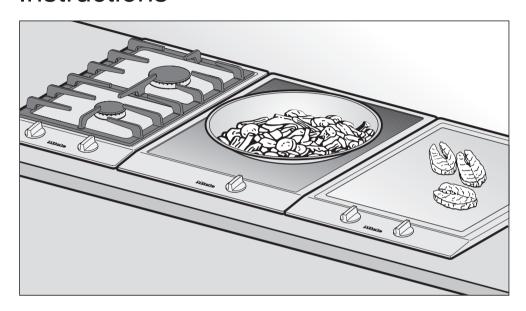


Operating and Installation Instructions



Induction Wok CS 1223

To prevent accidents and machine damage, read the Operating Manual

before

installation or use.

en - CA

M.-Nr. 07 353 930

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WARNING- When using your appliance follow basic precautions, including the following:

Read all instructions before installation or use to prevent injury and appliance damage.

This appliance conforms to all uniform safety codes and regulations. The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

Keep these operating instructions in a safe place and pass them on to any future user.

SAVE THESE INSTRUCTIONS

Correct usage

Only use the combiset for residential cooking, and for the purposes described in this manual.

Other uses are not permitted and can be dangerous. The manufacturer will not be held liable for damage caused by unauthorized use or improper operation of any kind.

Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

Children

- Activate the Child Safety Lock so that the combiset cannot be turned on inadvertently.
- Children should not be left unattended in an area where the appliance is in use. Never allow children to sit or stand on any part of the appliance.

Caution: Do not store items of interest to children in cabinets above the appliance. Children climbing on the appliance to reach these items could be injured.

- The appliance is hot during use and remains so for some time after being switched off. Keep children away from the appliance.
- Ensure that any packing material, is disposed of safely and kept out of the reach of children. Danger of suffocation!
- ► Keep all pots and pans out of the reach of children. Danger of burning or scalding.

Technical Safety

- Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.
- Before installing the combiset, check for externally visible damage.Do not operate a damaged appliance.
- 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 will not be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system.
- ▶ Before installation, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent injury and appliance damage. Consult a qualified electrician if in doubt.
- Do not use an extension cord to connect this appliance to electricity. Extension cords do not guarantee the required safety of the appliance.
- Do not use the appliance until it has been properly installed in the countertop.

- Install the appliance so that the power cord does not come into contact with any portion of the cooktop which may become hot during use.
- ► Before servicing, disconnect the appliance from the main power supply.
- Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.
- Under no circumstances open the outer casing of the appliance.
- The combiset must not be installed outdoors.
- While the appliance is under warranty repairs should only be performed by an authorized service technician. Otherwise the warranty is void.
- In the event of any damage to the appliance, it must be turned off immediately and disconnected from the main power supply. Contact Miele's Technical Service Department.

 Do not use the appliance until it has been repaired. Ensure power is not supplied to the appliance until repair work is completed.
- Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

Do not cook on a broken combiset. Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. If the combiset should break, cleaning solutions and spills may penetrate the broken combiset and create a risk of electric shock. Do not use the appliance until it has been repaired.

Safety

- Individuals with a pacemaker or similar medical device:
- Please note that an electromagnetic field develops when the combiset is turned on. It is not likely that this will affect the pacemaker or similar device. If in doubt contact the manufacturer of the device or your doctor.
- ► Keep magnetized items, e.g. credit cards, disks, etc. away from the combiset while in operation. Damage may result.
- Do not touch the combiset or the surrounding areas during or immediately after use. The combiset may be hot even though it is dark in color. Wait until the residual heat indicators go out.
- Protect your hands with oven mitts or potholders when using the appliance. 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 heating elements. Do not use towels or other bulky items near the appliance.
- Do not heat unopened containers. Built-up pressure may cause the container to burst and result in injury.
- Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction and the grease filters may ignite.
- Only use the wok supplied with the appliance. See "Use Cookware". Risk of fire.

- Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the appliance is turned on inadvertently. Always switch the cooking zone(s) off after use.
- Flammable materials should not be stored on or near the appliance.
- If there is a drawer directly underneath the appliance, ensure that there is sufficient space between the drawer, its contents and the underside of the appliance to ensure sufficient ventilation.
- Metallic items kept in a drawer under the combiset can become hot when the appliance is used for a longer period of time. Use caution.
- Never cover the appliance with a cloth. A fire may result.
- ▶ Be aware of loose fitting or hanging garments when operating the appliance, they may present a fire hazard.
- Never leave a combiset unattended at high settings or when cooking with oil or fat. Overheated oil could ignite. Always heat oil slowly, monitoring it as it heats.
- Never heat an empty pan unless the pan manufacturer states that you can do so.
- Do not use water on grease fires. Smother or use a dry chemical or foam-type extinguisher on any fire or flame.

