

## Operating and Installation Instructions Induction Cooktops



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

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# IMPORTANT SAFETY INSTRUCTIONS

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This cooktop complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the cooktop. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the cooktop.

When installing the cooktop, Miele expressly and strongly advises that you read and follow the instructions under “Installation”, as well as in the “IMPORTANT SAFETY INSTRUCTIONS”.

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

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

## **Appropriate use**

- ▶ This cooktop is intended for domestic use and use in other similar environments.
- ▶ This cooktop is not intended for outdoor use.
- ▶ The cooktop is intended for domestic use only to prepare food and keep it warm. Any other use may be dangerous.
- ▶ Persons (including children) who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

# IMPORTANT SAFETY INSTRUCTIONS

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## Safety with children

- ▶ Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.
- ▶ Be sure to supervise any children in the vicinity of the cooktop, and do not let them play with it.
- ▶ The cooktop gets hot when in use and remains hot for some time after being turned off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.
- ▶ Danger of burning. Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise they could be tempted to climb onto the cooktop.
- ▶ Risk of burning or scalding. Turn pot and pan handles inward, so children cannot pull them down and be burned.
- ▶ Danger of suffocation. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot turn on the appliance inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

# IMPORTANT SAFETY INSTRUCTIONS

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## Technical safety

- ▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.
- ▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work should only be performed by a qualified technician.
- ▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.
- ▶ Damage to the cooktop can compromise your safety. Check the cooktop for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with national and local codes.  
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation.
- ▶ 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.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ To avoid damaging the cooktop, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance. When in doubt, consult a qualified electrician.
- ▶ Do not connect the appliance to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, the cooktop may only be used when it has been fully installed.
- ▶ This appliance must not be used in a non-stationary location (e.g. on a ship).
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the cooktop will endanger your safety and may lead to appliance malfunctions. Do not open the casing of the cooktop under any circumstances.
- ▶ Any repairs not performed by a Miele authorized service technician will void the warranty.
- ▶ Defective components should be replaced by Miele original parts only. Only with these parts can safety of the appliance be assured as intended by the manufacturer.
- ▶ The appliance is not intended for use with an external timer switch or a remote control system.
- ▶ The cooktop must be connected to the electricity supply by a qualified electrician (see “Installation – Electrical connection”).
- ▶ If the power cord is damaged, it must only be replaced by a qualified service technician (see “Installation – Electrical connection”).

## IMPORTANT SAFETY INSTRUCTIONS

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▶ The appliance must be completely disconnected from the electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.

Disconnect by

- removing the fuse,
- “tripping” the circuit breaker, or
- unplugging the unit (if equipped with plug). Pull the plug not the cord.

▶ Danger of electric shock. Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped, or damaged in any way. Switch it off immediately. Disconnect the cooktop from the electrical power supply. Contact Miele Service.

▶ If the cooktop is installed behind a cabinet door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door and cause damage to the cooktop, cabinetry, and flooring. Do not close the door until the residual heat indicators go out.



# IMPORTANT SAFETY INSTRUCTIONS

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## Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being turned off. There is a potential hazard until the residual heat indicator goes out.
- ▶ Never leave the appliance unattended at high heat settings – Boilover causes smoking and greasy spillovers that may ignite.
- ▶ Oil and fat can catch fire if overheated. Never leave the appliance unattended when cooking with oil and fat. If the oil or fat catches fire, do not attempt to put the flames out with water. Turn off the cooktop and smother the flames using a lid or a suitable fire blanket.
- ▶ Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- ▶ Storage in or on the appliance: Flammable materials should not be stored in an oven or in the vicinity of the appliance.
- ▶ The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a ventilation hood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the appliance. Cutlery inserts must be heat-resistant.
- ▶ Never heat empty cookware.
- ▶ Do not heat or can food in closed containers, such as tins or sealed jars, on the cooktop, as pressure will build up in the container and cause it to explode.
- ▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if turned on inadvertently. Never cover the cooktop with a board, cloth or protective sheet.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ If the cooktop is turned on or accidentally turned on or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction. Do not store items on the cooktop! Always turn the cooking zones off after use!
- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage to the ceramic cooktop in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Do not place hot pans on the sensor buttons and display as this could cause damage to the electronics underneath. Do not place hot pans on the area around the display.
- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminum foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the appliance immediately and scrape off all the sugar, plastic or aluminum residues while still hot, using a shielded scraper blade. Use pot holders. Allow the ceramic surface to cool down before cleaning with a suitable ceramic cleaning agent.
- ▶ Pans that boil dry can cause damage to the ceramic glass. Do not leave the appliance unattended while it is being used.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Pots and pans with bases with pronounced edges or ridges can scratch the ceramic surface. Only use pots and pans with smooth bases.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- ▶ Because induction heating works so quickly, the temperature can quickly reach the ignition point of oils and fats. Never leave the cooktop unattended when it is turned on.
- ▶ Do not heat oils and fats for longer than 1 minute, and never use the booster.
- ▶ For people who have a heart pacemaker: Please note that the area immediately surrounding the cooktop is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ Objects affected by electromagnetic fields, for instance credit cards, CDs and calculators, should be kept away from the cooktop when it is on.
- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time.
- ▶ The cooktop is equipped with a cooling fan. If a drawer is located directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation for the cooktop.
- ▶ If a drawer is located directly underneath the cooktop, do not store any pointed or small items, paper, napkins, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Do not use 2 items of cookware on a cooking zone or extended zone at the same time.
- ▶ If the cookware only partially covers a cooking zone, the handle could become very hot.  
Always place cookware in the middle of the cooking zone.
- ▶ Wet sponges or cloths can cause burns due to hot steam if they are used to wipe spilled food off a hot cooktop. Some cleansers can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the cooktop.
- ▶ If the cooktop is damaged, cleansers or spilled food can penetrate the glass surface and cause a short-circuit. Never cook on a damaged cooktop. Contact an electrician immediately.
- ▶ If an induction adapter plate is used for cookware, the induction generators may be damaged or even destroyed. Do not use induction adapter plates.

# IMPORTANT SAFETY INSTRUCTIONS

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## **Cleaning and maintenance**

- ▶ Do not use a steam cleaner to clean the cooktop. The steam may reach electrical components and cause a short circuit.
- ▶ If the cooktop is built in over a self cleaning oven, the cooktop should not be used while the self cleaning process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see relevant section).
- ▶ Miele will guarantee to supply functional parts for a minimum of 10 years and up to 15 years following the discontinuation of your cooktop.

# Caring for the environment

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## Disposal of the packing material

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

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

## Disposal of your old appliance

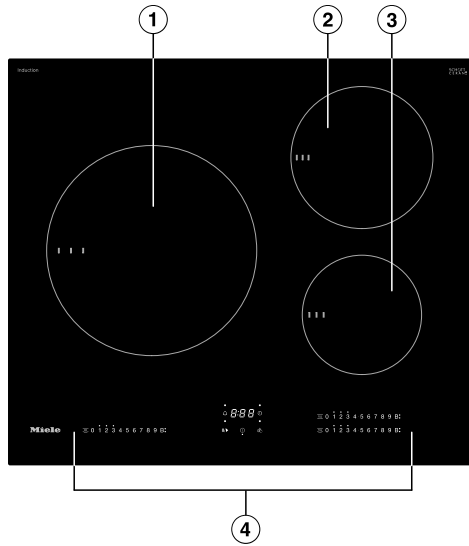
Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.



Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

## Cooktop

KM 7720 FR

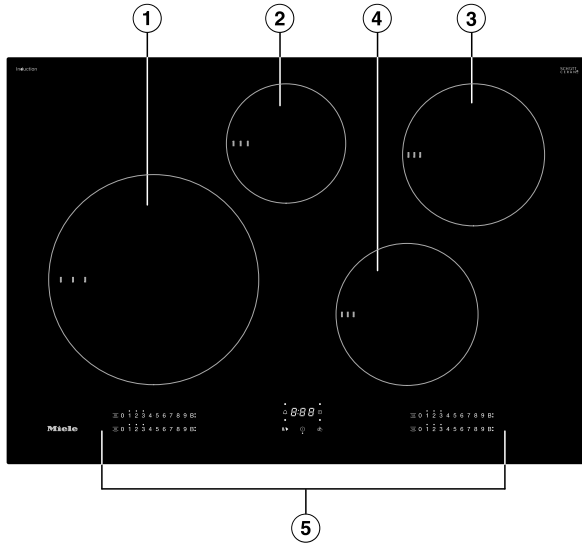


- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Cooking zone with TwinBooster
- ④ Controls and indicators

# Overview

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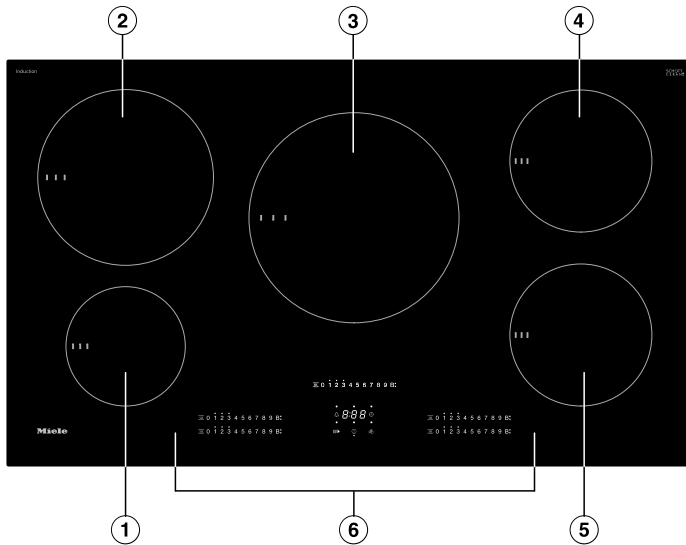
## KM 7730 FR



- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Cooking zone with TwinBooster
- ④ Cooking zone with TwinBooster
- ⑤ Controls and indicators



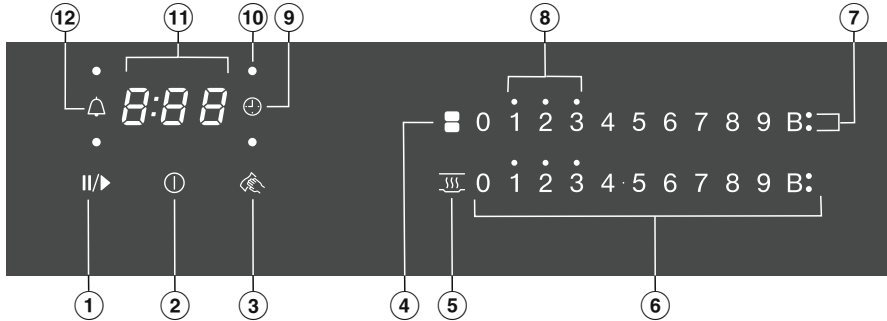
## KM 7740 FR



- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Cooking zone with TwinBooster
- ④ Cooking zone with TwinBooster
- ⑤ Cooking zone with TwinBooster
- ⑥ Controls and indicators

# Overview

## Controls and display



- ① Stop & Go sensor control  
For stopping/starting a cooking process in progress
- ② Cooktop On/Off sensor control
- ③ Wipe protection sensor control  
For locking the sensor controls
- ④ PowerFlex cooking zones sensor control  
For manual connection/disconnection of PowerFlex cooking zones
- ⑤ Keeping warm sensor control  
For activating/deactivating the Keeping warm function
- ⑥ Numerical display sensor controls
  - For setting the power level
  - For setting the times
- ⑦ Booster indicator light  
Booster function is activated
- ⑧ Residual heat indicator lights
- ⑨ Safety shut-off sensor control  
Switches the cooking zones off automatically
- ⑩ Cooking zone allocation safety shut-off indicator light  
Safety shut-off for the cooking zone is activated
- ⑪ Timer display
  - 00* to *99* Time in minutes
  - LC* System lock/safety lock is activated
  - dE* Demo mode activated
- ⑫ Kitchen timer sensor control

## Cooking zone data

KM 7720 FR				
Cooking zone	Ø in inches (cm) <sup>1</sup>	Max. rating in watts for 208 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
①	7"-11" (18-28 cm)	Normal	2,400	-
		TwinBooster, level 1	2,750	
		TwinBooster, level 2	3,350	
②	5 1/2"-7 1/2" (14-19 cm)	Normal	1,700	③
		TwinBooster, level 1	2,300	
		TwinBooster, level 2	2,750	
③	4"-6 1/2" (10-16 cm)	Normal	1,300	②
		TwinBooster, level 1	1,550	
		TwinBooster, level 2	2,000	
		Total	6,600	

<sup>1</sup> Cookware with a base diameter within the given range may be used.

<sup>2</sup> The power indicated may vary depending on the size and material of the cookware used.

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see "How it works – Power management system".

# Overview

KM 7720 FR				
Cooking zone	Ø in inches (cm) <sup>1</sup>	Max. rating in watts for 240 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
①	7"–11" (18–28 cm)	Normal	2,600	-
		TwinBooster, level 1	3,000	
		TwinBooster, level 2	3,700	
②	5 1/2"–7 1/2" (14–19 cm)	Normal	1,850	③
		TwinBooster, level 1	2,500	
		TwinBooster, level 2	3,000	
③	4"–6 1/2" (10–16 cm)	Normal	1,400	②
		TwinBooster, level 1	1,700	
		TwinBooster, level 2	2,200	
		Total	7,600	

<sup>1</sup> Cookware with a base diameter within the given range may be used.

<sup>2</sup> The power indicated may vary depending on the size and material of the cookware used.

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see "How it works – Power management system".

KM 7730 FR				
Cooking zone	Ø in inches (cm) <sup>1</sup>	Max. rating in watts for 208 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
①	7"–11" (18–28 cm)	Normal	2,400	②
		TwinBooster, level 1	2,750	
		TwinBooster, level 2	3,350	
②	4"–6 1/2" (10–16 cm)	Normal	1,300	①
		TwinBooster, level 1	1,550	
		TwinBooster, level 2	2,000	
③	5 1/2"–7 1/2" (14–19 cm)	Normal	1,700	④
		TwinBooster, level 1	2,300	
		TwinBooster, level 2	2,750	
④	5 1/2"–7 1/2" (14–19 cm)	Normal	1,700	③
		TwinBooster, level 1	2,300	
		TwinBooster, level 2	2,750	
		Total	6,600	

<sup>1</sup> Cookware with a base diameter within the given range may be used.

<sup>2</sup> The power indicated may vary depending on the size and material of the cookware used.

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see "How it works – Power management system".

# Overview

KM 7730 FR				
Cooking zone	Ø in inches (cm) <sup>1</sup>	Max. rating in watts for 240 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
①	7"-11" (18-28 cm)	Normal	2,600	②
		TwinBooster, level 1	3,000	
		TwinBooster, level 2	3,700	
②	4"-6 1/2" (10-16 cm)	Normal	1,400	①
		TwinBooster, level 1	1,700	
		TwinBooster, level 2	2,200	
③	5 1/2"-7 1/2" (14-19 cm)	Normal	1,850	④
		TwinBooster, level 1	2,500	
		TwinBooster, level 2	3,300	
④	5 1/2"-7 1/2" (14-19 cm)	Normal	1,850	③
		TwinBooster, level 1	2,500	
		TwinBooster, level 2	3,000	
		Total	7,600	

<sup>1</sup> Cookware with a base diameter within the given range may be used.

<sup>2</sup> The power indicated may vary depending on the size and material of the cookware used.

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see "How it works – Power management system".

KM 7740 FR				
Cooking zone	Ø in inches (cm) <sup>1</sup>	Rating in watts for 208 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
①	4"-6 1/2" (10-16 cm)	Normal	1,300	②
		TwinBooster, level 1	1,550	
		TwinBooster, level 2	2,000	
②	6 1/2"-9" 16-23 cm (16-23 cm)	Normal	2,100	①
		TwinBooster, level 1	2,750	
		TwinBooster, level 2	3,350	
③	7"-11" (18-28 cm)	Normal	2,400	-
		TwinBooster, level 1	2,750	
		TwinBooster, level 2	3,350	
④	5 1/2"-7 1/2" (14-19 cm)	Normal	1,700	⑤
		TwinBooster, level 1	2,300	
		TwinBooster, level 2	2,750	
⑤	5 1/2"-7 1/2" (14-19 cm)	Normal	1,700	④
		TwinBooster, level 1	2,300	
		TwinBooster, level 2	2,750	
		Total	9,900	

<sup>1</sup> Cookware with a base diameter within the given range may be used.

<sup>2</sup> The power indicated may vary depending on the size and material of the cookware used.

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see "How it works – Power management system".

# Overview

KM 7740 FR				
Cooking zone	Ø in inches (cm) <sup>1</sup>	Rating in watts for 240 V <sup>2</sup>		Linked cooking zone <sup>3</sup>
①	4"-6 1/2" (10-16 cm)	Normal	1,400	②
		TwinBooster, level 1	1,700	
		TwinBooster, level 2	2,200	
②	6 1/2"-9" 16-23 cm (16-23 cm)	Normal	2,300	①
		TwinBooster, level 1	3,000	
		TwinBooster, level 2	3,700	
③	7"-11" (18-28 cm)	Normal	2,600	-
		TwinBooster, level 1	3,000	
		TwinBooster, level 2	3,700	
④	5 1/2"-7 1/2" (14-19 cm)	Normal	1,850	⑤
		TwinBooster, level 1	2,500	
		TwinBooster, level 2	3,000	
⑤	5 1/2"-7 1/2" (14-19 cm)	Normal	1,850	④
		TwinBooster, level 1	2,500	
		TwinBooster, level 2	3,000	
		Total	11,500	

<sup>1</sup> Cookware with a base diameter within the given range may be used.

<sup>2</sup> The power indicated may vary depending on the size and material of the cookware used.

<sup>3</sup> The cooking zone is linked to this cooking zone electrically so that the rating can be increased; see "How it works – Power management system".



- Please adhere the extra appliance data plate (supplied) in the space provided in the “After sales service” section of this manual.
- Remove any protective foil and stickers.

### **Cleaning the cooktop for the first time**

- Before first use, wipe down the appliance with a damp cloth and dry it.

### **Turning on the cooktop for the first time**

Metal components are protected by a conditioning agent. Smells and vapor may occur when the appliance is used for the first time. The heating of the induction coils also causes odors in the first few hours of operation. With each subsequent use, the odor is reduced until it disappears entirely.

The smell and any vapors do not indicate a faulty connection or a defective appliance and are not harmful to your health.

Please note that the heat-up time for induction cooktops is very much shorter than for conventional cooktops.

## Before first use

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### Miele@home

Prerequisite: home WiFi network

Your cooktop is equipped with an integrated WiFi module. The cooktop can be connected to your home WiFi network.

If your Miele Ventilation Hood is also connected to the home WiFi network, you can control the ventilation hood automatically with the Con@ctivity function. Additional information can be found in the operating and installation instructions for your ventilation hood.

Make sure that the signal of your WiFi network is sufficiently strong in the place where your cooktop is installed.

There are a number of ways of connecting your cooktop to your WiFi network.

