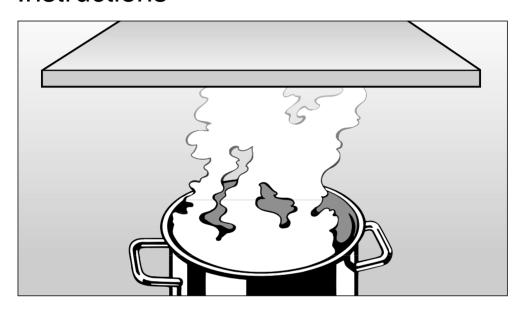


Operating and Installation Instructions



Ventilation System DA 270 U

To prevent accidents and machine damage, read these instructions



installation or use.



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Read these Operating Instructions carefully before installing or using the Ventilation System.

This appliance is intended for residential use only. Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the hood.

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

READ AND SAVE THESE INSTRUCTIONS

CAUTION

For General Ventilating Use Only. Do Not Use To Exhaust Hazardous Or Explosive Materials And Vapors.

- This appliance is designed to vent cooking smoke and odors only.
- Be certain your appliance is properly installed and grounded by a qualified technician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer can not be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.

Before connecting the appliance to the power supply make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult a qualified electrician if in doubt.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held responsible.

- This equipment is not designed for maritime use or for use in mobile installations such as caravans or aircraft. However, under certain conditions it may be possible for an installation in these applications. Please contact the nearest Miele dealer or the Technical Service Department with specific requirements.
- Before servicing or cleaning the unit, switch power off at the service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means can not be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Before discarding an old appliance, unplug it from the power supply and remove the power cord and any doors to prevent hazards.

Use

- Do not allow children to play with or operate the appliance or its controls. Supervise its use by the elderly or infirm.
- Be careful when preparing a flambé beneath the hood.
 Flames may be drawn up into the hood by the suction or grease filters may catch fire.
- Never operate gas burners without pots.
- Do not leave cooking surfaces unattended while in use.

 Overheated food, oil and grease can catch fire.
- Do not use the hood without the grease filters in place.
- Clean the grease filters regularly. Dirty filters are a fire hazard.
- Do not use a steam cleaner to clean the hood. Steam could penetrate electrical components and cause a short circuit.
- In areas subject to infestation by cockroaches or other pest, keep the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other pest will not be covered under warranty.
- Always turn on the hood when using the cooktop to prevent damage from condensation.

- Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers may ignite. Heat oils slowly on low or medium settings.
- Always turn the hood "ON" when cooking at high heat or when cooking flaming foods.
- Clean ventilating fans frequently.
 Grease should not be allowed to accumulate on the fan or filter.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.

- SMOTHER FLAMES with a close fitting lid, cookie sheet, or metal tray, then turn off the burner.

 BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN You may be burned.
- **DO NOT USE WATER**, including wet dishcloths or towels a violent steam explosion will result.
- Use an extinguisher **ONLY** if:
- You know you have a Class ABC extinguisher, and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit.

Installation

↑ WARNING To reduce the risk of fire, only use metal ductwork.

When installing the hood, follow the recommended minimum safety distances between a Miele cooktop and the hood:

- 22" (55 cm) above electric cooktops,
- 26" (65 cm) above gas cooktops,
- 26" (65 cm) above an open grill.

If local building codes require a greater safety distance, follow their requirement.

For non-Miele cooking appliances maintain the safety distances recommended by the appliance manufacturer in their instructions. If there is more than one appliance beneath the hood and they have different minimum safety distances always select the greater distance.

Be careful not to damage hidden electrical wiring or plumbing when cutting or drilling into the wall or ceiling.

Do not use an extension cord to connect the appliance to electricity. Extension cords do not guarantee the required safety of the appliance, (e.g. danger of overheating).

Do not install this hood over cooktops burning solid fuel.

Any fittings, sealant, or materials used to install the ductwork must be made of approved non-flammable materials.

Never connect an exhaust hood to an active chimney, dryer vent, vent flue, or room ventilating ductwork. Seek professional advice before connecting an exhaust hood vent to an existing, inactive chimney or vent flue.

Ducted fans must always be vented outdoors.

