

Operating and Installation Instructions



Electric Barbecue CS 1312 CS 1322

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

en - US

M.-Nr. 07 346 950

Contents

IMPORTANT SAFETY INSTRUCTIONS	3
Guide to the Electric Barbecue	7
CS 1312	7
CS 1322	8
Before using for the first use	9
Use	10
Prepare the appliance	10
Turning On/Off	10
Grilling	11
After grilling	11
Grilling times	12
Safety Feature	13
Overheat protection	13
Safety cut-out feature	13
Cleaning and care	14
Frequently asked questions	16
Technical Service	17
Additional Accessories	19
IMPORTANT INSTALLATION SAFETY INSTRUCTIONS	22
Installation	25
Installation dimensions CS 1312	26
Installation dimensions CS 1322	27
Installation of multiple appliances	29
Attach the spring clips and support bars	32
Sealing	36
Tiled surfaces	36
Electrical connection	37
Help protect our environment	38

IMPORTANT SAFETY INSTRUCTIONS

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

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

This appliance conforms to all uniform safety codes and regulations.

These instructions contain important information on installation, safety, use and maintenance of this appliance. They will help you avoid injury and damage to the appliance.

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

SAVE THESE INSTRUCTIONS

Correct usage

► This appliance is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:

- shops, offices and similar work environments
- by customers in hotels, motels, Bed & Breakfasts or similar residential environments.

► This appliance is not intended for outdoor use.

► Only use this appliance for residential cooking, and for the purposes described in this manual. Other uses are not permitted and can be dangerous.

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

Children

► Children should not be left unattended in an area where the appliance is in use. Never allow children to sit or stand on any part of the appliance.

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

► The appliance is hot during use and remains so for some time after being switched off. Keep children away from the appliance.

► Ensure that any packing material, is disposed of safely and kept out of the reach of children. Danger of suffocation!

► Be sure that children cannot access the drain valve on the appliance, potentially releasing hot water.

IMPORTANT SAFETY INSTRUCTIONS

Technical Safety

► Installation, repair and maintenance work should only be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

► Be sure your appliance is properly installed and grounded by a qualified technician.

► Before installing the appliance, check for externally visible damage.

Do not operate a damaged appliance.

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

► Before installation, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent injury and appliance damage. Consult a qualified electrician if in doubt.

► Do not use an extension cord to connect this appliance to electricity. Extension cords do not guarantee the required safety of the appliance.

► Install the appliance so that the power cord does not come into contact with any portion of the electric barbecue which may become hot during use.

► Before servicing, disconnect the appliance from the main power supply.

► Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.

► Under no circumstances open the outer casing of the appliance.

► While the appliance is under warranty repairs should only be performed by an authorized service technician. Otherwise the warranty is void.

► In the event of any damage to the appliance, it must be turned off immediately and disconnected from the main power supply. Contact Miele's Technical Service Department. Do not use the appliance until it has been repaired. Ensure power is not supplied to the appliance until repair work is completed.

► Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

IMPORTANT SAFETY INSTRUCTIONS

Safety

► DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS

Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

► Protect your hands with oven mitts or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating elements. Do not use towels or other bulky items near the appliance.

► Do not heat unopened containers. Built-up pressure may cause the container to burst and result in injury.

► Never use the appliance to heat a room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

► Do not use the appliance until it has been properly installed in the countertop.

► Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the appliance is turned on inadvertently.

► Never cover the appliance with a cloth. A fire may result.

► Be aware of loose fitting or hanging garments when operating the appliance, they may present a fire hazard.

► Never leave an appliance unattended at high settings or when cooking with oil or fat. Overheated oil could ignite. Always heat oil slowly, monitoring it as it heats.

► Do not store aerosols, combustibles or any other easily flammable materials underneath or adjacent to the appliance.

► Do not use water on grease fires. Smother or use a dry chemical or foam-type extinguisher on any fire or flame.

► Do not use aluminum dishes, pans, pots or foil on the electric barbecue. Never cover the electric barbecue grate with aluminum foil. Aluminum will cause overheating and may damage the grate.

► Clean the lava rocks on a regular basis and change them when needed. Fat-saturated stones can easily catch fire.

► The water trough must always be filled with water when the appliance is being used.

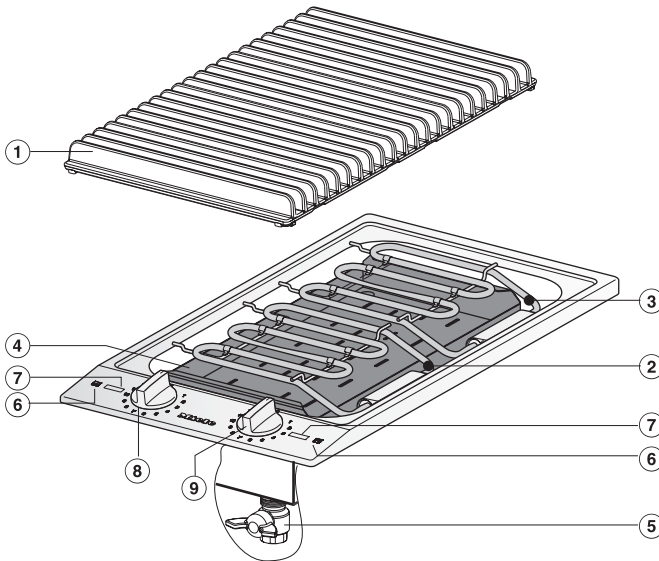
► Make certain that the power cords of small appliances do not come in contact with the appliance. The insulation of the cable could become damaged. Danger of electric shock!