The cooktop requires max. 2 W in networked standby.

### Availability of the WiFi connection

The WiFi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This can cause sporadic or even complete connection failures. Therefore, the availability of featured functions cannot be guaranteed.

### Miele@home availability

The ability to use the Miele app depends on the availability of the Miele@home service in your country.

The Miele@home service is not available in every country.

For information about availability, please visit [www.miele.com](http://www.miele.com).

### Miele App

The Miele App is available to download free of charge from the Apple App Store® or from the Google Play Store™.



After installing the Miele app on a mobile device, you can do the following:

- call up information on the operating status of your cooktop
- call up information on the program sequence of your cooktop
- set up a Miele@home network with other WiFi-enabled Miele domestic appliances

## Setting up Miele@home

### Connecting via the app

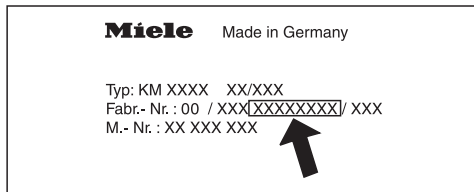
The Miele app can be used to connect to your network.

- Install the Miele app on your mobile device.

To log in you will need:

1. your WiFi network password
2. the password for your cooktop

The password for your cooktop consists of the last 9 digits of the serial number. This can be found on the appliance's data plate.



- Switch the cooktop on.
- Start the Miele app.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 5 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, the code `⌚:07` is displayed in the timer display for 10 seconds.

You now have 10 minutes to configure the WiFi.

- Follow the user navigation in the app.

### Connecting via WPS

**Prerequisite:** you must have a WPS (WiFi protected setup) compatible router.

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 6 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, a progress light appears in the timer display during the connection attempt (for max. 120 seconds).

The WPS login is only active during these 120 seconds.

- Activate the WPS function on your WiFi router.

If the connection was successful, the code `⌚:02` appears in the timer display. If the connection could not be established, the timer display will show the code `⌚:01`. You have probably not activated WPS on your router quickly enough. Repeat the steps above.

**Tip:** If your WiFi router does not support WPS, please connect via the Miele app.

## Before first use

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### Canceling the process

- Touch any sensor control.

### Resetting settings

Resetting is not required when replacing the router.

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 9 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, the code `∞:00` is displayed in the timer display for 10 seconds.

Reset the settings if you are disposing of your cooktop, selling it, or putting a used cooktop into operation. This is the only way to ensure that all personal data has been removed and the previous owner will no longer be able to access the cooktop.

## Con@ctivity

Con@ctivity is the direct communication system between your cooktop and a Miele Ventilation Hood. Con@ctivity enables the ventilation hood to operate automatically depending on the operating status of a cooktop.

Additional information can be found in the operating and installation instructions for your ventilation hood.

The cooktop requires max. 2 W in networked standby.

### Availability of the WiFi connection

The WiFi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This can cause sporadic or even complete connection failures. Therefore, the availability of featured functions cannot be guaranteed.

## Setting up Con@ctivity

You can set up Con@ctivity between the cooktop and ventilation hood using your home WiFi network or a direct WiFi connection.

### Con@ctivity via the home WiFi network (Con@ctivity 3.0)

#### Prerequisite:

- home WiFi network
- WiFi-enabled Miele ventilation hood

- Connect the ventilation hood and the cooktop to your home WiFi network (see “Before using for the first time – Miele@home”).

The Con@ctivity function will be activated automatically.

You can find the necessary information on connecting the ventilation hood in the associated operating and installation instructions.

## Before first use

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### Con@ctivity via a direct WiFi connection (Con@ctivity 3.0)

You can find the necessary information on connecting the ventilation hood in the associated operating and installation instructions.

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch and hold the 0 and 7 sensor controls on the numerical display at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, a progress light appears during the connection attempt. If the connection was successful, the code  $\text{C:D2}$  appears in the timer display. If the connection could not be established, the timer display will show the code  $\text{C:D1}$ . Repeat the steps above.

When successfully connected, **2** and **3** will light up constantly on the ventilation hood.

- Quit connection mode on the ventilation hood by pressing the run-on  $\text{5} \text{ } \text{X} \text{ } \text{15}$  button.

Con@ctivity has now been activated.

With a direct WiFi connection, it is not possible to connect the cooktop and the ventilation hood to a home network. If this is desired later, the direct WiFi connection between the cooktop and the ventilation hood must first be reset (see “Before using for the first time – Con@ctivity” and “Disconnecting the WiFi” in the operating and installation instructions for the ventilation hood).

### Canceling the process

- Touch any sensor control.

### Resetting settings

Resetting is not required when replacing the router.

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 9 sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. After the time has elapsed, the code `∞:00` is displayed in the timer display for 10 seconds.

Reset the settings if you are disposing of your cooktop, selling it, or putting a used cooktop into operation. This is the only way to ensure that all personal data has been removed and the previous owner will no longer be able to access the cooktop.

## How it works

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An induction coil is located under each cooking zone. The coil creates a magnetic field that reacts directly with the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when ferromagnetic cookware is placed on it (see “Cookware”). The induction cooking zone automatically recognizes the size of the cookware.



**Risk of burning due to hot items.**

When the cooktop is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the cooktop heating up.

Do not store items on the cooktop.

After use, switch the cooktop off with the ① sensor control.

## Noises

When you use an induction cooking zone, the following noises may occur, depending on the type and shape of the cookware bottom:

On the higher power levels, it might buzz. This will decrease or cease altogether when the power level is reduced.

Cookware with bottoms made of different materials (e.g., sandwich bottoms) may produce a crackling noise.

Whistling may occur if connected cooking zones (see “Operation – Booster”) are simultaneously in use and cookware with bottoms made of different materials (e.g., sandwich bottoms) is placed on them.

The electronics may produce a clicking sound, especially at lower power levels.

You may hear a whirring sound when the cooling fan turns on. It turns on to protect the electronics when the cooktop is being used intensively. The fan may continue to run after the appliance has been turned off.



### Power management system

The cooktop has a maximum total permitted power consumption which cannot be exceeded for safety reasons.

Cooking zones can be linked together in pairs on the cooktop. This allows additional power to be transferred from one cooking zone to another.

The values for the maximum total permitted power consumption and which cooking zones are linked together can be found in "Overview – Cooking zone data".

If power is transferred from one cooking zone (A) to the other cooking zone (B), the power for the first cooking zone (A) is reduced.

If a cooking zone gives power to another zone, this can have the following effects:

- The power level is reduced.
- Auto heat-up will be deactivated. Cooking continues at the set level. If the power is not sufficient, the power level will be reduced again.
- The Booster function is deactivated.
- The cooking zone is switched off.

When the cooking zone stops transferring power to the other zone, the power level can be increased again.

# Cookware

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## Suitable cookware

- Stainless steel with a magnetic base
- Enameled steel
- Cast iron

The composition of the pan bottom can affect the evenness of the cooking results (e.g., when making pancakes). The base of the pan must be able to distribute the heat evenly. A sandwich base made of stainless steel is particularly suitable.

## Unsuitable cookware

- Stainless steel without a magnetic base
- Aluminum or copper
- Glass, ceramics, earthenware, stoneware

## Testing cookware

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan. If the magnet sticks, the cookware is generally suitable.

## No cookware/unsuitable cookware display

The set power level flashes in the numerical display for the cooking zone if

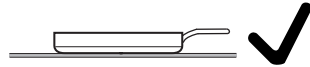
- the cooking zone has been switched on without cookware in place, or if the cookware is unsuitable (non-magnetic base)
- the bottom diameter of the cookware being used is too small
- the cookware is removed from a cooking zone that is on

If suitable cookware is placed on the cooking zone within 15 seconds, the flashing power level will go out and you can continue as usual.

If no cookware or if unsuitable cookware is used, the cooking zone will automatically turn off after 15 seconds.

## Tips

- To make optimum use of the cooking zones, choose cookware with a suitable base diameter (see “Overview – Cooking zone data”). If the cookware is too small it will not be recognized.
- Position the cookware as centrally as possible on the relevant cooking zone/cooking area.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the cookware to move it. This will help prevent scratching. If any scratches do appear as a result of cookware being pushed around, this will not affect the function of the cooktop. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the pot or pan diameter quoted by manufacturers often refers to the maximum diameter or diameter of the top rim. The diameter of the base (generally smaller) is more important.



- If possible, use pans with straight sides. If pans with sloped sides are used, the induction also takes effect around the edges of the pan. This can cause the edge of the pan to become discolored or the coating to peel off.

## Energy saving tips

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- Use a lid whenever possible to minimize heat loss.
- For small quantities, select a small pan. A small pan on a small cooking zone uses less energy than a large, only partially filled pan on a large cooking zone.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power setting.

## Setting ranges

The cooktop is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power-level range to 17 power levels (see “Programming”).

