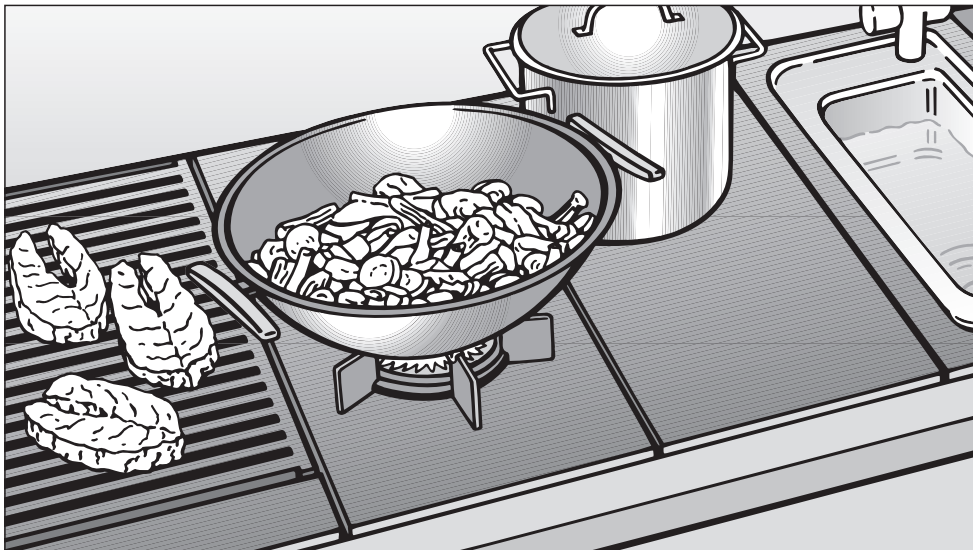


## Operating Instructions



## Gas Cooktop KM 406



To prevent accidents and machine damage, read the operating instructions **before** installation or use.



M.-Nr. 05 060 891

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**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 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, use the trivet for smaller pans.

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

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.

## 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 the burners.

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

■ 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 allow children to operate or play with the cooktop. Keep all pans out of childrens reach.

■ Only use 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 when operating the cooktop, they may 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.

■ 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.

■ Be careful when preparing a flambé beneath the hood. Flames could be drawn up into the hood by the suction and ignite the grease filters.

■ The flame should be the same size as the bottom of the pan. Do not use small pans with high flame settings, the flames may 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 a 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 they 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 circumstances 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 its 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, they may be damaged.

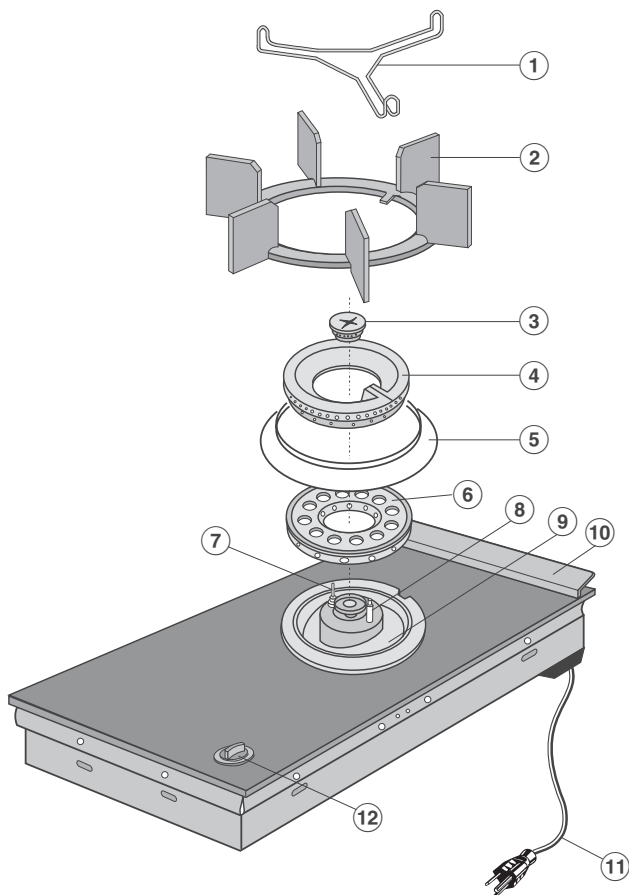
■ Do not use a wok pan with a diameter of more than 16".

