

Cooktops and CombiSets



Rediscover the joy of cooking

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The decision to purchase a new cooking appliance from Miele is often the beginning of an exciting culinary journey.



Cooking with electricity has a long and interesting history. The initial excitement of being able to cook with electricity has developed over the years into the technologically advanced appliances we know today. Miele has always been instrumental in this development and this brochure introduces a new range of easy to use cooktops with a host of user friendly features.

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The cooktop is always a focal point in the kitchen

Miele gas, HiLight or induction cooktops





The cooktop is a focal point in the kitchen, whether installed in an island or in a run of units, and provides a very hands-on cooking experience.



Self-contained cooktops

Miele cooktops have their own controls and can be installed independently of an oven. The space underneath the cooktop can be used for drawers or cupboards, giving you more flexibility when planning your kitchen.

Heating methods to suit the way you like to cook

Miele gas, HiLight or induction cooktops

Miele cooktops are available with a choice of heating methods to suit the way you like to cook. Which method do you prefer?



Induction cooktops

The trendsetter. With induction cooking, the heat is generated directly in the pan base. The size of the pan is also recognised with the advantage that practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. Miele appliances also offer a number of high-end features for added user convenience.



HiLight electric cooktops

The traditional. Faster than common hotplates, cooking zones are heated by fast and efficient HiLight elements below the ceramic surface, visible as a red glow in the cooking zones.



Gas cooktops

The classic. Precise temperature regulation is preferred by professional chefs in particular. See the section on gas cooktops for detailed information about them.



The right size for every kitchen

Miele HiLight and induction cooktops

Do you cook with only a few pans or do you conjure up lavish meals for which lots of pots and pans are required? However consuming your love of cooking may be, Miele cooktops offer you sufficient space!





Classic – 60 cm wide cooktops with 3 to 4 cooking zones.



Practical – 75 cm wide cooktops with 3 to 6 cooking zones.



Large – 90 cm wide cooktops with 3 to 5 cooking zones.

Installing a Miele HiLight cooktop or an induction cooktop into a 60 cm wide base unit with a 40 mm thick worktop is relatively straightforward. This is because they have a very shallow casing depth which fits neatly into the worktop without protruding into the unit below.

The right frame for your kitchen design

Miele HiLight and induction cooktops



Miele has cooktops available with glass edges or a stainless steel frame.



Ceramic glass with all-round stainless-steel frame

The ceramic glass of the cooktop is protected on all sides by a high-end stainless-steel frame. The design may differ from model to model.



Ceramic glass for flush-fit installation

Frameless cooktops for flush-fit installation can be integrated perfectly and seamlessly into the worktop. These cooktops have no sharp corners or edges when installed.



Bevelled glass edges

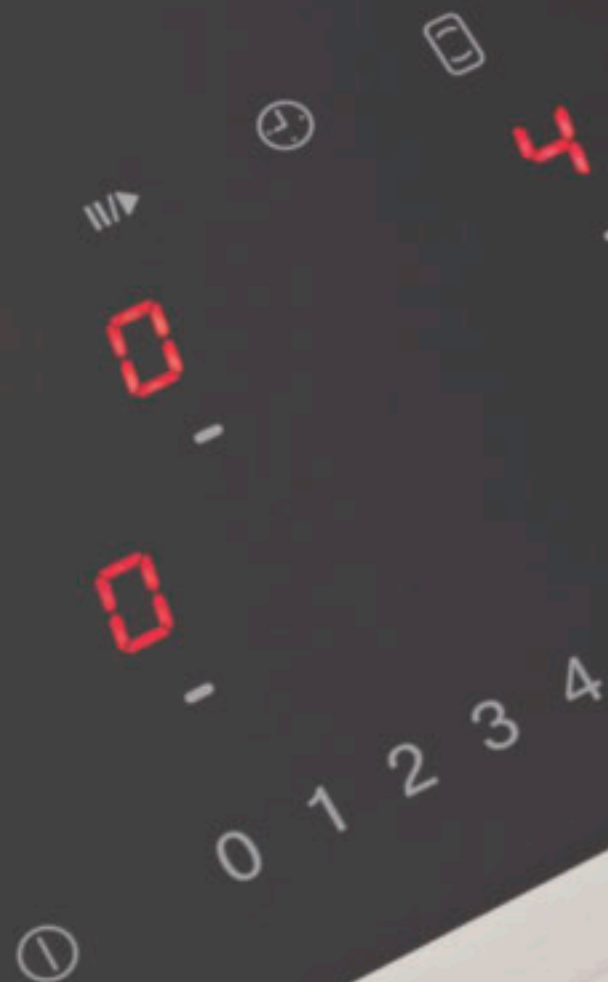
An elegant glass design with bevelled edges on all sides.

Miele controls make cooking easy

The intuitive controls on Miele cooktops

Nothing should stand in the way of perfect cooking. That is why Miele cooktops are intuitive to operate and offer a variety of innovative features. Controls including DirectSelection Plus, DirectSelection and EasyControl Plus turn cooking and frying into an uncomplicated process.

Miele
INDUCTION





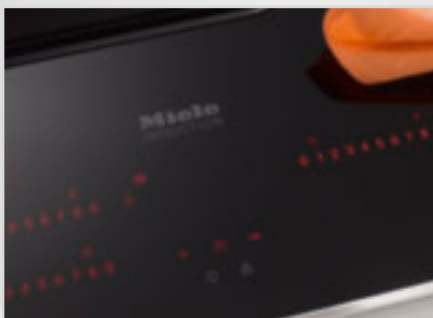
EasyControl Plus

Intuitive selection of any cooking zone using centrally located +/- controls. Particularly convenient: simple operation of cooking zones and the timer.



DirectSelection

Fast, intuitive and direct selection of power setting and time via a single numerical keybank for all zones. Particularly convenient: setting the timer is extremely easy.



Exclusive to Miele

DirectSelection Plus

This allows you to select power level and time quickly and intuitively. Each cooking zone has its own back-lit numerical keybank which is not visible when the cooktop is switched off, for a discreet and elegant appearance.

Concentrated power boost for rapid heat-up times

The speed of Miele cooktops



Exclusive to Miele

ExtraSpeed

Miele electric HiLight cooktops with ExtraSpeed are among the fastest electric cooktops in the world. Thanks to innovative technology and a 3-component system exclusive to Miele, up to 35% heat-up time can be saved with Miele's ExtraSpeed zones*. This is achieved through intelligent tacting of heater elements, a higher heater rating and efficient temperature control.



TwinBooster induction cooktops

Miele's exclusive TwinBooster function allows more flexibility when cooking as power output can be individually distributed. When required, the power output of two cooking zones can be combined and used on one single zone for particularly high performance.



Exclusive to Miele

PowerFlex

PowerFlex induction zones are particularly versatile and flexible. Large pans such as pasta pans or casserole dishes are all suitable. The speed is unsurpassed thanks to a booster output of up to 7.4 kW. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster induction technology.

* Compared with a 15 year old Miele electric cooktop



Miele cooktops excel not only in terms of user convenience and safety but they also feature innovative technologies such as ExtraSpeed on electric HiLight cooktops, and an extraordinarily fast booster function and PowerFlex on induction cooktops.

