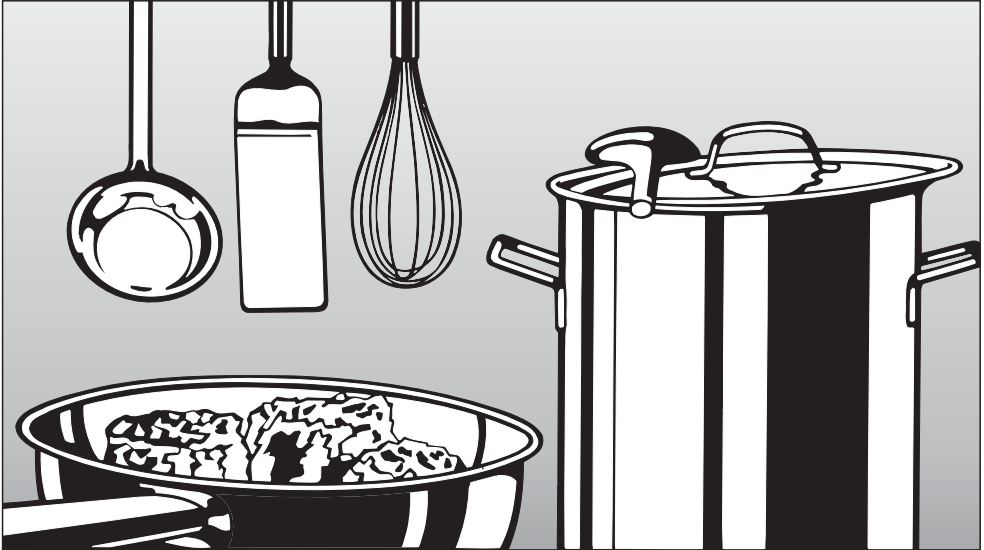


# Miele

## Operating Instructions



## Gas Cooktop KM 360



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

en - US

M.-Nr. 06 389 900

---

**WARNING:**

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

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

<b>IMPORTANT SAFETY INSTRUCTIONS</b> . . . . .	4
<b>Guide to the cooktop</b> . . . . .	8
<b>Before using the cooktop</b> . . . . .	10
Cleaning the cooktop . . . . .	10
<b>Using the cooktop</b> . . . . .	11
Turning on and off . . . . .	11
Pan size . . . . .	12
Suitable pans . . . . .	12
Safety feature . . . . .	13
Using the cooktop during a power failure . . . . .	13
<b>Cleaning and Care</b> . . . . .	14
Burners . . . . .	15
<b>Frequently asked questions</b> . . . . .	16
<b>After sales service</b> . . . . .	17
<b>Help protect our environment</b> . . . . .	18

# IMPORTANT SAFETY INSTRUCTIONS

## Installation and connection

**When using your gas appliance follow basic safety precautions including the following:**

- ▶ Read all instructions before using for the first time.
- ▶ Be certain your appliance is properly installed and grounded by a qualified technician.
- ▶ To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.
- ▶ Install the appliance so that the power cord and gas piping do not come into contact with any portion of the cooktop which may become hot during use.
- ▶ Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- ▶ Before servicing, turn off the gas valve and disconnect the power supply by either removing the fuse, unplugging the unit or manually “tripping” the circuit breaker.
- ▶ This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.
- ▶ After connecting the appliance test for leaks according to the installation instructions.
- ▶ If there is any doubt concerning installation contact Miele’s Technical Service Department.

**(USA)** 1-800-999-1360  
techserv@mieleusa.com

**(CDN)** 1-800-565-6435  
service@miele.ca

# IMPORTANT SAFETY INSTRUCTIONS

## Correct usage

- ▶ Do not operate the cooktop until it is properly installed in the countertop.
- ▶ This appliance is intended for residential cooking only.
- ▶ Use the appliance only for its intended purpose.
- ▶ Be sure drafts do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- ▶ Install the cooktop in a room that has sufficient ventilation.
- ▶ This appliance must not be operated outdoors.
- ▶ Do not use aluminum foil to line any part of the cooktop.
- ▶ For proper lighting and performance of the burners, keep the igniters clean and dry.
- ▶ Make sure all components of the gas burners are assembled correctly before using the cooktop.
- ▶ Ensure that any burners in use are always covered with a pan.

