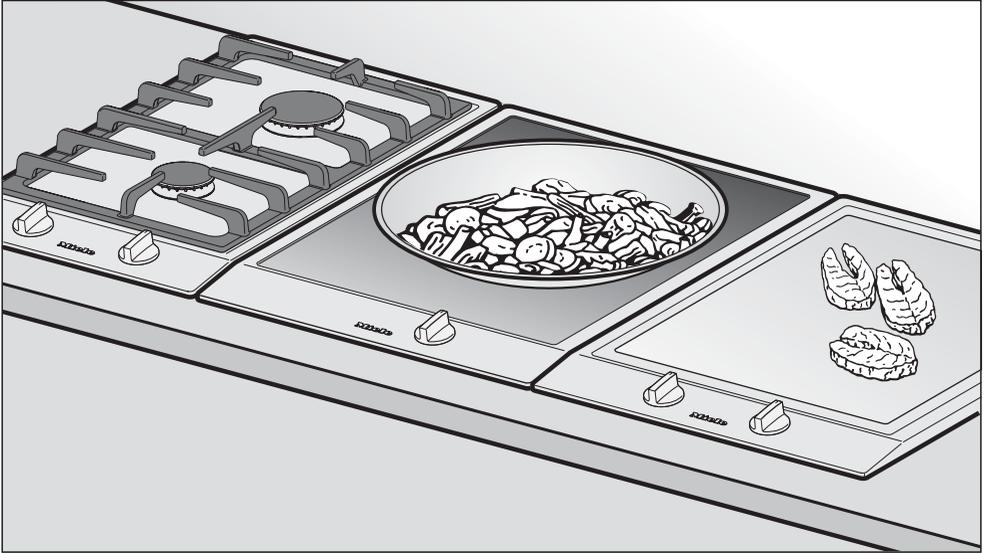


Operating and installation instructions



Open barbeque grill CS 1312 CS 1322

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.

en - GB

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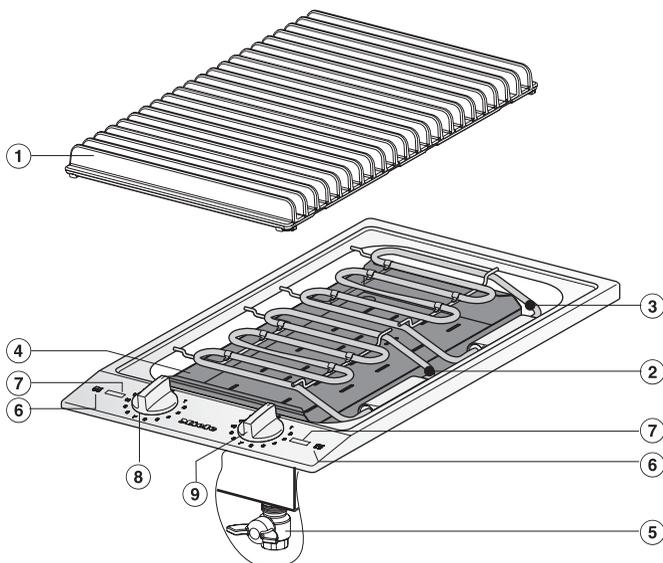
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Guide to the appliance

CS 1312



- ① Grill rack
- ② Front heating element
- ③ Rear heating element
- ④ Lava rock container
- ⑤ Drain tap
- ⑥ Symbols to indicate which heating element the control is for
- ⑦ Display

Controls for the heating elements:

- ⑧ Front
- ⑨ Rear

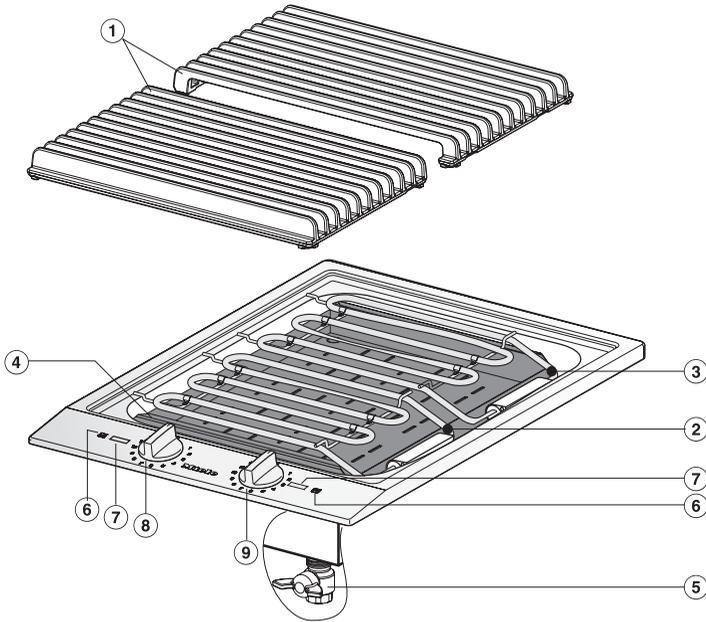
Display



⑩

⑩ In-operation indicator

CS 1322

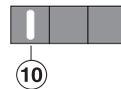


- ① Grill racks
- ② Front heating element
- ③ Rear heating element
- ④ Lava rock container
- ⑤ Drain tap
- ⑥ Symbols to indicate which heating element the control is for
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Controls for the heating elements:

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- ⑨ Rear

Display



- ⑩ In-operation indicator

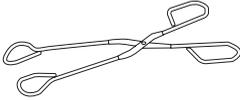
Guide to the appliance

Accessories supplied

Additional accessories can be ordered at extra cost. See "Optional accessories" for further details on ordering.