For all types of cookware

Miele cooktops with flexible cooking zones



Dual-circuit zone

This HiLight cooking zone can be adapted to the size of the pan placed on it by activating just the inner zone or the inner and the outer zones together. An induction cooktop adapts automatically to the pan size enabling greater flexibility with regard to cookware.



Extended zone

By selecting the bridge function two cooking zones can easily be combined and turned into an extended zone for casserole dishes. This additional function enables greater flexibility as a cooking zone can accommodate round pots as well as rectangular casserole dishes.



PowerFlex induction zones

PowerFlex zones are particularly versatile and flexible and can easily accommodate different sized pans including large pasta pans or casserole dishes. These cooktops also offer incredibly short heat-up times thanks to a booster output of up to 7.4 kW. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.



Miele cooktops have cooking zones in various shapes and sizes, allowing you to make use of different sized pots and pans. Special features include automatic pan size recognition and automatic energy output control as well as a bridge function to connect cooking zones to form a casserole zone. This innovative technology allows you to make most of the space available on the cooktop.



Exclusive features for gourmet results

Miele HiLight and induction cooktops – product highlights*



DirectSelection

So convenient: fast power output selection via a single, centrally located numerical keybank for each cooking zone.



Exclusive to Miele

Con@ctivity

Innovative convenience: the rangehood reacts automatically to settings on the cooktop.



PowerFlex induction

Versatile and flexible: large cookware can also be heated quickly and easily.



Exclusive to Miele

ExtraSpeed

Up to 35% time savings with Miele HiLight cooktops with ExtraSpeed*: this technology, exclusive to Miele, frees up more valuable time for you to enjoy time with your family and friends.

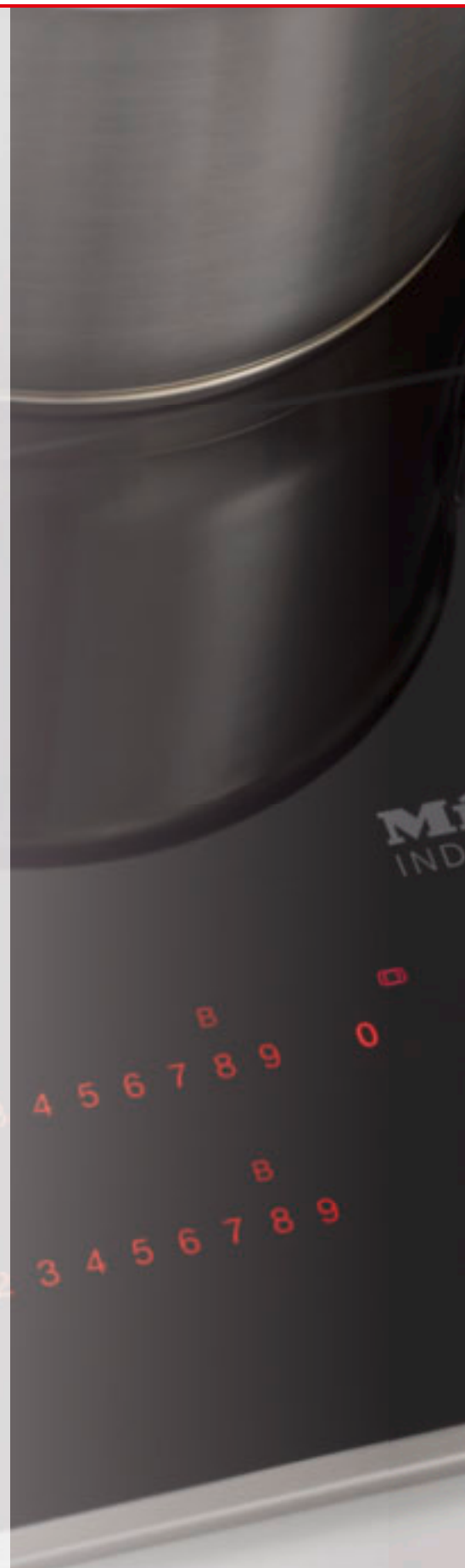


Flexible cooking zones

For all sorts of cookware: a wide variety of pots and pans are suitable.

* Features may vary per model

**Compared with a 15 year old Miele electric cooktop





**Exclusive
to Miele**

DirectSelection Plus

This feature allows you to select power settings and times quickly and intuitively. Each cooking zone has its own back-lit numerical sensors which are not visible when the cooktop is switched off, for a discreet and elegant appearance.

Further product advantages

Miele HiLight and induction cooktops*



Timer

Perfect timing: this feature allows you to set a duration for cooking and use the minute minder.



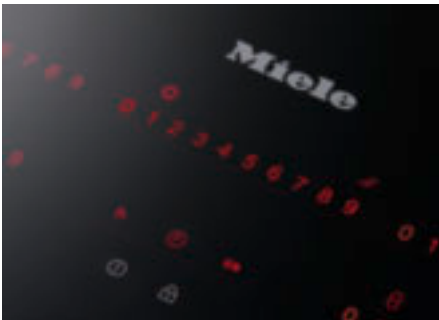
Stop & Go

A cooking zone can be turned to power setting 1 at the touch of a button allowing you to leave the hob unattended for a short while.



Auto heat-up

Always at the right time: this function gives an initial power boost before automatically reducing power for continued cooking.



Programmable options

Extremely user-friendly: basic cooktop settings can be adapted to suit personal preferences.



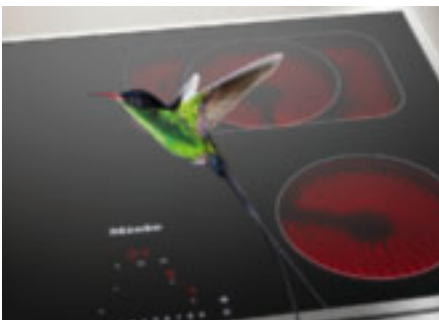
Keep warm function

Food kept at serving temperature: this function controls the temperature in the pan base and prevents food from burning.



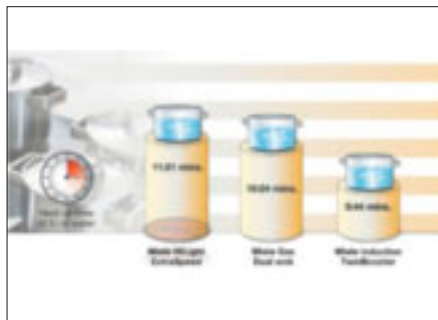
Easy-to-clean ceramic glass

Food can no longer burn on: because the cooktop surface remains relatively cool, soiling can be removed easily.



EcoGlass

100% natural: the ceramic glass is made from environmentally friendly materials.



Energy efficiency in all areas

Save time and money: all Miele cooktops set standards in terms of energy efficiency.



Efficient and safe

A clear benefit: no heat loss with induction, and the ceramic glass surface stays relatively cool.



Pan size recognition

Energy saving: the size of the pan is recognised by the induction cooktop and energy supplied to this area only.



Pan recognition

Only on induction: if there is no pan on a zone when the cooktop is switched on, the power supply is interrupted immediately.



Residual heat indicator

Practical: the residual heat indicator reminds you not to touch the cooking zones when they are still hot.



Safety switch-off

Clever: if a zone has been operating on the same power level for an unusually long time, it switches off automatically.