- Make certain that the power cords of small appliances do not come in contact with the appliance. The insulation of the cable could become damaged. Danger of electric shock!
- ▶ Be careful not to drop anything on the ceramic surface of the combiset. Even lightweight objects may cause damage.
- Pot and pan handles should be turned inward and not extend over the countertop to reduce the risk of burns, ignition of flammable materials, and spills.
- Do not use pots or pans with pronounced edges or ridges on the ceramic combiset. These could scratch the combiset permanently. See "Cookware" for more information. Grains of salt and sand can cause scratches. Make sure that the bases of any pots and pans are clean, free of any fat or oils, and are dry.
- To prevent burns and breathing difficulty, allow the combiset to cool before cleaning. Some cleaners may produce toxic fumes if applied to a hot surface.
- ► Keep the combiset clean. Salt, sugar, and grit can cause scratches.
- When wiping spills on a hot combiset with a wet sponge or cloth, be careful to avoid steam burns.
- Do not let flammable materials, i.e. cooking grease, accumulate on the appliance.

- Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit.
- Do not allow solid or liquid sugar, pieces of plastic or foil to fall on the burners when they are hot. If these residues are allowed to cool on the ceramic surface pitting or even cracking may occur.
- Any spills should be removed as quickly as possible to prevent them from burning on and becoming difficult to remove.

The manufacturer cannot be held liable for damage caused by non-compliance with these Important Safety instructions.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Description of the unit



- ① Wok burner Ø11 ³/₄" (30 cm) Rating in watts: 2400 W with Booster: 3200 W
- 2 Wok pan (included)
- 3 Control knob
- 4 Indicators

Indicators



- 6 On/Off indicator
- 7 Booster indicator
- ® "Residual Heat" indicator

- 5 Display
- No wok on burner
- Auto-heat
- F Fault (see "Frequently asked questions")
- C / D Safety cut-out feature (see "Safety features")
- I Booster "On"
- Werheating protection (see "Safety features")
- L Child safety lock (see "Safety features")

Before using for the first time

Clean the combiset

■ Before using for the first time, clean the appliance with a damp cloth and dry with a soft cloth.

Do not use liquid dish soap to clean the combiset, this may cause permanent blue discolorations.

Heat the appliance

When the combiset is first connected to the power supply, and after a power failure, all indicators in the display will light up for approx. 1 second. The combiset can be used as normal once the indicators go out.

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

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

Induction

How it works

An induction coil is located under the burner. When the burner is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The burner itself is heated indirectly by the heat given off by the pan.

This appliance will only work properly when the wok pan (supplied) is used (see "Cookware").

The burner will not work:

- if it is switched on without the wok pan in place.
- if the wok pan is taken off the burner when it is switched on.

If this happens, \mathcal{L} will flash in the display.

If the wok pan is placed on the burner within 3 minutes, the \underline{U} will go out and you can continue cooking as normal.

If the wok pan is not placed on the burner, the burner and the combiset will switch off automatically after 3 minutes. $\mathcal Q$ will flash alternately with $\mathcal L$ in the display.

To use the burner again as normal, first turn the control knob to "0".

Be careful not to place cutlery or other metal objects on the combiset. When the appliance is switched on, or when there is residual heat present, there is the risk of metal objects heating up quickly.

Beware of burns.

Depending on the material, other objects left on the combiset could also melt or catch fire.

Turn the burner off after use.

Noises

The following noises can occur when the induction wok is in use.

- Higher power settings may cause a buzz. This will decrease or cease altogether when the power setting is reduced.
- You may hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the combiset is being used at high levels for a long period of time, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Cookware

Only the wok pan supplied should be used with this appliance. The wok pan is designed specifically for this induction wok.

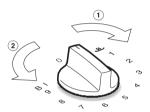
There is a danger of fat or food overheating and burning if other woks are used.

Turning the combiset On/Off

⚠ Do not leave the appliance unattended while in use.

To turn the combiset on turn the control knob clockwise ① to the desired power level.

