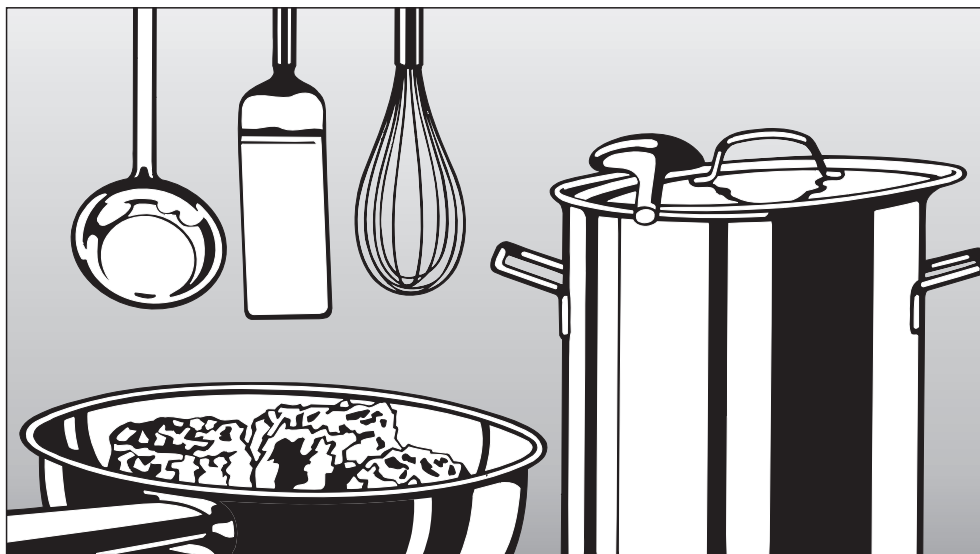


Operating Instructions



Gas Cooktop KM 320



en - US, CA

To prevent accidents and machine damage,
read the Operating Manual
before installation or use.

M.-Nr. 05 403 541

WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**
(In Massachusetts a licensed plumber / gas fitter)
- **Note to the installer:**
Please leave this instruction book with the consumer for the local electrical / gas inspector's use.

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IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your gas appliance follow basic safety precautions including the following:

► Read all instructions before using for the first time.

► 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 cannot be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system.

► Install the appliance so that the power cord or gas piping does not come into contact with any portion of the cooktop which may become hot during use.

► Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.

► Before servicing, turn off the gas valve and disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

► This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.

► After connecting the appliance test for leaks according to the installation instructions.

► If there is any doubt concerning installation contact Miele's Technical Service Department.

(USA) 1-800-999-1360
techserv@mieleusa.com

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

IMPORTANT SAFETY INSTRUCTIONS

Correct usage

- ▶ Do not operate the cooktop until it is properly installed in the countertop.
- ▶ This appliance is intended for residential cooking only.
- ▶ Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the cooktop.
- ▶ Take care that drafts do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- ▶ Never use the cooktop to warm the room.
- ▶ Install the cooktop in a room that has sufficient ventilation.
- ▶ This appliance must not be operated outdoors.
- ▶ Do not use aluminum foil to line any part of the cooktop.
- ▶ For proper lighting and performance of the burners, keep the igniters clean and dry.
- ▶ Make sure all components of the gas burners are assembled correctly before using the cooktop.
- ▶ Ensure that any burners in use are always covered with a pan.

▶ Do not use pans with too large of a bottom diameter. Using larger pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.

▶ For safety and stability, do not use pans with a bottom diameter smaller than the grate.

▶ Only certain types of glass / ceramic or other glazed cookware are suitable for use on a cooktop without breaking due to a sudden temperature change.

▶ Do not store aerosols, combustibles and / or any other easily flammable materials underneath or adjacent to the cooktop.

Protection from damage

▶ Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

▶ Spills containing salt or sugar should be removed immediately.

▶ Do not drop anything on the ceramic surface of the appliance. Although the ceramic glass is shock and scratch resistant, it is not shock or scratch proof.

IMPORTANT SAFETY INSTRUCTIONS

Personal safety

► The burners become very hot when in use. Make sure that no one comes in contact with them.