Safety and system lock

Extremely useful: both functions prevent accidental or unauthorised switching on of the cooktop.



Overheating protection and fault monitoring

Protects the cooktop: switches off automatically in case of extreme heat.

Induction cooktops

Product overview



Model number	KM 6113	KM 6322	KM 6357
Heating			
Type of heating	Induction	Induction	Induction
Design			
Stainless steel frame Flat/Raised	●/-	●/-	●/-
Stainless steel trim front and back	-	-	-
Bevelled edges/Flush fit	-/-	-/-	-/-
Cooking zones			
Number of cooking zones	3	4	4
PowerFlex zones			
No. of zones/diameter in mm	-/-	2/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	-/-/-	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm	rear left/Vario/180 – 280	front left/Vario/140 – 200	front left/Vario/180 – 280
Power level in kW/Booster/TwinBooster	2.6/3.0/3.7	1.85/3.0/-	2.6/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm	rear right/Vario/140 – 200	rear left/Vario/100 – 160	rear left/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.85/3.0/-	1.40/2.2/-	1.40/2.2/-
Cooking zone			
Position/Type/Diameter in mm	front right/Vario/100 – 160	right/linked PowerFlex zones/ 230 x 390	rear centre right/linked PowerFlex zones/230 x 390
Power level in kW/Booster/TwinBooster	1.4/2.2/-	3.4/4.8/7.4	3.4/4.8/7.4
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Convenience features			
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-	-/●/-
Information display	-	-	-
Pan and pan size recognition	●	●	●
PowerFlex zones	-	●	●
Stop&Go function/Keeping warm function	-/●	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	●	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	●	●	●
Appliance networking			
Automatic operation with Con@ctivity/Con@ctivity 2.0	-/-	●/●	●/●
Safety			
Safety switch-off	●/●	●/●	●/●
Safety lock/System lock	●/●	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	●/●	●/●	●/●
Technical data			
Appliance dimensions in mm (W x D)	574 x 504	614 x 514	806 x 526
Casing depth incl. electrical connection box in mm	48	48	45
Cut-out dimensions in mm	560 x 490	600 x 500	780 x 500
Total connected load in kW/Voltage in V	7.4/230	7.4/230	7.4/230
Standard accessories			
Glass scraper/Connection cable	●/●	-/●	-/●





Model number	KM 6366	KM 6367	KM 6379
Heating			
Type of heating	Induction	Induction	Induction
Design			
Stainless steel frame Flat/Raised	●/-	-/-	-/-
Stainless steel trim front and back	-	-	-
Bevelled edges/Flush fit	-/-	-/●	●/-
Cooking zones			
Number of cooking zones	6	6	4
PowerFlex zones			
No. of zones/diameter in mm	6/150 – 230	6/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	2.1/3.0/3.7	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm	left/linked PowerFlex zones/ 230 x 390	left/linked PowerFlex zones/ 230 x 390	front left/Vario/140 – 200
Power level in kW/Booster/TwinBooster	3.4/3.7/-	3.4/3.7/-	1.85/3.0/-
Cooking zone			
Position/Type/Diameter in mm	centre/linked PowerFlex zones/ 230 x 390	centre/linked PowerFlex zones/ 230 x 390	rear centre/linked PowerFlex zones/230 x 390
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	3.4/4.8/7.4	3.4/4.8/7.4
Cooking zone			
Position/Type/Diameter in mm	right/linked PowerFlex zones/ 230 x 390	right/linked PowerFlex zones/ 230 x 390	front right/Vario/100 – 160
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	3.4/4.8/7.4	1.4/2.2/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Convenience features			
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-	-/●/-
Information display	-	-	-
Pan and pan size recognition	●	●	●
Extended zones	●	●	●
Stop&Go function/Keeping warm function	●/●	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	●	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	●	●	●
Appliance networking			
Automatic operation with Con@ctivity/Con@ctivity 2.0	-/-	-/-	●/●
Safety			
Safety switch-off	●/●	●/●	●/●
Safety lock/System lock	●/●	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	●/●	●/●	●/●
Technical data			
Appliance dimensions in mm (W x D)	806 x 526	792 x 512	916 x 416
Casing depth incl. electrical connection box in mm	45	58	47
Cut-out dimensions in mm	780 x 500	770 x 490	886 x 386
Total connected load in kW/Voltage in V	11.1/230	11.1/230	7.4/230
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●



Induction cooktops

Product overview

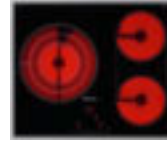


Model number	KM 6386	KM 6349 Brilliant white
Heating		
Type of heating	Induction	Induction
Design		
Stainless steel frame Flat/Raised	●/-	-
Stainless steel trim front and back	-	-
Bevelled edges/Flush fit	-/-	-/●
Cooking zones		
Number of cooking zones	5	4
PowerFlex zones		
No. of zones/diameter in mm	2/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone		
Position/Type/Diameter in mm	front left/Vario/140 – 200	front left/Vario/160 – 230
Power level in kW/Booster/TwinBooster	1.85/3.0/-	2.3/3.0/3.7
Cooking zone		
Position/Type/Diameter in mm	rear left/Vario/100 – 160	rear left/Vario/140 – 190
Power level in kW/Booster/TwinBooster	1.4/2.2/-	1.85/3.0/-
Cooking zone		
Position/Type/Diameter in mm	rear centre/Vario/180 – 280	right/linked PowerFlex zones/ 230 x 390
Power level in kW/Booster/TwinBooster	2.6/3.0/3.7	3.4/4.8/7.4
Cooking zone		
Position/Type/Diameter in mm	right/linked PowerFlex zones/ 230 x 390	-/-/-
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	-/-/-
Cooking zone		
Position/Type/Diameter in mm	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-
Cooking zone		
Position/Type/Diameter in mm	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-
Convenience features		
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-
Information display	-	-
Pan and pan size recognition	●	●
Extended zones	●	●
Stop&Go function/Keeping warm function	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	-
Indicators		
Residual heat indicators/Power level display	●/●	●/●
Efficiency and sustainability		
Utilisation of residual heat	●	●
Appliance networking		
Automatic operation with Con@ctivity/Con@ctivity 2.0	●/●	-/-
Safety		
Safety switch-off	●/●	●/●
Safety lock/System lock	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Pan protection/Residual heat indication	●/●	●/●
Technical data		
Appliance dimensions in mm (W x D)	942 x 526	752 x 492
Casing depth incl. electrical connection box in mm	45	51
Cut-out dimensions in mm	916 x 500	730 x 430
Total connected load in kW/Voltage in V	11.1/230	7.4/230
Standard accessories		
Glass scraper/Connection cable	-/●	-/●