- ▶ Do not use pans that extend past the burner grate. Using larger pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.
- ▶ For safety and stability, do not use pans with a bottom diameter smaller than the burner grate.
- ▶ Only certain types of glass, ceramic or other glazed cookware are suitable for use on a cooktop without breaking due to the sudden temperature change.
- ▶ Do not store aerosols, gasoline, combustibles or any other flammable materials underneath or adjacent to the cooktop.

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

## Protection from damage

- ▶ Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.
- ▶ Spills containing salt or sugar should be removed immediately.

# IMPORTANT SAFETY INSTRUCTIONS

---

## Personal safety

- ▶ The burners become very hot when in use. Make sure that no one comes in contact with the burners.
- ▶ Do not store toys or items of interest to children in cabinets above or behind the cooktop. Children climbing onto the cooktop to reach these items may become seriously injured.
- ▶ Do not leave children unattended in an area where the appliance is in use.
- ▶ Do not allow children to operate or play with the cooktop. Keep all pans out of reach.
- ▶ Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let potholders touch the hot burners. Do not use towels or other bulky items near the appliance.
- ▶ Be aware of loose fitting or hanging garments while operating the cooktop, they may present a fire hazard.
- ▶ Do not heat unopened food containers. Built-up pressure may cause the container to burst and result in injury.
- ▶ Do not store items on the cooktop when not in use.
- ▶ Do not let cooking grease or other flammable materials accumulate on the appliance.
- ▶ Do not leave the cooktop unattended while in use. Overheated food can ignite.
- ▶ Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.
- ▶ Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.
- ▶ The flame should be the same size as the bottom of the pan. Do not use small pans with high flame settings as the flames can climb the sides of the pan.
- ▶ Only use cooking utensils suitable for cooktop use.
- ▶ Pan handles and utensils should be turned inward and not extend over the countertop to reduce the risk of burns and the ignition of flammable materials and spills.
- ▶ If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of heat-resistant material.

# IMPORTANT SAFETY INSTRUCTIONS

---

## Damage to the appliance

▶ In the event of damage or a defect, turn off the appliance immediately. Turn off the gas shut off valve, and disconnect completely from the electrical supply. Contact the Miele Technical Service Department. Do not use the appliance until it has been repaired.

Ensure power is not supplied to the appliance while repair work is carried out.

▶ Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

▶ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstance open the outer casing of the appliance.

▶ While the appliance is under warranty, repairs should only be performed by a Miele authorized service technician. Otherwise the warranty is void.

## Further safety notes

▶ When using a portable appliance near the cooktop, make sure that the power cord does not come in contact with the cooktop.

▶ Do not use containers made of plastic or aluminum. They melt at high temperatures.

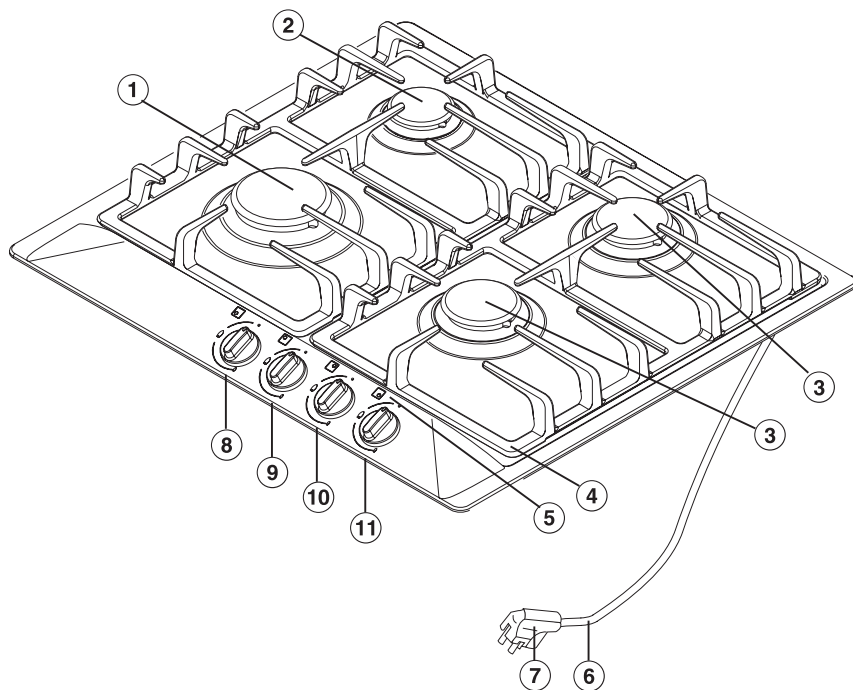
▶ Do not heat empty pots or pans, this may cause damage.