	Setting range	
	Factory setting (9 power levels)	Extended setting (17 power levels)
Melting butter Dissolving gelatine Melting chocolate Keeping soups and sauces warm	1–2	1–2.
Making custards and puddings	2	2–2.
Thawing frozen vegetables (blocks)	3	2–3.
Reheating soups or sauces and making rice	3	2–4.
Making oatmeal, grits, polenta, risotto, rice pudding, couscous, dulce de leche	3–4	2–4.
Cooking dumplings, matzoh balls, ravioli, gnocchi, and tortellini Poaching eggs	4	3–5.
Warming liquid and half-set foods Making omelettes or lightly fried eggs Steaming fruits, making compote	4–5	4–5.
Thawing and heating frozen food	5	4–5.
Steaming vegetables or fish, shellfish, clambakes Gently frying eggs (without overheating the fat) Frying pancakes Making paella	5–6	4.–6.
Bringing large quantities of food to boil, e.g., casseroles Thickening custard and sauces, e.g., hollandaise	6–7	5.–7.
Toasting nori, tortillas, pita, flatbread, etc. Toasting nuts Frying bacon	6–7	6–7.
Sauteeing meat, poultry, fish, or sausage Pan frying meat (such as hamburgers, kebabs, steaks, etc.), fish, and poultry	6–7	6–8.
Frying crepes, etc.	7	6.–7.
Simmering for a braise Making jam, jelly	8	8–8.
Searing meat, poultry, fish, and vegetables High temperature cooking Wok style, Stir fry	8–9	7.–9
Deep frying e.g., French fries	9	8.–9
Boiling water or liquid	Booster	Booster

These settings should only be taken as a guide. The power of the induction coils will vary depending on the voltage, size, and material of the cookware base. For this reason, it is possible that the power levels will need to be adjusted slightly to suit your cookware. As you use the cooktop, you will get to know which settings suit your cookware best. When using new cookware that you are not familiar with, set the power to one level below the one specified.

# Operation

## Operation

This ceramic cooktop is equipped with electronic sensor controls which react to finger contact. For safety reasons, in order to switch the appliance on, the On/Off ① sensor control needs to be touched for a little longer than the other sensors.

Each time a sensor control is activated, an audible signal sounds.

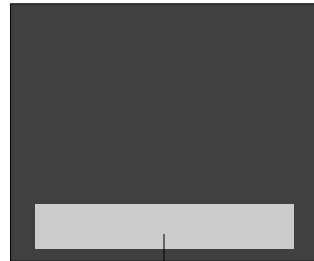
Only the printed On/Off ① sensor control is visible when the cooktop is switched off. More sensor controls light up when the cooktop is switched on.

⚠ Malfunction can occur due to dirty and/or covered sensor controls. If the sensor controls are dirty or covered this could cause them to fail to react, to activate a function, or even to switch the cooktop off automatically (see “Safety features – Safety shut-off”). Placing hot cookware on the sensor controls/indicators can damage the electronic underneath.


Keep the sensor controls and indicators clean.

Do not place anything over the sensor controls or indicators.

Do not place hot cookware over the sensor controls or indicators.



① Sensor controls and indicators

 Fire hazard due to overheated food.

Unattended food can overheat and ignite.

Do not leave the cooktop unattended while it is being used.

Please note that the heating-up time on induction cooktops is much shorter than on conventional cooktops.

## Switching the cooktop on


- Touch the  sensor control.

Additional sensor controls will light up.


If no further entry is made, the cooktop will turn itself off after a few seconds for safety reasons.

## Setting the power level

Permanent pan recognition is activated as standard (see “Programming”). When the cooktop is switched on and you place an item of cookware on one of the cooking zones, all the sensor controls for that cooking zone’s numerical display will light up.

- Place the cookware on the cooking zone you want to use.
- Touch the  sensor control on the corresponding numerical display.
- Touch the appropriate sensor control on the respective numerical display for the power level you want.


## Switching off a cooking zone/ the cooktop

- To switch off a cooking zone, touch the 0 sensor control on the numerical display for that cooking zone.
- To switch off the cooktop and all the cooking zones, touch the  sensor control.

## Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after it has been switched off. Depending on the temperature, a dot will appear above power levels 1, 2, and 3.

The dots in the residual heat indicator go out one by one as the cooking zones cool down. The last dot only goes out when the cooking zone is safe to touch.

 Risk of burning or scalding due to hot cooking zones.

The cooking zones will be hot after use.

Do not touch the cooking zones while the residual heat indicators are on.

# Operation

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## Setting the power level – extended power level range

- Touch the numerical keybank between two number sensors.

The numbers to the left and right of the interim level light up brighter than the other sensor controls.

Example:

If you have set power level 7., the numbers 7 and 8 will be brighter than the other numbers.



## Auto heat-up

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

### Activating Auto heat-up

- Touch the sensor control for the continued cooking level you want until a tone sounds and the sensor control starts to pulsate.

During the heat-up time (see table), the continued cooking level set will pulsate. With extended power levels (see “Programming”), the sensor controls for the power levels in front of and after the interim power level will pulsate if an extended power level setting has been selected.

When you change the continued cooking level, you deactivate Auto heat-up.

### Deactivating Auto heat-up

- Tap the sensor control of the set continued cooking level.

or

- Select a different power level.

Continued cooking level*	Heat-up time [min:sec]
1	approx. 0:15
1.	approx. 0:15
2	approx. 0:15
2.	approx. 0:15
3	approx. 0:25
3.	approx. 0:25
4	approx. 0:50
4.	approx. 0:50
5	approx. 2:00
5.	approx. 5:50
6	approx. 5:50
6.	approx. 2:50
7	approx. 2:50
7.	approx. 2:50
8	approx. 2:50
8.	approx. 2:50
9	–

\* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see “Programming”).

# Operation

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## Booster

When the Booster function is activated, the power is boosted so that large quantities can be heated up quickly, e.g., when boiling water for cooking pasta. The boost in power is active for a maximum of 15 minutes.

When the Booster function is activated, the settings for the linked cooking zone may be changed; see “Induction – Power management system”.

The Booster function can be used on a maximum of 2 cooking zones or 1 PowerFlex cooking area at the same time.

If the Booster function is turned on when

- no power level has been selected, the cooking zone will revert automatically to level 9 at the end of the Booster time or if the Booster function is turned off before this.
- a power level has been selected, the cooking zone will revert automatically to the setting selected at the end of the Booster time or if the Booster function is turned off before this.

## Activating TwinBooster

### Level 1

- Place the cookware on the cooking zone you want to use.
- Select a power level, if necessary.
- Touch the **B** sensor control.

The indicator light ● for TwinBooster level 1 lights up.

### Level 2

- Place the cookware on the cooking zone you want to use.
- Select a power level, if necessary.
- Touch the **B** sensor control twice.

The indicator light ●● for TwinBooster level 2 lights up.

## Deactivating TwinBooster

- Touch the **B** sensor control repeatedly until the indicator lights go out.

or

- Select a different power level.


## Keeping warm

The Keeping warm function is for keeping food warm when it has just been cooked and is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

- Only use cookware (pots/pans) for keeping food warm. Cover the cookware with a lid.
- Stir firm or viscous food (mashed potatoes, stew) occasionally.
- Foods begin to lose their nutrients during the cooking process and continue to do so while being kept warm. The longer food is kept warm, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

## Activating/deactivating the Keeping warm function

- Touch the  sensor control for the cooking zone you wish to use.

## Keeping warm temperatures

A keeping warm temperature of 85°C is set as standard. You can change the keeping warm temperature (see “Programming”).

Use	Temperature (°F (°C))
Melting chocolate	120-130 (50–55)
Keeping solid food and thick liquids warm	150-165 (65–75)
Keeping clear soups warm	175-195 (80–90)

The cooking result can be negatively affected if food is kept warm at excessively high temperatures. Food can change color and even spoil.

# Timer

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The cooktop has to be switched on if you wish to use the timer.

The timer can be used for the following 2 functions:

- setting the kitchen timer
- reduce automatically to power level 1

You can use the functions simultaneously.

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Durations of up to 59 minutes are shown in minutes (00:59) and durations of more than 60 minutes are shown in hours and minutes. Durations are entered in the order of hours, followed by minutes in tens and then units.

Example:

59 minutes = 00:59 hours,

Enter: 5-9

80 minutes = 1:20 hours,

Enter: 1-2-0

After the first number has been entered, the timer display will light up constantly. After the second number has been entered, the first number will move to the left. After the third number has been entered, the first and second numbers will move to the left.

## Kitchen timer


The timer is set using the numerical display for the left or front left cooking zone (depending on model).

### Setting the timer

- Touch the  sensor control.

The timer display flashes.

- Set the required time.

Touch the  sensor control or wait 10 seconds to start the timer.

### Changing the timer duration


- Touch the  sensor control.

The timer display flashes.

- Set the required time.

### Deleting the timer

- Touch the  sensor control.

- Touch  on the numerical display.

## Safety shut-off

You can set a time after which the cooking zone will reduce automatically to power level 1. This function can be used on all cooking zones at the same time.

If the time programmed is longer than the maximum operating time allowed, the cooking zone will be switched off by the safety shut-off function (see “Safety features – Safety shut-off”).

The shut-off time is set on the numerical display for each cooking zone you want to switch off automatically.

### Setting the shut-off time

- Select a power level for the cooking zone you require.
- Touch the ⌚ sensor control.

The timer display flashes.

- Set the required time.

Touch the ⌚ sensor control or wait 10 seconds to start the shut-off time.

The cooking zone allocation safety shut-off indicator light pulsates.

- To set a shut-off time for another cooking zone, follow the same steps as described above.

If more than one shut-off time is programmed, the shortest time left will be displayed, and the corresponding indicator light will pulsate. The other indicator lights will light up constantly.

- If you want to show the time left for another cooking zone which is counting down in the background,

touch the ⌚ sensor control repeatedly until the indicator light for the desired cooking zone pulsates.

### Changing the shut-off time

- Touch the ⌚ sensor control repeatedly until the indicator light for the cooking zone you require pulsates.


The timer display flashes.

- Set the required time.

### Deleting the shut-off time

- Touch the ⌚ sensor control repeatedly until the indicator light for the cooking zone you require pulsates.


The timer display flashes.




- Touch the  sensor control on the numerical display.

# Timer

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## Using both timer functions at the same time

If you use both functions simultaneously, the shortest time is always displayed. The  sensor control (kitchen timer) or the indicator light of the cooking zone with the shortest time pulsates.