HiLight cooktops

Product overview



Model number	KM 5600	KM 6208
Heating		
Type of heating	HiLight	HiLight
Design		
Stainless steel frame Flat/Raised	●	●
Stainless steel trim front and back	-	-
Bevelled edges/Flush fit	-/-	-/-
Cooking zones		
Number of cooking zones	4	3
PowerFlex zones		
No. of zones/diameter in mm	-/-	-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-
Cooking zone		
Position/Type/Diameter in mm/No. of pans using FlexTouch	front left/single ring/180/-	left/ExtraSpeed/145/210/270/-
Maximum rated load in kW	1.8	3.4
Cooking zone		
Position/Type/Diameter in mm	rear left/single ring/145	rear right/single ring/180
Maximum rated load in kW	1.2	1.8
Cooking zone		
Position/Type/Diameter in mm	rear right/single ring/210	front right/casserole extension zone/180 Ø (410 long)
Maximum rated load in kW	2.2	3.9
Cooking zone		
Position/Type/Diameter in mm	front right/single ring/145	-/-/-
Maximum rated load in kW	1.2	-
Cooking zone		
Position/Type/Diameter in mm	-/-/-	-/-/-
Maximum rated load in kW	-	-
Cooking zone		
Position/Type/Diameter in mm	-/-/-	-/-/-
Maximum rated load in kW	-	-
Convenience features		
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-
Information display	-	-
Pan and pan size recognition	-	-
Extended zones	-	●
Stop&Go function/Keeping warm function	-/-	●/-
Minute minder/Timer/Auto heat-up	-/-/●	●/●/●
Programmable settings (e.g. buzzer tones)	-	●
Indicators		
Residual heat indicators/Power level display	●/●	●/●
Efficiency and sustainability		
Utilisation of residual heat	●	●
Appliance networking		
Automatic operation with Con@ctivity/Con@ctivity 2.0	-/-	-/-
Safety		
Safety switch-off	●/●	●/●
Safety lock/System lock	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/-/●	●/-/●
Pan protection/Residual heat indication	-/●	-/●
Technical data		
Appliance dimensions in mm (W x D)	560 x 490	614 x 514
Casing depth incl. electrical connection box in mm	48	48
Cut-out dimensions in mm	600 x 500	600 x 500
Total connected load in kW/Voltage in V	7.3/230	7.4/230
Standard accessories		
Glass scraper/Connection cable	●/●	-/●



Useful information in detail

Miele HiLight and induction cooktops – glossary

Auto heat-up

The Auto heat-up function uses a high power output setting for rapid heat-up before turning the power down to continue cooking at reduced heat. You no longer have to worry about turning the heat down at the right time to prevent food from burning. This also saves energy.

Con@ctivity



The innovative Con@ctivity feature allows a rangehood to communicate with a cooktop. The hood reacts automatically to the settings on the cooktop and adjusts the fan power accordingly. Even the rangehood lighting switches on automatically.

DirectSelection



All cooking zones are controlled via a central numerical keybank. This feature allows you to select power settings and times quickly and intuitively. Extremely convenient: setting the timer is particularly easy.

DirectSelection Plus



This feature allows you to select power settings and times quickly and intuitively. Each cooking zone has its own back-lit numerical keybank which is not visible when the cooktop is switched off, for a discreet and elegant appearance.

Easy-to-clean ceramic glass

Ceramic glass is particularly easy to clean. Thanks to the smooth surface, splashes and other soiling are easily and quickly removed. This is particularly easy on electric cooktops with induction as the surface remains relatively cool and food rarely burns on.

EcoGlass



Miele ceramic glass is manufactured without the addition of arsenic or antimony. The ceramic glass consists of almost 100% natural substances, thus protecting the environment.

Efficient and safe

With induction cooking, the heat is only there where you need it: in the base of the pan. Induction cooking is particularly efficient, as no heat is lost, and it is also safe because the ceramic glass stays relatively cool.

Energy efficient

Cooking with a Miele cooktop saves not only time but also energy. Compared with a cooktop with conventional radiant rings, a Miele induction cooktop requires up to 30% less energy for rapid heat-up. Select Miele HiLight cooktops also use energy efficiently: ExtraSpeed consumes no more energy than conventional electric cooktops despite a 35% faster heat-up time.

ExtraSpeed

Miele electric HiLight cooktops with ExtraSpeed are among the fastest electric cooktops in the world. Thanks to innovative technology and a 3-component system exclusive to Miele, up to 35% savings in heat-up time can be made with Miele's ExtraSpeed rings compared to 15 year old electric cooktops. This is achieved through intelligent tacting of heater elements, a higher heater rating and efficient temperature control.

Flexible cooking zones

Miele cooktops have cooking zones in various shapes and sizes, allowing you to make use of different sized pots and pans. Many cooktops also have extended cooking zones.

Keep warm function



This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the pan base ensures that food is kept at serving temperature without burning to the pan base. This allows you to focus fully on the preparation of other food.

Overheating protection and fault monitoring

Each cooking zone is equipped with overheating protection. This switches the cooking zone off in the event of extreme heat to protect the ceramic glass and other components from overheating. The cooktop also switches off automatically in the event of a spillage or items being placed on the controls.

Pan size recognition

The size of the pan is recognised within the graphics on the ceramic surface and energy is only supplied to this area. This allows energy to be used highly efficiently.

PowerFlex induction

PowerFlex zones are particularly versatile and flexible and can easily accommodate different sized pans including large pasta pans and casserole dishes. These cooktops also offer incredible heat-up times thanks to a booster output of up to 7.4 kW. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Programmable options



The basic cooktop settings can be adapted to suit personal preferences. For example, the reaction speed of sensor controls can be changed.

Residual heat indicator

Miele cooktops have a three-stage residual heat indicator for each cooking zone, to remind you not to touch the cooking zones when they are still hot, or to put anything heat-sensitive down on them. It also allows you to make more efficient use of residual heat to save energy.

Safety and system lock

The safety lock prevents power settings being inadvertently changed during cooking.

The system lock prevents accidental or unauthorised switching on of the cooktop, by children, for example. This function can be activated when the cooktop is switched off.

Pan recognition

On electric cooktops with induction: if there is no pan on a zone when the cooktop is switched on, or if the pan is unsuitable, the power supply will not switch on, or will be interrupted.

Safety switch-off

A maximum operating duration is defined for each power setting. If a cooking zone has been operating on the same power setting for an unusually long time, it will switch itself off automatically.

Stop & Go



Someone at the door? With the Stop & Go function all cooking zones can be reduced to power level 1 at the touch of a single button, allowing you to leave the cooktop unattended for a short time without something burning or boiling over. When you come back to the cooktop, the previous settings can be restored with another press of the button.