Lava rocks

Tongs



Brush



Warning and Safety instructions

This appliance complies with all current local and national safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, 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.

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

Warning and Safety instructions

Correct application

▶ This grill is not designed for commercial use. It is intended for use in domestic households and for similar working and residential environments such as:

- Shops
- Offices and showrooms

and by residents in establishments such as:

- Hostels and guest houses.

▶ The grill 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. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ The grill is not intended for outdoor use.

▶ The grill can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

- ▶ The grill is not a toy! To prevent the risk of injury, do not let children play with the appliance or its controls.
- ▶ Children under 8 years of age must be kept away from the grill unless they are constantly supervised.
- ▶ Children 8 years and older may use the grill only if they have been shown how to use it in a safe way and understand the hazards involved.
- ▶ The grill gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Do not store anything which might arouse a child's interest in storage areas above or next to the grill. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.
- ▶ Ensure that children cannot reach the drain tap where hot liquid could be drained out.
- ▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Warning and Safety instructions

Technical safety

- ▶ Before installation, check the grill for visible signs of damage. Do not install and use a damaged appliance. It could be dangerous.
- ▶ The electrical safety of the grill can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- ▶ Before connecting the grill to the mains electricity supply, make sure that the data quoted on the data plate match the household mains supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.
- ▶ For safety reasons, the grill may only be used after it has been built in.
- ▶ Do not open the casing of the grill. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

- ▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
- ▶ During installation, maintenance and repair work, the grill must be disconnected from the mains electricity supply.
- ▶ While the grill is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is invalidated.
- ▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.
- ▶ The grill is not intended for use with an external timer switch or a remote control system.

Warning and Safety instructions

- ▶ Do not connect the grill to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ The grill may be connected via a fused plug and switched socket. If you wish to connect it to a fused spur connection, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Miele cannot be held liable for damage caused by incorrect installation or connection.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

- ▶ The grill gets hot when in use and remains hot for quite a while after being switched off.
Caution: Danger of burning.
- ▶ Do not leave the grill unattended whilst it is in use. Overheated oil or residues of food or fat on the lava rocks could flare up and cause a fire.

Warning and Safety instructions

- ▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Do not use the grill to heat up the room, and never switch it on with the heating element in the raised position. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.
- ▶ Use heat-resistant pot holders or gloves when using the grill. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ Do not use the grill as a resting place for anything. When it is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the appliance could also melt or catch fire. Switch the appliance off after use.
- ▶ Do not flambé on the open grill. Fire hazard.

Warning and Safety instructions

- ▶ Where several appliances are installed side by side
Do not place hot pots or pans on the cover strip as this can damage the seal.
- ▶ Do not cover the grill, e. g. with a cover plates, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if it is still warm.
- ▶ When grilling or keeping food warm, do not use grill pans, griddles, saucepans or similar on the open grill, and never cover the rack(s) (e.g. with aluminium foil) or use disposable aluminium foil containers. The resulting build-up of heat could damage the rack(s).
- ▶ Do not heat up unopened tins of food on the grill, as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.
- ▶ Clean the lava rocks regularly and replace them when necessary. Rocks which are saturated with fat catch fire easily. The grill trough and the lava rock container should be cleaned after each use to keep them free of oil and fat.
- ▶ The grill trough must always be filled with water whenever the grill is in use.

Warning and Safety instructions

- ▶ When using an electrical appliance, e.g. a hand-held food blender, near the grill, ensure that the cable of the electrical appliance does not come into contact with the hot grill. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.
- ▶ If the grill is installed behind a kitchen furniture door, it may only be used with the furniture door open. Only close the door when the appliance is switched off and has cooled down.

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

Caring for the environment

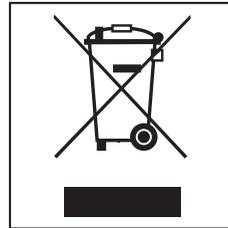
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



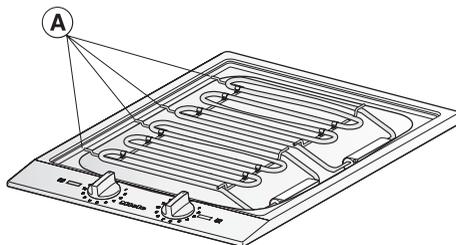
Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Before using for the first time

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.

Cleaning for the first time

- Remove protective wrapping **A** from the heating elements and also remove any protective foil from the appliance.
- Wash the grill trough and the rack in hot water with a little washing-up liquid, and dry thoroughly (see "Cleaning and care").
- Clean the other surfaces with a damp cloth, and then wipe dry.



The metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Operation

Grill chart

The times given in the table serve as a guide, based on a pre-heated grill at settings 9 to 12. The grilling time required will depend on the type of food, its texture and thickness as well as personal taste.

