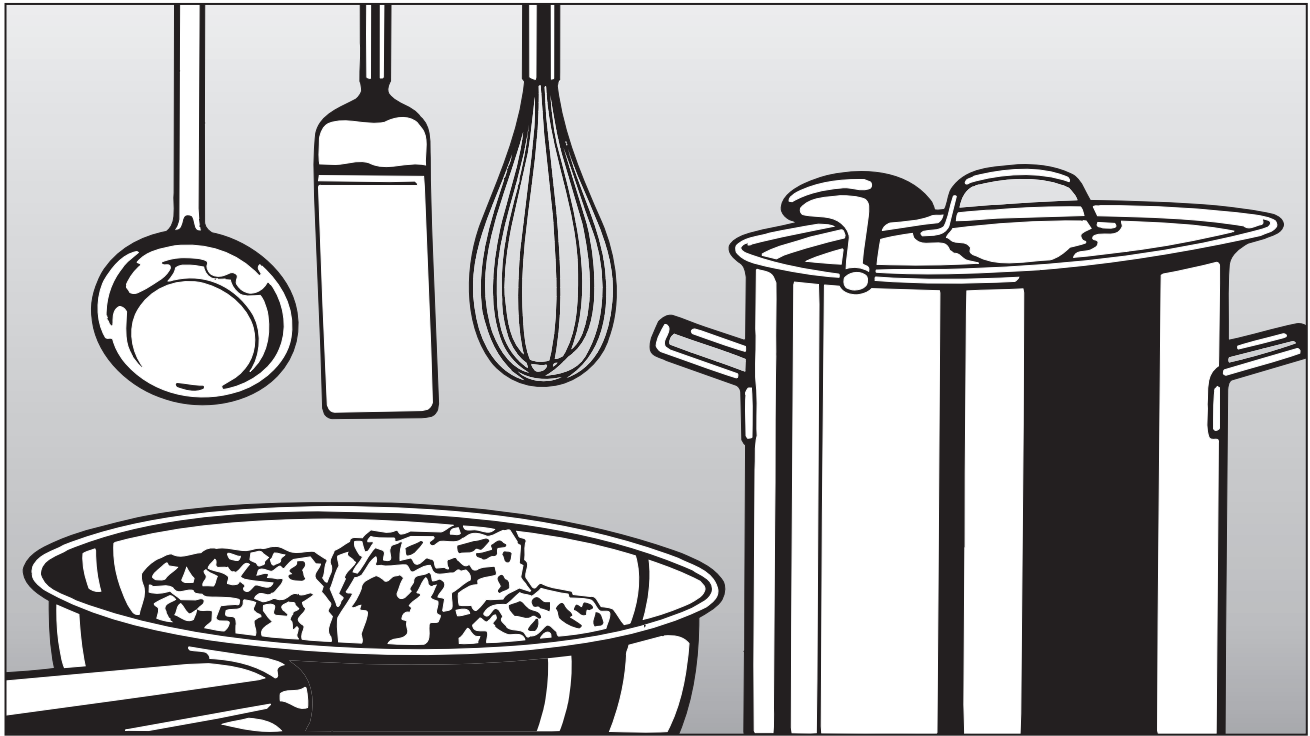


# Miele

## Instructions for installation and use



### Gas stovetop KM 2030 / KM 2050



To prevent accidents and machine damage, read the Operating Manual **before** installation or use.

en - CA

M.-Nr. 07 520 080

**WARNING:**

**If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch.**
  - **Do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**
- **Note to the installer:**  
**Please leave this instruction book with the consumer for the local electrical / gas inspector's use.**

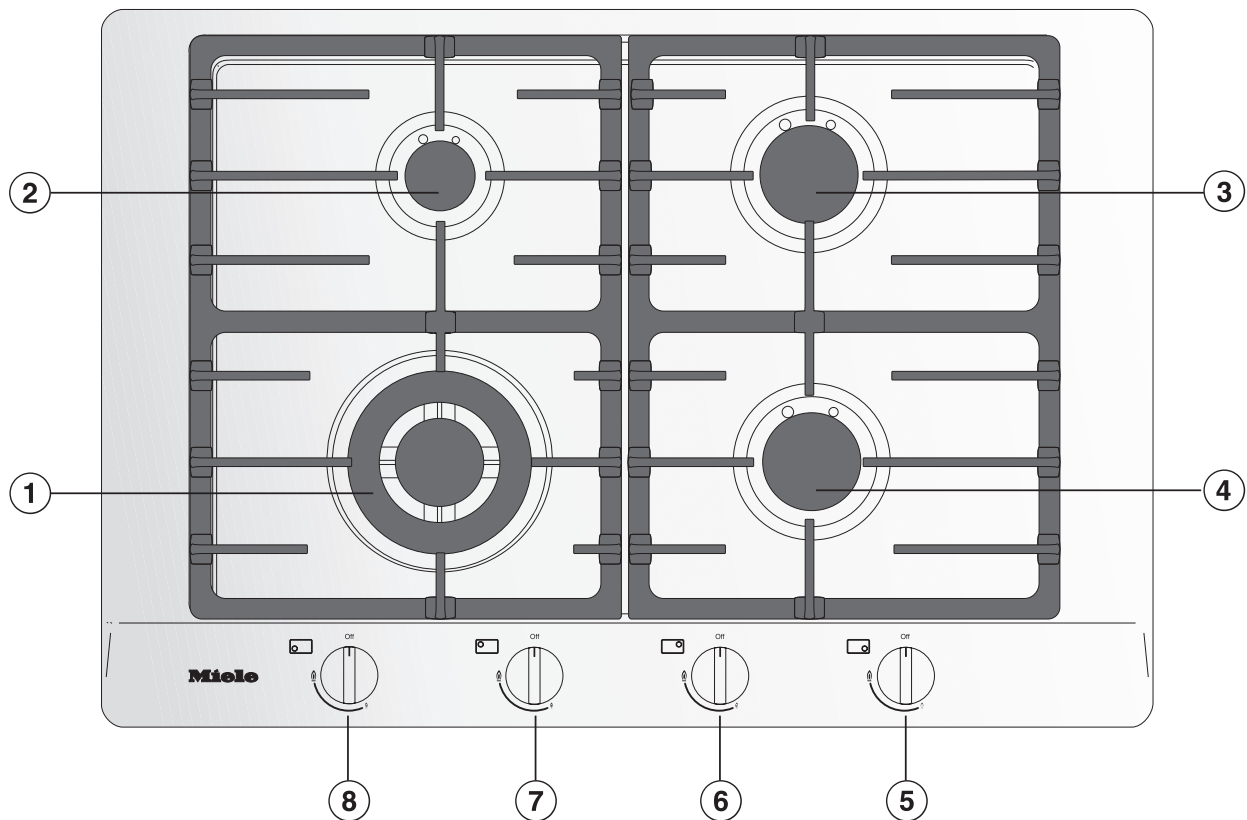
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# Description of the appliance