Timer

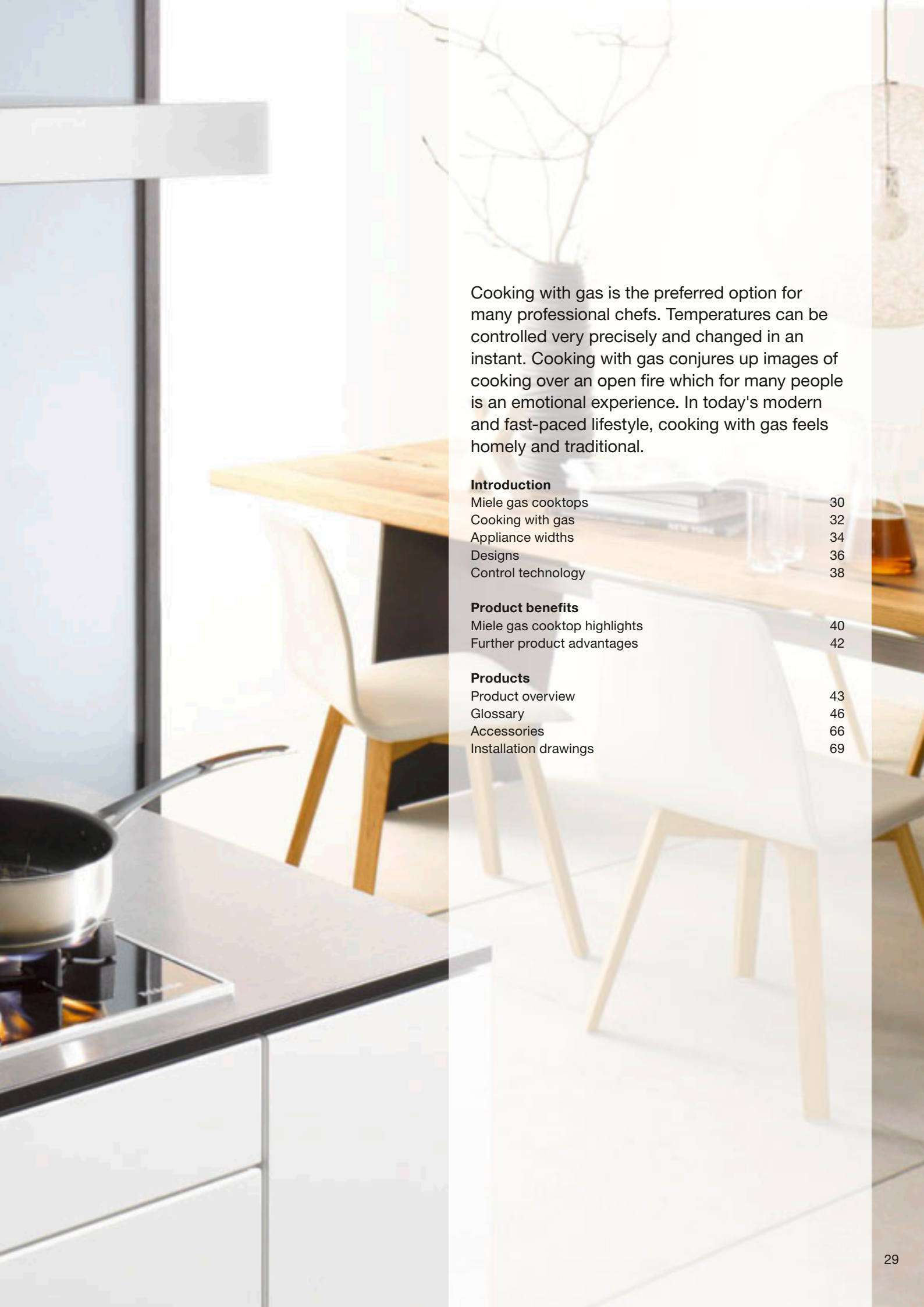
The cooktop timer helps to take some of the stress out of cooking. You can, for example, set a duration for a cooking zone, after which it will switch off automatically; or even use the minute minder independently of cooktop functions.

Rediscover the joy of cooking

Contents



If you enjoy cooking to perfection, you will love cooking with a Miele gas cooktop.



Cooking with gas is the preferred option for many professional chefs. Temperatures can be controlled very precisely and changed in an instant. Cooking with gas conjures up images of cooking over an open fire which for many people is an emotional experience. In today's modern and fast-paced lifestyle, cooking with gas feels homely and traditional.

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Cooktops – the focal point in the kitchen

Miele gas cooktops



Gas cooktops

Miele gas cooktops have onset controls and do not have to be installed above an oven. The space underneath the cooktop can be used, if wished, for drawers or cupboards, giving you more flexibility when planning your kitchen.



Cooking with gas – professional and emotional

Miele gas cooktops



**Gas**

Gas is a primary source of energy. Primary energy comes from natural, unrefined sources which can be used without conversion. That is why cooking with gas is particularly environmentally friendly. Cooking with gas has a long tradition. The first gas stoves and cookers started appearing on the market in the 19th century, long before electric appliances made their mark.

The right size for every kitchen

Miele's wide range of gas cooktops

Do you cook with only a few pans or do you conjure up lavish meals for which lots of pots and pans are required? However consuming your love of cooking might be, Miele gas cooktops offer you plenty of cooking space!



Classic

60 cm wide cooktops with 3 to 4 burners



Practical

77 cm wide cooktops with 4 to 5 burners



Large

90 cm extra wide cooktops with 5 burners





The right frame for your kitchen design

Miele gas cooktops

Gas cooktops radiate professional elegance. Eye-catching in any kitchen, particularly in your kitchen! With a variety of attractive designs, Miele has the right gas cooktop for you.





Classic – gas cooktops with stainless-steel trough

The stainless-steel frame and trough on these cooktops lend them a professional character. Stainless-steel look knobs along the front match the design of the stainless-steel surround and sectioned, full cover pan supports allow pots and pans to be moved around easily. Thanks to their enamelled coating, they are easy to keep clean.



Low profile gas cooktops with stainless-steel trough

These gas cooktops feature an exceptionally shallow trough which integrates unobtrusively into fitted kitchens. These models feature metal knobs for a premium touch and feel.



Elegant – gas on glass

Gas cooktops with ceramic glass have an elegant appeal. The high-quality enamelled cast-iron pot rests are dishwasher-proof, offer plenty of space and a secure base for pots and pans of all sizes. Featuring solid-metal knobs you can feel the Miele quality. These elegant cooktops boast intelligent electronics from mid-range model upwards, including a timer and other features which offer more user convenience.



Flush fit gas cooktops

Similar in design to the low profile gas cooktops with a stainless steel trough, the flush fit models perfectly integrate into the cooktop surface. Additional high-end features such as QuickStart, GasStop and ReStart distinguish these models to offer unforeseen levels of user convenience and safety features.

Miele controls make cooking easy

Miele gas cooktops

Gas cooktops with standard controls

All Miele gas cooktops sport the GasStop safety feature. In the event of flame failure, the gas supply is switched off immediately, preventing the continued and uncontrolled supply of gas.



Gas cooktops with electronic controls

Miele gas cooktops with electronic controls offer more safety and convenience: QuickStart ensures fast ignition without having to press and hold the control knob for a few seconds and GasStop&ReStart automatically re-ignites the flame in the event of a flame failure.

Exclusive features for gourmet results

Miele gas cooktop highlights*



ComfortClean pot rests

Fast cleaning: simply remove the pot rests and clean them in a dishwasher. This results in your gas cooktop looking good for longer.



Individual design

Attractive designs to suit all tastes: puristic stainless-steel look or elegant ceramic glass.



Enamelled pot rests and burner parts

Designed for easy cleaning and longevity: enamelled cast-iron pot rests and burners with PerfectClean.



QuickStart

No need to press or hold the control: convenient electronic rotary controls to switch burners on.



GasStop & ReStart

Safe cooking: extinguished gas flames are automatically re-ignited. Should this prove unsuccessful, the gas supply is turned off immediately.

* Features may vary per model





Gas cooktops with electronic controls

Select Miele gas cooktops with electronic controls also offer users added convenience benefits: a minute minder facilitates the timing of the cooking process and a residual heat indicator warns of a hot cooking area.

Further product advantages

Miele gas cooktops*



Minute minder

Stress-free cooking: a duration can be set for each burner. An acoustic tone signals the end of cooking.



Efficient and environmentally friendly

Cooking with gas is ecological and economical.