Food	Time in minutes
Meat and sausages	
Sausages	6 - 8
Fillet steak	4 - 10
Burgers	12 - 16
Chicken drumsticks	16 - 18
Lamb chops	4 - 8
Liver	3 - 6
Turkey escalopes	8 - 10
Kebabs	14 - 18
Cutlets/schnitzel	8 - 12
Spare ribs	15 - 20
T-bone steak	10 - 20
Fish and seafood	
Trout	12 - 16
Prawns	2 - 4
Salmon steak	10 - 12
Mackerel	10 - 12
Tuna fish steak	6 - 8

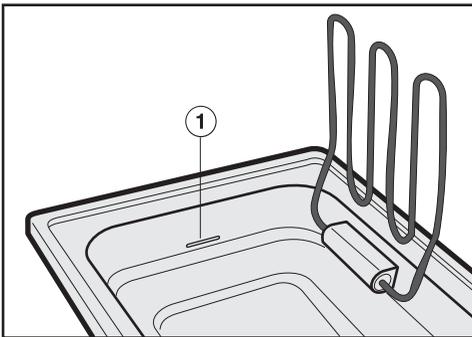
Food	Time in minutes
Vegetables	
Aubergines	6 - 8
Jacket potatoes, pre-cooked	10 - 20
Vegetarian kebabs	5 - 6
Corn on the cob, pre-cooked	5 - 8
Peppers, cut into strips	2 - 3
Tomato halves	2 - 4
Fruit	
Pineapple slices	2 - 3
Apple slices	2 - 3
Miscellaneous	
Toast	2 - 3
Tofu	4 - 6

Operation

Preparing the grill

The grill can be used with or without the lava rocks. Without the lava rocks the rising steam keeps the food being grilled moist. Grilling with the lava rocks creates a particularly intensive aroma.

- Check that the drain tap is closed.
- Remove the rack (or racks, depending on model), lift up the heating elements, and if not being used, take the lava rock container out.

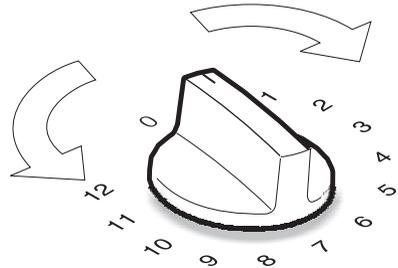


- Fill the grill trough
 - when grilling **without lava rocks** up to marker line ① with approx. 2.5 litres of water (CS 1312) approx. 4.0 litres of water (CS 1322).
 - when grilling **with lava rocks** with approx. 1.2 litres of water (CS 1312) approx. 1.8 litres of water (CS 1322).
- If using lava rocks, put the container back in the grill trough.
- Lower the heating elements again, and put the rack(s) back on it.

Switching on and off

The grill has 2 heating elements which can be switched on and regulated independently. Both elements can be used together when grilling large quantities of food. For smaller quantities, the front element can be used to grill the food whilst the rear element can be used to keep food warm at settings 3 or 4.

To switch the heating elements on or off, the appropriate control is turned in a clockwise or anti-clockwise direction.



- lights up in the display after the appliance has been switched on, and goes out again once the grill has been switched off.

Grilling

When grilling, keep an eye on the level of water in the trough. If necessary, add more water.

When grilling or keeping food warm, do not use grill pans, griddles, saucepans or similar on the open grill, and never cover the rack(s) (e.g. with aluminium foil). The resulting build-up of heat could damage the rack(s).

- Turn one or both controls to setting "12".
- Pre-heat the grill with the rack(s) in place for approx. 10 minutes.

Make sure the control(s) are set precisely to setting 12. If the controls are not set to the exact position, the heating will not work with maximum power.

- Select the setting you require.
- Turn the food once or more during grilling.

Useful tips

- Pat dry wet food with kitchen paper to absorb surplus moisture and avoid spitting.
- To prevent meat drying out, do not season with salt until after it has been cooked.
- Marinating often improves the flavour of food to be grilled.
- Brush food that has not been marinated with a little oil. Only use oils that can be heated to a high temperature.
- The grilling time for jacket potatoes and corn on the cob can be reduced by pre-cooking potatoes for 15-40 minutes (depending on the size) and corn on the cob for 10-15 minutes.

After grilling

- Switch off the appliance.
- Clean the grill after each use while it is still warm to the touch (see "Cleaning and care").
- After grilling check the appearance of the lava rocks. If they look dark, they are saturated with oil and must be cleaned or replaced (see "Cleaning and care").

Safety features

Overheating protection

An overheating protection automatically switches the appliance off if the water level drops too low.

- Add some cold water.

As soon as the appliance has cooled down, the heating elements switch back on again and you can continue grilling.

Safety cut-out

A safety cut-out ensures that the grill elements only heat up when they are lying horizontally and not when they are raised up.

Miele offer a range of branded cleaning and conditioning agents for your appliance. See "Optional accessories".

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

Clean the appliance regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning. To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

Abrasive cleaning agents and scouring sponges may only be used to clean the heating elements.

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

- 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, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks
- sharp pointed objects (these can damage the seal between the frame and the worktop).

Cleaning and care

Stainless steel

The Miele ceramic and stainless steel hob cleaning agent is suitable for cleaning stainless steel surfaces (see "Optional accessories").

To help prevent resoiling, we recommend a stainless steel conditioning agent (see "Optional accessories").

Apply sparingly with a soft cloth.