Make sure that the airflow in the room is sufficient for combustion and exhausting of all non-electric heating appliances (water heaters, gas cooktops, gas ovens, etc.), otherwise backdrafts may occur. Follow the heating manufacturer's guidelines and safety standards or those published by the National Fire Protection Association (NFPA), or the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE). If in doubt, consult an experienced professional.

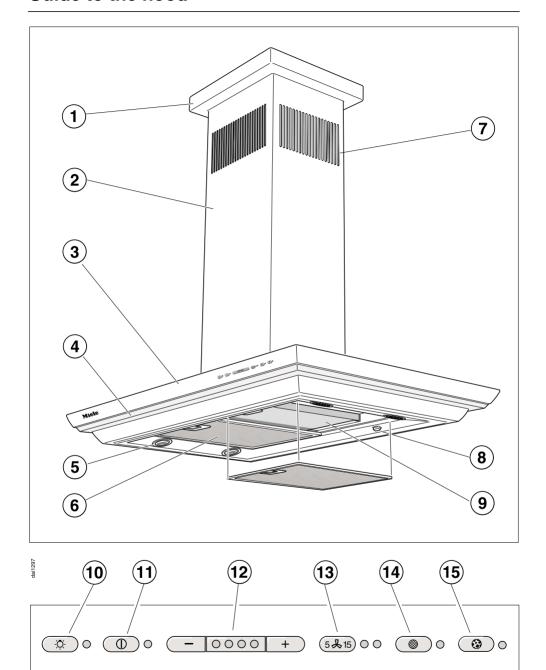
Functional description

This hood ventilates by recirculating the room air.

Air is drawn through the grease filters and active charcoal filters. The cleaned air is then recirculated back into the kitchen through a vent in the hood's chimney.

Before using the hood in recirculation mode, ensure that the active charcoal filters are in place, see "Cleaning and Care".

Guide to the hood



Guide to the hood

- 1 Cover plate
- 2 Chimney
- 3 Canopy
- 4 Indirect lighting
- **5** Overhead lighting
- 6 Grease filter
- Vent
- Indirect lighting switch
- 9 Active charcoal filter
- 10 Light button

The button turns the light on and off and also dims the light.

- 11 On/Off button
- 12 Fan power selection
- 13 Delayed shut down

This button activates the Delayed Shut Down feature. The fan can be set to turn off automatically after either 5 or 15 minutes.

14 Grease filter button

The indicator next to the grease filter button lights when the grease filters need to be cleaned.

The button is also used:

- to reset the grease filter timer after cleaning the grease filters (see "Cleaning and Care").
- to show how long the grease filters have been in use (see "Operation / Filter timers").
- to change the number of hours counted by the grease filter timer (see "Operation / Reprogramming the filter timers").

15 active charcoal filter button

The indicator next to the active charcoal filter button lights when the active charcoal filters need to be cleaned.

The button is also used:

- to reset the active charcoal filter timer after changing the filters (see "Cleaning and Care").
- to show how long the active charcoal filters have been in use (see "Operation / Filter timers").
- to change the number of hours counted by the active charcoal filter timer (see "Operation / Reprogramming the filter timers").

Operation

Turning on the fan



■ Press the On/Off button.

The fan runs at power level "II". The indicator lights.

Selecting the power level



■ Use the • buttons to select the desired power level.

= increases the fan speed

= decreases the fan speed

Level "1" to "3" (green indicators) are usually sufficient for normal cooking.

Intensive setting

Level "4" (yellow indicator) should be used for a short period when frying or cooking food with a strong aroma.

Fan performance

The maximum air flow capacity is 625 cfm. Factors such as narrow duct diameter and bends will affect this value.

Level 1 operates at 40% capacity Level 2 operates at 60% capacity Level 3 operates at 80% capacity Level 4 operates at 100% capacity

Delayed Shut Down

If odors or smoke remain in the kitchen after cooking has been completed, the Delayed Shut Down feature can be selected to allow the hood to continue running for either 5 or 15 minutes.

■ Press the Delayed Shut Down button while the fan is still running:



Press once = 5 minute delay (left indicator lights)

Press twice = 15 minute delay (left indicator lights)

To cancel the Delayed Shut Down feature press the button again.

Turning off the fan



Press the On/Off button to turn off the fan.

The indicator goes out.

Automatic Safety Shut Off

The fan will turn off automatically 10 hours after the last button was activated. The lighting however will remain on.