Electronic ignition and single-handed controls

No need to press and hold: automatic ignition of burners thanks to intelligent technology.



GasStop

Reassuring: if the flame is extinguished, for example by a draught, the continued supply of gas is prevented.



Wok burner

Professional: mono or dual wok burners for uniform and/or separate power regulation of both flame rings.



Front dial controls

Easy controls to regulate: convenient power level control via metal-look or metal dials.



Safety switch-off

For peace of mind: the gas shuts off automatically in the event of excessively long operation.



Versatile range of burners

From simmer to wok cooking: for every application the right burner with the right output.

Gas cooktops

Product overview



Model number	KM 2012 G	KM 362-1 G	KM 2312 G
Heating			
Type of heating	Gas	Gas	Gas
Type of appliance			
Cooktop with onset controls	●	●	●
Design			
Toughened glass	-	-	-
Stainless steel frame	-	-	-
Stainless steel trim front and back	-	-	-
Bevelled edges	-	-	-
Stainless steel trough	●	●	●
Cast iron pan supports (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	4	4	3
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front left/Mono-Wok/160 – 260	Front left/Mono-Wok/140 – 240	Front right/small burner/100 – 220
Nominal rating	5.0 – 14.5 MJ/hr	5.7 – 14.4 MJ/hr	1.1 – 4.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear left/small burner/100 – 220	Rear left/small burner/100 – 220	Rear right/large burner/120 – 240
Nominal rating	1.14 – 4.1 MJ/hr	0.7 – 3.85 MJ/hr	1.7 – 9.8 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear right/medium burner/120 – 220	Rear right/medium burner/120 – 220	Front left/Mono-Wok/150 – 260
Nominal rating	1.64 – 7.0 MJ/hr	1.1 – 5.85 MJ/hr	5.2 – 15.5 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front right/medium burner/120 – 220	Front right/medium burner/120 – 220	-/-/-
Nominal rating	1.64 – 7.0 MJ/hr	1.1 – 5.85 MJ/hr	-
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	-/-/-	-/-/-	-/-/-
Nominal rating	-	-	-
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	-/-/-	-/-/-	-/-/-
Nominal rating	-	-	-
Convenience features			
Dial controls	●	●	●
Minute minder	-	-	-
Single-handed electronic ignition/QuickStart	●/-	●/-	●/-
Easy maintenance			
Easy clean ceramic glass	-	-	-
Dishwasher-proof pan supports	-	-	●
Safety			
Safety switch-off	-	-	-
System lock	-	-	-
Heat indicator/In-operation indicator	-/-	-/-	-/-
Rapid switch-off	-	-	-
GasStop/GasStop & ReStart	●/-	●/-	●/-
Technical data			
Appliance dimensions in mm (W x D)	650 x 520	585 x 520	600 x 508
Casing depth incl. electrical connection box in mm	54	54	94
Required clearance below rangehood in mm	650	650	650
Cut-out dimensions in mm (W x D)	560 x 480 – 490	560 x 480 – 490	580 x 490
Total connected load in kW/Voltage in V	0.025/230	0.025/230	0.025/230
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Liquid gas jet kit/Ready for connection to natural gas	●/●	●/●	●/●
Wok ring	●	●	●



Gas cooktops

Product overview



Model number	KM 2334 G	KM 2354 G	KM 2357 G
Heating			
Type of heating	Gas	Gas	Gas
Type of appliance			
Cooktop with onset controls	●	●	●
Design			
Toughened glass	-	-	-
Stainless steel frame	-	-	-
Stainless steel trim front and back	-	-	-
Bevelled edges	-	-	-
Stainless steel trough	●	●	●
Cast iron pan supports (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	5	5	5
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front left/small burner/ 100 – 220	Front left/small burner/ 100 – 220	Front left/small burner/ 100 – 220
Nominal rating	1.1 – 4.0 MJ/hr	1.2 – 4.0 MJ/hr	1.2 – 4.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear left/medium burner/ 100 – 220	Rear left/medium burner/ 100 – 220	Rear left/medium burner/ 100 – 220
Nominal rating	1.2 – 8.0 MJ/hr	1.2 – 8.0 MJ/hr	1.2 – 8.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Centre/Mono-Wok/150 – 260	Centre/Dual-Wok/150 – 260	Centre/Dual-Wok/150 – 260
Nominal rating	5.2 – 15.5 MJ/hr	0.8 – 16.0 MJ/hr	0.8 – 16.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear right/medium burner/ 100 – 220	Rear right/medium burner/ 100 – 220	Rear right/medium burner/ 100 – 220
Nominal rating	1.2 – 8.0 MJ/hr	1.3 – 6.0 MJ/hr	1.3 – 6.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front right/medium burner/ 100 – 220	Front right/medium burner/ 100 – 220	Front right/medium burner/ 100 – 220
Nominal rating	1.2 – 6.0 MJ/hr	1.3 – 6.0 MJ/hr	1.3 – 6.0 MJ/hr
Convenience features			
Dial controls	●	●	●
Minute minder	-	-	-
Single-handed electronic ignition/QuickStart	●/-	●/-	-/●
Easy maintenance			
Easy clean ceramic glass	-	-	-
Dishwasher-proof pan supports	●	●	●
Safety			
Safety switch-off	-	-	●
System lock	-	-	-
Heat indicator/In-operation indicator	-/-	-/-	-/-
Rapid switch-off	-	-	-
GasStop/GasStop & ReStart	●/-	●/-	-/●
Technical data			
Appliance dimensions in mm (W x D)	770 x 508	888 x 508	892 x 512
Casing depth incl. electrical connection box in mm	94	89.5	115
Required clearance below rangehood in mm	650	650	650
Cut-out dimensions in mm (W x D)	750 x 490	862 x 490	880 x 500
Total connected load in kW/Voltage in V	0.025/230	0.025/230	0.025/230
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Liquid gas jet kit/Ready for connection to natural gas	●/●	●/●	●/●
Wok ring	●	●	●



Gas on glass

Product overview



Model number	KM 3014	KM 3034	KM 3054
Heating			
Type of heating	Gas	Gas	Gas
Design			
Gas on glass	●	●	●
Stainless steel frame	●	●	●
Flush fit/flat fit	-/-	-/-	-/-
Stainless steel trough	-	-	-
Cast iron pot rests (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	3	5	5
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	centre left/dual wok/140 – 260	front left/large burner/140 – 240	centre left/dual wok/140 – 260
Nominal rating	0.8 – 17.0 MJ/hr	1.6 – 9.8 MJ/hr	0.8 – 17.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	rear right/small burner/100 – 200	rear left/small burner/100 – 200	front centre/large burner/140 – 240
Nominal rating	1.0 – 4.0 MJ/hr	1.0 – 4.0 MJ/hr	1.6 – 9.8 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	front right/medium burner/120 – 220	centre/dual wok/140 – 260	rear centre/small burner/100 – 200
Nominal rating	1.6 – 9.8 MJ/hr	0.8 – 17.0 MJ/hr	1.0 – 4.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	-	rear right/medium burner/120 – 220	rear right/medium burner/120 – 220
Nominal rating	-	1.0 – 6.0 MJ/hr	1.0 – 6.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	-	front right/medium burner/120 – 220	front right/medium burner/120 – 220
Nominal rating	-	1.0 – 6.0 MJ/hr	1.0 – 6.0 MJ/hr
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	-	-	-
Nominal rating	-	-	-
Convenience features			
Dial controls	●	●	●
Minute minder	-	●	●
Single-handed electronic ignition/QuickStart	●/-	-/●	-/●
Appliance networking			
Automatic operation with Con@ctivity	-	-	-
Easy maintenance			
Easy clean ceramic glass	●	●	●
Dishwasher-proof pot rests	●	●	●
Safety			
Safety switch-off	-	●	●
System lock	-	●	●
Heat indicator/In-operation indicator	-/-	●/●	●/●
Rapid switch-off	-	●	●
GasStop/GasStop & ReStart	●/-	-/●	-/●
Technical data			
Appliance dimensions in mm (W x D)	626 x 526	806 x 526	942 x 526
Casing depth incl. electrical connection box in mm	63	63	63
Cut-out dimensions in mm	560 – 600 x 490 – 500	750 – 780 x 490 – 500	916 x 490 – 500
Total connected load in kW/Voltage in V	0.025/230	0.025/230	0.025/230
Minimal distance to rangehood in mm	760	760	760
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Liquid gas jet kit/Ready for connection to natural gas	●/●	●/●	●/●
Wok ring	●	●	●