To turn the combiset off turn the control knob counterclockwise (2) to "0".



The knob must only be turned clockwise to turn the burner on and counterclockwise to turn the burner off.

When the combiset is turned on the On/Off indicator lights up. Once the combiset has reached a factory set temperature the residual heat indicator will light.

When the combiset is turned off the On/Off indicator will go out.

Residual heat indicator

The residual heat indicator will go out once the combiset has cooled to a safe temperature.

As long as the residual heat indicator is lit do not touch or place any heat sensitive items on the burner. Danger of burns, and fire hazard.

Settings

Use for	Power level
Keeping food warm, Melting chocolate, etc.	1 - 2
Warming food	3 - 6
Stir-frying	7- 9

Auto-heat

Continued power level	Heat-up time (approx.) min : sec	
1	0 : 15	
2	0 : 15	
3	0 : 25	
4	0 : 50	
5	2:00	
6	5 : 50	
7	2:50	
8	2:50	
9	-	

When Auto-heat has been activated, the burner switches on automatically at the highest setting and then switches to the continued power level which was selected. The "heat-up" time depends on which continued power level has been chosen (see table).

Taking the wok off the burner while Auto-heat is in operation interrupts the function. It will resume if the wok is placed back on the burner within 3 minutes.

To activate Auto-heat

- Turn the control knob counterclockwise as far as it will go and hold until an # appears.
- Turn the control knob clockwise to the desired continued power level.

Once Auto-heat has been activated the continued power level must be set within 10 seconds. After this time the level cannot be changed.

Changing the continued power level after 10 seconds will deactivate the Auto-heat function.

During the Auto-heat phase an **R** will show in the display.

Booster function

The induction wok is equipped with a booster function to temporarily increase the power level. When the Booster is activated the burner will operate at power level 9 with an extra boost of power for 10 minutes.

Taking the wok pan off the burner while the booster is in operation interrupts the booster function. It will resume if the pan is placed back on the burner within 3 minutes.

If the wok reaches the maximum temperature before the 10 minutes has elapsed, the booster function will switch off and the appliance will resume at power level 9. This function only works with the supplied wok, which ensures that the appliance will switch off if it gets too hot

Activating the booster function

■ Turn the control knob past power level 9 to BI, then back to 9.

I appears in the display and the **B** indicator lights up.

After 10 minutes the burner will automatically switch back to power level 9, the *I* symbol and the **B** indicator will go out.

Deactivating the booster function

The booster function can be turned off early if desired.

■ Turn the control knob past power level 9 to BI; or simply reduce the power level.

Child Safety Lock

Keep children away from the combiset for their own safety.

The combiset has a Child Safety Lock to prevent children from turning on the burners.

To activate the Child Safety Lock:

■ Turn the control knob counterclockwise as far as it will go, and hold until *L* appears in the display.

If the control knob is touched after the lock is activated an L will appear in the display for 3 seconds.

To deactivate the Child Safety Lock:

■ Turn the control knob counterclockwise as far as it will go, and hold until the *L* goes out and *D* appears briefly in the display.

Safety cut-out

The combiset has a safety cut-out feature in case it is not turned off after use.

If the burner is heated for an unusually long period of time (see table), and the power level settings are not adjusted, the combiset will turn itself off automatically and the residual heat indicator will light.

£ and £ will flash alternately in the burner display.

To use the combiset again, first turn the control knob to "0".
The On/Off indicator and the display will go out.

Power level	Maximum operating hours	
1	10	
2	5	
3	5	
4	4	
5	3	
6	2	
7	2	
8	2	
9	1	

Safety features

Overheating protection

The induction coils are fitted with an overheating protection feature. This prevents the induction coils from overheating by:

- If the booster function is being used, it will be switched off.
- If the temperature continues to rise after the booster function is switched off, the power level will be reduced.
- If the temperature still continues to rise after the power level has been reduced, the appliance will switch off and an H will appear in the display.
- Turn the control knob to "0".

Once the # has gone out the combiset can be used again as normal.

If the control knob is not turned back to "0", \mathcal{L} and \mathcal{D} will flash in the display once the burner has cooled. To use the combiset again, first turn the control knob to "0".

Overheating can be caused by:

- using the appliance for too long at the maximum power level.
- there being insufficient ventilation to the appliance.

If a drawer is installed directly under the combiset, sufficient space must be kept between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation of the appliance.