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

## SAVE THESE INSTRUCTIONS

# Guide to the cooktop

---



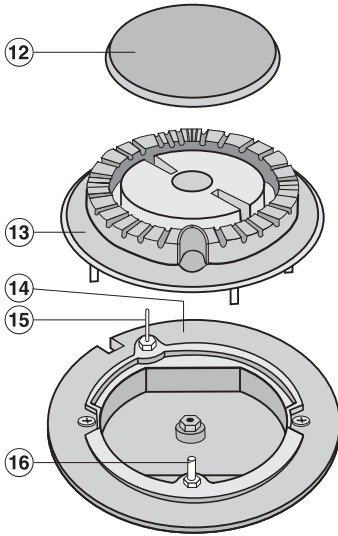
- ① Fast burner
- ② Auxiliary burner
- ③ Normal burners
- ④ Grates
- ⑤ Burner symbols
- ⑥ Power cord
- ⑦ Plug

## Control Knobs

- ⑧ front left
- ⑨ rear left
- ⑩ rear right
- ⑪ front right



## Burner



- ⑫ Burner cap
- ⑬ Burner head
- ⑭ Burner base
- ⑮ Ignition Safety control
- ⑯ Ignitor

# Before usingg the cooktop

---

## Cleaning the cooktop

Before using for the first time clean the appliance as follows:

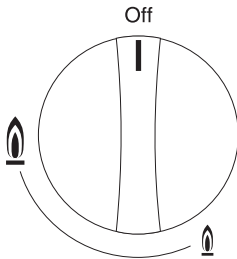
- Wash the removable parts of the gas burner in a mild solution of warm water and liquid dish soap.
- Wipe dry and reassemble them in the proper order (see the "Cleaning and Care" section).
- Wipe the cooktop surface with a damp cloth and dry thoroughly.

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


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

## Turning on and off

The control knobs are used to turn the burners on and regulate the strength of the flames.



**Off** Cooktop is turned off

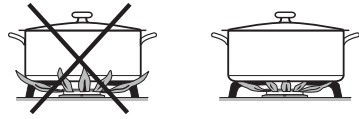
-  Highest flame
-  Lowest flame

## Turning on

- To turn on the burner, press the control knob down and turn it counterclockwise to the large flame symbol. The ignitor will click and ignite the gas.
- When the flame appears, keep the control knob pressed in for 8-10 seconds to allow the Ignition Safety Control to reach operating temperature and release it.

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

- Adjust the knob between the large and small flame to the desired setting.



Since the outer portion of the flame is much hotter than the center, the flame should be set so that its tips do not extend beyond the sides of the pan. Flame tips which extend beyond the sides of the pan are hazardous.

## Turning off

- Turn the knob clockwise to "Off".

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

The knob must only be turned left to turn the appliance on and right to turn it off.

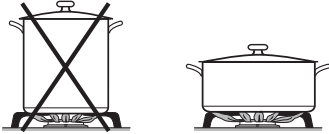
If the knob is turned,  
- on without pressing it down first,  
- clockwise past the 12 o'clock position, or  
- counterclockwise past the smallest flame symbol,  
parts of the cooktop may be damaged. The manufacturer cannot be held responsible for these damages.

# Using the cooktop

---

## Pan size

- Set the cooktop to a high flame when using a large diameter pan and low flame when using a small diameter pan.



- Generally, wide / shallow pans will heat up quicker and cook more evenly than narrow / tall ones.
- Using oversized pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.
- Do not use small pans with high flame settings, the flame can climb the sides of the pan.
- Pots with a smaller diameter than the pan support and pots that do not sit securely (without wobbling) are hazardous and should not be used.

## Suitable pans

Any heat resistant pan can be used on a gas burner.

Unlike pans used on an electric cooktop, the bases do not need to be even for good results.

Thick pan bases will give more even results, hot spots are reduced due to better heat distribution.

Thin pan bases will conduct the heat faster but not as evenly as thick pan bases. Stir the food frequently to prevent burning.

## Safety feature

This gas cooktop incorporates an Ignition Safety Control which stops the supply of gas if the flame goes out.

- To reignite the burners, turn the control knob clockwise to "Off", then follow the procedures outlined in "Turning on and off".

This safety feature is not operated by electricity, it will be active even if the appliance is in use during a power failure.

## Using the cooktop during a power failure

If there is an interruption to the electrical supply, the gas can be ignited using a match.

- Press down on the desired control knob and turn it counterclockwise to the large flame symbol.
- While holding down the knob, light the gas at the burner with a match.
- When the flame appears, keep the control knob pressed in for 8 - 10 seconds to allow the Ignition Safety Control to reach operating temperature.

# Cleaning and Care

---

Do not use a steam cleaner to clean this cooktop. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

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

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

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

Dry your cooktop thoroughly after cleaning it to prevent lime deposits.

Spills of liquids or food containing salt or sugar should be removed immediately.

## Cooktop

- Let the appliance cool to a safe temperature and remove the grates.
- Clean the grates, cooktop and knobs with a sponge and a mild solution of warm water and liquid dish soap.
- Soak baked or hardened spills.
- Dry the cooktop and grates thoroughly after cleaning.
- Use a non-abrasive cleaner for the stainless steel surface of the cooktop. Apply with even pressure following the direction of the "grain".
- To help prevent re-soiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

## Printed surfaces

Remove any soiling which comes into contact with the printed flame symbols and the Miele logo right away. Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for too long. **Do not use stainless steel cleaning agents on the printed surfaces.** This can rub off the print.

## Stainless steel colored knobs

These controls may become discolored or damaged if not cleaned regularly. Do not use a stainless steel cleaner on the knobs.

## Burners

The burners can be dismantled and cleaned when cool.

### Dismantling and cleaning

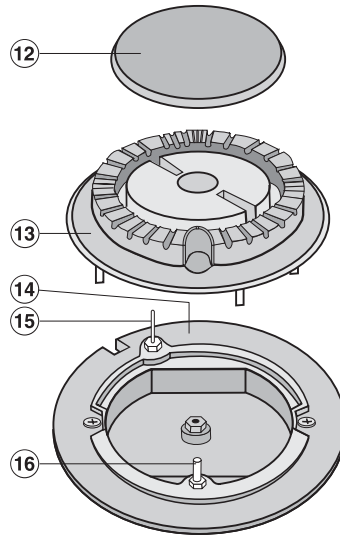
- Remove the burner parts and wash them in a solution of hot water and liquid dish soap.
- Dry them thoroughly. Make sure that the flame holes are clean and completely dry.

The shiny surfaces of the burner caps will dull with time and usage. This is normal and will not affect the operation of the cooktop.

- Clean the burner base, ignitor and Ignition Safety Control with a damp cloth and then dry with a soft cloth.

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


### Reassembling the burner



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

- Place the burner head, ⑬, onto the burner base, ⑭, so that the Ignition Safety Control, ⑮, and ignitor, ⑯, extend through their respective holes.
- Return the burner cap, ⑫.
- Return the grate.

# 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.

## The burners do not ignite after several attempts.

Possible fault	Fix
<ul style="list-style-type: none"><li>- The burners are assembled incorrectly.</li><li>- The gas valve is closed.</li><li>- The burners are wet and soiled and/or the flame holes in the burners are soiled and clogged.</li><li>- The igniters are wet.</li><li>- The cooktop is not plugged in and the circuit breaker has tripped.</li></ul>	<ul style="list-style-type: none"><li>- Reassemble the burners as shown in “Cleaning and Care - Burners”.</li><li>- Open the gas valve.</li><li>- Clean the burners. See “Cleaning and Care”.</li><li>- Dry the igniters.</li><li>- Plug the cooktop in and restore power. If lack of power is the problem, the cooktop can be lit with a match. See “Using the cooktop during a power failure”.</li></ul>

## The flame goes out after being lit.

<ul style="list-style-type: none"><li>- The burners are assembled incorrectly.</li><li>- The flame holes in the burners are soiled and clogged.</li></ul>	<ul style="list-style-type: none"><li>- Reassemble the burners as shown in “Cleaning and Care - Burners”.</li><li>- Clean the burners. See “Cleaning and Care”.</li></ul>
---	---

## The igniters no longer work.

<ul style="list-style-type: none"><li>- Residue has been built up between the ignitor and the burner.</li><li>- Make sure the ignitor is dry.</li></ul>	<ul style="list-style-type: none"><li>- Clean the burners. See “Cleaning and Care”.</li><li>- Dry the igniters.</li></ul>
---	---

## The flame appears different than usual.

<ul style="list-style-type: none"><li>- The burners are assembled incorrectly.</li></ul>	<ul style="list-style-type: none"><li>- Reassemble the burners as shown in “Cleaning and Care - Burners”.</li></ul>
--	---



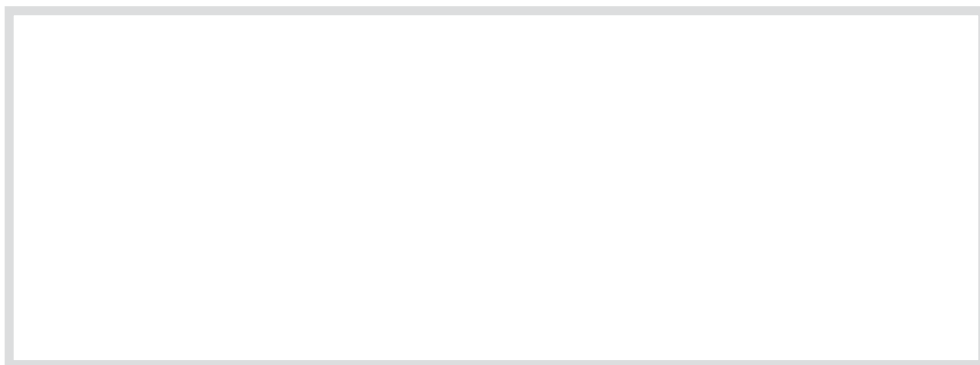
In the event of a fault which you cannot correct, contact the Miele Technical Service Department:

**USA** 1-800-999-1360  
techserv@mieleusa.com

**CDN** 1-800-565-6435  
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

Adhere data plate sticker here:



# Help protect our environment

---

## Disposal of packing materials

The cardboard box and packing materials are environmentally friendly for disposal. Please recycle.

## Disposal of an old appliance

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

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



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

---

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

## **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](http://www.mieleusa.com)

### **Technical Service & Support Nationwide**

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

[TechnicalService@mieleusa.com](mailto: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](http://www.miele.ca)  
[professional@miele.ca](mailto:professional@miele.ca)  
(commercial enquiries)

### **MieleCare National Service**

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



[www.miele-shop.com](http://www.miele-shop.com)

---

Alterations rights reserved / 0405

M.-Nr. 06 389 900 / 01



INFORMATION IS SUBJECT TO CHANGE. PLEASE REFER TO OUR WEBSITE TO OBTAIN THE MOST CURRENT PRODUCT SPECIFICATIONS, TECHNICAL & WARRANTY INFORMATION.