- If you want to show the times left counting down in the background, touch the  or  sensor control.
- If a shut-off time has been programmed for several cooking zones, touch the  sensor control repeatedly until the indicator light for the required cooking zone pulsates.

## Stop & Go

When Stop & Go is activated, the power level of all cooking zones in use is reduced to power level 1.

The cooking zone power levels and the timer settings cannot be altered; the cooktop can only be switched off. The kitchen timer, shut-off, Booster, and heat-up times continue to run.

When Stop & Go is deactivated, the cooking zones will operate at the power level previously selected.

If the function is not deactivated within 1 hour, the cooktop will switch off.

### Activation/deactivation

- Touch the **II/▶** sensor control.

Use this function if there is a danger of food boiling over.

## Wipe protection

The cooktop sensor controls can be locked for 20 seconds, e.g., to remove soiling. The **Ⓛ** sensor control is not locked.

### Activating

- Touch the **☞** sensor control.

The time counts down in the timer display.

### Deactivating

- Touch the **☞** sensor control until the timer display goes out.

## Demo mode

This function enables the cooktop to be demonstrated in dealer showrooms without heating up.

### Activation/deactivation

- Switch the cooktop on.
- Touch the **0** sensor control on any of the numerical displays.
- Then touch the **0** and **2** sensor controls at the same time for 6 seconds.

In the timer display, **dE** flashes alternately with **0n** (demo mode activated) or **0FF** (demo mode deactivated) for a few seconds.

# Additional functions

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## Displaying the cooktop data

The model identifier and software version of the cooktop can be displayed. There must not be any cookware on the cooking zones.

### Model identifier/serial number

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 4 sensor controls at the same time.

Numbers will appear in the timer display one after another, separated by a dash.

Example: *12 34* (model identifier KM 1234) – *1 23 45 67 89* (serial number)

### Software version

- Switch the cooktop on.
- Touch the 0 sensor control on any of the numerical displays.
- Touch the 0 and 3 sensor controls at the same time.

Numbers appear in the timer display:

Example: *2:00* = software version 2.00



## System lock/Safety lock

Your cooktop is equipped with a system lock and a safety lock to prevent the cooktop and the cooking zones being switched on or any settings being altered unintentionally.

The **system lock** is activated when the cooktop is switched off. If the system lock is activated, the cooktop cannot be switched on and the timer cannot be used. A set timer will continue to count down. The cooktop is programmed so that the system lock must be activated manually. The system lock can be programmed to be activated automatically 5 minutes after the cooktop has been switched off (see “Programming”).

The **safety lock** is activated while the cooktop is switched on. When the lock is activated, the cooktop can be operated only under certain conditions:

- The cooking zones and the cooktop can only be switched off.
- A set kitchen timer time can be modified.

If an unavailable sensor control is touched while the system lock or safety lock is activated, *LDC* will appear in the timer display for few seconds and a tone will sound.

## Activating the system lock

- Touch the ① sensor control for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed, *LDC* will appear in the timer display. The system lock is activated.

## Deactivating the system lock

- Touch the ① sensor control for 6 seconds.

*LDC* will appear briefly in the timer display and then the seconds will count down. The system lock is deactivated once the time has elapsed.

## Activating the safety lock

- Touch and hold the ⊕ and II/▶ sensor controls at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed, *LDC* will appear in the timer display. The safety lock is activated.

## Deactivating the safety lock

- Touch and hold the ⊕ and II/▶ sensor controls at the same time for 6 seconds.

*LDC* will appear briefly in the timer display and then the seconds will count down. Once the time has elapsed, the safety lock function is deactivated.

# Safety features

## Safety shut-off

### Sensor controls are covered

Your cooktop will turn off automatically if one or several of the sensor controls remain covered for longer than 10 seconds, for example, by finger contact, food boiling over, or by an object.

① flashes briefly above the  $\mathcal{L}$  sensor control and a tone will sound.

$\mathcal{L}$  will go out once you have removed the object and/or cleaned the soiling and the cooktop will be ready to use again.

### Excessive operating time

The safety shut-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If the time has been exceeded, the cooking zone switches to power level 1. If you turn the cooking zone off and on again, it will be ready for operation again.

The cooktop is programmed to safety setting 0 at the factory. If required, you can set a higher safety setting with a shorter maximum operating time (see table).

Power level*	Maximum operating time [h:min]		
	Safety setting		
	0**	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	00:30
7/7.	4:00	00:42	00:24
8	4:00	00:30	00:20
8.	4:00	00:30	00:18
9	1:00	00:24	00:10

\* The power levels with a dot after the number are only available if the power level range has been extended (see "Setting ranges").

\*\* Factory default setting

### Overheating protection

All the induction coils and the cooling elements for the electronics are equipped with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism intervenes in one of the following ways:

#### Induction coils

- Any Booster function in operation will be turned off.
- The set power level will be reduced.
- The cooking zone turns off automatically. *Err* will flash alternately with *044* in the timer display.

You can use the cooking zones again as usual when the fault message has gone out.

#### Cooling elements

- Any Booster function in operation will be turned off.
- The set power level will be reduced.
- The cooking zones turn off automatically.

The affected cooking zones can only be used again if the cooling element has cooled down to a safe level.

The overheating protection may be activated under the following circumstances:

- The cookware being heated is empty.
- Fat or oil is being heated on a high power level.
- There is insufficient ventilation to the underside of the cooktop.
- A hot cooking zone is turned back on after a power failure.

If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele Customer Service.

# Programming

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You can adapt the programming of the cooktop to your personal needs. Several settings can be changed in succession.

After accessing programming mode, the ⊕ symbol appears and *PC* will appear in the timer display. After a few seconds *P:01* (Program 01) will flash alternately with *C:01* (Code) in the timer display.

## Changing the programming

### Accessing programming mode

The II/▶ sensor control is located approx. 1 cm (index finger width) to the left of the ⊕ sensor control.

- **With the cooktop turned off**, touch and hold the ⊕ and II/▶ sensor controls together until the ⊕ symbol lights up and *PC* appears in the timer display.

### Setting the program

For a two-digit program number you first need to set the tens position.

- While the program is visible in the display (e.g., *P:01*), touch the ⊕ sensor control repeatedly until the number for the program you want appears in the display or touch the appropriate number on the numerical display.

### Setting the code

- While the code is visible in the display (e.g., *C:01*), touch the ⊕ sensor control repeatedly until the number for the code you want appears in the display or touch the appropriate number on the numerical display.

### Saving the settings

- While the program is visible in the display (e.g., *P:01*), touch the ⊕ sensor control until the indicators go out.

### To avoid saving the settings

- While the code is showing in the display (e.g., *C:01*), touch the ⊕ sensor control until the indicators go out.

# Programming

Program <sup>1</sup>		Code <sup>2</sup>	Settings
<b>P:01</b>	Demo mode	<b>C:00</b>	Demo mode off
		C:01	Demo mode on <sup>3</sup>
<b>P:03</b>	Factory default	<b>C:00</b>	Do not restore factory default settings
		C:01	Restore factory default settings
<b>P:04</b>	Number of cooking zone power levels	<b>C:00</b>	9 power levels + Booster
		C:01	17 power levels + Booster <sup>4</sup>
<b>P:06</b>	Audible tone when a sensor control is touched	C:00	Off <sup>5</sup>
		C:01	Quiet
		C:02	Medium
		<b>C:03</b>	Loud
<b>P:07</b>	Audible signal for timer	C:00	Off
		C:01	Quiet
		C:02	Medium
		<b>C:03</b>	Loud
<b>P:08</b>	System lock	<b>C:00</b>	System lock can only be activated manually
		C:01	System lock activated automatically
<b>P:09</b>	Maximum operating time	<b>C:00</b>	Safety setting 0
		C:01	Safety setting 1
		C:02	Safety setting 2

# Programming

Program <sup>1</sup>		Code <sup>2</sup>	Settings
<b>P:10</b>	WiFi registration	<b>C:00</b>	Not active/deactivated
		C:01	Active but not configured
		C:02	Active and configured (cannot be selected; displays whether connection was successful)
		C:03	Connection possible via WPS push button
		C:04	WiFi reset to default (C:00)
		C:05	Direct WiFi connection of cooktop and ventilation hood without Miele app (Con@ctivity 3.0)
<b>P:12</b>	Sensor controls reaction speed	C:00	Slow
		<b>C:01</b>	Normal
		C:02	Fast
<b>P:15</b>	Permanent pan recognition	C:00	Permanent pan recognition off
		<b>C:01</b>	Permanent pan recognition on

# Programming

Program <sup>1</sup>		Code <sup>2</sup>	Settings
P:25	Keeping warm temperature	C:00	120°F (50°C)
		C:01	130°F (55°C)
		C:02	140°F (60°C)
		C:03	150°F (65°C)
		C:04	160°F (70°C)
		C:05	170°F (75°C)
		C:06	175°F (80°C)
		<b>C:07</b>	185°F (85°C)
		C:08	195°F (90°C)

<sup>1</sup> Programs not shown here have no allocation.

<sup>2</sup> The factory default setting is shown in bold.


<sup>3</sup> After the cooktop has been switched on, *dE* appears in the timer display for a few seconds.

<sup>4</sup> In the text and tables, the extended power levels are shown with a dot after the number for better understanding.

<sup>5</sup> The confirmation tone of the On/Off sensor control cannot be switched off.

## Cleaning and care


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 Risk of burning or scalding due to hot cooking zones.

The cooking zones will be hot after use.

Turn off the cooktop.

Allow the cooktop to cool down before cleaning.

 Risk of damage due to moisture ingress.

The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the cooktop.

All surfaces could be discolored or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.

Remove all cleaning agent residues immediately.