Do not use stainless steel cleaning agent on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

Rack(s) and lava rock container

Wash the rack and lava rock container after each use in hot water with a little washing-up liquid. If the rack is heavily soiled it should be soaked first and then any soiling can be removed using a soft brush.

If the lava rock container is heavily soiled a non-abrasive stainless steel spiral pad can be used together with a little ceramic and stainless steel hob cleaning agent. Leave to dry thoroughly after cleaning them.

Do not use a conditioning agent for stainless steel on the surface of the lava rock container.

Heating elements

Use a scouring sponge to clean any residues left on the heating elements.

Lava rocks

Clean the lava rocks regularly.

Soak them in a suitable container in hot water with a little washing-up liquid, then swirl them around in the water several times. Pour away the dirty water, and rinse 2 or 3 times in clean water. Lay the rocks out to dry on a suitable towel.

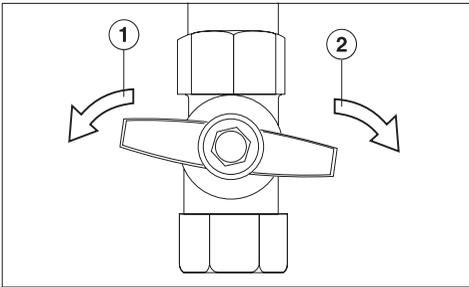
Washing lava rocks removes the outer used layer. The speed with which the lava rocks wear down will depend on how often they are used and for how long.

If the lava rocks in the container are reduced by half, they should be replenished.

Grill trough

Clean the grill trough after each use.

- After grilling, allow the water in the trough to cool down before draining it.
- Place a container large enough to take the contents of the trough under the drain.



- Open the drain tap under the grill by turning it **anti-clockwise** ①.
- Once all the water has drained, turn off the tap by turning it **clockwise** ② as far as it will go.
- Wash the grill trough after each use with hot water and a little washing-up liquid. If it is heavily soiled, a non-abrasive stainless steel spiral pad can be used together with a little ceramic and stainless steel hob cleaning agent.
- Drain the suds solution into a suitable container and then clean the drain outlet with a bottle brush. Rinse with hot water, and then wipe the grill trough and the drain dry.

Never use a conditioning agent for stainless steel on the grill trough.

Ensure that the underside of the appliance is always easily accessible for draining water.

Always wait until the water has cooled down before draining to avoid the danger of being scalded.

Problem solving guide

Installation work 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 (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... after switching on, the appliance does not heat up.

Check whether

- the overheating protection mechanism has been activated. Proceed as described in "Overheating protection".
- the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Service Department.

... the food does not begin to brown when the appliance has been pre-heated at setting "12" for 10 minutes.

Check that the control marker is exactly at setting "12". If it is between settings "12" and "0", the grill heats at a lower power setting.

Optional accessories

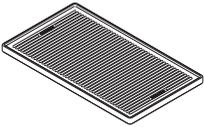
Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online at:



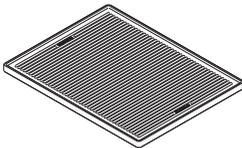
or from Miele (see back cover for contact details)

Griddle CSGP 1300



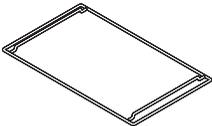
Cast-iron griddle to place on top of the CS 1312 grill, with a flat and a fluted side

Griddle CSGP 1400

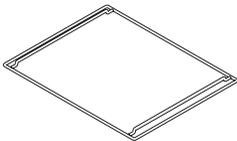


Cast-iron griddle to place on top of the CS 1322 grill, with a flat and a fluted side

Wire frame for griddle CSPG 1300

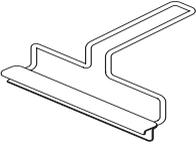


Wire frame for griddle CSPG 1400



Optional accessories

Handle



Lava rocks

Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml



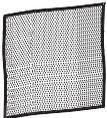
Removes heavy soiling, limescale deposits and light discolouration

Stainless steel conditioning agent 250 ml



Removes water marks, flecks and finger prints.
Helps prevent re-soiling.

E-cloth (microfibre cloth)



Removes finger marks and light soiling.

Safety instructions for installation

To avoid the risk of damaging the barbecue grill fit the wall units and extractor hood before installing it.

- ▶ 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.
- ▶ This appliance must not be used in a non-stationary location (e.g. on a ship).
- ▶ The barbecue grill must not be installed directly next to a salamander (CS 1421). It is essential to maintain a distance of at least 150 mm between these two appliances.
- ▶ After installing the grill, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, e.g. when draining the appliance.
- ▶ Ensure that the electrical cable is installed in such a way that it does not touch any parts of the appliance which become hot. The cable will be damaged by extreme heat.

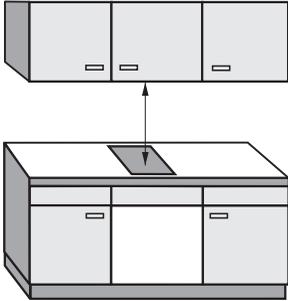
▶ Observe carefully the safety distances given on the following pages.

▶ Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop.

All dimensions in this instruction booklet are given in mm.

Safety instructions for installation

Safety distance above the grill



When two or more appliances are installed together below a cooker hood, e.g. a grill and an induction hob combiset, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

A minimum safety distance must be maintained between the grill 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, then a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc, a minimum distance of at least 760 mm must be maintained between them and the appliance below.