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## Model number

KM 2030



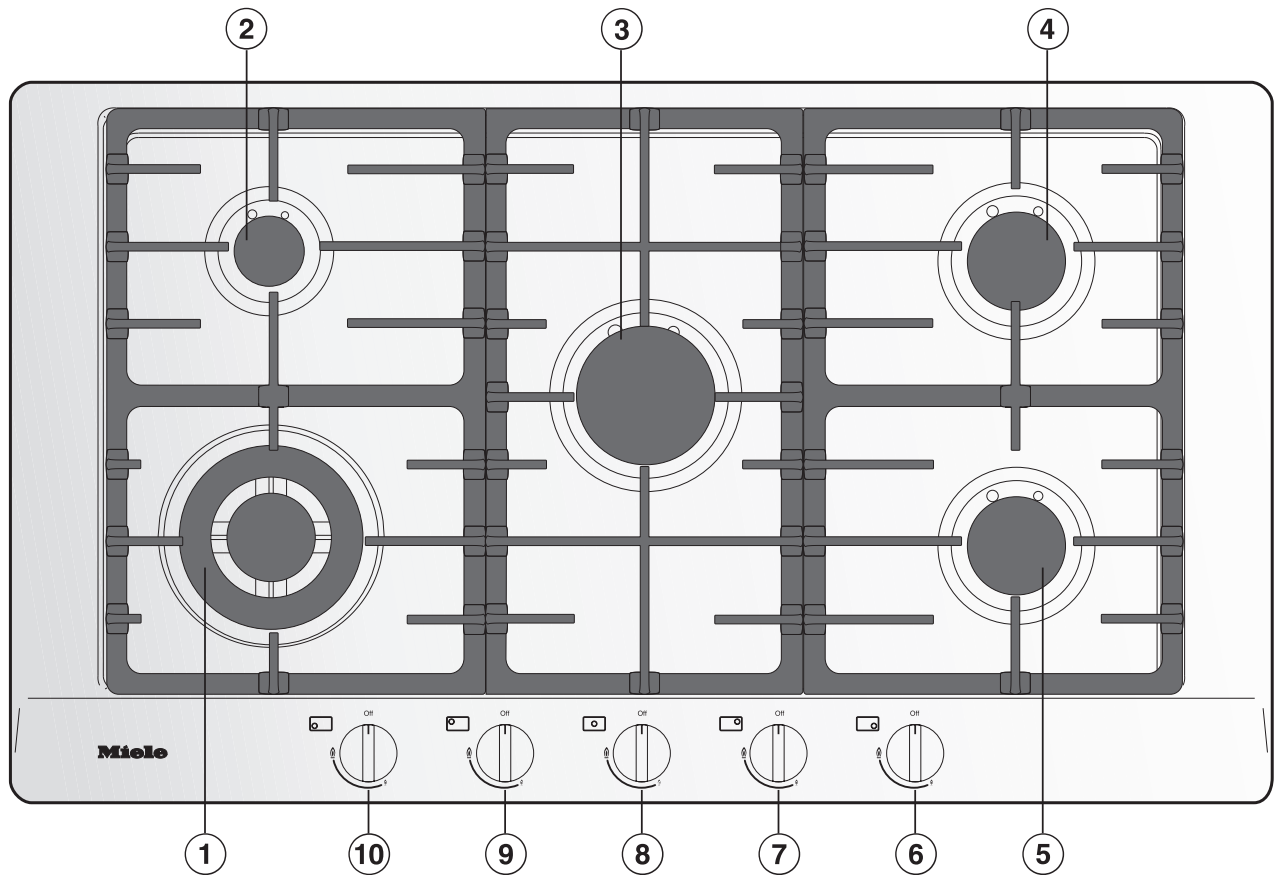
- ① Wok burner
- ② Small burner
- ③④ Regular burner

Burner control knob:

- ⑤ right front
- ⑥ right rear
- ⑦ left rear
- ⑧ left front

# Description of the appliance

KM 2050



- ① Wok burner
- ② Small burner
- ③ Power burrner
- ④⑤ Regular burner

Burner control knob:

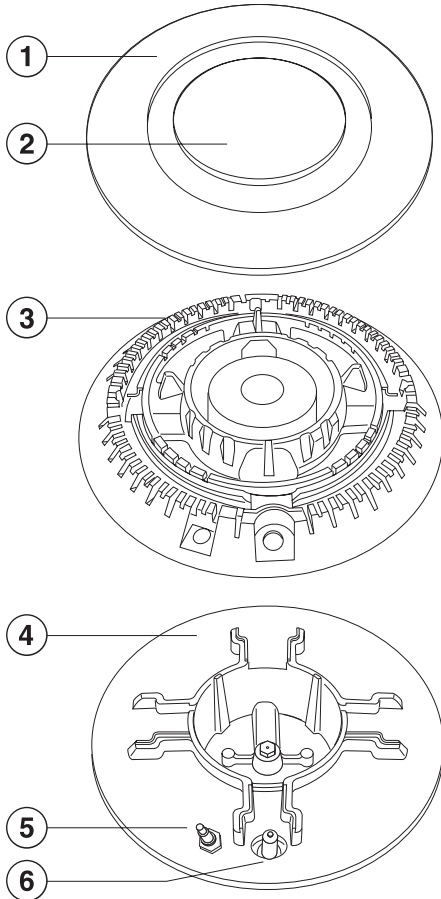
- ⑥ right front
- ⑦ right rear
- ⑧ middle
- ⑨ left rear
- ⑩ left front

# Description of the appliance

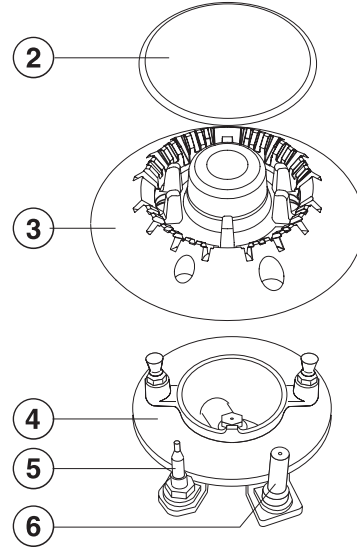
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## Burner

### Wok burner



### Small, normal, and power burners

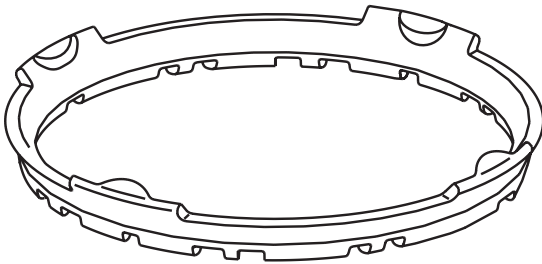


- ① Burner ring
- ② Burner cover
- ③ Burner head
- ④ Burner base
- ⑤ Thermocouple
- ⑥ Ignition electrode

### Standard accessories

You can re-order standard accessories and optional accessories as needed (see the section on "Optional accessories").

#### Wok ring



The wok ring (supplied) is included for added stability, especially for woks with round bases.

# SAFETY NOTICES AND WARNINGS

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This gas stovetop complies with all applicable safety laws and regulations. However, improper use can result in personal injury and material damage.

Before using the cooktop for the first time, carefully read the Instructions for installation and use. These operating instructions contain important information on the safe installation, operation, and care of your appliance. To reduce the risk of personal injury or damage to the appliance, it is important that you carefully read the instructions.

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

## Correct use

- ▶ The gas stovetop is intended for household use only, and for the purposes described in this manual. Other uses are not permitted and can be dangerous. The manufacturer will not be held liable for damage caused by unauthorized use or improper operation of any kind.
- ▶ Individuals who are incapable of using the gas cooktop safely because of their physical, sensory or mental capabilities, or their lack of experience or knowledge, must not use the appliance without supervision or instruction by a responsible person.



# SAFETY NOTICES AND WARNINGS

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## Children in the house

▶ Always supervise any children in the vicinity of the cooktop. Never allow children to play with the appliance.

▶ Children should use the cooktop only if they have received sufficient instruction to operate it safely. They must be able to recognize potential hazards of improper operation.

▶ The cooktop is hot during use and remains so for some time after being switched off. Keep children away from the appliance until it has cooled down enough that there is no longer any danger of burns.

▶ Keep the spaces above and behind the appliance clear of any items that could draw the interest of a child. Otherwise, a child might be tempted to climb on it, and risk being burnt.

▶ Make sure that children will not be able to grab and topple any cookware on the cooktop. Danger of scalding and burns! A special childproofing screen is available through your dealer, to help reduce these risks.

▶ Packing materials (e.g., foil, styrofoam) can be dangerous for children, because of the danger of suffocation. Keep packaging materials out of the reach of children and dispose of them as promptly as possible.

# SAFETY NOTICES AND WARNINGS

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## Technical safety

▶ Only professionals who are duly authorized by the manufacturer should perform installation work, maintenance, and repairs on this appliance.

Work performed by unqualified persons carries the risk of serious harm to the user. The manufacturer will not be held liable for such harm.

▶ Before installing the cooktop, check for externally visible damage. NEVER operate a damaged appliance, under any circumstances. A damaged cooktop may endanger your safety.

▶ Before plugging in the appliance, you must make sure that the electrical rating (voltage and frequency, indicated on the rating plate) corresponds to the household electrical supply.

These ratings must match, in order to avoid damaging the appliance. If in doubt, please contact a qualified electrician.

▶ The electrical safety of this cooktop can only be guaranteed if proper grounding has been installed in compliance with applicable safety regulations. It is very important to make sure that this essential safety requirement is met. In case of doubt, have a qualified electrician check the wiring.

The manufacturer will not be held liable for damage or injury caused by a missing or broken grounding conductor (e. g., electric shock).

▶ The gas line must be connected by a qualified technician. Also, if the plug is removed, the appliance will need to be installed and connected by a qualified electrician. Hire a qualified technician who is thoroughly familiar with all national and local regulations and requirements for electrical supply, and who will carefully comply with these specifications. The manufacturer will not be held liable for damage caused by incorrect installation or connection.