IMPORTANT SAFETY INSTRUCTIONS

- ▶ To prevent burns and breathing difficulty, allow the appliance to cool before cleaning. Some cleaners may produce toxic fumes if applied to a hot surface.
- ▶ When wiping spills on a hot appliance with a wet sponge or cloth, be careful to avoid steam burns.
- ▶ Do not let flammable materials, i.e. cooking grease, accumulate on the appliance.
- ▶ Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit.
- ▶ Do not use the appliance without the splash guard and protection plates fitted (if required). See "Installation".

**SAVE THESE INSTRUCTIONS
AND REVIEW THEM
PERIODICALLY**

CS 1312



- ① Grate
- ② Heating element, front
- ③ Heating element, rear
- ④ Lava rock container
- ⑤ Drain valve
- ⑥ Cooking zone indicators
- ⑦ Display

Control knobs:

- ⑧ front
- ⑨ rear

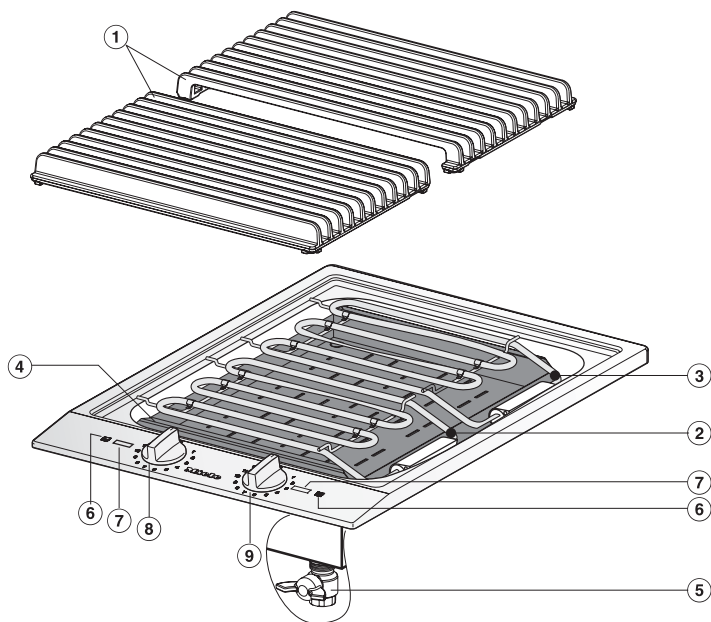
Indicators



- ⑩ On/Off indicator

Guide to the Electric Barbecue

CS 1322



- ① Grates
- ② Heating element, front
- ③ Heating element, rear
- ④ Lava rock container
- ⑤ Drain valve
- ⑥ Cooking area indicators
- ⑦ Display

Control knobs:

- ⑧ front
- ⑨ rear

Indicators



- ⑩ On/Off indicator

Before using for the first use

Clean the appliance

- Clean the water trough and grates with a mild solution of warm water and liquid dish liquid, then dry with a soft cloth (see "Cleaning and care").
- Wipe the other surfaces down with a damp cloth and dry.

Heat the appliance

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

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

Use

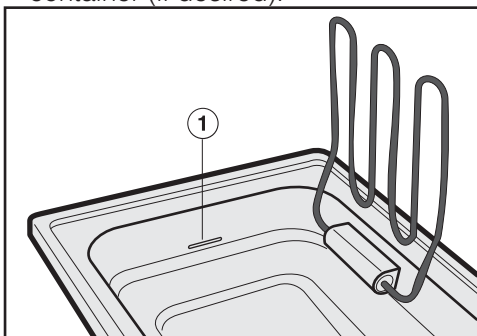
Prepare the appliance

You can use the electric barbecue with or without the lava rocks.

Without the lava rocks: food will stay more moist, from the rising steam.

With the lava rocks: the food will have a more pronounced grilled aroma and flavor.

- Check that the drain valve is closed.
- Remove the grate, raise the heating element, and remove the lava rock container (if desired).

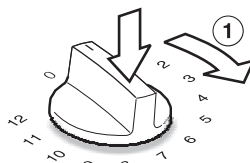


- Fill the water trough:
 - if grilling **without lava rocks** with water up to mark ①, with approx. 2 quarts (1.8 liters) of water (CS1312)
4 quarts (4.0 liters) of water (CS1322)
 - if grilling **with lava rocks** with approx 1 quart (1.2 liters) of water (CS1312)
2 quarts (1.8 liters) of water (CS1322)
- Return the filled lava rock container to the water trough (if desired).
- The heating element can now be turned down.
- Replace the grates.

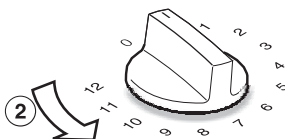
Turning On/Off

The electric barbecue is divided into two heating areas, which can be used and adjusted separately. For large quantities, you can use the entire surface for cooking. For smaller quantities, you can, for example, cook in the front and keep food warm at the back, using a lower setting.

- To turn a heating area **on**, press the appropriate control knob down and turn it **clockwise** ① to the desired setting.



- To turn a heating area **off**, turn the control knob **counterclockwise** ② to "0".



When the appliance is turned on, the On/Off indicator ■ comes on. It goes out when it is turned off.

Do not turn a heating area on without pressing the control knob down, and do not turn the knob past "12" to reach "0".

Grilling

While grilling, watch the level of water in the trough. If necessary, add more water.

Do not use aluminum dishes, pans, pots or foil on the electric barbecue. Never cover the grate with aluminum foil. Aluminum will cause overheating and may damage the grate.

- Turn one or both operating knobs to power level "12".
Pre-heat the electric barbecue with the rack(s) in place for approx. 10 minutes.

Make sure the operating knob(s) are set precisely to power level 12. If the knobs are not set to the exact position, the heating will not work with maximum power.

- Set the power level.
- Grill food as desired.