■ Before discarding an old appliance, disconnect it from the gas and electrical supply, cut off the power cord and remove any doors to prevent hazards.

## SAVE THESE INSTRUCTIONS

# Guide to the cooktop

---



- ① Trivet
- ② Grate
- ③ Small burner cap
- ④ Large burner cap
- ⑤ Burner ring
- ⑥ Burner
- ⑦ Ignition safety control
- ⑧ Ignitor
- ⑨ Burner base
- ⑩ Air intake and cover
- ⑪ Power cord
- ⑫ Control knob



### 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.
- Dry and reassemble the parts in the proper order (see the "Cleaning and care" section).
- The ceramic surface can be cleaned using water or a ceramic cooktop cleaner and then wiped dry with a soft cloth.

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

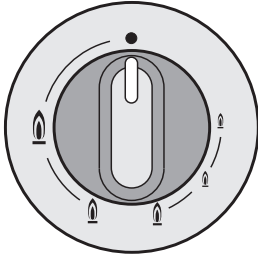
The harmless odor will dissipate after a short time and does not indicate a faulty connection or appliance defect.

# Using the cooktop

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## Turning on and off / Regulating

The control knob is used to turn on the burner and to regulate the strength of the flame.



### Turning on

- To turn on the burner, press the control knob down and turn it counterclockwise to the largest 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. Release the knob.

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

- Release the knob and adjust it to the desired setting.

## Regulating the burners

The inner and outer burners are both controlled by one control knob. There is a stop at the 6 o'clock position that requires you to press the knob down while turning it in order to get from the high flame to the low flame zone.

- To reduce the flames from a high to low setting, turn the control knob counterclockwise until you feel resistance. Press the knob down to pass the stop, then release the pressure and set the cooktop to the desired setting.
- To increase the flames from a low to high setting, turn the control knob clockwise until you feel resistance. Press the knob down to pass the stop, then release the pressure and set the cooktop to the desired setting.

## Turning off

- Turn the knob clockwise to "●".

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

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
- turned counterclockwise past the smallest flame symbol,

parts of the cooktop might get damaged. The manufacturer cannot be held responsible for these damages.

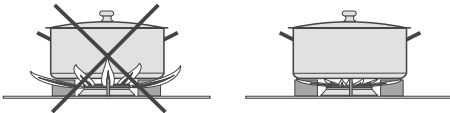
# Using the cooktop

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## Description of the settings

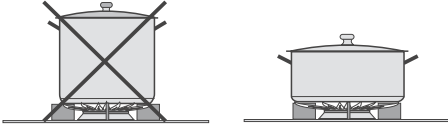
Setting	Description
●	Cooktop is turned off
🔥	Highest flame. Outer and inner burners are both at highest settings.
🔥	High flame. Outer burner is on the lowest setting; Inner burner is on the highest setting.
🔥	Low flame. Outer burner is off; Inner burner is on the highest setting.
🔥	Lowest flame. Inner burner is on the lowest 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 spread beyond the sides of the pan. Flame tips which extend beyond the sides of the pan are hazardous.

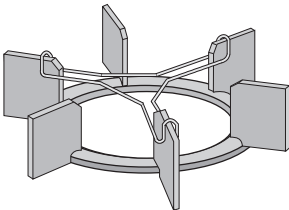


## Pan size

- 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 faster and cook more evenly than narrow / tall ones.
- When using a wok with the cooktop, remove the trivet and position the wok so that it is cradled and supported by all six legs of the pan support.
- 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 can climb the sides of the pan.