► Do not store toys or items of interest to children in cabinets above or behind the cooktop. Children climbing onto the cooktop to reach these items may become seriously injured.

► Do not leave children unattended in an area where the appliance is in use.

► Do not allow children to operate or play with the cooktop. Keep all pans out of the reach of children.

► Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot burners. Do not use towels or other bulky items near the appliance.

► Be aware of loose fitting or hanging clothing while operating the cooktop, they present a fire hazard.

► Do not heat unopened food containers. Built-up pressure may cause the container to burst and result in injury.

► Do not store items on the cooktop when not in use.

► Do not let cooking grease or other flammable materials accumulate on the appliance.

► Do not leave the cooktop unattended while in use. Overheated food can ignite.

► Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.

► Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.

► For safety reasons the flame should be adjusted to be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can climb the sides of the pan.

► Only use cooking utensils suitable for cooktop use.

► Always position pan handles and utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop.

► If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of heat-resistant material.

IMPORTANT SAFETY INSTRUCTIONS

Damage to the appliance

► In the event of damage or a defect, turn off the appliance immediately. Turn off the gas shut off valve, and disconnect completely from the electrical supply. Contact the Miele Technical Service Department. Do not use the appliance until it has been repaired.

Ensure power is not supplied to the appliance while repair work is carried out.

► Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

► Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstance should the outer casing of the appliance be opened.

► While the appliance is under warranty, repairs should only be performed by a Miele authorized service technician. Otherwise the warranty is void.

Further safety notes

► When using a portable appliance near the cooktop, make sure that the power cord does not come in contact with the cooktop.

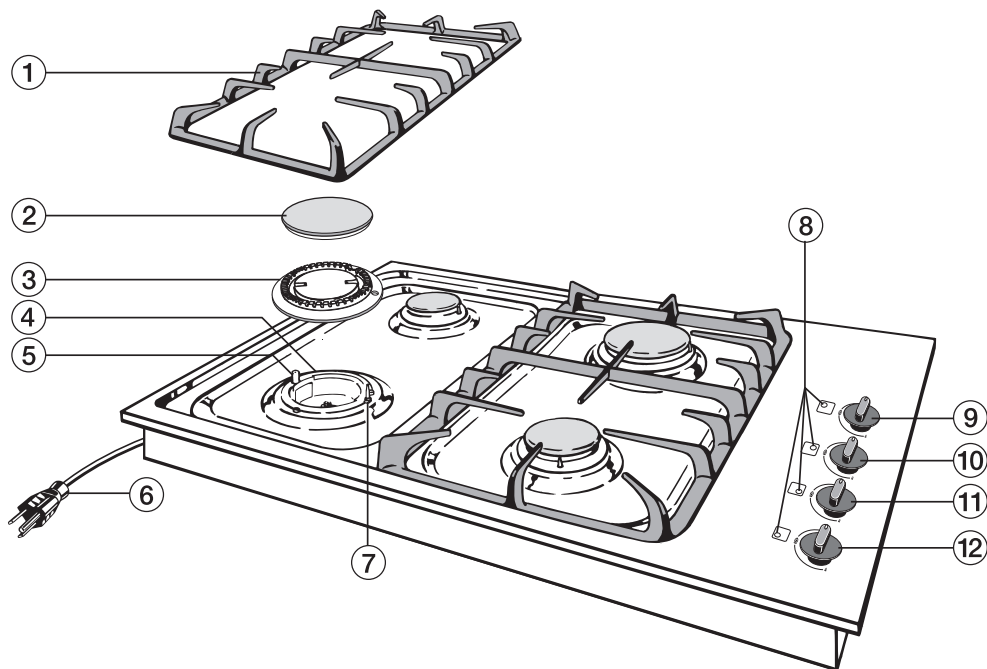
► Do not use containers made of plastic or aluminum. They melt at high temperatures.

► Do not heat empty pots or pans, this may cause damage.

► Before discarding an old appliance, disconnect it from the gas and electrical supply and cut off the power cord to prevent it from becoming a hazard.