Tips

- To minimize splattering, dry moist foods with paper towels before grilling.
- Marinate food before grilling, to enhance the flavors.
- To prevent sticking, non-marinated items should be brushed lightly with oil before grilling. Only use oils that can tolerate high temperatures.
- You can shorten the grilling time for potatoes in foil and corn on the cob, by pre-cooking the potatoes for approx. 15 - 40 minutes (depending on the size) and the corn for approx. 10 - 15 minutes.

After grilling

- Turn the appliance off.
- After each use, clean the appliance while it is still somewhat warm to the touch (see "Cleaning and care").
- After grilling with the lava rocks check the condition of the rocks. If they are dark in color, they are saturated with fat and need to be cleaned or replaced. See "Cleaning and Care - Lava rocks".

Use

Grilling times

Food item	Grilling time in minutes
Meat and sausage	
Boneless steak	8 - 10
Chicken breasts	16 - 18
Cutlets	8 - 12
Filet steak	4 - 10
Hamburgers	12 - 16
Kebabs	14 - 18
Lamb chop	4 - 8
Sausages	6 - 8
Spare Ribs	15 - 20
T-Bone Steak	10 - 20
Turkey cutlet	8 - 10
Fish / seafood	
Salmon steak	10 - 12
Shrimp	2 - 4
Trout	12 - 16
Tuna steak	6 - 8

Food item	Grilling time in minutes
Vegetables	
Corn (parboiled)	5 - 8
Eggplant	6 - 8
Potatoes in foil (parboiled)	10 - 20
Tomato halves	2 - 4
Onions	14 - 16
Pepper strips	2 - 3
Vegetable kebabs	5 - 6
Fruit	
Apple slices	2 - 3
Peach halves	2 - 3
Pineapple slices	2 - 3
Other	
Toast/bread	2 - 3
Tofu	4 - 6

The times shown in the table serve as guide only and apply for grilling at power level 9 -12 on a pre-heated electric barbecue. The grilling time depends on the type, preparation, and thickness of the food item.

Overheat protection

If there is not enough water in the water trough, the overheat protection automatically switches the appliance off.

- Pour in cold water.

Once the appliance has cooled down and the heating element switches back on, you can continue grilling as normal.

Safety cut-out feature

The safety cut-off ensures that the heating element will only work if it is lowered.

Cleaning and care

 Under no circumstances should you use a steam cleaner to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components.

Never use strong cleaners e.g. oven sprays, stain or rust removers. Scouring pads and abrasive cleaning agents should only be used on the heating element.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface and the surrounding frame, and between the frame and the countertop.

When using cleaning agents for stainless steel always follow the manufacturer's instructions on the packaging.

After cleaning use a soft, dry cloth to remove any moisture. This way you will prevent the build up of limescale deposits.

Stainless steel

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

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

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

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

Grates and lava rock container

After each use, clean the grates and lava rock container with warm water and liquid dish soap. Pre-soak any heavy soiling, then remove with a brush. Dry thoroughly.

Do not use stainless steel conditioner on the lava rock container.

Heating element

Grill residue can best be removed from the heating element using a scouring pad.

Lava rocks

Clean the lava rocks on a regular basis.

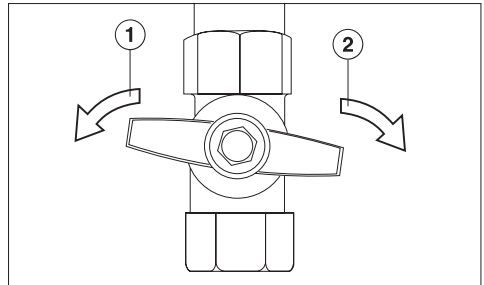
To do so, put the rocks in a container with mild solution of warm water and liquid dish soap. Let them soak briefly, stirring occasionally. Drain water and rinse rocks. Repeat this process 2 to 3 times with fresh water. Lay the rocks on a large kitchen towel to dry.

Cleaning the lava rocks removes the used layer to expose a fresh surface. The rate at which the lava rocks become worn depends on the frequency and duration of use.

If the amount of lava rocks in the lava rock container has decreased by half, the container must be refilled.

Water trough

- Let the water cool to a safe temperature to prevent burns.
- Place a container (large enough to hold all water in the trough) under the drain valve.
- Slowly open the drain valve by turning it **counterclockwise**, ①.



- Once the water has drained, close the drain valve by turning it **clockwise**, ② until the water flow stops.
- Fill the water trough with a mild solution of liquid dish soap and warm water, and rinse it out thoroughly. Use a bottle brush to clean the drain.
- Allow the solution to drain.
- Rinse with warm water and dry.

Do not use stainless steel conditioner on the water trough.

Make sure that the underside of the appliance is always accessible for draining away the water. Remember to let the water cool before draining to prevent burns.

Frequently asked questions

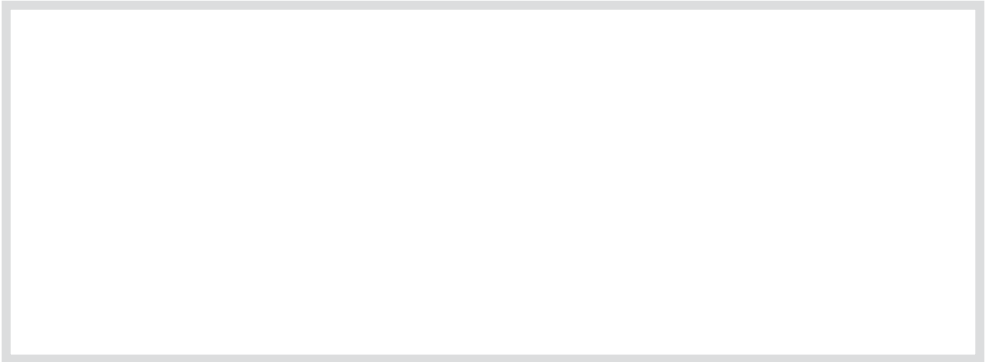
 Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

What if the appliance does not heat up after it is turned on?	
Possible fault	Solution
The overheat protection was triggered.	See "Overheat protection"
The fuse or breaker was tripped.	Contact a qualified electrician or Miele Technical Service for assistance.
What if food does not brown properly after pre-heating for 10 minutes at power level 12?	
The operating knob is not set precisely to power level 12 and the appliance is not heating at maximum power.	Correct the setting.