▶ To ensure safe operation, use the appliance only after it has been installed into place.

▶ Do not under any circumstances open the cooktop housing. Any contact with connections carrying voltage, or changes in the electrical or mechanical set-up, will endanger you and may impair the functioning of the appliance.

▶ If the power cord is damaged, it must be replaced with a special power cord (type H 05 VV-F, PVC insulated), which is available from the manufacturer or from Customer Service.

▶ Defective components should be replaced using Miele original parts only. Only these parts are guaranteed by the manufacturer to comply with safety requirements.

# SAFETY NOTICES AND WARNINGS

▶ Whenever performing installation or maintenance work or repairs, the appliance must be disconnected from the power supply. The appliance is considered to be electrically disconnected when one of the following conditions is met:

- the fusebox or circuit breakers are switched off.
- the screw-in type fuses are fully unscrewed,
- the power cable is disconnected from the electrical system.  
To disconnect units with plugs, do not pull on the cord but rather on the plug itself.

▶ Do not connect the gas cooktop to the power supply by a power strip or extension cord. They do not guarantee the required safety of the appliance (danger of overheating, for example).

## Correct use

### WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

▶ The cooktop is hot during use and remains so for some time after being switched off. Be careful not to touch the appliance if it may still be hot.

▶ Protect your hands when working with a hot appliance - wear oven mitts, and use potholders, etc. Make sure these materials do not come into contact with flames. Specifically, do not use large dishcloths, towels, or the like. Also make sure that the materials do not become damp or wet. This would increase the transfer of heat to your skin, and could cause burns.

▶ NEVER use the appliance to heat up closed containers, e.g., canned foods. The increased pressure can cause the containers/cans to explode, and this carries the danger of injury and burns.

▶ Do not place or use the appliance in the open.

▶ Do not obstruct the flow of combustion and ventilation air.

▶ Do not light the gas cooktop until all burner parts have been properly assembled.

## SAFETY NOTICES AND WARNINGS

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- ▶ Only uses cookware that is within the range of listed diameters (see the section on "Cookware"). If the diameter is too small, the cookware will be unstable. If the diameter is too large, heated fumes can extend out from underneath the cookware, potentially causing damage to the countertop, walls, and appliance panels. The manufacturer will not be held liable for such damages.
- ▶ Do not use any roasting trays, pans, or barbecue stones that are large enough to span several burners. They can trap heat, which can damage the appliance.
- ▶ Do NOT let the burner flame rise up beyond the bottom of the cookware and up the sides.
- ▶ NEVER leave the gas cooktop on without cookware on the burner(s). The intense heat from the flames can damage the burner grate or even cause it to catch fire.
- ▶ Do not use plastic or aluminum cutlery or dishware. It can melt at high temperatures. There is also the danger of fire.
- ▶ The burner grates supplied with the appliance must always be used. Never place a pan on the burner by itself.
- ▶ Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▶ Do not use the appliance as a storage surface. If the appliance is accidentally switched on or there is residual heat, there is the danger that the items on top of it will heat up and melt or catch fire - danger of fire and burns!
- ▶ NEVER cover the grill with a cloth or foil stovetop protector. There is a fire hazard if the appliance is accidentally switched on.
- ▶ Promptly remove fat splatters and other food residue from the surface of the appliance. If they are not removed, there is the danger of fire.
- ▶ Do NOT leave the appliance unattended when working with hot oil or fats. Superheated fat or oil can ignite, even causing the exhaust hood to catch fire. Fire hazard!
- ▶ If hot fat or oil catches fire, NEVER use water to douse the flames. Instead, use a lid, or wet dishtowel, for example, to put out the fire.
- ▶ Never flambé food under an exhaust hood. The flames can set fire to the exhaust hood.
- ▶ Do not use cookware with an overly thin bottom, and never heat dishware when it is empty, unless expressly permitted by the manufacturer. Otherwise, the cooktop may be damaged.

## SAFETY NOTICES AND WARNINGS

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- ▶ Keep salty foods and liquids away from the cooktop. Salt must be promptly and thoroughly wiped away, or it will corrode the appliance.
- ▶ Place the burner grate gently on the stovetop from above, to avoid scratching.
- ▶ The use of a gas cooktop will generate heat and moisture in the room. Make sure the room is well-ventilated, whether by natural exits or the installation of a mechanical device, e.g., an exhaust hood.
- ▶ Prolonged intensive use of the appliance may require additional ventilation of the room, e.g., by opening a window, or by setting the exhaust hood to a higher setting.
- ▶ If the appliance is plugged into a socket near the appliance, check to be sure that the power cord does not come into contact with the hot appliance. This can damage the insulation on the cord. Danger of electric shock!
- ▶ Always cook food thoroughly. Temperatures must be high enough, and the cooking times long enough, to kill any germs in the food.
- ▶ If there is a drawer below the appliance, do NOT store any spray cans, flammable liquids, or flammable materials in the drawer. Cutlery trays must be made of heat-resistant material.
- ▶ NEVER use a steam cleaner to clean this appliance. The steam can reach the electrical components and cause the appliance to short circuit.
- ▶ If the appliance has been out of use for a long period of time, be sure to thoroughly clean it and have it inspected by a qualified technician before using it again.
- ▶ Repair of the gas cooktop during the warranty period should be performed only by a service technician who is authorized by the manufacturer; otherwise, should damage result, it will not be covered by the warranty.

The manufacturer will not be held liable for damage caused by failure to comply with the Safety information and warnings.

## Before the first use

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Refer to the section on the "Data plate" and attach the plate, which is included with the appliance documents, in the location specified in that section.

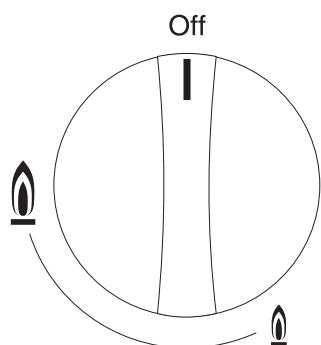
### First cleaning

- Remove any protective foil.
- Clean the removeable parts of the burner with a soft sponge dipped in warm water and some dish liquid. Then dry the parts and put the burner back together (see the section on "Cleaning and care").
- Wipe down the stainless steel cooktop with a damp cloth and dry it.

The metal parts have a protective coating. This may cause a slight odor when the appliance is used for the first time.

This odor and any accompanying vapor will disappear after a short while, and are not an indication of a faulty connection or appliance defect.

Use the control knob to ignite the burner and adjust the size of the flame.



**Off** Gas supply is off

 strong flame

 weak flame


To turn the burner on, press and turn the knob toward the LEFT only. To turn the burner off, turn the knob to the RIGHT only.

Parts of the appliance can be **damaged** if you:

- turn the knob without pressing,
- turn to the right to turn on,
- turn to the left to turn off.

The manufacturer will not be held liable for such damages.

## How to switch on

 Do not leave the appliance unattended whilst it is being used.

- To ignite a burner, press the proper control knob and turn it to the LEFT, all the way to the largest flame symbol.
- Once a flame is visible, continue to press the control knob for 8 - 10 seconds, then let go.
- If the flame goes out turn the control to "Off" and wait for at least 1 minute before trying to ignite it again. If necessary keep the control pressed in for longer.
- If the burner does not ignite after a second attempt turn the control back to "Off" and go to the "Problem solving guide" for advice.

## How to switch on during a power outage

If there is a power outage, the burners can be lit with matches or a stove lighter.

- To ignite a burner, press the control knob and turn it to the LEFT, all the way to the largest flame symbol.
- Pressing down the knob, bring a lit match to the gas/air mixture.
- Continue to hold down the knob for approx. 8-10 seconds, then let go.

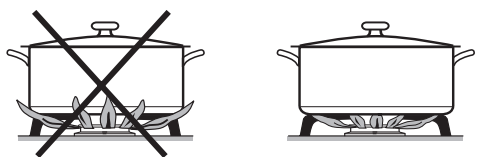
## How to use

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### How to adjust the flame

The burners can be variably adjusted between the lowest and highest flame.

Be sure to adjust the flame to a level that does not jut out from under the cookware. Because the edges of a gas flame are much hotter than the center of the flame, the tips must remain under the bottom of the cookware. If the flame is too large, excess heat will be produced, which can damage the handles on the cookware and cause the risk of burns.