Useful information

Miele gas cooktop glossary

ComfortClean pot rests



Select Miele gas cooktops feature dishwasher-proof pot rests. These make cleaning particularly easy and save time whilst ensuring the continued good looks of your cooktop.

Electronic ignition and single-handed controls

Automatic ignition of burners thanks to intelligent technology. Simply turning the dials during the ignition process with just one hand is easy to do.

Enamelled pot rests and burner parts



Miele gas cooktops with enamelled cast-iron pot rests – robust and durable with visible first-class quality. Select gas cooktops feature burner heads with PerfectClean which are easy to clean thanks to a non-stick finish.

Front dial controls

Miele gas cooktops feature handy dials made from plastic or metal. Power can be adjusted particularly easily and safely.

Gas – efficient and environmentally friendly

Gas is a primary source of energy. Primary energy comes from natural, unrefined sources which can be used without conversion. That is why cooking with gas is environmentally friendly.

Gas cooktops with electronic controls

Intelligent Miele features offer users greater safety and convenience: QuickStart ensures fast ignition and GasStop&ReStart automatic re-ignition in the event of flame failure. Some of these gas cooktops also feature a minute minder and a residual heat indicator.

GasStop



All Miele gas cooktops feature a thermoelectric flame failure monitor. If the flame is extinguished, for example when food boils over or because of a draught, this device prevents the continued supply of gas.

GasStop & ReStart



Gas flames can be extinguished by draughts or when food boils over. The electronic unit detects this and initiates automatic re-ignition. Should this prove unsuccessful, the gas supply is turned off immediately – simple and safe.

Individual design

Professional stainless-steel look or elegant ceramic glass – Miele has attractive designs to suit every kitchen.

Minute minder

The minute minder on your gas cooktop makes everyday cooking simpler. A duration can be set for each burner. An acoustic tone signals the end of the cooking duration to let you know when the food is ready, making cooking even easier.

QuickStart



No need to press or hold the control: all gas cooktops with electronic controls are particularly easy to switch on.

Safety switch-off

Automatic gas shut-off in the event of excessively long operation provides a sense of security and reassurance.

Versatile range of burners

Miele gas cooktops offer a wide range of burner sizes. From small simmer burners for slow and gentle cooking through to powerful wok burners for large quantities of food and rapid boiling. The perfect power level for a wide range of applications.

Wok burner

Gas cooktops and woks – the two simply belong together. Miele offers two wok burner versions: a mono wok burner with integrated power regulation for both flame rings and the dual wok burner with separate controls for each flame ring.



Rediscover the joy of cooking

Contents

The Miele CombiSet range offers a choice to suit a wide range of cooking styles. Professional chefs who work in commercial kitchens are already familiar with a salamander grill, Tepan Yaki, and a barbecue grill. With Miele, these appliances are also available to chefs at home who want to be more adventurous in their everyday cooking.

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How do you envision the ideal arrangement of CombiSets in your kitchen? How many cooking zones do you need? Would you like to have a Tepan Yaki or a traditional barbecue grill? CombiSets from Miele allow complete flexibility with a choice of cooking method and appliance size.



CombiSets – the focal point in the kitchen

Miele CombiSet appliances



Flexibility

CombiSet elements can be installed in a kitchen worktop in a combination to suit you. Depending on model, the space below the CombiSet units can be used for drawers or cupboards instead of the oven, giving you more flexibility when planning your kitchen.



Induction or gas

– heating methods to suit the way you like to cook

Miele CombiSet appliances



Induction CombiSets

With induction cooking, the heat is generated directly in the pan base. The size of the pan is also recognised with the advantage that practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. Miele induction CombiSets also offer a number of high-end features for added user convenience.



Gas CombiSets

Powerful or gentle cooking: both are possible with a Miele gas CombiSet. Configure your optimum lay-out using a two-burner or a single wok burner CombiSet.



Miele CombiSet appliances are available as electric, induction and gas units, so you can be certain of finding the right appliance for all your cooking needs.



The right size for every kitchen

Miele CombiSet appliances

Do you like cooking with just a few pans or do you enjoy conjuring up lavish meals with lots of pots and pans? Miele offers three appliance widths, depending on the CombiSet element, which can be combined to create your personal cooking space.



Classic
288 mm wide



Generous
380 mm wide



Extra large
576 mm wide





Cooking with the unusual

Miele CombiSet appliances

Ambitious cookery and professional technology go hand-in-hand with Miele's special appliances such as the TepanYaki, salamander grill, induction wok or barbecue grill. Discover a new world of gourmet cooking!





Induction wok

The Miele wok pan fits perfectly into the depression of the ceramic CombiSet cooktop which results in optimum heat distribution. The wok's intelligent ControlInduc® system reliably prevents overheating of oil and fat. The Miele induction wok also offers special user benefits such as booster technology.



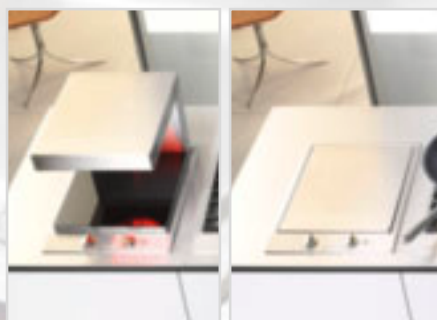
Barbecue grill

Meat, fish or vegetables prepared on the grill are particularly tasty. Two separate grill zones with independent controls allow you to grill and keep food warm at the same time. Guaranteed to suit personal tastes: using the grill with water will make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.



TepanYaki

Food is cooked directly on the hot stainless steel surface. Miele's TepanYaki has two separate heat zones: this allows you, for example, to cook food with different heat requirements at the same time, or to cook at the front and keep food warm at the back.



Salamander grill

The salamander grill is a genuine all-rounder from the commercial kitchen. It is ideal for caramelising, gratins and browning toppings. Functional highlight: Miele's motorised salamander grill appears at the push of a button and disappears back into the worktop when no longer needed.