If the overheating protection feature triggers again, contact Miele Technical Service.

Cleaning and care

Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit. 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 ceramic surface, the surrounding frame and the countertop.

Never use abrasive cleaners, caustic (oven) cleaners, dishwasher detergent, scouring pads, steel wool or hard brushes. They will damage the surface.

The ceramic surface can be cleaned using a cleaner for ceramic surfaces. Follow the manufacturer's instructions.

Make sure that no cleaner residue remains on the ceramic surface by carefully wiping the combiset with a damp cloth. They may damage the combiset or produce toxic fumes when heated

Be sure that pot and pan bases are clean and dry.

After cleaning dry the ceramic surface with a soft cloth to prevent a build up of limescale deposits.

Clean any spills immediately before they become difficult to remove.

Clean the appliance regularly, preferably after each use. Allow the appliance to cool before cleaning.

Ceramic surfaces

- Wipe off any soiling using a damp cloth. Stubborn soiling is best removed with a shielded scraper blade.
- Apply a ceramic cleaner (available from Miele) using a soft cloth or paper towel.
- To remove any limescale deposits or metallic residue apply a ceramic cleanser using a soft cloth or use a shielded scraper blade if necessary.
- After cleaning wipe the ceramic surface with a damp cloth and dry.

A cleaner with a special additive to prevent water marks and smears on the ceramic surface may be used.

Any melted solids like **sugar**, **plastic or aluminum foil** should be removed as soon as possible, while the burner is still warm. If they are allowed to harden the combiset may become pitted.

- Turn the burner off.
- Using a shielded scraper blade, scrape the melted item immediately off the burner while it is still hot.
 Use caution: Danger of burns!
- Allow the combiset to cool and clean as previously described.

Cleaning and care

Stainless steel

Clean stainless steel surfaces with warm water and liquid dish soap applied with a non-abrasive sponge and then wipe dry with a soft cloth. Soak baked or hardened spills first to loosen them.

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner (available from Miele).

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

Do not use stainless steel cleaner on or around the **printing**, it may rub off. Use only a soft sponge with some dish liquid and warm water to clean this area.

Frequently asked questions

Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage. The manufacturer cannot be held responsible for unauthorized work.

What if the appliance does not heat up after it is turned on?		
Possible fault	Solution	
The Child safety lock is activated.	See "Child safety lock".	
The Overheating protection feature has activated.	See "Overheating protection".	
The main fuse has blown.	Check the main fuse. Remove the fuse or "trip" the circuit breaker.	
If none of the above is the case, turn the appliance from the electrical supply for Reconnect the power and turn the applia	1 minute.	

Reconnect the power and turn the appliance on. If it still does not heat, contact Miele Technical Service.

What if \mathcal{L} appears in the display?		
Possible fault	Solution	
The burner is turned but the wok is not placed on it.	Turn the burner off and place the wok on the burner.	
What if F and 01 flash alternately in the display?		
Possible fault	Solution	
The control knob is either damaged or stuck.	If this is not the case contact Miele Technical Service.	
What if <i>F</i> and a number flash alternately in the display?		
Contact Miele Technical Service.		

Frequently asked questions

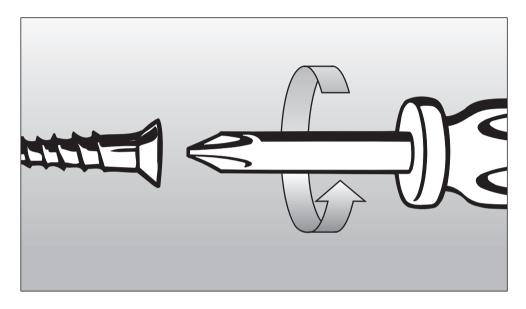
What if the combiset turns itself off automatically?		
Possible fault	Solution	
Either the "Safety cut-out" feature or the "Overheating protection" feature has been activated.	See "Overheating protection" or "Safety cut-out".	
What if one of the following errors occurs - The booster function turns off autom - \mathcal{L} and \mathcal{Q} flash alternately in the displa	natically ahead of time.	
Possible fault	Solution	
The overheating protection feature has been activated.	See "Overheating protection".	
The food does not cook when using a	uto-heat.	
Possible fault	Solution	
Large amounts of food are being cooked.	Select a higher continued power level or begin cooking at the highest level and turn the power back by hand.	
The cooling fan continues to run after	the combiset was turned off.	
Possible fault	Solution	
This is not a fault.	The fan continues to run until the appliance has cooled sufficiently. It will turn off automatically.	