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

When contacting Technical Service please quote the serial number and model of the appliance.

Adhere rating label sticker supplied with the appliance below.



Technical Service

MieleCare

(USA only)

MieleCare, our Extended Service Contract program; gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability and longevity of your Miele appliance.

Please note that unless expressly approved in writing by the Miele Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

<http://mieleusa.com/mielecare>

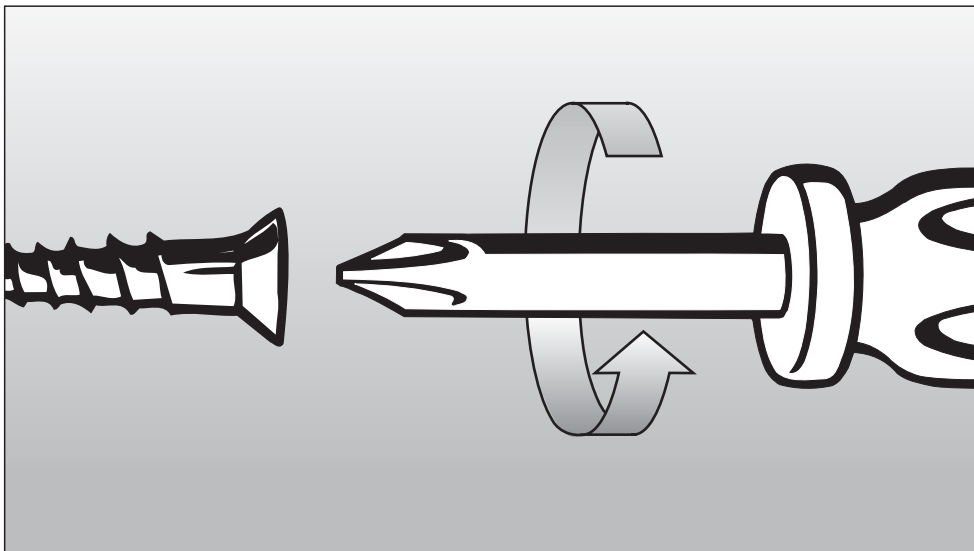
Miele offers a variety of additional accessories for its appliances. All accessories can be ordered from Miele.

Stainless steel and ceramic surface cleaners

Help to remove soiling, lime spots, mild staining, fingerprints, etc. while maintaining the appearance of the appliance between cleanings.

Lava rocks

Lava rocks come standard with the electric barbecue, they can also be reordered as necessary.



Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information.

To prevent accidents
and appliance damage
read these instructions

before

installation or use.

IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

Note to the installer:

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

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

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

► The countertop must be bonded with heat resistant (212 °F/100 °C) adhesive to prevent distortion or dissolving.

The wall strips must be heat-resistant as well.

► To eliminate the risk of burns or fire by reaching over heated surfaces cabinet storage space above the appliance should be avoided. If cabinet storage is necessary, the risk can be reduced by installing a venting hood to project horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.

► This appliance must not be used in a non-stationary location (e.g. on a ship).

► You must ensure the power cable for the appliance will not come under any mechanical strain once installed e.g., while the water is draining.

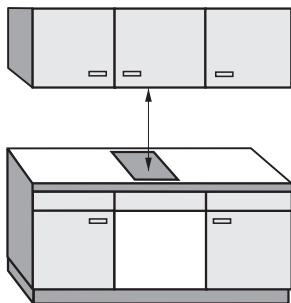
► Be sure that after installation the power cord does not come into contact with any parts of the appliance which may become hot.

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

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

IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

Safety distances above the appliance



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

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

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

IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

Safety distances to the sides of the appliance

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

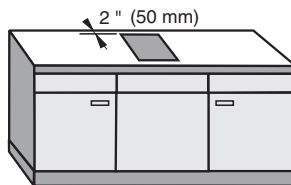
A distance of at least 2" (50 mm) must be kept between the countertop cut-out and the rear wall because of the high temperatures radiated.

The minimum distance required from the countertop cut-out to a side wall or tall cabinet right or left ①:

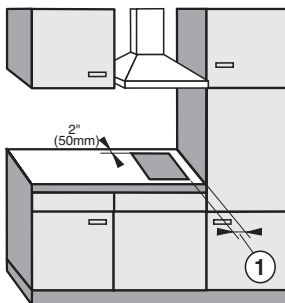
2" (50 mm) for CS 1112
CS 1122
CS 1221
CS 1326
CS 1327
CS 1411

8" (200 mm) for CS 1312
CS 1322

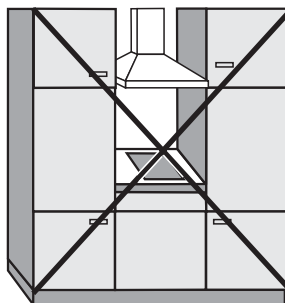
10" (250 mm) for CS 1011
CS 1012
CS 1012-1
CS 1028



recommended



not recommended



not permitted

Safety distance from the wall covering

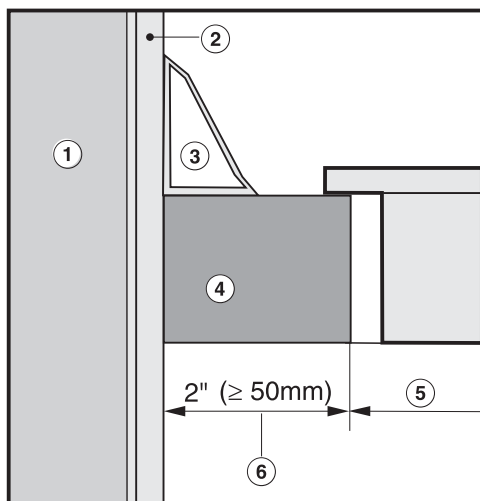
If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

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

For coverings made of non-combustible materials (such as metal, marble, granite or 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).