### How to switch off

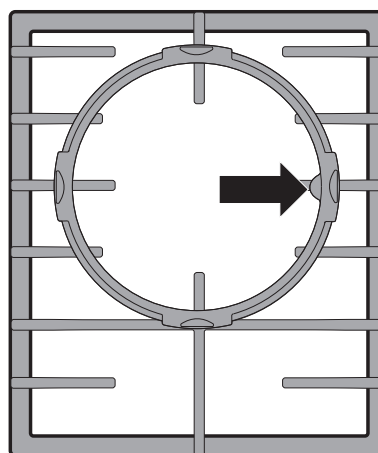
- Turn the control knob to the RIGHT, to "Off".

The gas supply is interrupted and the flame goes out.

### Wok ring

For added stability, especially for woks with round bases, use the wok ring (supplied).

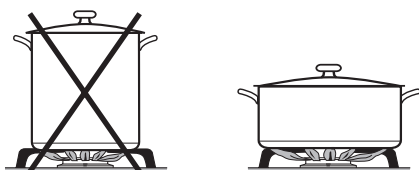
Make sure the wok ring is properly in place, so that it won't move around. (See illustration.)





<b>Burner</b>	<b>Min. bottom diameter pots/pans, in cm</b>
Small burner	10
Regular burner	12
Power burner	14
Wok burner	14
	<b>Max. upper diameter pots/pans, in cm</b>
Small burner	22
Regular burner	22
Power burner	24
Wok burner	24

- Choose cookware to suit the size of the burner. In general, note that: a larger diameter = a larger burner, a smaller diameter = a smaller burner.
- It is better to use broad shallow pots than tall narrow pots, because broad pots will heat up more quickly.



- If you choose cookware with a thick bottom, it will conduct heat more evenly. Cookware with a thin bottom may unevenly heat food and lead to overheating in spots. It is important to stir the food so it will heat evenly.

- You can use any heat-resistant cookware on a gas cooktop.
- When buying cookware, note that the diameter given is typically the upper diameter, rather than the bottom diameter.
- Follow the recommended diameters as listed in the Table. If the bottom diameter is too small, the cookware will be unstable. If the upper diameter is too large, heated vapours can extend out from underneath the cookware, potentially causing damage to the countertop, walls, and appliance panels. The manufacturer will not be held liable for such damages.
- Whenever possible, keep pots and pans covered while cooking. This helps keep in the most possible heat.
- The burner grates supplied with the appliance must always be used. Never place a pan on the burner by itself.
- When using a wok make sure that the base does not touch the burner. A distance of 1 cm should be maintained between the burner and the base of the wok pan above it.

## Safety cut-off


---

The gas cooktop is equipped with a thermoelectric safety ignition. In other words, if the gas flame goes out ( e. g., because of overflowing food or a draft), the gas supply is interrupted.

- To switch the flame back on again, turn the control knob right to "Off" then switch the burner on as usual.

The safety cut-off is independent of the power supply. In other words, it remains in effect even if there is a power failure.

### General

 NEVER use a steam cleaner to clean this appliance. The steam can reach the electrical components and cause the appliance to short circuit.

Clean the entire appliance after each use. Let the appliance cool down before cleaning.

Dry the appliance any time water is used to clean it - this helps prevent lime spots.

To prevent changes to the stovetop surface, promptly wipe away any salty foods or liquids.

### To avoid damaging the surfaces, do not use any

- cleaning products that contain washing soda, acids/alkali, ammonia, or chlorine bleach,
- lime removers,
- stain and rust removers,
- scouring cleansers, e. g., scouring powder, scouring liquid, pumice stones,
- solvent-based cleansers,
- dishwasher cleaner,
- grill and oven sprays,
- glass cleaner,
- scouring sponges or brushes, e. g. pot scrubbers,
- sharp objects (they could damage the seals between the frame and the countertop).

## Cleaning and care

---

### Stainless steel recess

To clean this area, use only a soft sponge with some dish liquid and warm water. Pre-soak any stubborn residue before cleaning.

After cleaning, dry the recess thoroughly with a soft cloth.

If needed, you can use the glass ceramic and stainless steel cleaner (see the section on "Optional accessories"). Make sure to only use the product in the direction of the grain (ridges).

Do not use any stainless steel cleanser on or around the **printing**. This would rub off the printing. Use only a soft sponge with some dish liquid and warm water to clean this area.

To keep the surfaces from quickly becoming soiled again, we recommend treatment with a stainless steel care product (see the section on "Optional accessories").

Using a soft cloth, apply the product in a thin, even layer.

### Burner grate, control knob

Remove the burner grate. To clean the grate and knob, use a soft sponge with some dish liquid and warm water.

Pre-soak any stubborn residue before cleaning.

Dry all surfaces with a clean, soft cloth after cleaning.

Do NOT clean the burner grate in the dishwasher.

## Burners

NEVER clean the burner parts in the dishwasher.

Instead, take off all the removeable parts of the burner, and clean them with a soft sponge dipped in warm water and some dish liquid.

Wipe the immoveable part of the burner with a damp cloth.

Gently wipe the ignition electrode and the thermocouple with a well wrung-out cloth.

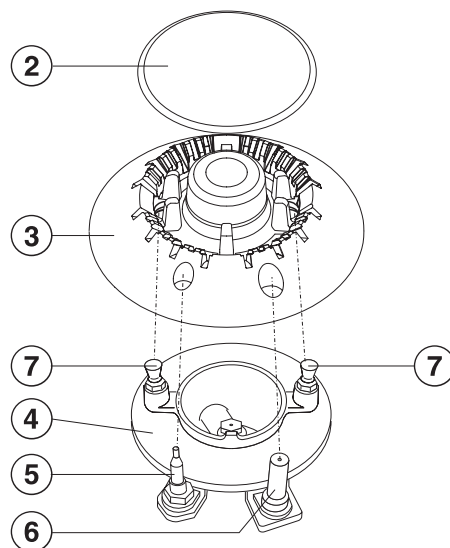
The ignition electrode must not get wet, or the spark will be extinguished.

After cleaning, dry all surfaces with a clean, soft cloth.

Be sure to dry off all the flame openings as well.

Over time, the surface of the burner covers will become somewhat more matte. This is normal and does not represent any material defect.

## How to assemble the small, normal, and power burners

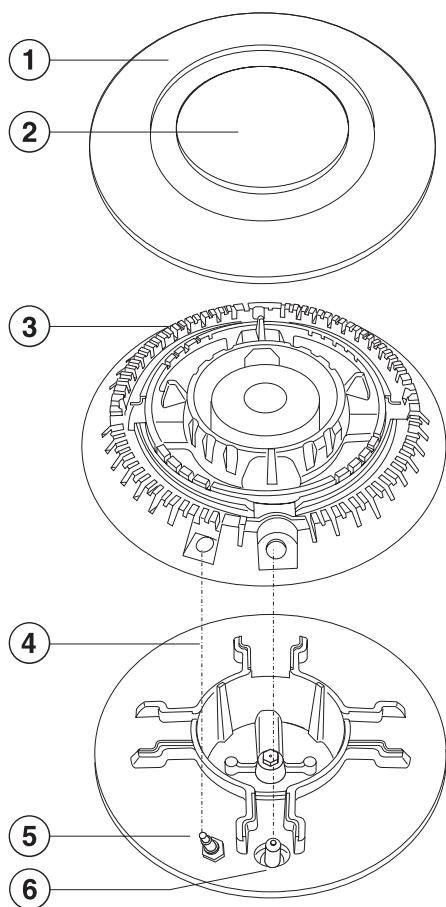


- Arrange the burner head (2) on the lower part (base) of the burner (4) in such a way that the thermocouple (5) the ignition electrode (6) and the retaining pins (7) align through the holes in the burner head.
- Place the burner cover (2) evenly onto the burner head (3), so that the notches fit over the retaining pins. To adjust the burner cover into place, turn slightly left or right. Once the burner cover is in the right position, it will not move.

Be sure to assemble the burner parts in the proper order.

## Cleaning and care


---



### How to assemble the wok burner

- Arrange the burner head ③ on the burner base ④ in such a way that the thermocouple ⑤ and the ignition electrode ⑥ align through the hole in the burner head.
- Next put the burner ring ① in place.
- Finish by putting the burner cover ② in place.

Be sure to assemble the burner parts in the proper order.

 Repairs to electrical and gas appliances should only be carried out by qualified professionals. Work performed by unqualified persons can place the user at considerable risk of harm.