- For safety and stability, the trivet should be used with small pans. Make sure to set the flame accordingly.

## Suitable pans

Any heat resistant pans 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, as 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

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## 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.

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

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

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

After cleaning, the ceramic surface must be thoroughly dried with a soft cloth to prevent water marks.

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

### Ceramic surface

The ceramic surface should be cleaned regularly, preferably after each use.

- Let your appliance cool to a safe temperature and remove the grate.
- Wipe spills using a damp cloth. Stubborn spills are best removed with a shielded scraper blade.
- Sugar and syrup spills **must** be cleaned before the cooktop cools completely or the glass will dimple.
- Apply a cleaner for ceramic surfaces using a soft cloth or paper towel. This will prevent any limescale deposits caused by water boiling over.
- Wipe the ceramic surface with a damp cloth and dry with a clean soft cloth.

# Cleaning and care

## Burner

The burner can be dismantled and cleaned when cool.

### Dismantling and cleaning

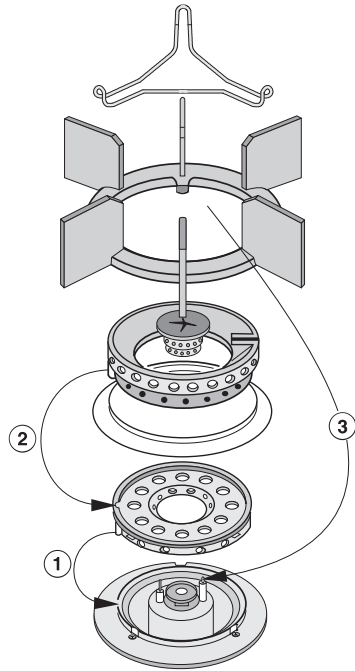
- Remove the burner parts and wash them in a solution of warm water and liquid dish soap
- Dry thoroughly. Make sure that the flame holes are clean and completely dry.

The shiny surfaces of the burner caps will dull with time and use. 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.

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

## Reassembling the burner



- Fit the burner onto the burner base, ①.
- Fit the burner ring.
- Put the large burner cap on the large burner cap base, ②.
- Fit the small burner cap.
- Put the grate in place, ③.
- Put the trivet in place if needed.

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



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

Some minor problems can be resolved as follows:

### What 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 igniters 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 igniters no longer work?**

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

#### **... the flame appears different than usual?**

- Check whether the burners are assembled correctly.

## After sales service

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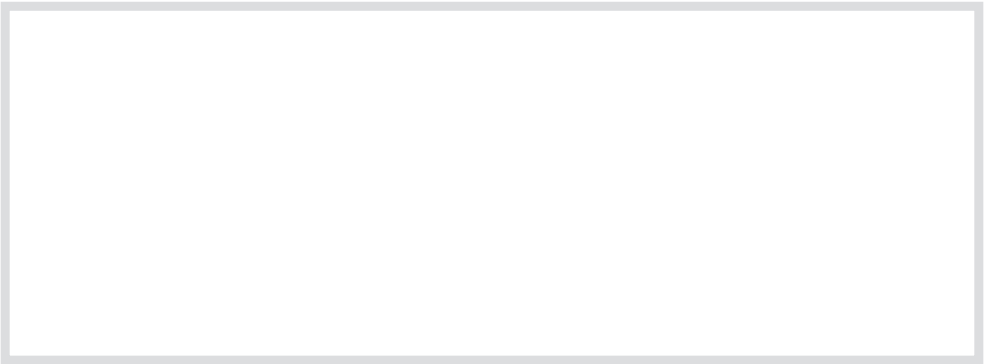
In the event of a fault which you cannot correct, contact the Miele Technical Service Department:

**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:



### **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.

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The Miele logo is displayed in a bold, white, serif font against a solid black rectangular background.

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