SAVE THESE INSTRUCTIONS

Guide to the cooktop



- ① Grate
- ② Burner cap
- ③ Burner
- ④ Burner base
- ⑤ Ignitor
- ⑥ Power cord
- ⑦ Ignition safety control
- ⑧ Burner indicators

Control Knobs:

- ⑨ left rear
- ⑩ right rear
- ⑪ right front
- ⑫ left front

Cleaning the cooktop

Before using for the first time clean the appliance as follows:

- Wash the removable parts of the gas burner in a mild solution of warm water and liquid dish soap.
- Wipe dry and reassemble them in the proper order (see the "Cleaning and Care" section).
- Wipe the cooktop surface with a damp cloth and dry thoroughly.

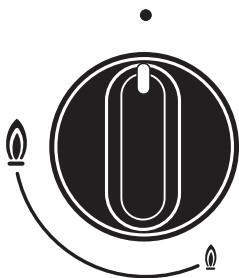
Metal components have a protective coating which may give off a slight odor the first time your new appliance is heated.

The harmless odor will dissipate after a short time and does not indicate a faulty connection or appliance defect.

Using the cooktop

Turning on and off

The control knobs are used to turn the burners on and to regulate the strength of the flames.



- Cooktop is turned off

🔥 Highest flame

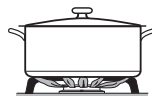
🔥 Lowest flame

Turning on

- To turn on the burner, press the control knob down and turn it counterclockwise to the large flame symbol. The ignitor will click and ignite the gas.
- When the flame appears, keep the control knob pressed in for 8-10 seconds to allow the Ignition Safety Control to reach operating temperature and release it.

If the flame goes out, repeat the above procedure, keeping the control knob pressed in for a few extra seconds.

- Adjust the knob to the desired setting.



Since the outer portion of the flame is much hotter than the center, the flame should be set so that its tips do not extend beyond the sides of the pan. Flame tips which extend beyond the sides of the pan are hazardous.

Turning off

- Turn the knob clockwise to "●".

This stops the flow of gas and turns off the burner.

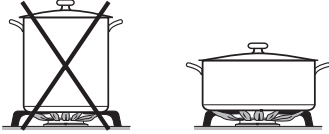
The knob must only be turned left to turn the appliance on and right to turn it off.

If the knob is turned:

- on without pressing it down first,
 - clockwise past the 12 o'clock position, or
 - counterclockwise past the smallest flame symbol,
- parts of the cooktop may be damaged. The manufacturer cannot be held responsible for these damages.

Pan size

- Set the cooktop to a high flame when using a large diameter pan and low flame when using a small diameter pan.



- Generally, wide / shallow pans will heat up quicker and cook more evenly than narrow / tall ones.
- Using oversized pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.
- Do not use small pans with high flame settings, the flame may climb the sides of the pan.
- Pots with a smaller diameter than the grate and pots that do not sit securely (without wobbling) are hazardous and should not be used.

Suitable pans

Any heat resistant pan can be used on a gas burner.

Unlike pans used on an electric cooktop, the bases do not need to be even for good results.

Thick pan bases will give more even results, hot spots are reduced due to better heat distribution.

Thin pan bases will conduct the heat faster but not as evenly as thick pan bases. Stir the food frequently to prevent burning.

Using the cooktop

Safety feature

This gas cooktop incorporates an Ignition Safety Control which stops the supply of gas if the flame goes out.

- To reignite the burners, turn the control knob clockwise to "●", then follow the procedures outlined in "Turning on and off".

This safety feature is not operated by electricity, it will be active even if the appliance is in use during a power failure.

Using the cooktop during a power failure

If there is an interruption to the electrical supply, the gas can be ignited using a match.

- Press down on the desired control knob and turn it counterclockwise to the large flame symbol.
- While holding down the knob, light the gas at the burner with a match.
- When the flame appears, keep the control knob pressed in for 8 - 10 seconds to allow the Ignition Safety Control to reach operating temperature.

Do not use a steam cleaner to clean this cooktop. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

Do not use any sharp pointed objects which could damage the seal between the frame and the countertop.