## What should I do if ...

### **... the burner does not ignite even after several attempts?**

Check whether:

- the burner is properly assembled.
- the gas valve is open.
- the burner is clean and dry.
- the flame openings are clear and dry.
- the fuse or breaker was tripped. Contact a qualified electrician or Customer Service for assistance. You can light a gas burner with matches instead (see the section on "Power outages").

### **... the gas flame goes out AFTER ignition?**

Check that the burner cover is properly in place.

### **... the electrical ignition is not working?**

Check whether there are food particles between the ignition electrode and the burner cover. Carefully remove the debris. Make sure the ignition electrode does not get wet.

### **... the flame suddenly looks different?**

Check that the burner is properly assembled.

## Technical Service

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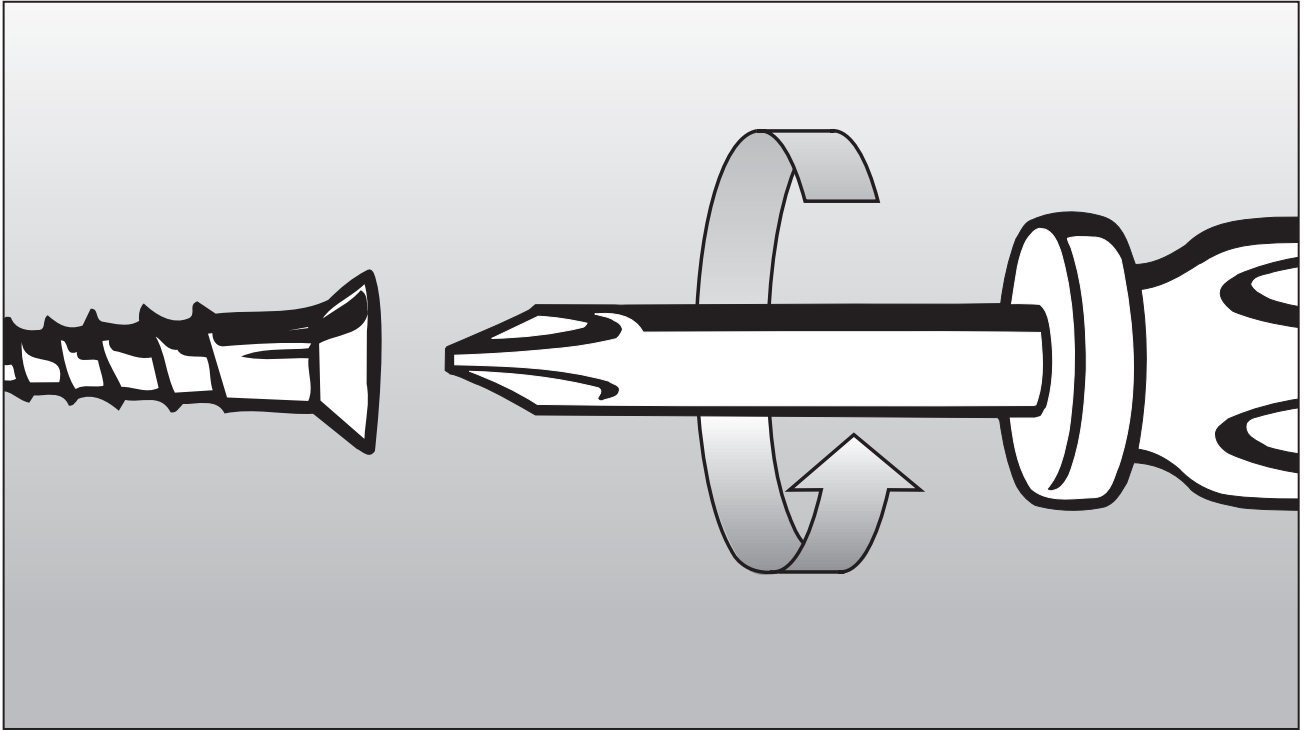
For replacement parts or a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

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

Adhere data plate sticker here:







## Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

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

# SAFETY NOTICES FOR INSTALLATION

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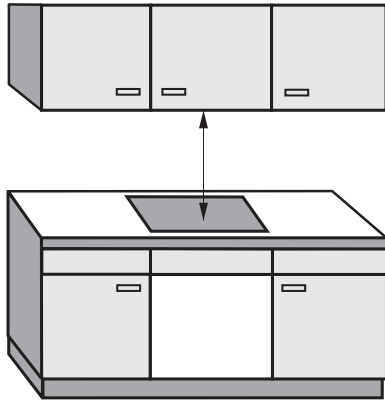
To avoid damage to the appliance, it should not be installed until the upper cabinet and exhaust hood have already been mounted.

- ▶ This appliance is not connected to an exhaust vent. It must be installed and connected to the power supply in compliance with the applicable installation requirements.
- ▶ The room will need to be at least 20 m<sup>3</sup> in volume, with at least one door or window opening to the outside.
- ▶ The countertop veneers must be affixed with heat-resistant glue (100 °C), so that they do not become deformed or detached. The wall strips must be heat-resistant as well.
- ▶ Installation and assembly of this appliance in non-stationary locations (for example, aboard ships) should be performed only by specialized companies/technicians, to ensure that the requirements for safe use are met.
- ▶ Because there is the risk of flameover, a gas cooktop should NEVER be installed next to a deep-fryer. A minimum distance of 12" (300 mm) must be maintained between these appliances. Other appliances may be built in directly next to the gas cooktop.

- ▶ Storage cabinets above the cooktop present a fire hazard.
- ▶ This gas cooktop is not authorized for installation atop refrigerators/freezers, dishwashers, or washers/dryers.
- ▶ Check to be sure that the gas line and power cord will not come into contact with any hot spots after installation. Hot spots can cause heat damage to the gas line and power cord.
- ▶ The power cord and a flexible gas line must be arranged in such a way that they will not come into contact with moveable parts in the cabinetry (e.g., a drawer) or be subject to any mechanical strain.
- ▶ Be sure to carefully observe the clearance distances listed on the following pages.
- ▶ Never use caulking unless it is explicitly called for in the instructions. The sealing tape for the appliance provides an adequate seal with the countertop (see the section on "General installation notices").

# SAFETY NOTICES FOR INSTALLATION

## Upper clearance



If there are various appliances with different recommended clearance distances beneath the exhaust hood, e. g., a gas stovetop and an electric cooktop, always choose the greatest distance.

For an exhaust hood above the appliance, the safe clearance distance indicated by the hood manufacturer must be maintained.

If there are no specifications from the hood manufacturer or if flammable materials (e. g., a hanging cabinet) are installed above the appliance, the clearance distance must be at least 30" (760 mm).

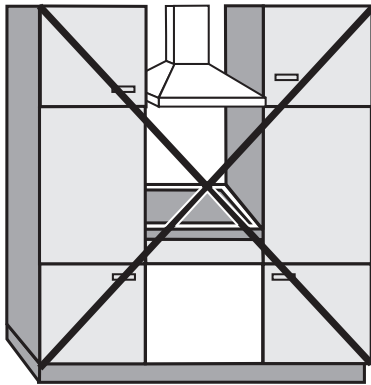
The maximum depth of cabinets installed above the cooktop must be 13" (330 mm).

# SAFETY NOTICES FOR INSTALLATION

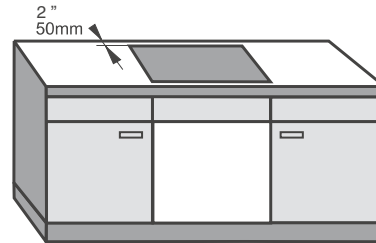
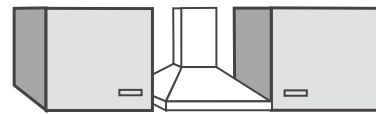
When installing a gas stovetop, the cabinetry or walls to ONE side and to the rear of the appliance can be as tall as you wish. However, on the other side there must not be any appliance or furniture that is taller than the installed gas stovetop (see illustrations).

You must ensure that the following minimum safety clearances are kept:

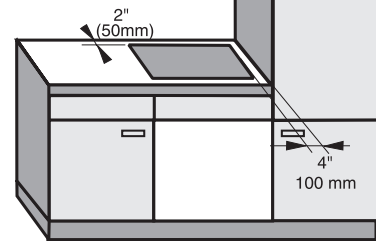
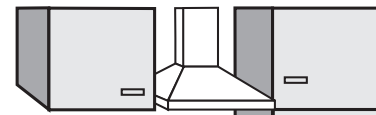
- 4" (100 mm) to the right or left of the countertop cut-out to the next closest piece of furniture (e.g., tall cupboard).
- 2" (50 mm) from the countertop cut-out to the rear wall.



**Not permitted**



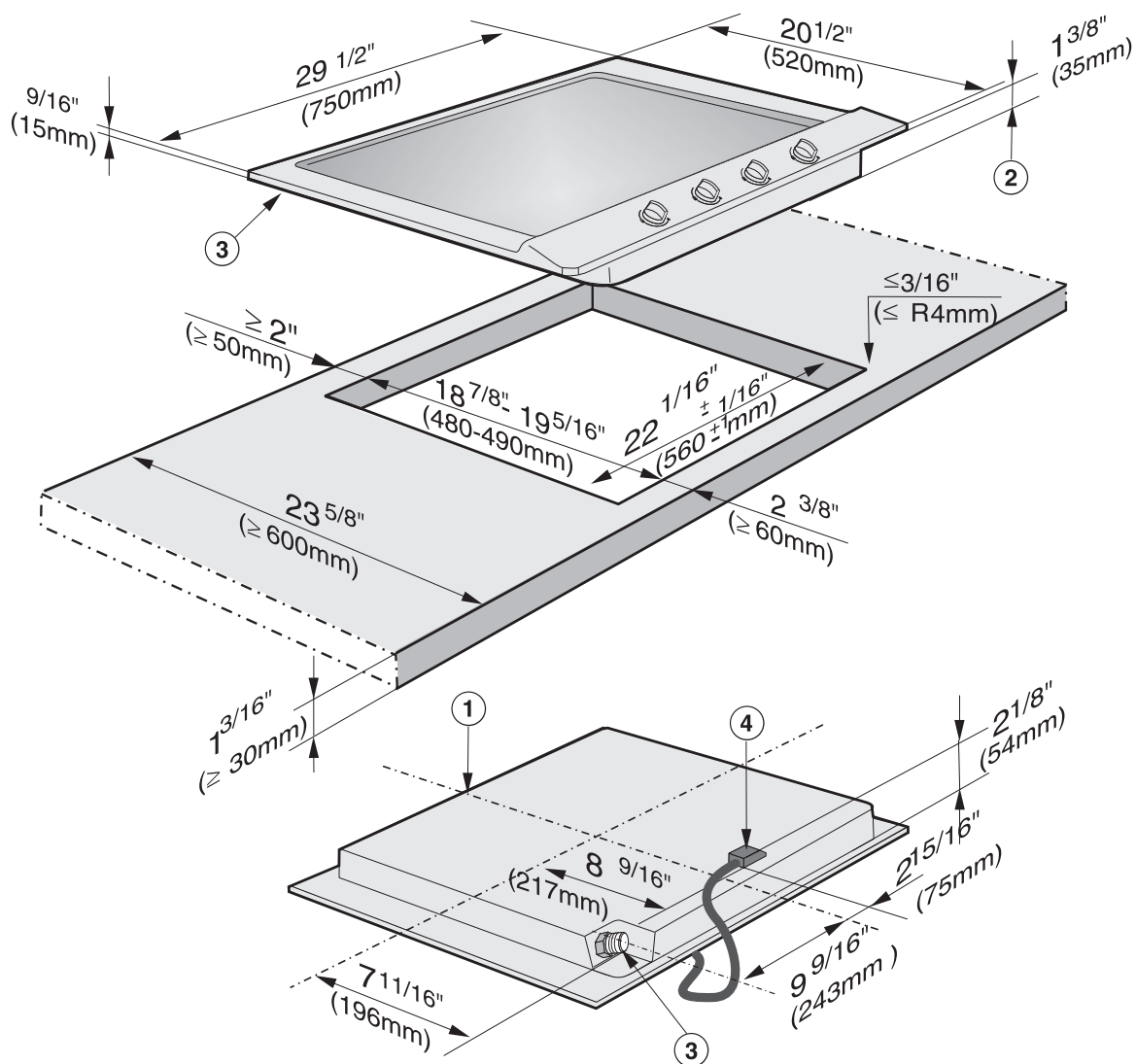
**Highly recommended**



**Not recommended**

# Appliance and installation dimensions

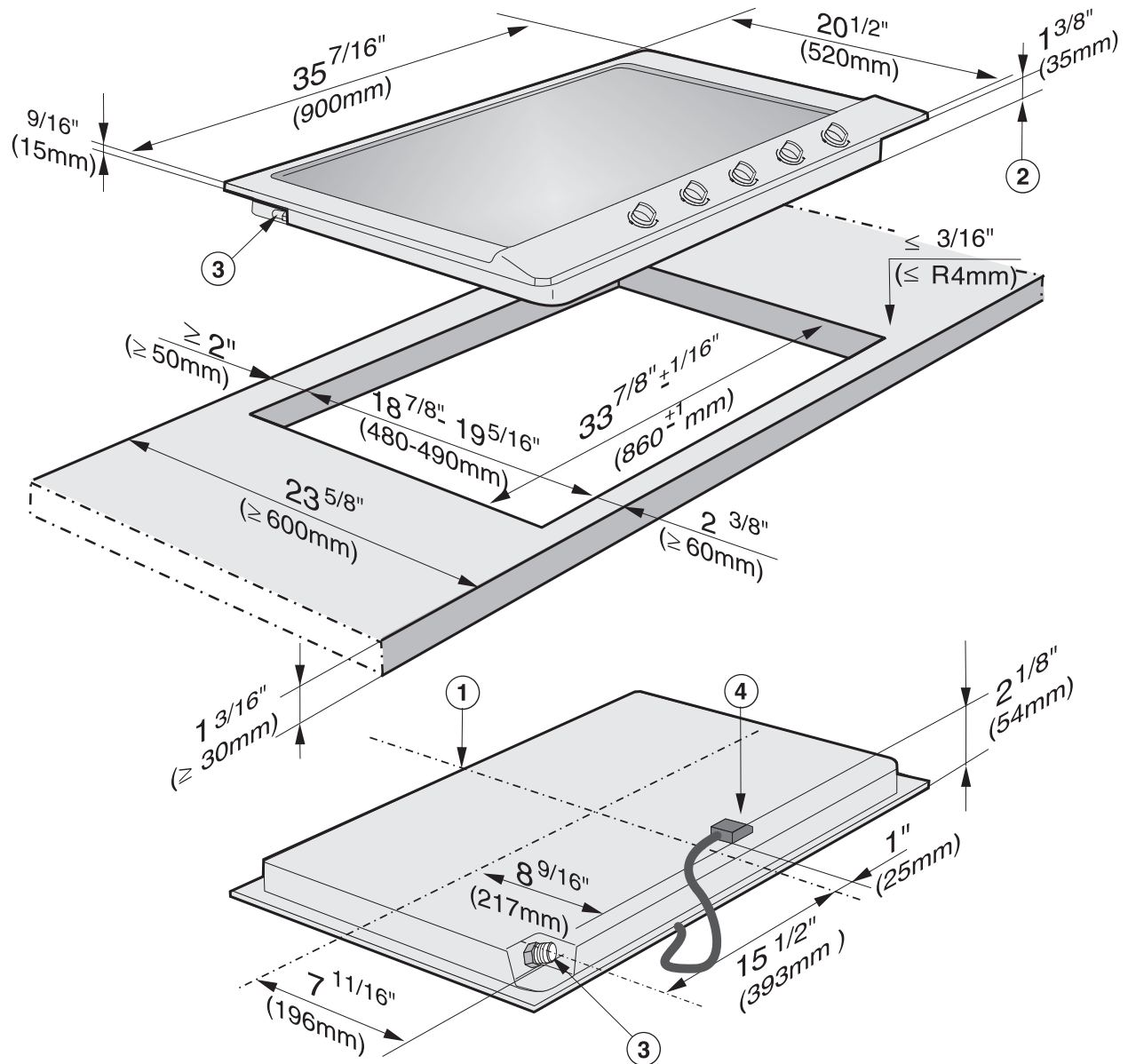
## KM 2030



- ① front
- ② Installation height
- ③ Gas connection R 1/2" ISO 7-1
- ④ Junction box with power cable, L =  $78 \frac{3}{4}''$  (2000 mm)