Technical Service

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the appliance. This information is visible on the silver data plate supplied with the appliance.





Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

To prevent accidents and machine damage read these instructions

before

installation or use.

SAFETY INSTRUCTIONS FOR INSTALLATION

Note to the installer: Please leave this instruction book with the consumer for the local electrical inspector's use.

The minimum distances given in these Installation Instructions must be observed in order to ensure safe operation. Failure to do so increases the risk of fire.

The cabinetry and venting hood should be installed first to prevent damage to the appliance.

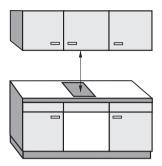
- The countertop must be bonded with heat resistant (212 °F/100 °C) adhesive to prevent distortion or dissolving.
- Any back splashes must be heat-resistant as well.
- The appliance must not be installed over a dishwasher, washer, dryer, refrigerator or freezer. Heat radiated by the appliance may damage them.
- To eliminate the risk of burns or fire by reaching over heated surfaces cabinet storage space above the appliance should be avoided. If cabinet storage is necessary, the risk can be reduced by installing a venting hood to project horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.

- This appliance has not been designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the Miele Technical Service Department with specific requirements.
- You must ensure the power cord for the appliance will not be subject to any mechanical strain after installation.
- If a protective base is installed beneath the appliance, a minimum distance of 1 $^{9}/_{16}$ " (40 mm) between the top of the protective base and the bottom of the appliance must be maintained.
- The appliance must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the appliance provides a sufficient seal for the countertop. See "Sealing".

Keep this instruction book in a safe place for reference and pass it on to any future user.

SAFETY INSTRUCTIONS FOR INSTALLATION

Safety distances above the appliance



If there is more than one appliance beneath a hood (e.g. wok burner and electric combiset), and they have different minimum safety distances always observe the greater distance.

The minimum safety distance given by the hood manufacturer must be maintained between the combiset and the hood above it. See the installation instructions of the hood for these safety measurements.

If the hood manufacturers instructions are not available or if flammable objects are installed over the combiset (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 30" (760 mm) must be maintained.

SAFETY INSTRUCTIONS FOR INSTALLATION

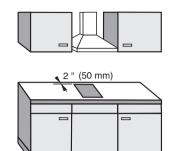
Safety distances to the sides of the appliance

The appliance should only be installed as shown in the illustrations, while maintaining the required safety distances shown. Do not install the appliance between two tall cabinets, this is a fire hazard.

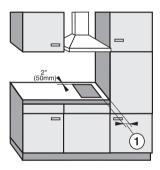
A distance of at least 2" (50 mm) must be kept between the countertop cut-out and the rear wall because of the high temperatures radiated.

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

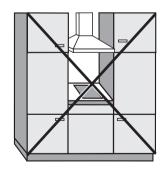
for	CS 1112
	CS 1122
	CS 1212
	CS 1221
	CS 1223
	CS 1326
	CS 1411
for	CS 1312
	CS 1322
	CS 1421
for	CS 1011
	CS 1012
	CS 1028
	for



recommended



not recommended

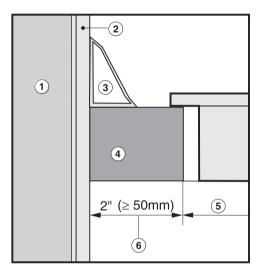


not permitted

Safety distance when installing the appliance near a wall with trim or a back splash

A minimum distance of 2" (50 mm) between the trim or back splash and the countertop cut-out if required.

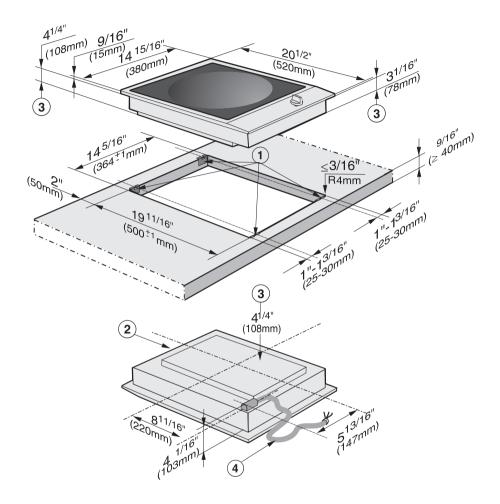
This distance is only necessary if these items are made of combustible materials e.g. wood. If the trim or back splash is made of a non-combustible material, the required safety distance can be reduced by the thickness of the wall covering material.