Do not clean with any abrasive or sharp pointed objects.

Allow the cooktop to cool down before cleaning.

- Clean the cooktop after every use.
- Dry the cooktop thoroughly after every cleaning to avoid limescale residue.


### Unsuitable cleaning agents

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

- liquid dish soap
- cleaning agents containing soda, alkalis, ammonia, acids, or chlorides
- cleaning agents containing limescale remover
- stain or rust removers
- abrasive cleaning agents, such as scouring powder, scouring liquid, or pumice stones
- cleaning agents containing solvents
- dishwasher cleaning agents
- grill and oven sprays
- glass cleaners
- hard, abrasive brushes
- sponges
- eraser sponges



## Cleaning the ceramic surface

 Risk of damage caused by pointed objects.

The seal between the cooktop and the countertop could be damaged. The seal between the ceramic surface and the frame could be damaged.

Do not use pointed objects for cleaning.


When cleaning with liquid dish soap, not all contaminants and residues are removed. An invisible film forms, which causes discoloration of the ceramic. This discoloration cannot be removed.

Clean the ceramic surface regularly with a suitable ceramic cooktop cleaning agent.

- First wipe down the surface with a damp cloth to loosen soiling, then remove stubborn crusting with a glass scraper.
- Then clean the ceramic surface with the Miele Ceramic and Stainless-Steel Cooktop Cleaner (see “Optional accessories – Cleaning and care products”) or with a proprietary ceramic cleaner applied with a paper towel or a clean cloth. Do not put the cleaner on a hot cooktop since this may cause spotting. Please follow the cleaning-agent manufacturer’s instructions.
- Finally wipe the cooktop with a damp cloth and dry it with a soft, dry cloth.

Residues can burn onto the cooktop the next time it is used and cause damage to the ceramic surface. Ensure that all cleaner residues are removed.

- **Spots** caused by limescale, water, and aluminum residues (spots with a metallic appearance) can be removed using the Miele Ceramic and Stainless-Steel Cooktop Cleaner.

 Risk of burning or scalding due to hot cooking zones.

The cooking zones are hot during use.

Wear pot holders and use a glass scraper to remove sugar, plastic, or aluminum foil residues from the hot cooktop.

- Should any **sugar, plastic, or aluminum foil** spill or fall onto a hot cooking zones while it is in use, first turn off the cooktop.
- Then carefully scrape off these residues **immediately** while they are still hot, using a shielded scraper blade.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

## Frequently Asked Questions

With the help of the following guide minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department.

This guide may help you to find the reason for the fault, and how to correct it.

### Messages in the display

Problem	Possible cause and solution
<p><b><i>Err</i> will flash alternately with 30 in the timer display and a tone will sound.</b></p>	<p>The cooktop is incorrectly connected.</p> <ul style="list-style-type: none"> <li>■ Disconnect the cooktop from the electrical power supply.</li> <li>■ Contact Customer Service. The cooktop must be connected to the power supply according to the wiring diagram.</li> </ul>
<p><b>After the cooktop has been switched on, or after touching a sensor control, <i>LOC</i> appears in the timer display for a few seconds.</b></p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> <li>■ Deactivate the system lock or safety lock (see “Safety features – System lock/Safety lock”).</li> </ul>
<p><b>After the cooktop has been switched on, <i>dE</i> appears briefly in the timer display. The cooking zones do not heat up.</b></p>	<p>The cooktop is in demo mode.</p> <ul style="list-style-type: none"> <li>■ Touch the 0 sensor control on any of the numerical displays.</li> <li>■ Then touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>OFF</i> in the timer display.</li> </ul>
<p><b>The cooktop has switched off automatically. When the element is switched back on, ① appears above the <i>On/Off</i> sensor control.</b></p>	<p>One or more of the sensor controls are covered, e.g., by finger contact, food boiling over, or an object.</p> <ul style="list-style-type: none"> <li>■ Clean off any soiling and/or remove the object (see “Safety features – Safety shut-off”).</li> </ul>
<p><b><i>Err</i> will flash alternately with 044 in the timer display.</b></p>	<p>Overheating protection has been triggered.</p> <ul style="list-style-type: none"> <li>■ See “Safety features – Overheating protection”.</li> </ul>

## Frequently Asked Questions

Problem	Possible cause and solution
<p><b>Err</b> will flash alternately with <i>047, 048, or 049</i> in the timer display.</p>	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> <li>■ Make sure it has not been blocked by an object.</li> <li>■ Remove the obstruction.</li> <li>■ If this fault message continues to appear in the display, contact Miele Customer Service.</li> </ul>
<p>In the timer display, <b>E</b>-digit, e.g., <b>E-0</b>, flashes alternately with <i>120, 121, 122, 123, 124, 125, 126, or 127</i>.</p>	<p>The fan is blocked or defective.</p> <ul style="list-style-type: none"> <li>■ Make sure it has not been blocked by an object.</li> <li>■ Remove the obstruction.</li> <li>■ If this fault message continues to appear in the display, contact Miele Customer Service.</li> </ul>
<p>A message not listed in this table is appearing in the timer display.</p>	<p>There is an electronic fault.</p> <ul style="list-style-type: none"> <li>■ Disconnect the power supply to the cooktop for approx. 1 minute.</li> <li>■ If the problem persists after the power supply has been restored, please contact Customer Service.</li> </ul>

# Frequently Asked Questions

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## Unexpected behavior

Problem	Possible cause and solution
<b>The power level selected is flashing.</b>	There is no dishware on the cooking zone, or the dishware is unsuitable. ■ Use suitable cookware (see “Induction – Cookware”).
<b>Power level 9 is automatically reduced if you also set power level 9 for the connected cooking zone.</b>	Operating both zones at power level 9 exceeds the permitted maximum power for the two zones. ■ Use a different cooking zone.
<b>A cooking zone turns itself off automatically.</b>	It might have been turned on for too long. ■ You can use the cooking zone again by turning it back on (see “Safety features – Safety shut-off”).
<b>The cooking zone is not working in the usual way with the set power level.</b>	Overheating protection has been triggered. ■ See “Safety features – Overheating protection”.
<b>A cooking zone or the whole cooktop switches off automatically.</b>	Overheating protection has been triggered. ■ See “Safety features – Overheating protection”.
<b>The booster has automatically turned off early.</b>	Overheating protection has been triggered. ■ See “Safety features – Overheating protection”.

# Frequently Asked Questions

## Unsatisfactory results

Problem	Possible cause and solution
<b>Auto Heat-up is turned on, but the food does not start cooking.</b>	Large amounts of food are being heated. ■ Start cooking at the highest power level, then reduce the power level manually.
	The pan is not conducting heat properly. ■ Use a different pan that is able to better conduct heat on an induction cooktop.

## General problems or technical faults

Problem	Possible cause and solution
<b>Cooktop or cooking zones cannot be turned on.</b>	There is no power to the cooktop. ■ Check if the breaker has tripped. Contact a qualified electrician or Miele Customer Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the cooktop from the electricity supply for approx. 1 minute by – tripping the relevant breaker or screwing the fuse out completely, or – switching off the residual current device. ■ If the cooktop will still not turn on after resetting the breaker or the residual current device, contact a qualified electrician or Miele Customer Service.
<b>There is a strange smell or vapors when the cooktop is being used for the first time.</b>	The metal components have a protective coating. When the cooktop is used for the first time, this causes a smell and possibly also vapor. The material from which the induction coils are made also gives off a smell in the first few hours of operation. With each subsequent use, the odors are reduced until they disappear completely. The smell and any vapors do not indicate a faulty connection or a defective appliance and are not harmful to your health.
<b>A noise can be heard after the appliance is turned off.</b>	The fan will continue running until the cooktop has cooled down. It will then turn itself off automatically.

## Optional accessories

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Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These products can be easily ordered from the Miele webshop.

These products can also be ordered from Miele Technical Service (see the end of these operating instructions) or your Miele dealer.

### Cookware

Miele offers a wide range of cookware. These have all been optimized for Miele appliances in terms of functionality and dimensions. Detailed information can be found on the Miele website.

### Cleaning and care products

#### **Ceramic and stainless steel cleaner 250 mL**

Removes heavy soiling, lime scale, and aluminum residue.

#### **Microfiber cloth**

Removes finger marks and light soiling.

## Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

You can book a Miele Service Call online at [www.miele.com/service](http://www.miele.com/service).

Contact information for Miele Customer Service can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.

## Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of this document.


## Appliance warranty and product registration


You can register your product and/or view the manufacturer's warranty terms and conditions for Miele appliances and vacuum cleaners at [www.mieleusa.com](http://www.mieleusa.com).


# Installation

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## IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

 Risk of damage caused by incorrect installation.  
Incorrect installation can damage the cooktop.  
The cooktop must only be installed by a qualified specialist.

 Risk of electric shock from voltage.  
Incorrect connection to the power supply may result in an electric shock.  
The cooktop must be connected to the electrical supply by a qualified electrician only.

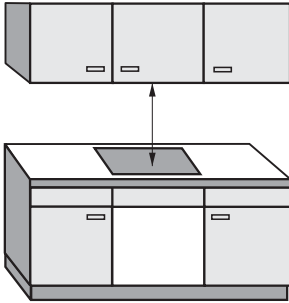
 Damage from falling objects.  
Take care not to damage the cooktop when installing cabinetry or a ventilation hood above it.  
Install the cabinetry and ventilation hood before installing the cooktop.

- ▶ Reaching over a hot appliance to access the cabinets can result in burns. You can reduce the risk of burns by installing a ventilation hood that extends at least 5" (12 cm) past the bottom of the cabinets.
- ▶ The countertop must be heat-resistant (up to 212°F / 100°C), so that it does not become deformed or the veneer detached. The wall strips must be heat-resistant as well.
- ▶ The cooktop must not be installed above refrigerators/freezers, dishwashers, or washer/dryers.
- ▶ This cooktop may only be installed above a stove or oven if they have a built-in cooling fan.
- ▶ Ensure that the power cord cannot be touched after the cooktop has been installed.
- ▶ After the installation of the cooktop, the electrical cord may not come into contact with any moving kitchen parts (e.g. a drawer) or be subject to mechanical stress.
- ▶ Observe carefully the safety clearances listed on the following pages.



## Safety distances

### Safety distance above the cooktop



The safety distance specified by the manufacturer of the ventilation hood must be maintained between the cooktop and the ventilation hood above it.

If combustible objects are installed above the cooktop (e.g., a suspended rack), a minimum safety distance of 19 3/4" (500 mm) must be maintained.

When two or more appliances which have different safety distances are installed together below a ventilation hood, you should observe the greatest specified safety distance.

# Installation

## Safety clearances to the sides and back of the cooktop

Ideally the cooktop should be installed with plenty of space on either side.

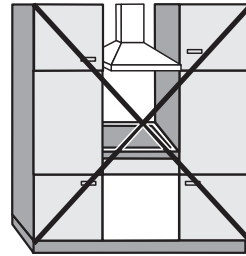
The minimum distance ① shown below must be maintained between the back of the cooktop and a tall unit or wall.

The minimum distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the cooktop with a minimum distance of 11 3/4" (300 mm) on the opposite side.

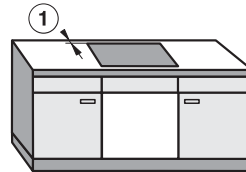
① minimum distance between the **back** of the counter cut-out and the rear edge of the counter:  
2" (50 mm)

② minimum distance to the **right** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:  
2" (50 mm)

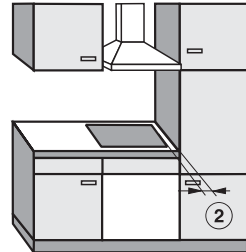
③ minimum distance to the **left** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:  
2" (50 mm)



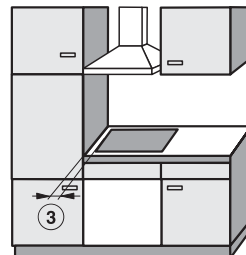
Not allowed



Highly recommended



Not recommended



Not recommended

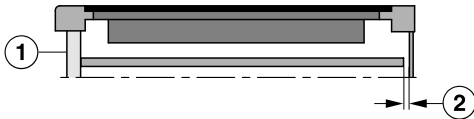
## Minimum safety distance underneath the cooktop

To ensure sufficient ventilation to the cooktop, a minimum safety distance must be left between the underside of the cooktop and any oven, intermediate shelf, or drawer.

The minimum safety distance between the underside of the cooktop and	KM 7720 FR, KM 7740 FR	KM 7730 FR
the top edge of a drawer	≥ 3/16" (5 mm)	
the base of a drawer	≥ 3" (75 mm)	
the top edge of an oven	≥ 9/16" (15 mm)	
the top edge of an intermediate shelf	≥ 9/16" (15 mm)	≥ 3 3/4" (95 mm)

## Protective base

Installation of a protective base under the cooktop is allowed but not required.



Side view

- ① Front
- ② Rear air gap

Leave a air gap ② of 3" (75 mm) at the back between the cabinet and the intermediate shelf to **accommodate the power supply cord**.

# Installation

## Safety distance from the wall covering

If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

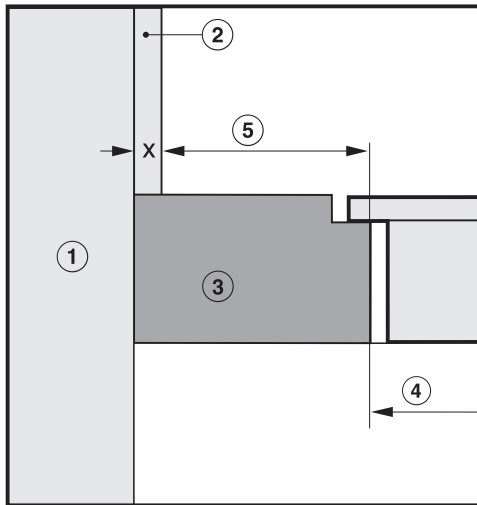
If the covering is made of a combustible material (such as wood), the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm).

For coverings made of non-combustible materials (such as metal, marble, granite, ceramic tiles) the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm) minus the thickness of the covering.

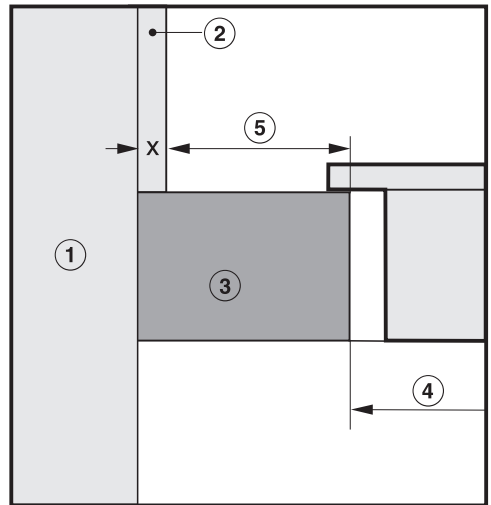
For example: thickness of wall covering 9/16" (15 mm)

2" (50 mm) - 9/16" (15 mm) = minimum safety distance 1 3/8" (35 mm)

### Flush-mounted cooktops



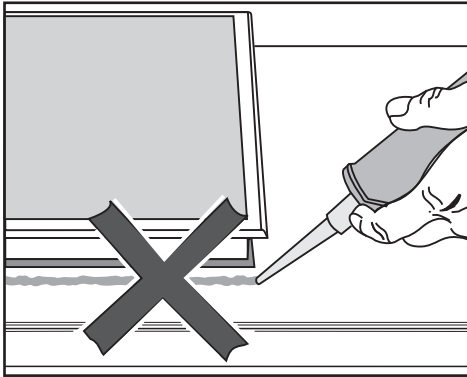
### Framed cooktops



- ① Wall frame
- ② Wall covering dimension  $x$  = thickness of the wall covering
- ③ Countertop
- ④ Countertop cut-out
- ⑤ Minimum safety distance to  
**combustible** materials 2" (50 mm)  
**non-combustible** materials 2" (50 mm) - dimension  $x$

## Installation notes

### Seal between cooktop and countertop



**⚠** Damage caused by incorrect installation.

Using sealant under the cooktop could result in damage to the cooktop and the countertop if the cooktop ever needs to be removed for servicing.

Do not use sealant between the cooktop and the countertop.

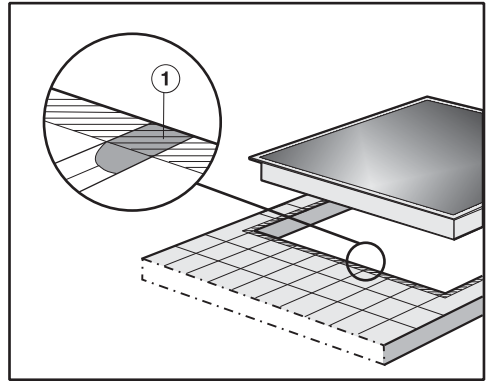
The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop.

### Sealing strip

Dismantling the cooktop for service purposes may damage the sealing strip underneath the edge of the cooktop.

Always replace the sealing strip before reinstalling the cooktop.

### Tiled countertop



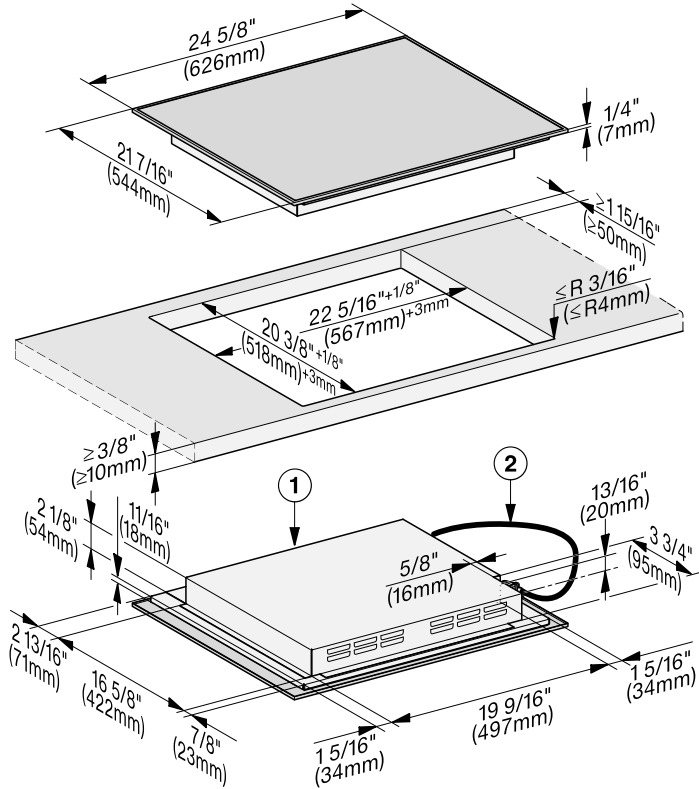
Grout lines ① and the shaded area under the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the countertop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the countertop.