# Appliance and installation dimensions

## KM 2050



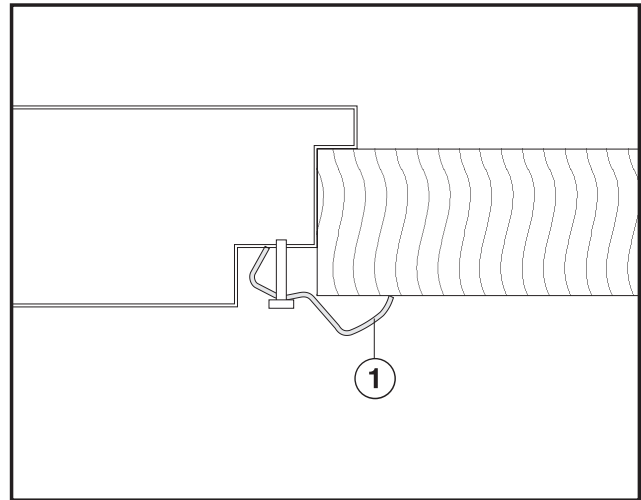
- ① front
- ② Installation height
- ③ Gas connection R 1/2" ISO 7-1
- ④ Junction box with power cable, L =  $78 \frac{3}{4}$ " (2000 mm)

## How to make the countertop cut-out

- Use the template to make a countertop cut-out.  
Be sure to observe the **minimum distance** from the **rear wall** and from the left or right to a **side wall**.  
See the section on "SAFETY NOTICES FOR INSTALLATION".
- Seal any wooden countertop surfaces with a special varnish, silicone rubber, or resin, to help prevent swelling from moisture.  
The materials used must be temperature-stable.

If, during installation, you find that the frame is not tightly sealed to the countertop at the corners, then the corner edges,  $\leq R4$ , can be carefully trimmed with a jigsaw.

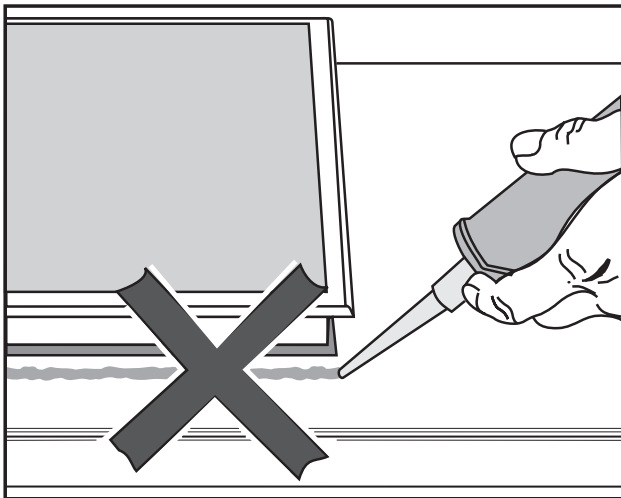
## How to install the gas stovetop



- Feed the appliance power cord downward through the countertop cut-out.
- Set the appliance loosely into place in the cut-out.
- Connect the appliance to the power supply (see the section on "Electrical connection").
- Establish the gas connection (see the section on "Gas connection").
- Use the supplied brackets to hold the appliance in place.

# General installation information

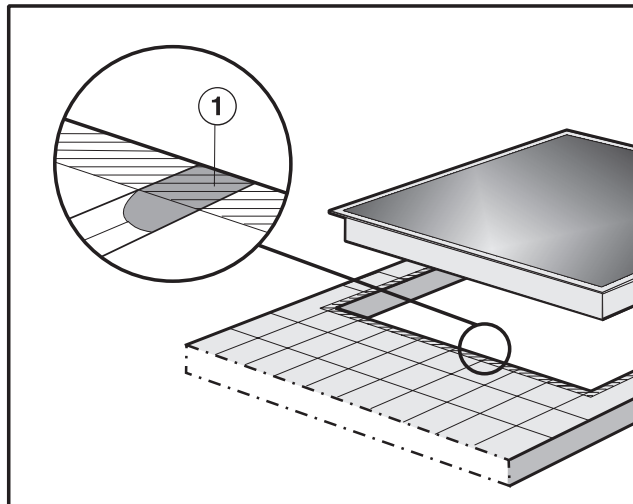
## Sealing



NEVER use sealing unless it is explicitly called for in the instructions. The sealing strip under the edge of the upper part of the appliance provides a sufficient seal against the countertop.

NEVER use sealing between the upper appliance frame and the countertop!  
It will hinder access to the appliance during servicing, and the frame and countertop can be damaged as a result.

## Tiled surfaces



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



This appliance must be grounded according to local or national codes.

All electrical work should be performed by a qualified electrician in accordance with local codes and with the:

- National Electrical Code  
ANSI / NFPA 70  
for the USA
- or
- Canadian Electrical Code Part I  
for Canada  
(CSA Standard C 22.1)

## WARNING

Disconnect the appliance from the main power supply before installation or service. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation.

## Power supply

The automatic ignition requires that the appliance be connected to a 120 VAC, 60 Hz power supply. The supply line should be protected by a 15 A fuse.

Actual power consumption (during ignition only) is 25 W.

This appliance is equipped with a 78 3/4" (2000 mm) long power cord that is ready for connection to the appropriate outlet.

Place the power outlet so that it is accessible after the appliance has been installed in the countertop.

This appliance is equipped with a three-prong grounding plug to prevent shock hazards. It should be plugged directly into a properly grounded outlet. Do not cut or remove the grounding prong from the plug. If the plug does not fit the outlet, have the proper outlet installed by a licensed electrician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system.

## Note to the installer

Please leave these instructions with the consumer or the appliance.

## Gas connection

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Installation and service must be performed by a qualified installer, service agency or the gas supplier.

This appliance must be installed with its own shut off valve and the included gas pressure regulator. Both the valve and the regulator must be easily accessible to the consumer to turn on or shut off the gas supply after the appliance is installed.

This appliance and its individual shut off valve must be disconnected from the gas supply during any pressure testing performed in excess of ½ psi (3.5 kPa), or isolated from the gas line by closing its individual manual shut off valve at test pressures equal to or less than ½ psi (3.5 kPa).

Any pipe connections must be made using a thread sealant approved for gas connections. Failure to correctly install these items could lead to a gas leak and subsequent explosion.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions.

The gas connection must be made in accordance with local codes or, in the absence of local codes, with

- the National Fuel Gas Code, ANSI Z 223.1/NFPA 54 for the USA
- or
- the current Can/CGA B 149.1 and .2 Installation Codes for gas burning appliances for Canada.

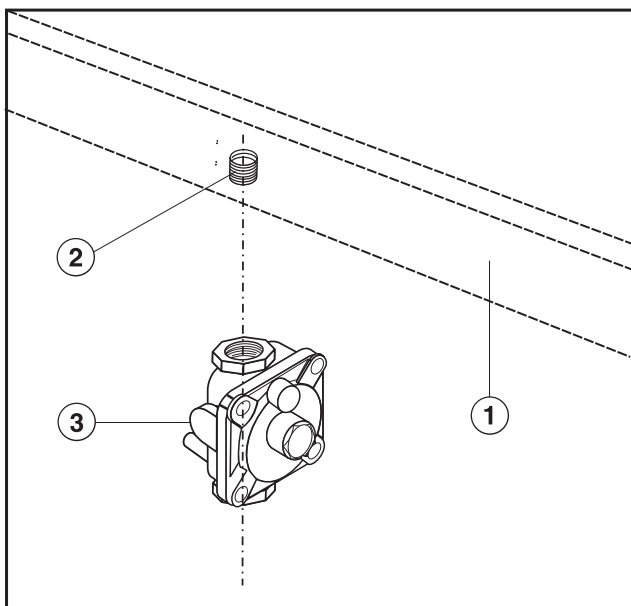
Make sure that the maximum gas supply pressure before the gas pressure regulator is never more than ½ psi for both natural gas or LP gas.

The minimum supply pressure to get the required gas input is  
4" w.c. for natural gas:  
10" w.c. for LP gas.

## Gas pressure regulator

A pressure regulator that is convertible from natural to LP gas (Propane) or vice versa is included with the appliance. The included regulator corresponds with the gas type of the appliance. Verify before installing.

The adjusted pressure is:  
natural gas - 4" w.c.  
LP gas - 10" w.c.



- ① Appliance
- ② 1/2" NPT
- ③ Regulator

As shown in the above diagram, the included regulator **must** be used when connecting the Miele appliance to your gas supply. This item has been customized by Miele to meet all applicable safety requirements. Make sure the regulator is easily accessible for adjustment after the appliance has been installed.

For convenience, an AGA or CGA approved flexible stainless steel gas hose (accordion type) may be used between the gas connection and the regulator. This will allow the appliance to be lifted out of the countertop for cleaning or servicing. Make sure that any drawers, cabinet doors, etc., do not rub on this gas hose.

Do not use any regulator unless it has been supplied by Miele. Doing so may cause a gas leak.

If there is any doubt concerning installation contact the Miele Technical Service Department.

**After connecting the appliance check all fittings for gas leaks e.g. with soapy water.**

When installed properly, the flame will be steady and quiet. It will also have a sharp, blue inner core that will vary in length proportional to the burner size. Flame adjustment will not be necessary.

## Gas connection

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The appliance should have been ordered for connection to either natural gas or LP gas (propane).

If the appliance is not configured for the proper type of gas connection please contact your Miele Dealer.

If the appliance is to be connected to a type of gas other than it was originally configured for, both the regulator and burners must be converted. A conversion kit is available as an optional accessory from the Miele Technical Service Department.

## Burner performance

### Rated load at high setting


Burner	Type of gas	KM 2030		KM 2050	
		BTU/hr	kW	BTU/hr	kW
Small burner	Natural gas (NG)	3500	1,00	3500	1,00
	Liquid gas (LP)	3500	1,00	3500	1,00
Regular burner	Natural gas (NG)	6200	1,80	6200	1,80
	Liquid gas (LP)	5800	1,70	5800	1,70
Power burner	Natural gas (NG)	-	-	8900	2,60
	Liquid gas (LP)	-	-	8900	2,60
Wok	Natural gas (NG)	12000	3,50	12000	3,50
	Liquid gas (LP)	11000	3,20	11000	3,20
Total	Natural gas (NG)	27900	8,10	36800	10,70
	Liquid gas (LP)	26100	7,60	35000	10,20

### Rated load at low setting

Burner	Type of gas	KM 2030 / KM 2050	
		BTU/h	kW
Small burner	Natural gas (NG)	850	0,25
	Liquid gas (LP)	850	0,25
Regular burner	Natural gas (NG)	1200	0,35
	Liquid gas (LP)	1200	0,35
Power burner	Natural gas (NG)	1700	0,50
	Liquid gas (LP)	2000	0,60
Wok	Natural gas (NG)	3700	1,10
	Liquid gas (LP)	3700	1,10

## How to switch to a different gas type

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 Switchover to a different gas type should only be performed by a duly authorized gas company technician.

Save the nozzles removed from the appliance for future use.

### Nozzle table

If you switch to a different type of gas, the large and small burner nozzles will need to be changed.

	Main nozzle Ø	Low setting nozzle Ø
<b>Natural gas (NG)</b>		
Small burner	0,90	0,42
Regular burner	1,13	0,52
Power burner	1,45	0,60
Wok	1,63	1,30 (1A)
<b>Liquid gas (LP)</b>		
Small burner	0,58	0,27
Regular burner	0,72	0,32
Power burner	0,90	0,40
Wok	0,98	0,60

The nozzle listings are for a 1/100mm bore diameter.

# How to switch to a different gas type

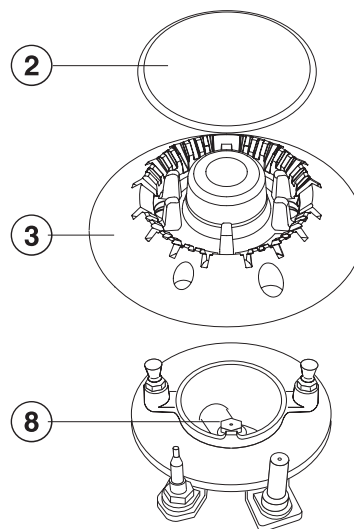
## How to change a nozzle

Unplug the appliance from the electrical supply.

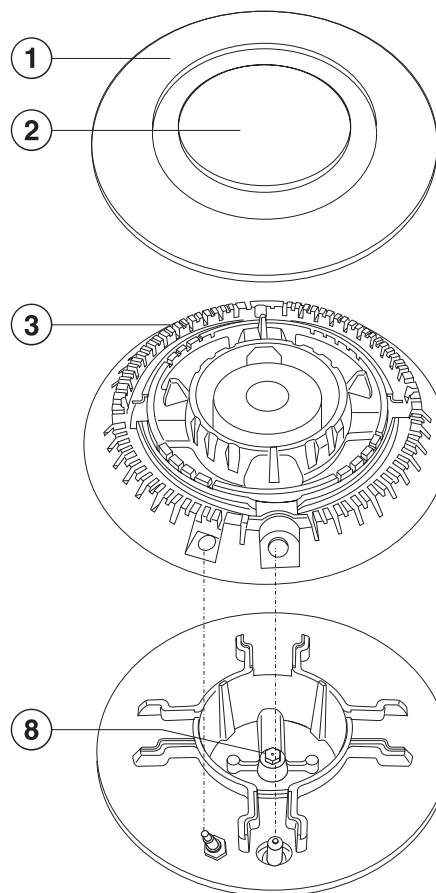
## How to change the main nozzle

- Remove the burner cover ②, the burner ring ① (wok) and the burner head ③.
- Use a socket wrench (M7) to unscrew the main nozzle ⑧.
- Insert the proper nozzles (see Nozzle table) and tighten them down.

## Small, normal, and power burners



## Wok burner



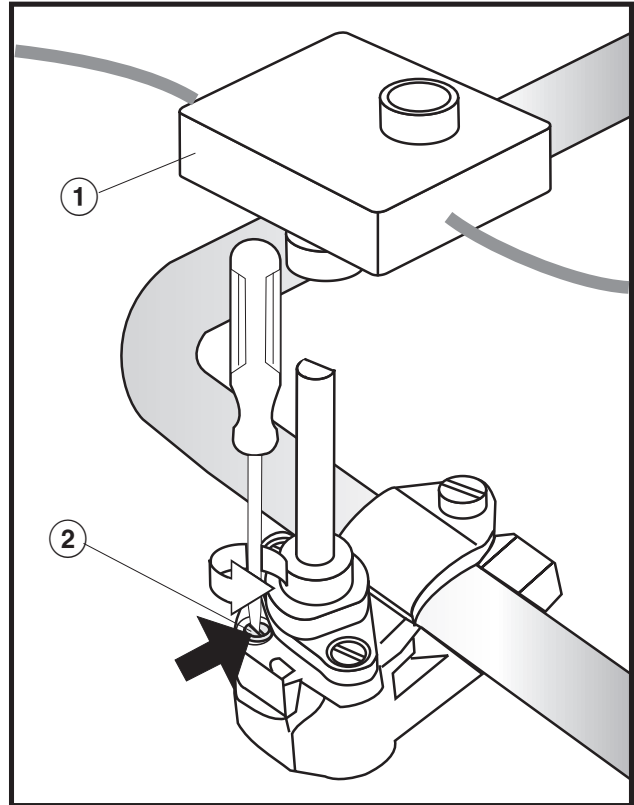
# How to switch to a different gas type

## How to change the small nozzles

(all burners)

To change the small nozzles, you will first need to remove the upper part of the appliance.

- Unscrew the mounting screws on the burner.
- Pull the control knob up and off.
- Take off the upper part of the appliance.
- Remove the ignition switch ①.
- Use a small screwdriver to unscrew the small nozzle ② from the gas tap.
- Use needle-nosed pliers to pull the nozzle out.
- Insert the proper nozzles (see Nozzle table) and tighten them down.





# How to switch to a different gas type

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## After switching over

- Use the reverse order to re-assemble the burner parts.
- Before putting the upper part of the appliance back in place, light each burner with matches to test the seal on all the gas flow parts.
- After testing, set aside the loose burner parts.
- Put the upper part of the appliance back in place.
- Screw down the lower part of the burner, then put the loose burner parts back into place, making sure to follow the right order.
- Put the control knob back on.
- Finally, check the flame behaviour of each burner.

The flame must not go out in the low setting, even if the control knob is quickly turned from "high" to "low".

At the high setting, the flame needs to burn with a clearly visible core.

- In the nozzle pack, find the appropriate sticker for the new gas type and stick it over top of the previous sticker.

# Help protect our environment

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## **Disposal of packing materials**

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

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

Danger of suffocation!

## **Disposal of an old appliance**

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

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





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