- 1) Wall frame
- ② Sheet rock or wall board
- 3 Trim or back splash
- 4 Countertop
- ⑤ Countertop cut-out
- 6 2" (50 mm) minimum clearance

Installation

Installation dimensions



- 1 Spring clips
- ② Appliance front
- 3 Installation height
- 4) Power supply box with connection cable L = $78^{3}/_{4}$ " (2000 mm)

Cut out

resistant.

- 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(s). See also "SAFETY INSTRUCTIONS FOR INSTALLATION".
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture.
 The materials used must be heat

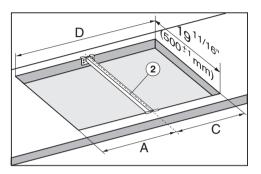
If during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius, maximum $^3/_{16}$ " (4 mm), can be carefully filed down to fit.

Installation

Installation of multiple appliances

When installing more than one combiset appliance, a support bar ② must be installed between the appliances.

Countertop cut-out two appliances

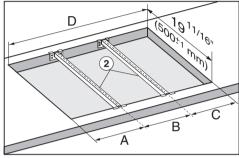


For the installation of **two appliances** the width of the countertop cut-out D is the sum of A and C.

A, **B** and **C** = appliance widths $11^{5}/_{16}$ ", 15" or $22^{11}/_{16}$ " (288 mm, 380 mm or 576 mm) **minus** $5/_{16}$ " (8 mm) to allow for the overhang

D = width of the countertop cut-out

Countertop cut-out three appliances



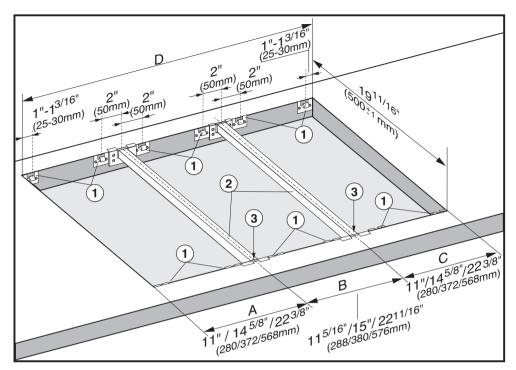
For the installation of **three appliances** the width of the countertop cut-out D is the sum of A and B and C.

If more than three appliances are being installed, you will need to add, A, B or C for each additional appliance.

Sample calculations for a countertop cut-out for three appliances

A appliance width minus ⁵ / ₁₆ " (8 mm)	B appliance width	C appliance width minus ⁵ / ₁₆ " (8 mm)	D Countertop cut-out
11"	11 ⁵ / ₁₆ "	11"	33 ³ / ₈ "
(280 mm)	(288 mm)	(280 mm)	(848 mm)
11"	15"	14 ⁵ / ₈ "	40 ⁵ / ₈ "
(280 mm)	(380 mm)	(372 mm)	(1032 mm)
11"	22 ¹¹ / ₁₆ "	22 ³ / ₈ "	56 ¹ / ₁₆ "
(280 mm)	(576 mm)	(568 mm)	(1424 mm)
14 ⁵ / ₈ "	11 ⁵ / ₁₆ "	11"	37"
(372 mm)	(288 mm)	(280 mm)	(940 mm)
14 ⁵ / ₈ "	15"	14 ⁵ / ₈ "	44 ¹ / ₄ "
(372 mm)	(380 mm)	(372 mm)	(1124 mm)
14 ⁵ / ₈ "	22 ¹¹ / ₁₆ "	22 ³ / _{8'}	59 ¹¹ / ₁₆ "
(372 mm)	(576 mm)	(568 mm)	(1516 mm)
	1		
22 ³ /8"	11 ⁵ / ₁₆ "	11"	44 ³ / ₄ "
(568 mm)	(288 mm)	(280 mm)	(1136 mm)
22 ³ / ₈ "	15"	14 ⁵ / ₈ "	52"
(568 mm)	(380 mm)	(372 mm)	(1320 mm)
22 ³ / ₈ "	-	22 ³ / ₈ "	44 ³ / ₄ "
(568 mm)		(568 mm)	(1136 mm)