① Wall frame

② Wall covering

x = thickness of the wall covering

③ Countertop

④ Countertop cut-out

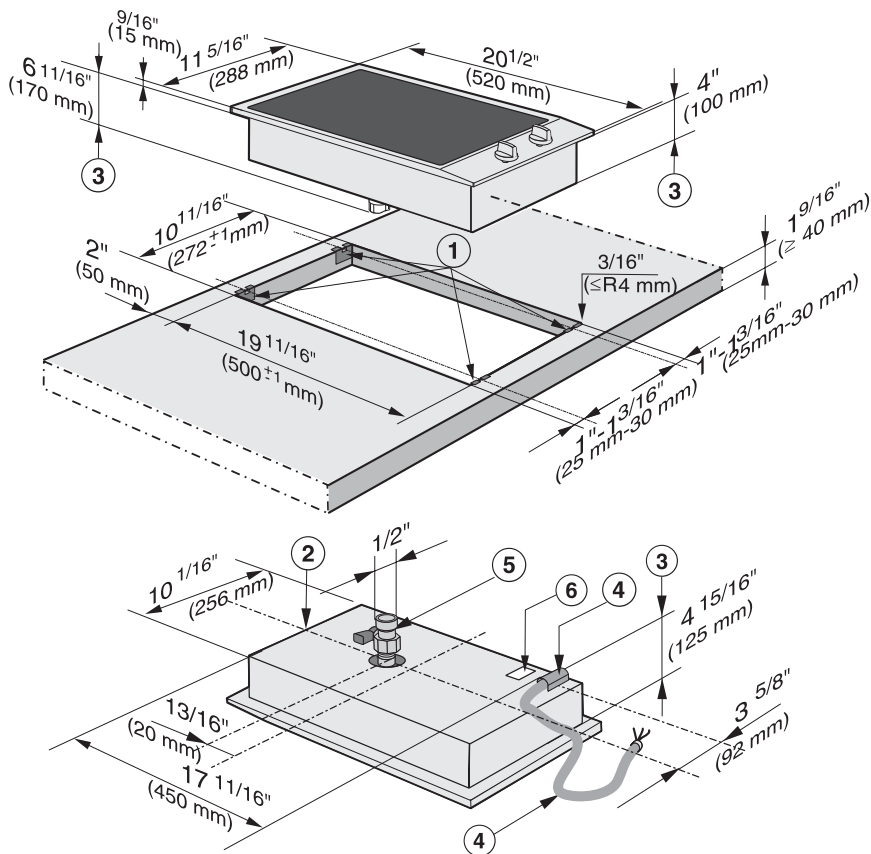
⑤ Minimum safety distance

with flammable materials 2" (50 mm)