# Installation

## Installation dimensions

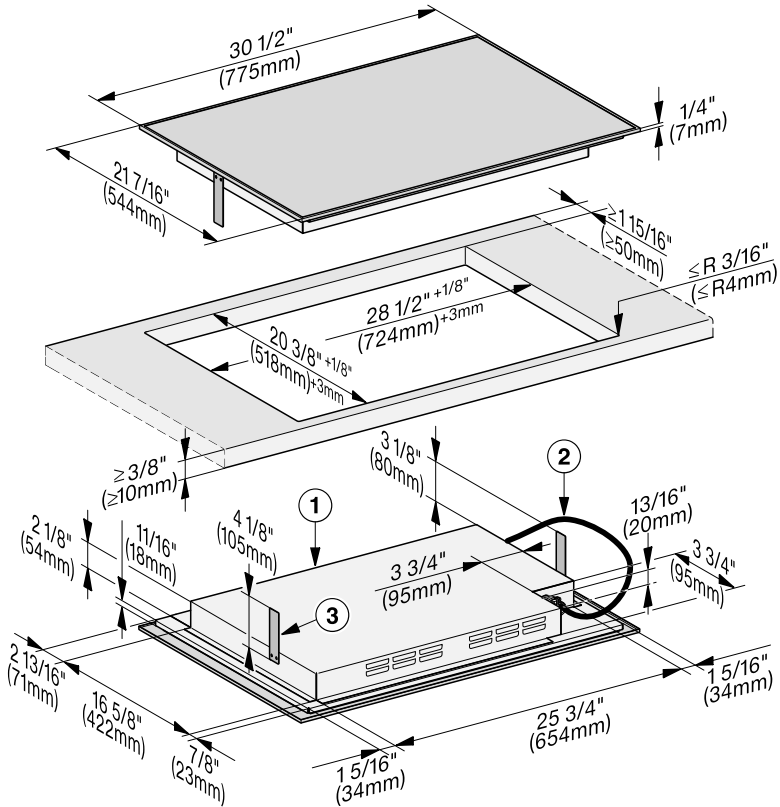
The superscript numbers after the cut-out dimensions are the tolerances for the cut-out.

### KM 7720 FR



- ① Front
- ② Flexible metal hose with power cords, L = 4' (1,200 mm)

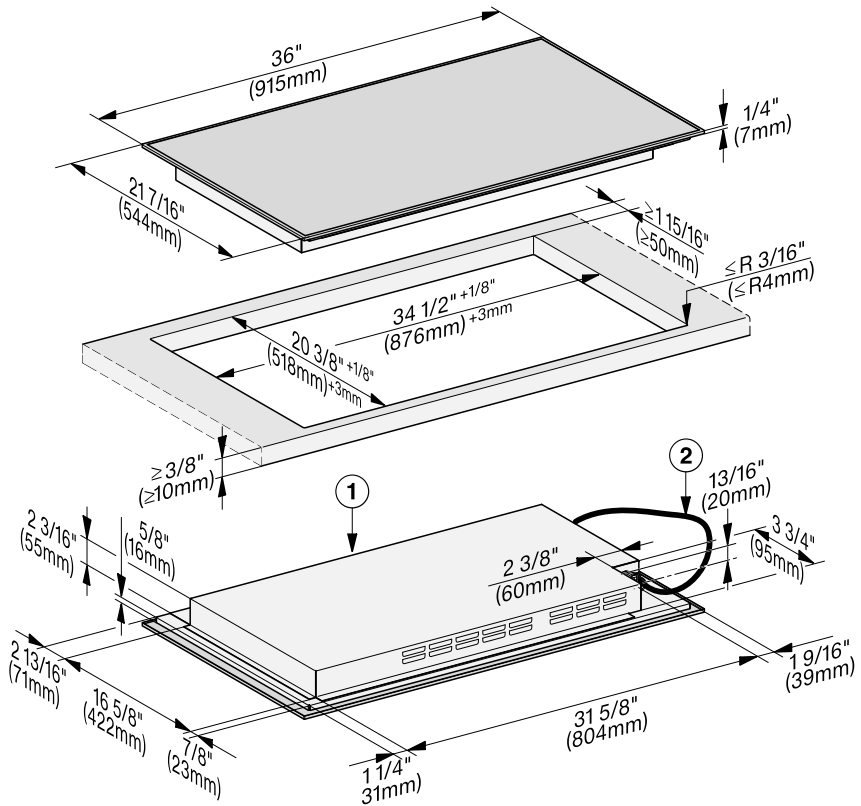
## KM 7730 FR



- ① Front
- ② Flexible metal hose with power cords, L = 4' (1,200 mm)
- ③ Spacer plate (only necessary if a protective base is installed)

# Installation

## KM 7740 FR



- ① Front
- ② Flexible metal hose with power cords,  
L = 4' (1,200 mm)

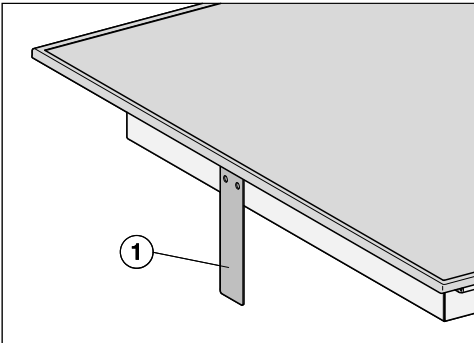


## Installation

- Create the countertop cut-out. Remember to maintain the minimum safety distances (see “Installation” – “Safety distances”).
- Seal any cut surfaces on **wooden countertops** with a special varnish, silicone rubber, or resin to prevent the wood from swelling as a result of moisture. The sealant must be temperature-resistant.

Ensure that the sealant does not get on the top surface of the countertop.

- Attach the sealing strip provided underneath the edge of the cooktop. Do not apply the sealing strip under tension.



- KM 7730 FR (only necessary if a protective base is installed): On the left and right side of the hob, attach 1 spacer plate each ①.
- Feed the cooktop power cord down through the countertop cut-out.
- Place the cooktop centrally in the cut-out. When doing this make sure that the seal of the appliance sits

flush with the countertop on all sides. This is important to ensure an effective seal all round.


Do not use any additional sealant (e.g., silicone) on the cooktop.

If the seal does not sit flush with the countertop in the corners, the corner radius ( $\leq R 3/16"$  (4 mm)) can be carefully cut to fit using a jigsaw.

- Connect the cooktop to the electrical power supply.
- Check that the cooktop works.


# Installation

## Electrical connection

 Damage through improper work. Installation, repair, and maintenance work performed by unqualified persons can cause considerable danger to users.


Miele cannot be held liable for any damage arising as a result of such work.


Installation, repair and maintenance work should only be performed by a Miele-authorized qualified electrician in compliance with local regulations and the ANSI National Electrical Code/NFPA 70 in the United States or the Canadian Electric Code, CSA C22.1-02. in Canada.

 Danger of electric shock.

There is a risk of electric shock when performing installation, repair, and service work .

Before performing installation, repair, and service work, disconnect the power supply by either removing the fuse, shutting off the main power or manually “tripping” the circuit breaker.

 Danger of electric shock by missing or interrupted grounding. The appliance may be energized. 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.

 Damage by incorrect connection. If the household electrical supply is not suitable for the appliance, it can be damaged.

The voltage and frequency listed on the data plate must correspond with the household electrical supply to prevent damage to the appliance. Ensure that the connection data on the data plate match those of your electrical supply. Consult an electrician if in doubt.

For safety reasons, the cooktop may only be used when it has been fully installed into the countertop.

- Important – Save these instructions for the local electrical inspector’s use.

## Connection

- Ensure that the connection data on the data plate (voltage, frequency, and fuse rating) match those of your electrical supply.

The data plate is located underneath the appliance.

The appliance is approved and ready for connection to a grounded connector with three connecting wires, sheathed by a flexible metal hose.

It must be connected to an assigned line in an approved connecting socket.

The appliance must be able to be disconnected from the power supply on all poles by disconnecting devices. When turned off, a contact distance of at least  $\frac{1}{8}$ " (3 mm) must be present. The disconnecting devices are overcurrent protection elements and protective circuit breakers.

Black: Connect to L1 (hot)

Red: Connect to L2 (hot)

Green: Connect to GND (ground)

### **KM 7720, KM 7730**

208/240 V, 60 Hz, minimum 32 A

(if necessary, choose a higher level of protection)

### **KM 7740**

208/240 V, 60 Hz, minimum 48 A

(if necessary, choose a higher level of protection)

Make sure that the power outlet is accessible after the installation of the appliance.

Further information can be found on the included data plate.



**WARNING:**  
**THIS APPLIANCE MUST BE GROUNDED**

# Declaration of conformity

## Supplier's Declaration of Conformity 47 CFR § 2.1077 Compliance Information

### Induction Cooktop

**Unique Identifier:** Miele Model:  
KM7720; KM7730; KM7740

### Responsible Party

Miele, Inc.  
National Headquarters  
9 Independence Way  
Princeton, NJ 08540  
Phone: 800-843-7232  
Fax: 609-419-4298  
www.mieleusa.com

**FCC Compliance Statement:** This device complies with Part 18 of the FCC Rules.

**IC Compliance Statement:** This device complies with

**CAN ICES-001 (B) / NMB-001 (B)**

### Radio Modules

This device contains the following WiFi module:

FCC ID	2ACUWEK037
IC ID	5669C-EK37
Frequency band	2.412 GHz – 2.462 GHz
Maximum transmitting power	< 0.1 W

### Compliance Statement

This device complies with Part 15 of the FCC Rules and contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS Standard(s).

Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

The construction of the device assures that the FCC/IC exposure limits are verifiably met using the integrated radio module.

#### Warning!

Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.





**Please have the model and serial number  
of your appliance available when  
contacting Customer Service.**

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## **U.S.A.**

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