Safety instructions for installation

Safety distances to the sides of the grill

Ideally the grill should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the built-in appliance (see illustrations).

Due to the high temperatures radiated by the grill, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

The minimum distance ① between the worktop cut-out and a wall or tall unit to the right or left of it is:

40 mm for CS 1212 / CS 1212-1
CS 1221 / CS 1221-1
CS 1222
CS 1223
CS 1234 / CS 1234-1

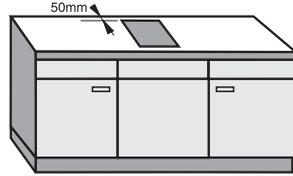
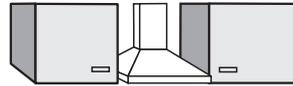
50 mm for CS 1112
CS 1122
CS 1134
CS 1326
CS 1327
CS 1411

100 mm for CS 1012 / CS 1012-1

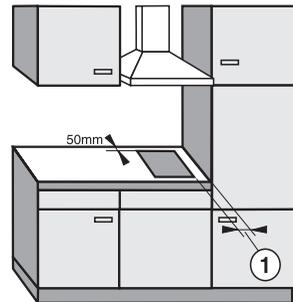
150 mm for CS 1312
CS 1322
CS 1421

200 mm for CS 1034 / CS 1034-1

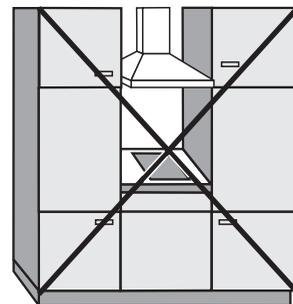
250 mm for CS 1011
CS 1021



Recommended



Not recommended



Not allowed

Safety instructions for installation

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

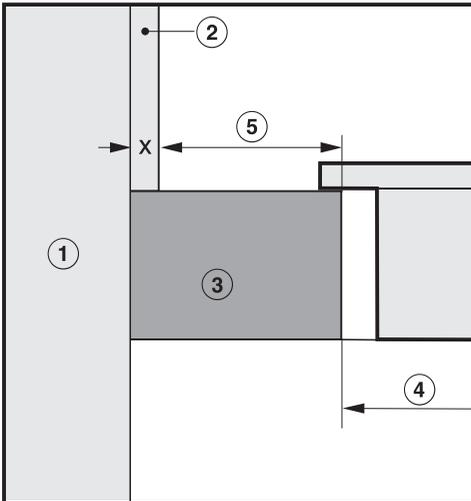
A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

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) a minimum safety distance ⑤ of 50 mm less the thickness of the cladding must be maintained between the cut-out and the cladding.

Example: 15 mm niche cladding

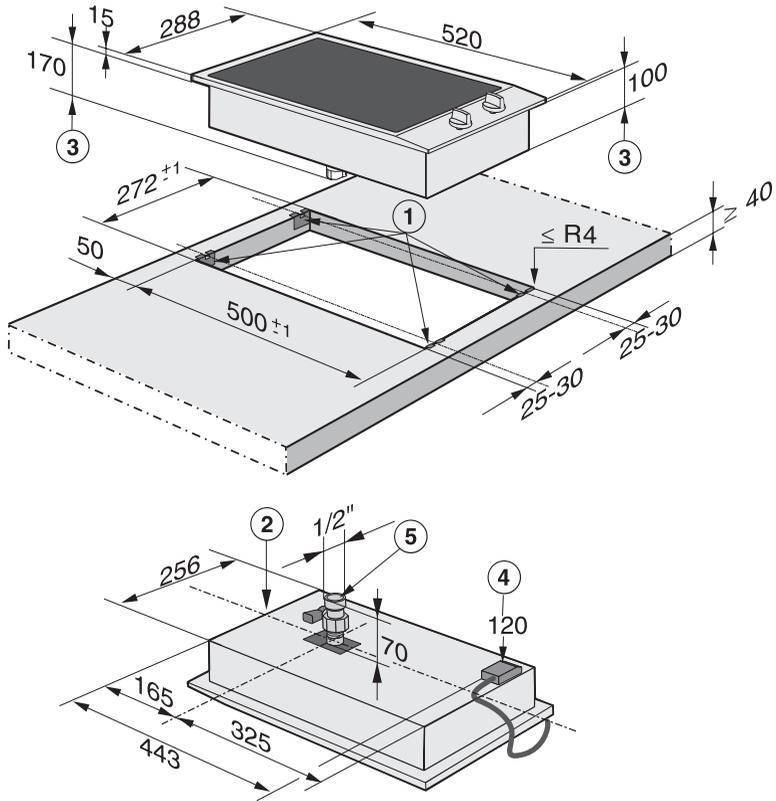
50 mm - 15 mm = minimum safety distance of 35 mm



- ① Masonry
- ② Niche cladding
Dimension x = thickness of niche cladding material
- ③ Worktop
- ④ Worktop cut-out
- ⑤ Minimum safety distance
for **combustible** materials is 50 mm
for **non-combustible** materials is 50 mm less dimension x

