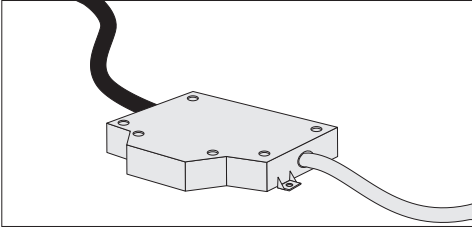
Installing the hob

- Feed the mains connection cable down through the cut-out.
- Centre the hob in the cut-out.
- Connect the hob to the mains.
- Check that the hob works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160°C.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone, and observe the sealant manufacturer's instructions.

Electrical connection

External mains connection box



The connection box can be installed:

- separately in the base unit underneath the hob,
- on a side wall of the base unit,
- on a wall behind the base unit,
- in an adjacent unit.

The connection box will be damaged by exposure to heat.

A minimum distance of 150 mm should be maintained between the connection box and the hob and any other heat source (e.g. a cooker, oven etc).

The connection box must not be positioned between the hob and any interim shelf underneath it.

 Danger of injury.

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

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

This hob must be connected to the mains electrical supply by a suitably qualified and competent person, in accordance with current local and national safety regulations (BS 7671 in the UK).

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

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

Residual current device


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

Separators

The appliance must be able to be disconnected from the mains on all poles by disconnecting devices. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. Disconnecting devices include overcurrent protection and circuit breakers.

Electrical connection

Disconnecting from the mains

 Danger of electric shock.
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers, type B or C: switch the on-off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.



Mains connection cable

The hob must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

See the data plate on the hob for the correct voltage and frequency.

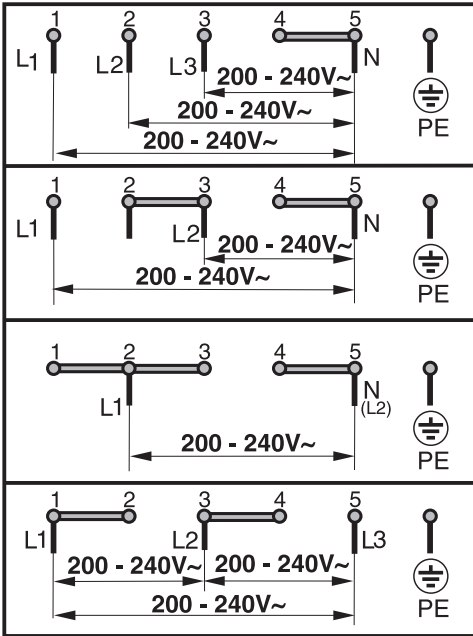
Connecting the mains cable

 Danger of electrical shock.
The mains connection cable must be fitted by a suitably qualified and competent person in accordance with current local and national safety regulations.
The wires in the mains cable are coloured in accordance with the following code:
Green/yellow = earth
Blue = neutral
Brown = live
The earth lead must be connected to the point marked .

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

The connection data is quoted on the data plate.

Wiring diagram



After sales service, data plate, guarantee

After sales service

In the event of any faults which you cannot easily remedy, please contact

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5600
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 180 mm 2. = Ø 145 mm 3. = Ø 210 mm 4. = Ø 145 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 193,7 Wh/kg 2. = 191,1 Wh/kg 3. = 188,0 Wh/kg 4. = 191,1 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	191,0 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5603
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 145 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 188,0 Wh/kg 2. = 191,1 Wh/kg 3. = 194,4 Wh/kg 4. = 191,1 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	191,2 Wh/kg

Product data sheets

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5604
Number of cooking zones and/or areas	3
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 145 / Ø 210 / Ø 270 mm 2. = Ø 180 mm 3. = Ø 145 mm 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 185,6 Wh/kg 2. = 193,7 Wh/kg 3. = 191,1 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	190,1 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5607
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 180 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 188,0 Wh/kg 2. = 191,1 Wh/kg 3. = 194,4 Wh/kg 4. = 193,7 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	191,8 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5613
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 145 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 188,0 Wh/kg 2. = 191,1 Wh/kg 3. = 194,4 Wh/kg 4. = 191,1 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	191,2 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5617
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 180 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	1. = 188,0 Wh/kg 2. = 191,1 Wh/kg 3. = 191,4 Wh/kg 4. = 193,7 Wh/kg
Energy consumption for the hob calculated per kg (EC _{electric hob})	191,8 Wh/kg

Product data sheets

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name / identifier	KM 5618
Number of cooking zones and/or areas	4
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 120 / Ø 210 mm 2. = Ø 145 mm 3. = Ø 170 / 170x265 mm 4. = Ø 180 mm 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$)	1. = 188,0 Wh/kg 2. = 191,1 Wh/kg 3. = 194,4 Wh/kg 4. = 193,7 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$)	191,8 Wh/kg

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KM 5600 / KM 5603 / KM 5604 / KM 5607 / KM 5612 / KM 5613 /
KM 5617 / KM 5618



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