■ Press the On/Off button to turn the fan back on again.

Turning the lighting on/off

The overhead lighting can be turned on and off independently of the fan.



■ Press the light button **briefly** to turn on the lighting.

The light button indicator illuminates.

■ Press the light button **briefly** again to turn off the lighting.

The light button indicator will go out.

Dimming the lighting

The brightness of the lighting can be adjusted.

- While the lighting is turned on, press the light button.
 The lighting will dim until the button is released.
- If the button is pressed again, the lighting will brighten until the button is released.

If the button is pressed continuously, the light will cycle between bright and dark. Press the light button again to turn off the lighting.

Indirect lighting



■ Press the indirect lighting switch to "I".

The indirect lighting can be turned on when the main power switch is off.

Operation

Filter timers

Grease filter timer



A timer monitors the hours of fan operation. The indicator for the grease filter will light after 30 hours of operation. The grease filters must then be cleaned.

After the grease filters have been cleaned and put in place, the grease filter timer must be reset.

■ To do this, press the grease filter button for 3 seconds.

The indicator will go out.

Active charcoal filter

Recirculation mode:

The timer for the active charcoal filters is not preset. Please program this timer, see "Operation/Reprogramming the active charcoal filter timer".

The active charcoal filter indicator will light once the selected time has elapsed. The active charcoal filters must then be replaced and the active charcoal filter timer reset.



To do this, press and hold the active charcoal filter button until the indicator goes out.

Checking the filter timers

To check the percentage of time already used:



■ Press the On/Off button to turn the fan on





■ Press the grease filter or active charcoal filter button.



The number of flashing indicators show the percentage of programmed hours that have been used

1 indicator = less than 25%

2 indicators = less than 50 %

3 indicators = less than 75 %

4 indicators = less than 100 %

This information will remain stored in memory in the event of a power failure.

Reprogramming the timers

The grease filter timer is preset to 30 hours. This time can be lengthened or shortened to 20, 30, 40 or 50 hours.

- A time of 20 hours should be programmed in kitchens with frequent pan or deep frying.
- A time of 20 hours should also be programmed if the kitchen is only used occasionally. Otherwise grease which has accumulated over a long period of time will harden on the filters making cleaning more difficult.

Reprogramming the grease filter timer

The grease filter timer is preset to 30 hours. This time can be lengthened or shortened to 20, 30, 40 or 50 hours.



■ Press the On/Off button to turn off the fan.



Press the Delayed Shut Down and the grease filter buttons at the same time. The indicator for the grease filter and one of the (I) indicators will flash.



The lit ••• indicator shows the programmed time:

1st indicator from the left = 20 hours 2nd indicator from the left = 30 hours 3rd indicator from the left = 40 hours 4th indicator from the left = 50 hours

■ Use the • or • button to select the desired time.



■ Store the selection by pressing the grease filter button.

If the procedure is not stored within 4 minutes of programming, the hood will automatically default to the "old" data.

Operation

Reprogramming the active charcoal filter timer

The active charcoal filter can only be used in recirculation mode and can not be used to exhaust fumes.

The active charcoal filter timer is **not preset**.

Before using the hood in recirculation mode, the active charcoal filter timer must be programmed.



■ Press the On/Off button to turn off the fan.



■ Press the Delayed Shut Down and active charcoal filter buttons at the same time

The indicator for the active charcoal filter and one of the — indicators will flash.



The lit •• indicator shows the programmed time:

1st indicator from the left = 20 hours 2nd indicator from the left = 30 hours 3rd indicator from the left = 40 hours 4th indicator from the left = 50 hours

■ Use the •• button to select the desired time.



■ Store the selection by pressing the active charcoal filter button.

If the procedure is not stored within 4 minutes of programming, the hood will automatically default to the "old" data.

Before cleaning or servicing the hood, disconnect it from the power supply by either removing the fuse, unplugging it from the outlet or manually "tripping" the circuit breaker

Cleaning the casing

Never use abrasive cleaners, scouring pads, steel wool or caustic (oven) cleaners on the hood. They will damage the surface.

- All external surfces and controls can be cleaned with warm water and liquid dish soap applied with a soft sponge.
- Wipe dry using a soft cloth.

Do not use too much water when cleaning the controls. Water could penetrate into the electronics and cause damage.