with non-flammable materials 2" (50 mm) minus **x**

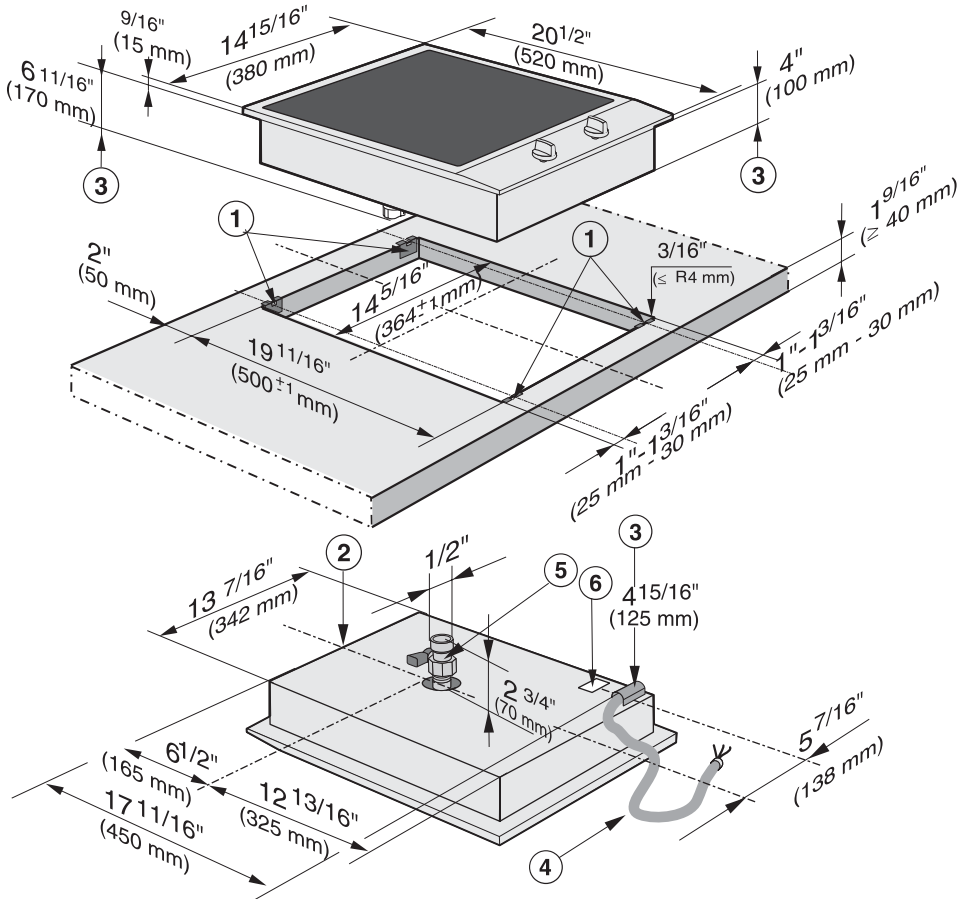
Installation

Installation dimensions CS 1312



- ① Spring clips
- ② Appliance front
- ③ Installation height
- ④ Power supply box with connection cable, L = 78 3/4" (2000 mm)
- ⑤ Drain valve
- ⑥ Rating label

Installation dimensions CS 1322



- ① Spring clips
- ② Appliance front
- ③ Installation height
- ④ Power supply box with connection cable, L = 78 3/4" (2000 mm)
- ⑤ Drain valve
- ⑥ Rating label

Installation

Cut out

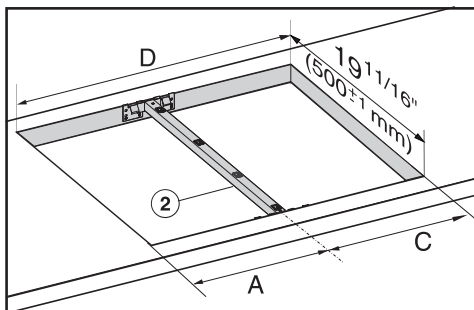
- Make the countertop cut-out for the desired number of appliances. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the left or right of the combiset.
See also the "IMPORTANT INSTALLATION SAFETY INSTRUCTIONS".
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture.
The materials used must be heat resistant.

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

Installation of multiple appliances

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

Countertop cut-out two appliances

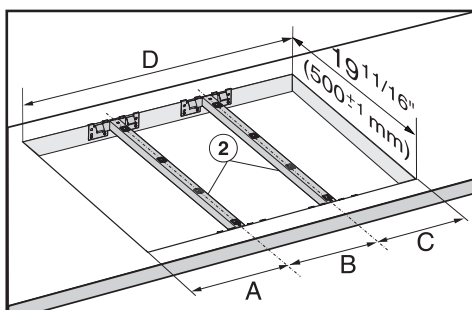


For the installation of **two appliances** the width of the countertop cut-out D is the sum of A and C.

A, B and C = appliance width
 11 5/16", 15" or 22 11/16"
 (288 mm, 380 mm or 576 mm)
minus 5/16" (8 mm) to allow for the overhang

D = width of the countertop cut-out

Countertop cut-out three appliances



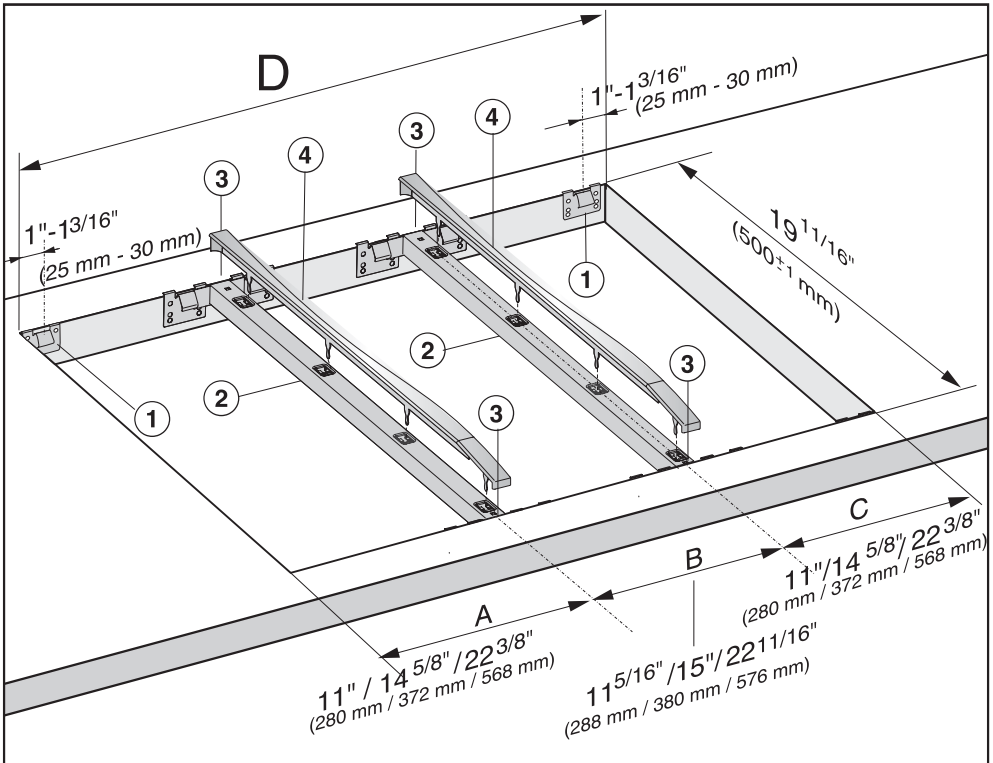
For the installation of **three appliances** the width of the countertop cut-out D is the sum of A and B and C.