Never use scouring agents, pads, abrasive cleaning agents, or strong cleaners e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

Keep the ignitor in the burner dry. If it gets wet it will not spark.

Dry your cooktop thoroughly after cleaning it to prevent lime deposits.

Spills of liquids or food containing salt or sugar should be removed immediately.

Cooktop

- Let your appliance cool down to a safe temperature and remove the grates.
- Clean the grates, cooktop and knobs with a sponge and a mild solution of warm water and liquid dish soap.
- Soak baked or hardened spills.
- Dry the cooktop and grates thoroughly after cleaning.
- Use a non-abrasive cleaner for the stainless steel surface of the cooktop. Apply with an even pressure following the direction of the "grain".

Cleaning and care

Burner

The burners can be dismantled and cleaned when cool.

Dismantling and cleaning

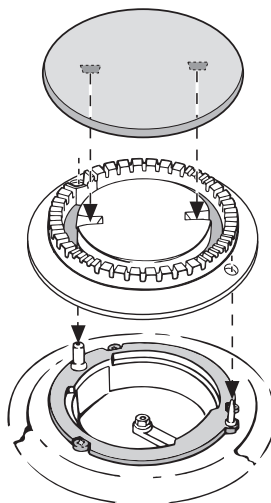
- Remove the burner parts and wash them in a solution of hot water and liquid dish soap.
- Dry them thoroughly. Make sure that the flame holes are clean and completely dry.

The shiny surfaces of the burner caps will dull with time and usage. This is normal and will not affect the operation of the cooktop.

- Clean the burner base, ignitor and Ignition Safety Control with a damp cloth and then dry with a soft cloth.

The ignitor must be thoroughly dry, or it will not spark.

Reassembling the burner



Be careful not to mix up the parts. Make sure that all the locating tabs and notches align exactly.

- Place the burner head onto the burner base so that the Ignition Safety Control and ignitor extend through their respective holes.
- Return the burner cap.
- Return the grate.

All repairs should be performed by a trained technician in strict accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

Some minor problems can be resolved as follows:

What to do if ...

... the burners do not ignite after several attempts?

Check if:

- the burners are assembled correctly.
- the gas valve is open.
- the burners are dry and clean.
- the flame holes in the burners are clean and unblocked.
- the ignitors are wet.
- the cooktop is plugged in and that the circuit breaker has not tripped. If lack of power is the problem, the cooktop can be lit with a match. See "Using the cooktop during a power failure".

... the flame goes out after being lit?

- Check whether the burners are assembled correctly.
- Make sure the gas holes in the burner ring are clean and open.

... the ignitor no longer works?

- Check if there is food residue between the ignitor and the burner.
- Make sure the ignitor is dry.

... the flame appears different than usual?

- Check whether the burners are assembled correctly.

After sales service

In the event of a fault which you cannot correct, contact the Miele Technical Service Department:

USA 1-800-999-1360
techserv@mieleusa.com

CDN/F 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.

Adhere data plate sticker here:



Help protect our environment

Disposal of packing materials

The cardboard box and packing materials are environmentally friendly for disposal. Please recycle.

Disposal of an old appliance

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

Before discarding an old appliance, disconnect it from the gas and electrical supply and cut off the power cord to prevent it from becoming a hazard.

**When contacting the Technical Service,
please quote the model and serial number
of your appliance.**



Miele, Inc.

National Headquarters

9 Independence Way

Princeton, NJ 08540

Phone: 800-843-7231

609-419-9898

Fax: 609-419-4298

www.miele.com

Technical Service & Support Nationwide

Phone: 800-999-1360

Fax: 888-586-8056

Miele Limited

Headquarters and Showroom

161 Four Valley Drive

Vaughan, ON L4K 4V8

Phone: 800-643-5381

905-660-9936

Fax: 905-532-2290

www.miele.ca

info@miele.ca (general enquiries)

professional@miele.ca (commercial
enquiries)

MieleCare National Service

Phone: 800-565-6435

905-532-2272

Fax: 905-532-2292

service@miele.ca (technical enquiries)