Installation

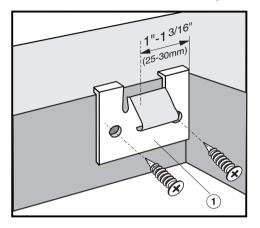


- 1 Spring clips
- ② Support bars
- 3 Space between support bar and countertop

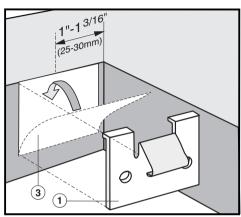
An additional support bar is required for each additional appliance. The position for attachment of an additional spacing strip depends on the width of the appliance **B**.

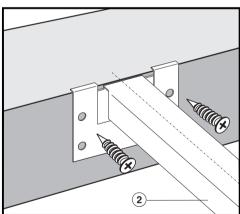
Attach the spring clips and support bars

Wood or solid surface countertops

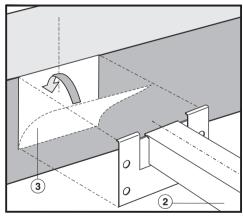


Granite countertop





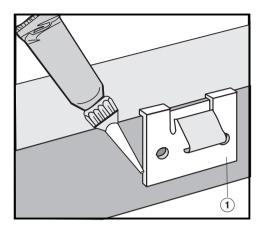
■ Place the supplied spring clips ① and the support bars ② at the marked positions as shown above, by laying them on the upper edge of the cut-out and then securing them with the ¹/₈" x 1" (3.5 x 25 mm) screws (supplied).



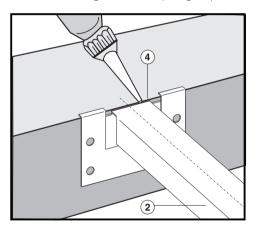
■ Position and attach the spring clips
① and support bars ② with strong,
double-sided tape ③.

The screws are not needed for granite countertops.

Installation



■ Coat the edges of the spring clips ①,



■ and the space ④ between the strips ② and the countertop with silicone (supplied).

Installing the appliance

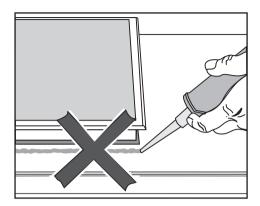
- Feed the power cord down through the cut-out.
- Then place the front side of the appliance in the countertop cut-out.
- Then with a hand on each side of the appliance press down evenly on the edges until it clicks into position. When doing so make sure that the appliance seal sits tightly on the countertop to ensure it is sealed correctly. **Do not** permanently seal into the countertop.
- Connect the appliance to the main power supply.
- Turn the appliance on and check the function.

The appliance can be lifted out using a special tool.

The appliance can also be pushed up and out from underneath. Note that the rear will need to be pushed out first.

Installation

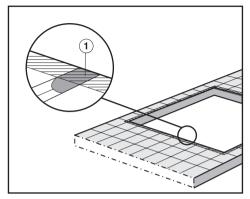
Sealing



The appliance must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the appliance provides a sufficient seal for the countertop.

If the appliance is sealed into position, the countertop or appliance could be damaged if it needs to be removed for maintenance or service.

Tiled surfaces



The grouting ① and shaded area under the appliance frame must be flat and even, so that the frame will lie evenly and the sealing strip under the edge of the upper part of the appliance can provide an adequate seal against the countertop.

Electrical connection

CAUTION: Before installation or servicing, disconnect the power supply by either removing the fuse, shutting off the main power supply or manually "tripping" the circuit breaker.

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

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 appliance damage. Consult an electrician if in doubt.

Only operate the combiset after it has been installed into the countertop.

Installer:

Please leave these instructions with the consumer.

Power supply

■ Be sure your electrical supply matches the data plate.

The combiset is equipped with a flexible metal conduit encasing 3 wires ready for connection to a grounded power supply.

A dedicated line and junction box should be used to connect the combiset to a 15 A circuit.

Black wire: connect to L1 (hot)
Red wire: connect to L2 (hot)
Green wire: connect to GND (ground)

240 V, 60 Hz, 15 A fuse rating.

Be sure the power outlet is accessible after installation.

For further information, see the wiring diagram provided with the appliance.

Help protect our environment

Disposal of packing materials

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

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

Disposal of an old appliance

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

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



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