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

Installation

Sample calculations for a countertop cut-out for three appliances

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



- ① Spring clips
- ② Support bars
- ③ Space between support bar and countertop
- ④ Cover

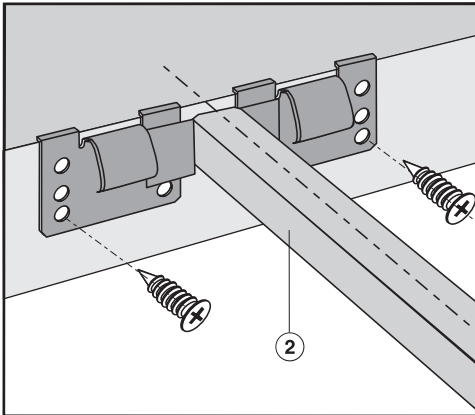
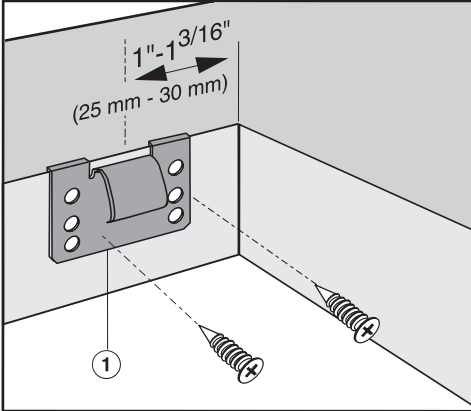
The illustration represents the attachment of spring clips ① and support bars ② for 3 appliances.

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

Installation

Attach the spring clips and support bars

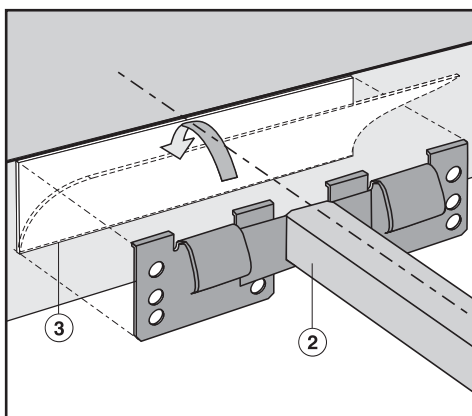
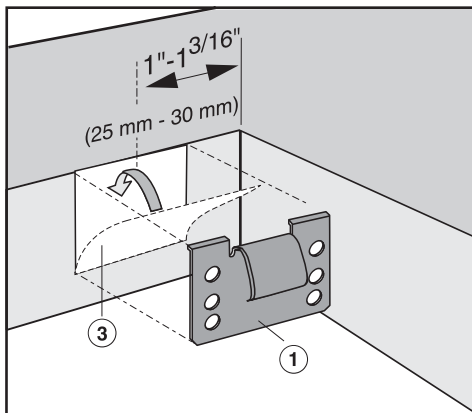
Wood or solid surface countertops



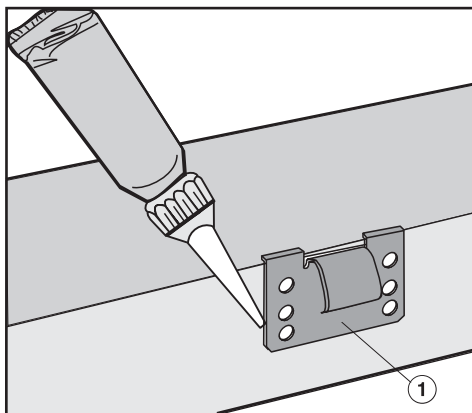
- Place the supplied spring clips ① and the support bars ② at the marked positions as shown above, by laying them on the upper edge of the cut-out and then securing them with the $\frac{1}{8}$ " x 1" (3.5 x 25 mm) screws (supplied).

Granite countertop

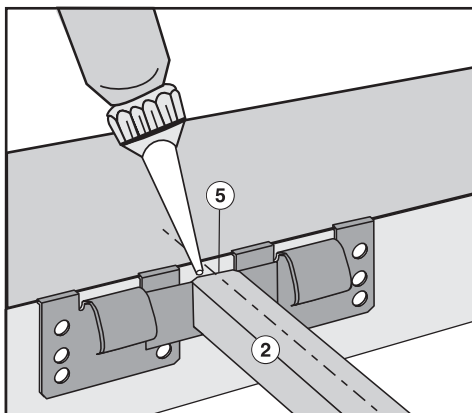
The screws are not needed for granite countertops.



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



- Coat the side and lower edges of the spring clips between ① and ② with silicone.



- Fill the space ⑤ between the support bars ② and the countertop with silicone.

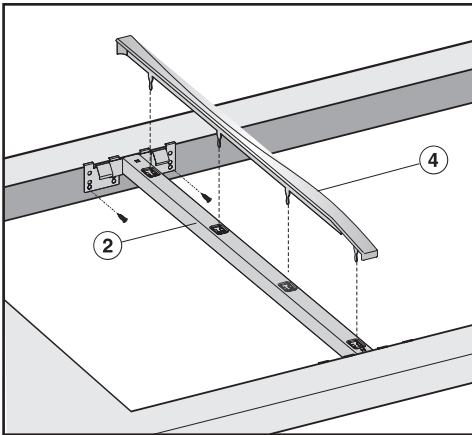
Installation

Installing the appliance(s)

- Feed the power cord down through the cut-out.
- Place the front edge of the appliance into the cut-out.
- With a hand on each side of the appliance press down evenly on the edges until it clicks into position. When doing so make sure that the appliance seal sits tightly on the countertop to ensure it is sealed correctly. This is important to ensure an effective seal. **Do not** permanently seal into the countertop.
- Push the installed appliance to the side until the holes in the support bar are visible.

- Place the front edge of the next appliance into the cut-out.
- Connect the appliance(s) to the main power supply (see "Electrical connection").
- Turn the appliance(s) on and check the function.