Glass surfaces can be cleaned using glass cleaner.

Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can be applied.

Stainless steel colored controls

These controls may become discolored or damaged if not cleaned regularly.

Do not use a stainless steel cleaner on these controls.

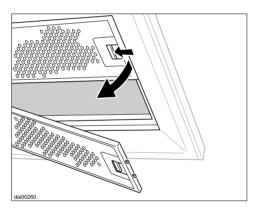
Grease filter

The reusable metal grease filter removes solid particles from the vented kitchen air (grease, dust, etc).



The grease filters should be cleaned every 3 - 4 weeks or whenever the grease filter indicator lights.

A dirty filter is a fire hazard.



- To remove the grease filters press the locking clips in towards the middle of the filter while supporting the filter so it does not fall on to the cooktop.
- Hold the grease filter at the handle and lower it out of place.

- Clean the filters
 - by hand: use a scrub brush in warm water with a mild detergent.
 - in a dishwasher: Place the grease filters vertically in the lower basket, making sure that the spray arm is not blocked.

Depending on the detergent, cleaning the grease filters in a dishwasher may cause permanent discoloration of the filter surface. Performance of the filter will not be affected by this discoloration.

- After cleaning, the filters can be placed on a towel to air dry.
- While the filters are removed, clean any dirt or grease from the filter casing to prevent the risk of fire.

When putting the grease filters back make sure that the locking clips are visible facing the cooking surface.

If the filters are incorrectly installed, insert a small screwdriver into the slit along its edge to disengage it from the casing.

- After returning the grease filters, press the grease filter button for 3 seconds to reset the timer. The indicator light will go out.
- If the grease filters are cleaned before the grease filter timer has reached its maximum, the grease filter button should be pressed for 6 seconds to reset the counter to zero.

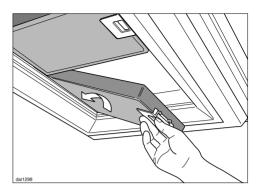
Active charcoal filters

The recirculation mode requires two active charcoal filters in addition to the grease filters. The active charcoal filters are designed to absorb cooking odors. The active charcoal filters will be placed in the canopy above the grease filters.

Replacement active charcoal filters (part # 03 284 680) can be ordered from the Miele Technical Service Department.

USA 1-800-999-1360 CDN 1-800-565-6435

■ The grease filters must be removed to access the active charcoal filters (see "Cleaning and Care / Grease filters").



■ Insert the active charcoal filter.

Before using:

Program the active charcoal filter timer, see "Operation/Reprogramming the active charcoal filter timer".



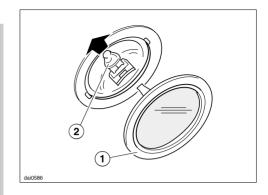
Replace the active charcoal filters when the **active charcoal filter indicator** lights. Replace the filters at least every 6 months or when they no longer absorb odors efficiently.

- After replacing the active charcoal filters, press and hold the active charcoal filter button for 3 seconds to reset the timer.
 - The indicator light will go out.
- If the active charcoal filters are replaced before the timer has reached its maximum, the active charcoal filter button should be pressed for 6 seconds to reset the counter to zero.

Changing the light bulb

Before changing the light bulbs, disconnect the hood from the power supply by either removing the fuse, unplugging it, or manually "tripping" the circuit breaker

When in use halogen bulbs become extremely hot, and they can burn your hands. Do not attempt to change the bulbs until they have had sufficient time to cool. Do not touch the bulb surface. Fingerprints or body oils deposited on the bulb will decrease the life of the bulb. Please follow the manufacturer's instructions.



- To change the halogen bulb first remove the lamp cover, ①.
- Pull the bulb, ②, out of its socket and replace it with a new one.
- Return the lamp cover, ①.

Never use the lighting without the lamp cover, ①, in place. The glass is specially made to filter harmful light rays.

In the event of a fault which you can not correct yourself please contact:

- Your Miele Dealer

or

 The Miele Technical Service Department

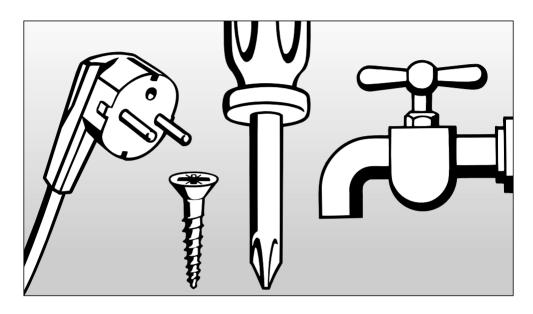
USA 1-800-999-1360

techserv@mieleusa.com

CDN 1-800-565-6435 service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate which is visible when the grease filter is removed.





Installation Instructions

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Caring for the environment

Disposal of packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please recycle.

To prevent suffocation of children, ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of their reach.

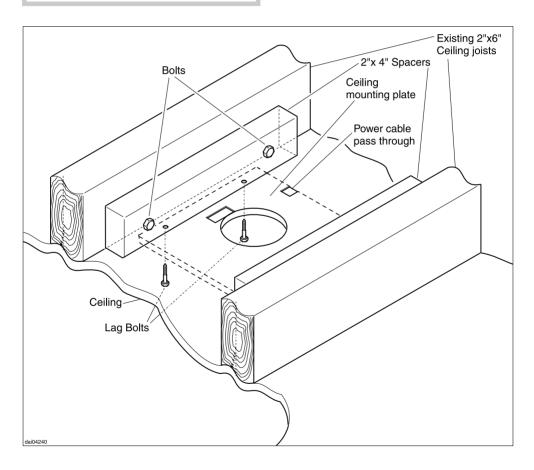
Disposal of an old appliance

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old hood, unplug it from the outlet and cut off its power cord to prevent hazards.

Structural support

The ceiling mounting plate will support the weight of the hood. This ceiling plate must be attached to rigid structural framing that is supported in its entirety by the ceiling joists, or to the ceiling joists directly. Do not attach the plate directly to the ceiling by using anchors, mollies or toggle bolts.



Electrical data

All electrical work should be performed by a qualified electrician in strict accordance with national and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer can not be held responsible for unauthorized work. Ensure that power to the appliance is OFF while installation or repair work is performed.

Verify that the voltage, load and circuit rating information found on the data plate (located behind the grease filters), match the household electrical supply before installing the hood.

If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or call Miele's Technical Service Department.

USA 1-800-999-1360 CDN 1-800-565-6435

WARNING: THIS APPLIANCE MUST BE GROUNDED

Important

The hood must be hard wired accordingly:

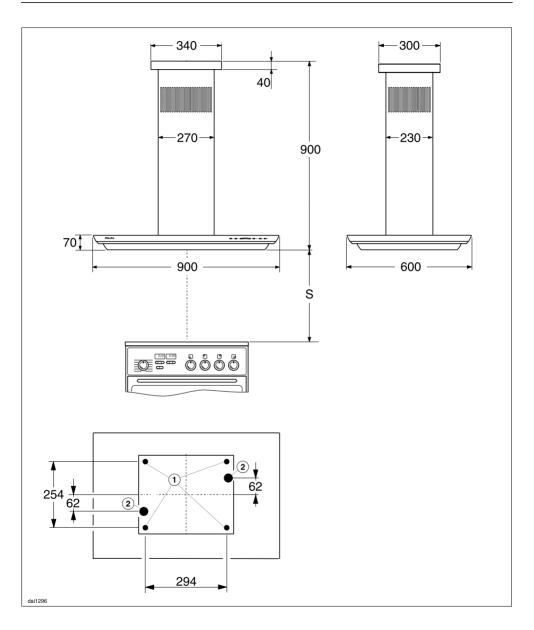
Black/Red wire:... connect to L1 (live)

White wire: connect to N (neutral)

Green wire: . . connect to GND (ground)

Maximum load45	50 W
Overhead lighting 4 x 2 andirect lighting 2 x 1	
oltage	20 V
requency 6	0 Hz
Circuit rating	15 A

Appliance dimensions



- ① Mounting bolt holes; screws 8 mm diameter
- ② Cut out power cord

Do not install this exhaust hood over cooktops burning solid fuel.

When installing the hood, make sure that the following **minimum safety distances (S)** between the top of a Miele cooking surface and the bottom of the hood is:

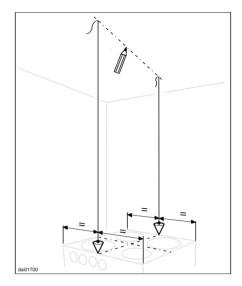
- 22" (55 cm) above electric cooktops
- 26" (65 cm) above gas cooktops
- 26" (65 cm) above an open grill

For non-Miele cooking appliances maintain the safety distances recommended by the cooktop manufacturer in their installation and operating instructions.

If there is more than one appliance beneath the hood and they have different minimum safety distances always select the greater distance.

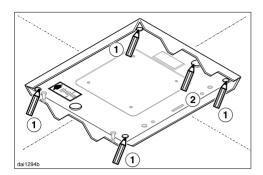
See "Important Safety Instructions" for further information.

26" (65 cm) is recommended for all installations to allow for optimum work space under the hood.

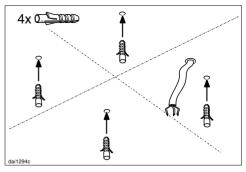


- Make a line on the ceiling starting from the rear center of the cooktop towards the front center. Make a second intersecting line 8 ¹¹/₁₆" (22 cm) from the rear.
- Cut a 7 ¹/₂" (190 mm) hole in the ceiling for the exhaust duct to pass through. The exhaust connection has a 6" (150 mm) diameter.

Installation

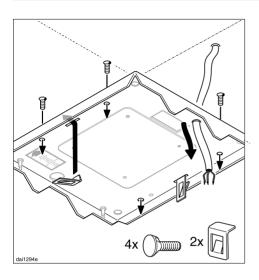


- Hold the mounting plate up to the ceiling so that the orange arrow faces the front of the hood and aligns with the line drawn on the ceiling.
- Mark the position of the four mounting bolts ① for securing the mounting plate and determining the position of the hole the power cord ② will pass through. Select the hole providing the shortest route for the power cable ② to reach the power terminal located at the top of the hood's chimney.



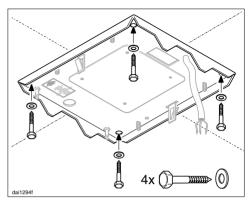
■ Drill four ³/₈" (10 mm) holes in the ceiling.

The S10 wall anchors included in the packaging are not for use in USA/CDN. Be certain that the ceiling is stable enough to support the hood.



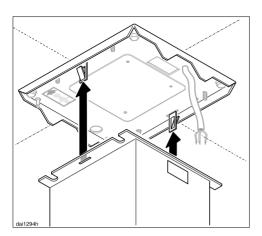
- Insert the short edge of the two spring clips into their slots from below and pivot them 90° so that the tab faces the center of the mounting plate.
- Pull the power cord through the mounting plate.
- Insert the four countersunk screws M 6 x 20 into the recessed holes from above.

Tape the screws from above to prevent them from being pushed upwards when the nuts are tightened.



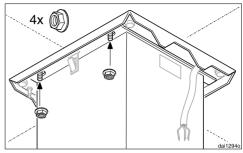
■ Screw the mounting plate through the ceiling and into the structural framing using 8 x 60 lag bolts and washers.

Once tight, make sure that the mounting plate can safely support the weight of the hood.



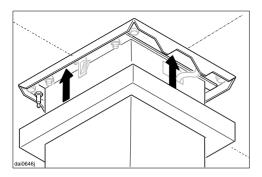
■ Using at least two people, lift the hood and guide the spring clips through their respective slots in the flange at the top of the chimney.

Make sure they click into place and that the hood is hanging securely from the spring clips before allowing them to carry the weight.

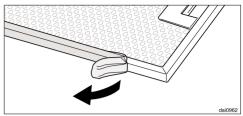


- Bolt the flange firmly to the ceiling using the four M6 nuts.
- Shorten the power cable as much as possible and attach it to the terminal block inside the chimney. See "Electrical data".

Before connecting the appliance read the "Important Safety Instructions" and "Electrical data" sections.



■ Finally, being careful not to scratch the chimney, push the cover plate upwards until the spring fixing clips click into place. If installed correctly, the cover should be secure and flush against the ceiling.



- Before using the appliance remove the grease filter and remove the protective film from the filter frame.
- Insert the active charcoal filters and set the active charcoal filter timer (see "Cleaning and Care").
- Insert the grease filters.



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