Appliance and building-in dimensions

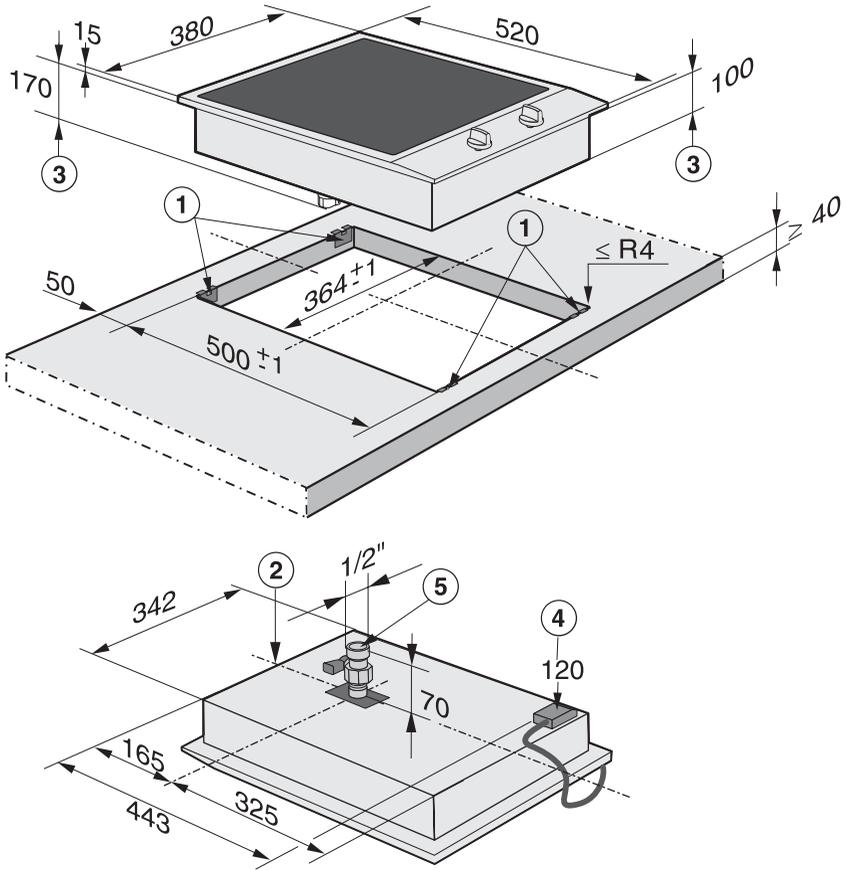
CS 1312



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable,
L = 1440 mm
- ⑤ Drain tap

Appliance and building-in dimensions

CS 1322



- ① Spring clamps
- ② Front
- ③ Casing depth
- ④ Casing depth including mains connection box with mains connection cable,
L = 1440 mm
- ⑤ Drain tap

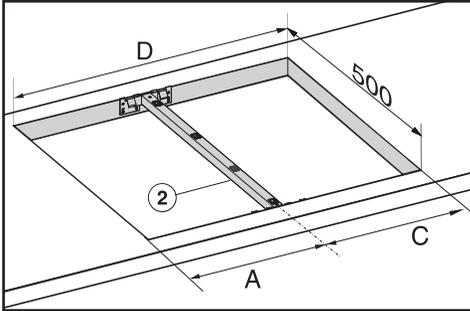
- Make the worktop cut-out for one or more appliances as applicable. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance. See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius ($\leq R4$) can be carefully scribed to fit.

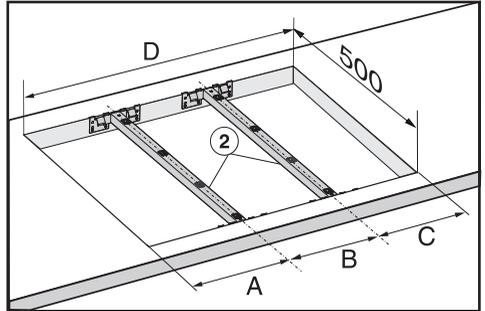
Installation of several appliances

When installing two or more appliances next to each other a spacer bar ② must be used between each one.
See "Fixing the spring clamps and spacer bars".

Worktop cut-out - two appliances



Worktop cut-out - three appliances

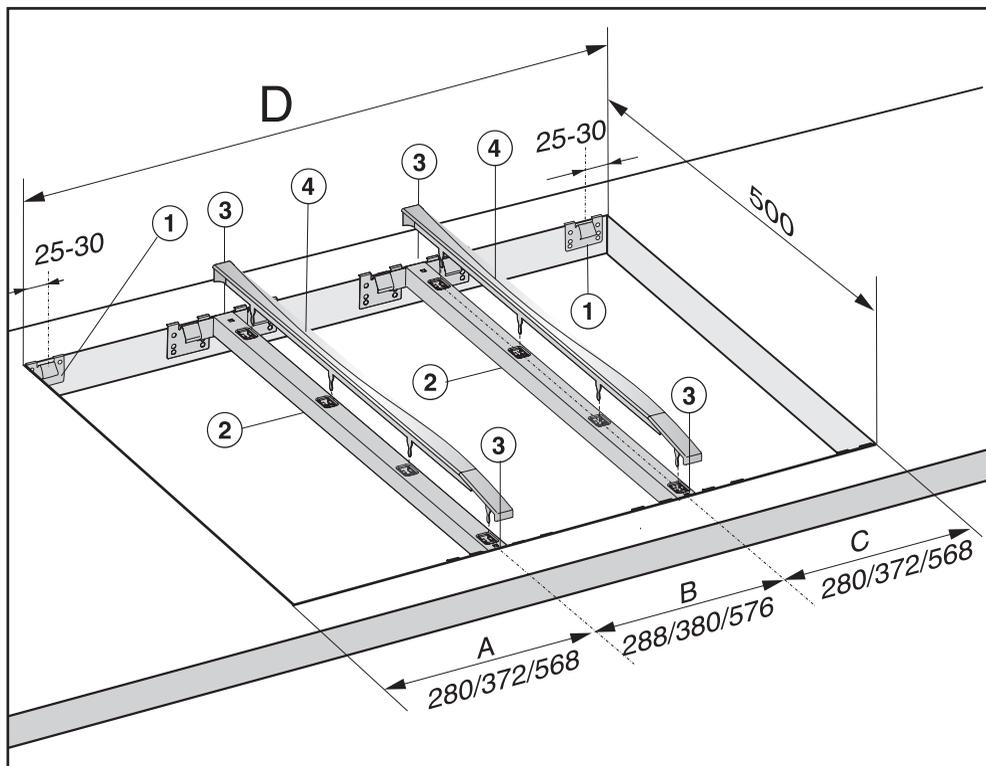


To calculate the cut-out width (D) required:

Add up the widths of each appliance (e.g. 288 mm, 380 mm) and subtract 16 mm from this figure

Number of appliances	Appliance width in mm	Worktop cut-out in mm
1	288	$288 - 16 = 272$
2	288, 288	$288 + 288 - 16 = 560$
2	288, 380	$288 + 380 - 16 = 652$
3	288, 288, 288	$288 + 288 + 288 - 16 = 848$
3	288, 288, 380	$288 + 288 + 380 - 16 = 940$

Installation of several appliances



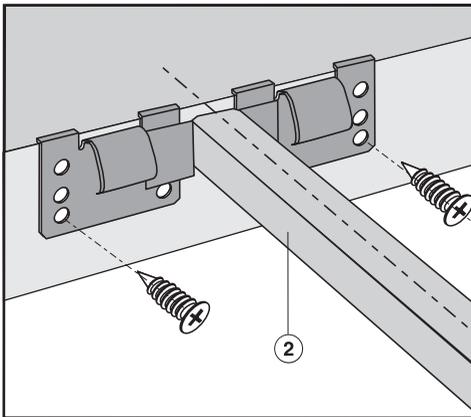
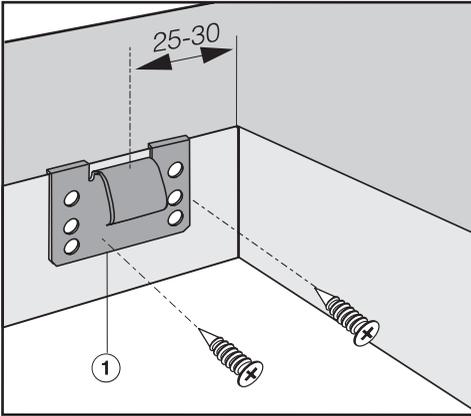
- ① Spring clamps
- ② Spacer bars
- ③ Gaps between spacer bars and worktop
- ④ Cover strips

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

Fixing the spring clamps and spacer bars

Wooden worktops

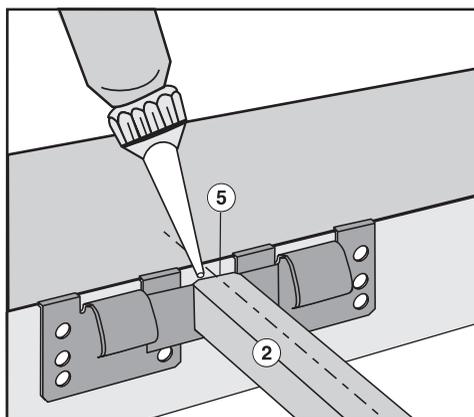
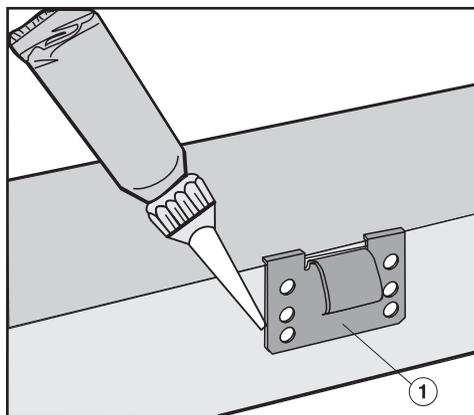
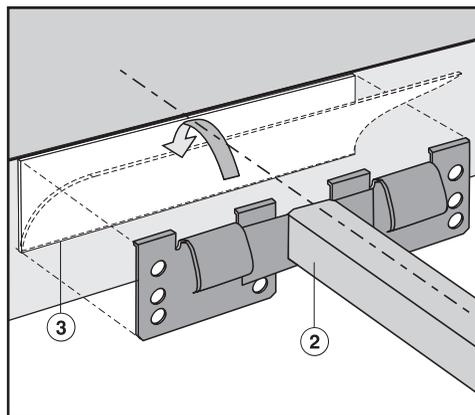
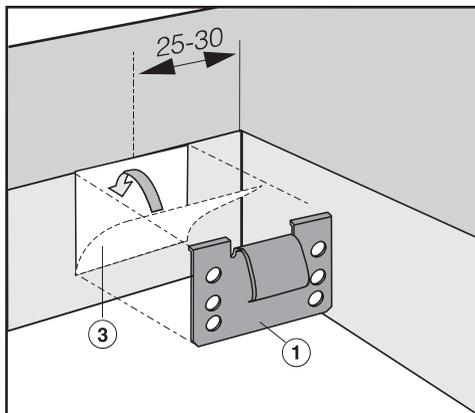


- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

Fixing the spring clamps and spacer bars

Granite and marble worktops

The screws are not required for granite or marble worktops.



- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

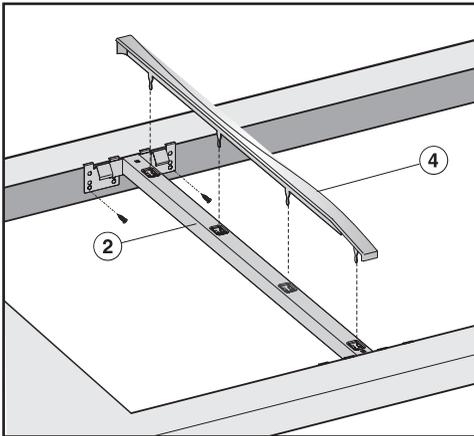
- Apply silicone to the side edges and the lower edges of spring clamps ① and spacer bars ②.
- Then fill gap ⑤ between the spacer bars and the worktop with silicone.

Installing the appliance(s)

- Feed the connection cable down through the cut-out.
- Starting at the front, position the appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this make sure that the seal under the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round. **Do not use sealant.**
- Push the appliance to the side until the holes in the spacer bar can be seen.

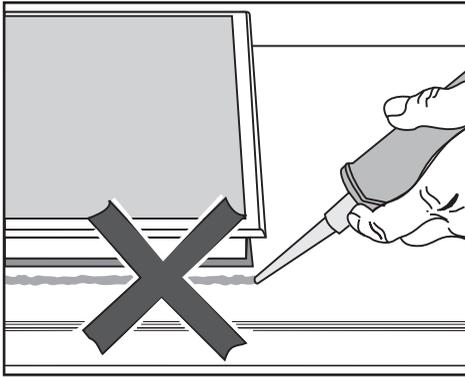
- Starting at the front, position the next appliance in the worktop cut-out.
- Connect the appliance(s) to the mains (see "Electrical connection").
- Check that the appliance(s) work(s).

Once installed, the appliance can only be removed using a special tool. It can also be pushed up out of the cut-out from below. It must be pushed up from the back first.



- Fit the cover strip ④ into the holes in the spacer bar ②.

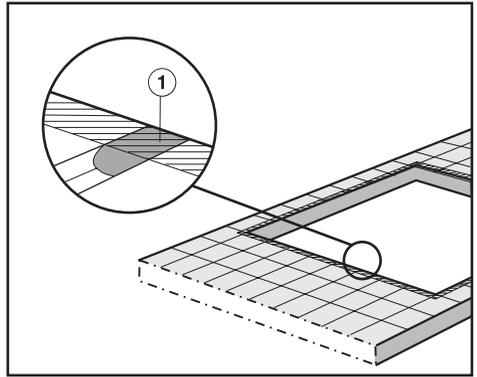
Seal between the appliance and the worktop



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

The appliance must not be sealed with sealant (e.g. silicone). This could result in damage to the appliance or the worktop if it ever needs to be removed for servicing.

Tiled worktop



Grout lines ① and the hatched area underneath the surface of the appliance must be smooth and even. If they are not, the appliance will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Connection should be made via a fused plug and switched socket or a double pole fused spur connection unit, or a suitable isolator (as appropriate) which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE
EARTHED

Please make sure that the connection data quoted on the data plate match the household mains supply.

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is present and tested regularly and if there is any doubt the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

After sales service, data plate, guarantee

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

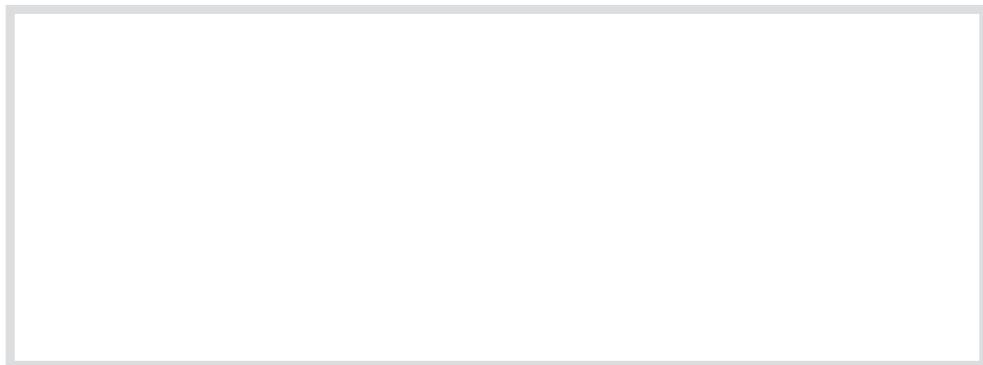
- Your Miele dealer, or
- the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance which are given on the data plate.

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

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 front of these instructions.



Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk

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