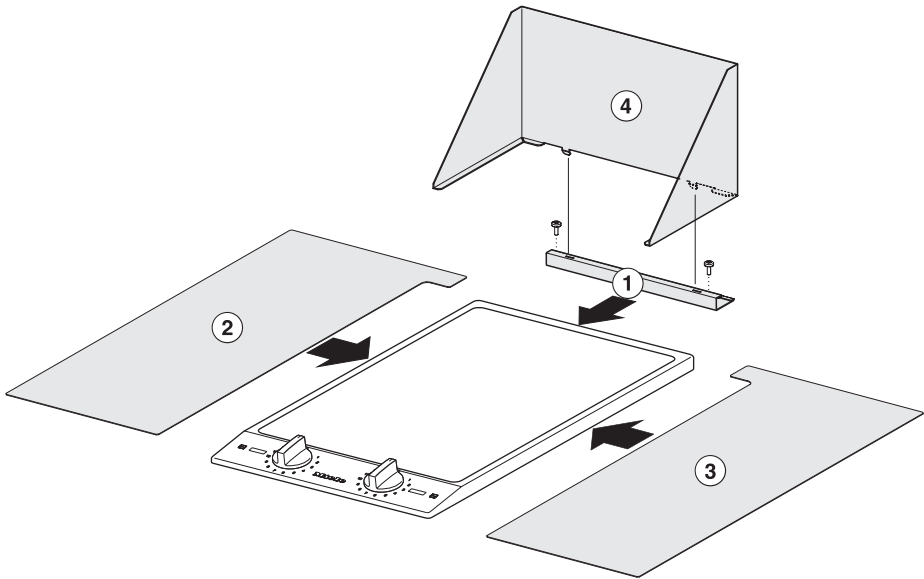
The appliance may be lifted out using a special tool.
The appliance can also be pushed up and out from underneath.
Note: push the rear out first.



- Insert the cover ④ into the holes in the support bar ②.

After the appliance has been built in, the splash guard and protection plate(s) should be fitted.

The protection plate(s) is only required if the barbecue grill is installed on its own, i.e. detached from a multiple combiset configuration or another appliance.

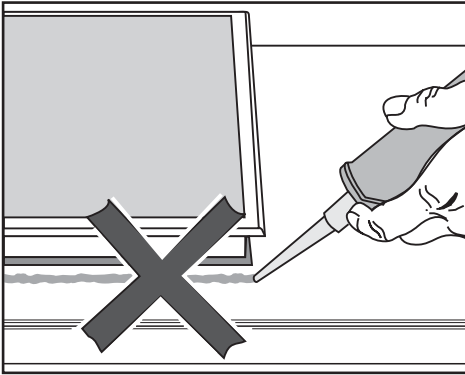


- Place the bracket ① on the countertop against the back of the appliance.
- Align it so that it sits in the middle, and screw it to the countertop.
- Remove the paper from the adhesive tape underneath the protection plate(s) ②③.
- Position the protection plate(s) ②③ against the side(s) of the appliance and press down.
- Attach the splash guard ④ to the bracket ①.

The splash guard can be removed for cleaning.

Installation

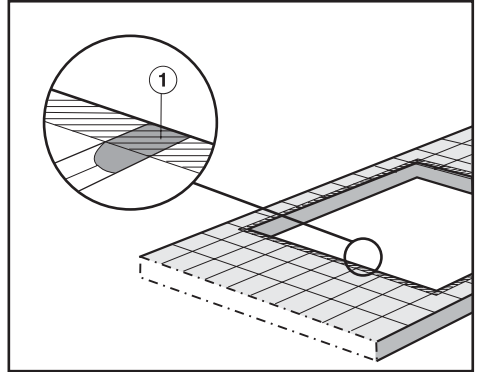
Sealing



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

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

Tiled surfaces



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

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

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.

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

Installer:
Please leave these instructions with the consumer.

Power supply

- Be sure your electrical supply matches the rating label.

The rating label is located on the underside of the appliance.

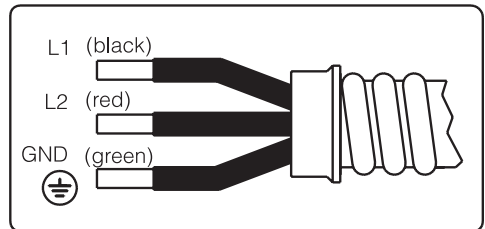
The combiset is equipped with a power cord encasing 3 wires ready for connection to a grounded power supply.

They must be connected to a dedicated line through the use of an approved junction box.

Black : connect to L1 (hot)

Red: connect to L2 (hot)

Green: connect to GND (ground):



208 V, 60 Hz, 20 A fuse rating

240 V, 60 Hz, 15 A fuse rating

Be sure the power outlet is accessible after installation.

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

⚠ WARNING:
THIS APPLIANCE MUST BE GROUNDED!

Help protect our environment

Disposal of packing materials

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

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

Disposal of an old appliance

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

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

**Please have the model and serial number
of your appliance available before
contacting Technical Service.**



U.S.A. Miele, Inc.

National Headquarters

9 Independence Way
Princeton, NJ 08540
Phone: 800-843-7231
609-419-9898
Fax: 609-419-4298
www.mieleusa.com

Technical Service & Support Nationwide

Phone: 800-999-1360
Fax: 888-586-8056

TechnicalService@mieleusa.com

Canada Miele Limited

Headquarters and Showroom

161 Four Valley Drive
Vaughan, ON L4K 4V8
Phone: 800-643-5381
905-660-9936
Fax: 905-532-2290
www.miele.ca
professional@miele.ca
(commercial enquiries)

MieleCare National Service

Phone: 800-565-6435
905-532-2272
Fax: 905-532-2292
customercare@miele.ca
(general and technical enquiries)

Germany

Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh