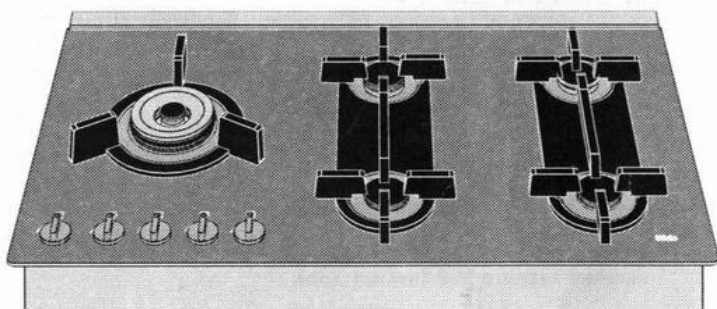


instructions for use ►

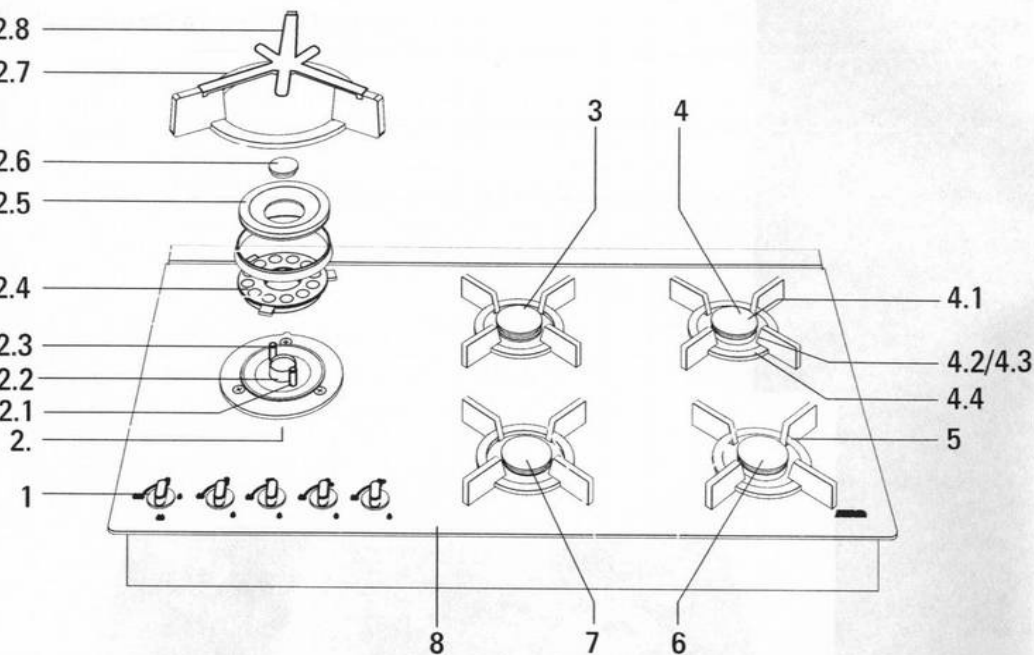
installation instructions ►



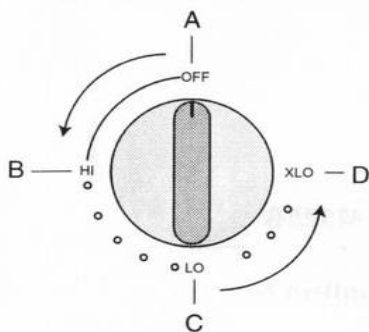
KM325G

built-in gas hob

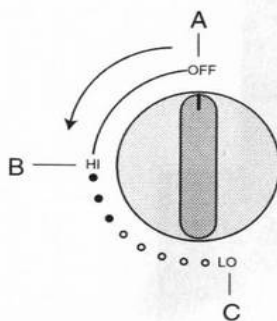
Miele



description of appliance



two-ring burner



fast, normal and simmer burners

description of appliance

- 1** control knobs
- 2** two-ring burner
- 2.1** ionisation pin
- 2.2** burner cup
- 2.3** igniter
- 2.4** burner ring
- 2.5** burner cap
- 2.6** burner cap
- 2.7** pan support
- 2.8** extra pan support for two-ring burner
- 3** normal burner
- 4** simmer burner
- 4.1** burner cup
- 4.2** igniter
- 4.3** ionisation pin
- 4.4** burner cap
- 5** pan support
- 6** normal burner
- 7** fast burner
- 8** ceramic surface (heat-resistant glass)

symbols

 **two-ring burner**

 **left rear**

 **left front**

 **right rear**

 **right front**

control knob symbols

two-ring burner

- A** off
- B** high
- C** outer ring low + inner ring high
- D** inner ring low

fast, normal and simmer burners

- A** off
- B** high
- C** low

where to find MIELE

Miele Company Limited
Fairacres, Marcham Road
Abingdon
Oxon OX14 1TW

Tel: (01235) 55 44 55

Fax: (01235) 55 44 77

Service Office: (01235) 55 44 66

If you need to contact the Miele Service Department, please supply us with the model number of the appliance in question together with as many details as possible regarding the problem.

This guarantee in no way affects your statutory rights.

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Alteration rights reserved

introduction

By reading this instruction booklet you will quickly find out about all the facilities offered by this appliance. You can read about the safety aspects and what you should do to maintain the appliance. You will also find tips on how to help the environment and how to save energy.

Please keep this instruction booklet. Anyone using this hob after you will find it useful.

Enjoy your cooking

safety information

ventilation

Using gas cooking appliances produces heat and moisture in the room in which the appliance is placed.

Take care that the room is sufficiently ventilated: keep natural ventilation openings open or install a mechanical ventilator (cooker hood).

If the hob is in use for a long time, extra ventilation may be necessary, such as an open window or a higher setting for the ventilator (cooker hood).

use

This cooking appliance has been designed for domestic use and may only be used for food preparation.

Do not use the appliance for heating the kitchen. This will produce condensation. Never leave the hob unattended when cooking with oil or fat.

flambéing under the cooker hood

Flambéing should not be done under the cooker hood, because the flames could cause a fire, even if the ventilator is switched off. Any breakages or cracks in the ceramic surface are defects and must be treated as such. Avoid dropping anything on to the ceramic surface of the hob.

Do not let children access the appliance. Supervise its use by the elderly or infirm.

Do not store any inflammable objects near the gas hob.

important information

first check whether

- ◆ the plug is in the socket;
- ◆ the gas tap is open.

please note

The distance between a pan and a knob or wall which is not heat-resistant must be at least 2 cm. If the pan is any closer, this can lead to the knob or wall becoming discoloured or deformed.

please note

The pan supports must be positioned correctly on the ceramic surface. If the points of the supports get in the flame, they can be damaged.

Discolouration of or damage to the pan support points is not covered by the guarantee.

please note

Do not use the hob if the glass ceramic surface is broken or cracked. Phone the service department.

pans

Use pans with a diameter of between 12 and 18 cm for the simmer, fast and normal burners. Smaller pans are unstable and larger pans can lead to walls and knobs becoming too hot. Using pans which are too large can cause the knobs to become deformed and the walls to become discoloured. This is not covered by the guarantee. The extra pan support may only be used when the two-ring burner is on the low setting (only the inner ring is on).

igniting and adjusting burners

A symbol next to the control knob indicates which burner it controls.

ignition

Push the control knob in and turn it to the high setting. The burner ignites automatically. If the burner does not ignite within 10 seconds, you should (1) turn all the control knobs to the off setting and (2) turn the knob to the high setting again.

If the burner is blown out, it will ignite again automatically. If the burner does not ignite, always check whether:

- the cap is on properly;
- the burner is clean and dry.

adjusting

The burner can be put to any setting between high and low.

extra safety features

If you forget to turn one or more of the burners off when you have finished cooking and leave it on for more than four hours, the gas supply will be turned off automatically. The appliance turns itself off if it becomes too hot. The appliance can then be reset by turning all the control knobs to the "off" position.

easy cooking

two-ring burner (outer ring)

HI = high

LO = low

two-ring burner (inner ring)

LO = high

XLO = low

simmer, normal and fast burners

HI = high

LO = low

Make sure all the components of the gas burner have been assembled before switching on.

When using a cooker hood over the gas hob, ensure that any burners in use are always covered with a pan. Otherwise flames could be drawn up by the suction of the hood.

The burner components, pan support and surrounding ceramic area heat up and remain hot after switching off. Take care when handling to avoid the danger of being burnt.

frying, deep-frying and blanching, boiling large quantities and stir-frying

are best done on the fast burner or the two-ring burner.

stewing and steaming, boiling average quantities and making a roux

The normal burner is ideal for preparing quantities for about four people.

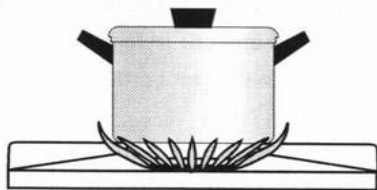
preparing sauces, keeping warm, heating up

The simmer burner or two-ring burner on low is most suitable for this.

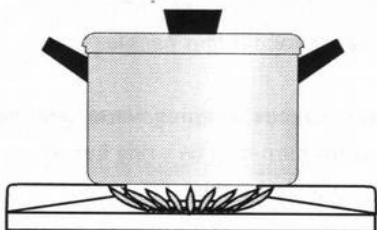
This burner is sufficient for heating up when on the high setting.

saving energy

not suitable



suitable



The tips of the flames are their hottest point. If the flames play around the sides of the pan, then a lot of heat is lost.

To make the most efficient use of the gas, it is best to use a pan with a large diameter.

cook with the lid on the pan
and save up to 50% on energy.

use sturdy pans

Food is more likely to burn in pans which are thin or light. These pans are also more likely to deform and become less stable.

Heat will take a bit longer to get through to the food in a pan with a thick base, but the base will have a more uniform temperature.

keeping the appliance looking good

- ◆ Cleaning the appliance immediately after use, will prevent any spilt food burning on and causing stubborn stains which are difficult to remove.

Never use a pressurised steam cleaning appliance to clean the hob. It could cause permanent damage.

daily

Wipe the hob with soapy water (washing up liquid or household cleaner).

Do not use too much liquid since this can get into the burner or ventilation openings.

stubborn stains

Remove with a non-abrasive liquid cleaner. Do not use scouring powders, corrosive cleaning agents or scouring pads.

please note

Remove any spilt food immediately, particularly red cabbage, apple sauce and rhubarb.

Lengthy contact with these foods can cause discolouration.

Spilt sugar, plastic or aluminium foil must be removed from the ceramic surface immediately, preferably while the surface is still hot. Turn off the gas. Use a shielded scraper blade to scrape off the sugar, plastic or aluminium foil, taking care not to burn yourself. Allow the hob to cool down and then clean the ceramic surface with a suitable proprietary cleaner.

Never put hot burner caps straight into cold water. The large change in temperature can damage the enamel.

solving problems yourself

If the appliance is not working properly, first check whether you can solve the problem yourself using the table below. The problem is often caused by something very minor.

- ◆ = cause
- = solution

burner does not ignite or burn properly

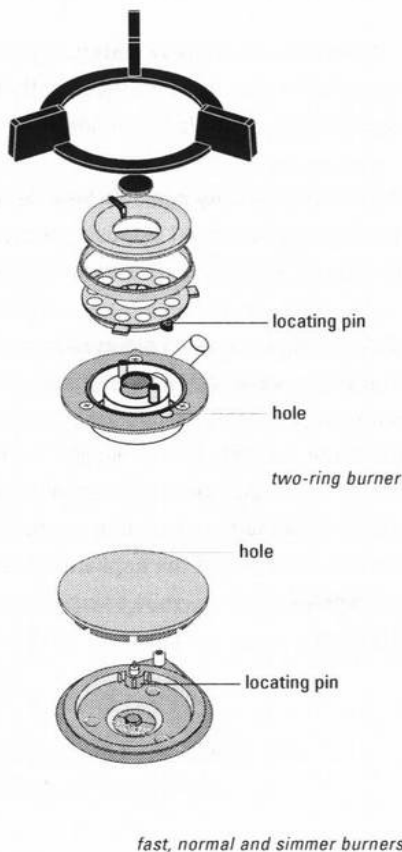
- ◆ burner is dirty or wet.
- clean and/or dry burner.
- ◆ appliance is not suitable for gas supply.
- check product information plaque and if necessary have the appliance converted.

- ◆ defective electronics.
- phone service department.

the igniter sparks, but does not ignite gas

- ◆ burner dirty or wet.
- clean and/or dry burner.
- ◆ defective ignition.
- phone service department.

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person. Repairs by unauthorized personnel could be dangerous.



After cleaning reassemble the burner correctly. The locating pin on the burner ring must fit into the hole in the burner cup .

disposal of packaging and appliance

The packaging of the appliance is recyclable.

It is made up of:

- cardboard
- polyethylene film (PE)
- CFC free polystyrene (PS rigid foam)

Please dispose of these materials in a responsible way in accordance with the regulations of your local authority.

Your local authority will also be able to give you information about disposing disused household appliances in a responsible way.

Before disposing of an old appliance, ensure that disconnection from the gas supply is made by a suitably competent person. Switch off at the main electricity supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. Ensure that the appliance presents no damage to children while being stored for disposal.

installation

general

This appliance may only be fitted by a registered gas fitter.

For safety reasons this appliance should only be operated after it has been built in.

please note

The type of gas and the country for which the appliance is adjusted are given on the product information data plate underneath the appliance.

gas connection RC 3/8"

(ISO 7/1-RC 3/8)

A 3/8" to 1/2" reducing adapter (ISO 228-1-G 1/2A) is supplied for those countries where it is required.

The gas connection must comply with national and local regulations.

These stipulate, amongst other things, that:

- only approved materials may be used;
- hoses may not be used behind built-in ovens or underneath hobs.

please note

The underside of the hob becomes hot.

Check the connections for leaks using soapy water before using the appliance.

electrical connection

230 V A.C.-50 Hz-12 Watt

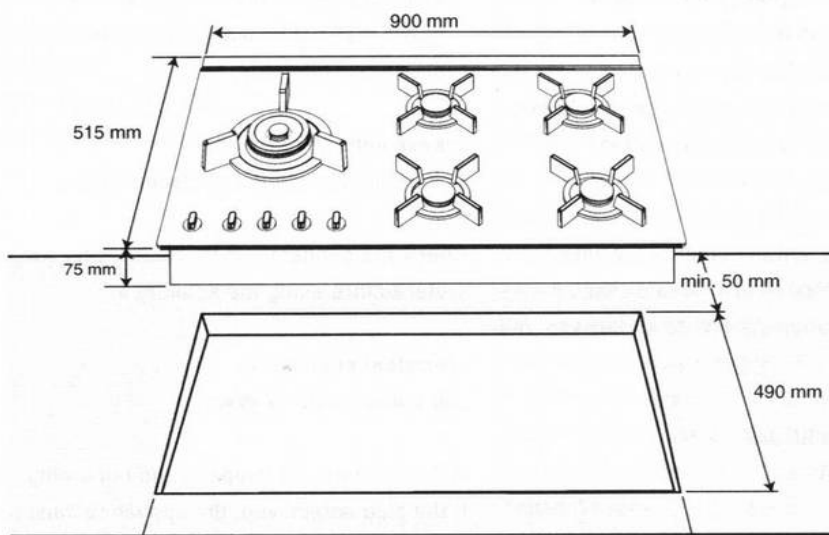
If the appliance is supplied without a plug, or if the plug is removed, the appliance must be connected by a fully competent person in strict accordance with local regulations. The manufacturer cannot be held responsible for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system.

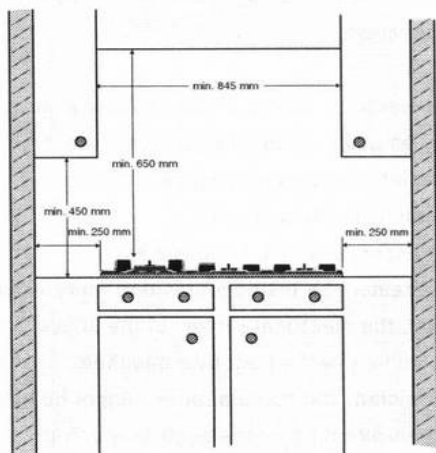
It is imperative that this basic safety requirement be tested and where there is any doubt, the electrical system of the house should be checked out by a qualified electrician. The manufacturer cannot be held responsible for damage such as electric shock caused by the lack or inadequacy of an effective earthing system.

Do not use an extension lead for connection.

dimensions



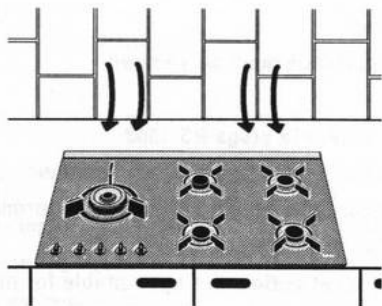
space to be left free around appliance



A gas hob generates heat. Leave a sufficient distance between the appliance and non heat-resistant materials (see illustration).

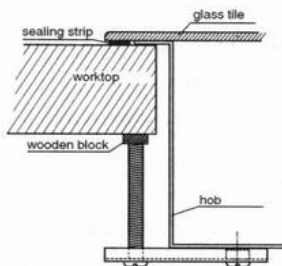
installation

- 1 Make a hole in the worktop. Ensure that you leave sufficient room free at the sides and rear (see dimensions).



- 2 Make a hole in the side of the cupboard for the gas pipe.
- 3 Attach the supplied sealing strip to the edge on the underside of the glass top and the ventilation opening.
- 4 Lower the hob into the hole. Check that the ventilation openings at the rear of the appliance are unobstructed.

- 5 Fix the hob in place. Fit the brackets (see illustration).



- 6 Connect to the gas supply. Check the connection for leaks with soapy water (see "gas connection").
The gas installation must be made in such a way that the isolating valve is visible and easily accessible.
- 7 Connect to the electricity supply (see "electrical connection").
- 8 Check if the appliance works.

please note

It is recommended that the glass top be sealed at the front and sides, particularly in the case of tiled worktops or those with a raised surface.

electrical connection U.K.

All electrical work should be carried out by a competent person in accordance with national and local regulations.

The voltage, rated load and fuse rating are given on the data plate.

Please ensure that these match the household mains supply.

Connection should be made via a fused plug and suitable switched socket, or a double pole fused spur connection unit. The On-Off switch should be easily accessible after the appliance has been built in.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

important


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

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

warning:

This appliance must be earthed.

non rewirable plugs BS 1363

If this machine or appliance is fitted with a non-rewirable plug, the following information applies:

If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted.

The plug cut from the flexible cord should be disposed of and on no account be inserted into a socket elsewhere in the house (electric shock hazard).

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of plug fitted).

The correct fuse rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical suppliers, or Service Agent.

technical details

model

- top-mounted controls
- five burners
- automatic spark ignition on all burners
- reignition
- ionisation / extra safety

The product information data plate giving the model and serial numbers is on the underside of the appliance.

gas supply	natural gas or butane or propane*
electricity supply	230 V AC, 50 Hz
power consumption	12 W
dimensions (w x d)	900 x 515 mm
weight (net)	approx. 24 kg

* The appliance is supplied for connection to natural gas. Consult the Service Department to see if there are any other options.

For the correct gas supply and gas pressure, see the product information data plate.

This appliance complies with the requirements of directive 89/336/EEG with regard to electromagnetic compatibility.

guarantee and service

The guarantee period is effective from the date of purchase of the appliance.

Excluded from the guarantee are all malfunctions caused by installation errors, improper use or maintenance.

Evidence of the date of purchase must be provided upon request, for example with a delivery slip or sales receipt.