Exclusive features for gourmet results

Miele CombiSet highlights*



Appliance widths

A wide range is standard: three different widths allow you to mix and match to suit your needs.



Stainless-steel frame

Uniform frame design: no matter which CombiSet units are installed in combination, they always match each other perfectly.



Knobs

Matching convenience: metal knobs* complement the matching design of the CombiSet elements.



Inclined control panel


Perfect look: the ergonomically arranged control panel simplifies operation.



Indicators

Safe and effective: a display with up to three indicator modes.

* Features will vary depending on model



Miele CombiSet appliances emanate style and convenience. Despite each appliance working independently of the others, all look as if they go together. Installed next to each other, they create a uniform and elegant ensemble. A design highlight in any kitchen!

Further product advantages

Miele CombiSet appliances*



GasStop

Safe cooking: should the gas flame be extinguished, the gas supply is turned off immediately.



TwinBooster

Unique level of flexibility: the induction output can be individually distributed or used for one single cooking zone.



Keep warm function

Keeping food warm without burning on as the temperature in the base of the pan is monitored and adjusted to the ideal temperature.

* Features will vary depending on model.
Please check local model availability.



CombiSet appliances

Product overview



Model number	CS 1018 G	CS 1013 G	CS 1212-1 i
Heating			
Type of heating	Gas	Gas	Induction
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	●	●	●
Cast iron pan support (matt black enamel)	●	●	-
Cooking zone			
Position/Type/Diameter in mm	Centre/Dual-Wok/150 – 280	front/medium burner/100 – 200	front/vario/100 – 160
Nominal rating	0.66 – 15.0 MJ/hr	1.08 – 5.8 MJ/hr	1.4 kW/2.2 kW
Cooking zone			
Position/Type/Diameter in mm	-/-/-	rear/large burner/140 – 220	rear/vario/160 – 230
Nominal rating	-	1.54 – 10.0 MJ/hr	2.3 kW/3.0 kW/3.7 kW
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Nominal rating	-	-	-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Nominal rating	-	-	-
Cooking zone			
Tepan surface/Cooking area in mm/Tepan power level in kW	-/-	-/-	-/-
Grilling surface in mm/Grill power in kW	-/-	-/-	-/-
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	●	●
Temperature reached indicator	-	-	-
Safety			
Residual heat/Booster/In-operation	-/-/-	-/-/-	●/-/●
Obstruction sensor	-	-	-
Technical data			
Dimensions in mm (W x D)	288 x 520	288 x 520	288 x 520
Casing height incl. connection box in mm	106	106	73
Cut-out dimensions in mm	272 x 500	272 x 500	272 x 500
Total connected load in kW/Voltage in V	0.025/230	0.025/230	3.7/230
Minimum clearance below rangehood	650	650	650
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Lava rock/Cleaning brush	-/-	-/-	-/-



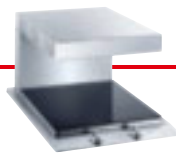


Model number	CS 1234-1 i	CS 1312 BG	CS 1327 Y
Heating			
Type of heating	Induction cooktop	Electric barbecue	Tepan Yaki
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	●	●	●
Cast iron pan support (matt black enamel)	-	-	-
Cooking zone			
Position/Type/Diameter in mm	front left/vario/140 – 200	-/-/-	-/-/-
Nominal rating	1.85 kW/3.0 kW/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	rear left/vario/140 – 200	-/-/-	-/-/-
Nominal rating	1.85 kW/3.0 kW/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	rear right/vario/160 – 230	-/-/-	-/-/-
Nominal rating	2.3 kW/3.0 kW/3.7 kW	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	front right/vario/100 – 160	-/-/-	-/-/-
Nominal rating	1.4 kW/2.2 kW/-	-/-/-	-/-/-
Cooking zone			
Tepan surface/Cooking area in mm/Tepan power level in kW	-/-	-/-	190 x 290/2.4
Grilling surface in mm/Grill power in kW	-/-	250 x 210/3.0	-
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	-	●
Temperature reached indicator	-	-	-
Safety			
Residual heat/Booster/In-operation	●/-/●	-/-/●	●/-/●
Obstruction sensor	-	-	-
Technical data			
Dimensions in mm (W x D)	576 x 520	288 x 520	380 x 520
Casing height incl. connection box in mm	76	120	78
Cut-out dimensions in mm	560 x 500	272 x 500	364 x 500
Total connected load in kW/Voltage in V	7.4/230	3.0/230	2.6/230
Minimum clearance below rangehood	-	-	-
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Lava rock/Cleaning brush	-/-	●/●	-/-



CombiSet appliances

Product overview



Model number	CS 1421 S
Heating	
Type of heating	Salamander
Type of appliance	
CombiSet element	●
Design	
Stainless steel trough/frame	●
Cast iron pan support (matt black enamel)	-
Cooking zone	
Position/Type/Diameter in mm	-/-/-
Nominal rating	-/-/-
Cooking zone	
Position/Type/Diameter in mm	-/-/-
Nominal rating	-/-/-
Cooking zone	
Position/Type/Diameter in mm	-/-/-
Nominal rating	-/-/-
Cooking zone	
Position/Type/Diameter in mm	-/-/-
Nominal rating	-/-/-
Cooking zone	
Tepan surface/Cooking area in mm/Tepan power level in kW	-/-
Grilling surface in mm/Grill power in kW	180/1.65
Convenience features	
Dial controls	●
Indicators	
Residual heat indicator	●
Weight display with tare function	-
Temperature reached indicator	-
Safety	
Residual heat/Booster/In-operation	●/-/-
Obstruction sensor	●
Technical data	
Dimensions in mm (W x D)	380 x 520
Casing height incl. connection box in mm	573
Cut-out dimensions in mm	364 x 500
Total connected load in kW/Voltage in V	1.65/230
Minimum clearance below rangehood	-
Standard accessories	
Glass scraper/Connection cable	-/●
Lava rock/Cleaning brush	-/-

Useful information

Miele CombiSet glossary

Appliance widths

Do you cook with only a few pans or do you like to conjure up lavish meals with lots of pots and pans? Miele offers three CombiSet appliance widths which can be combined to create your personal cooking space.

GasStop



Gas flames can extinguish through draughts or when food boils over. With this feature, the gas supply is immediately shut off – simple and safe.

Indicators

Select CombiSet appliance features a display with up to three display modes (e.g. residual heat) for safe and effective preparation of food.

Inclined control panel

A further feature of the uniform CombiSet appearance is the ergonomically inclined control panel. This simplifies operation and gives the appliances a perfect look.

Keep warm function

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the pan base ensures that food is kept at serving temperature without burning. This allows you to focus fully on the preparation of other food.

Knobs

Superior metal knobs emphasise the commercial character of these appliances.

Stainless-steel frame

All Miele CombiSet elements feature a solid stainless-steel frame. This design is uniform across the range, so all CombiSet elements can be combined perfectly with each other.

The unusual

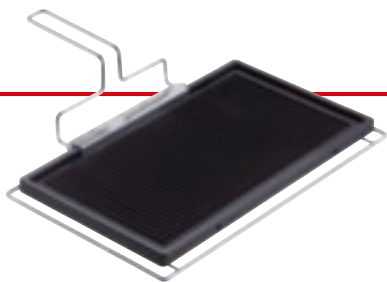


Ambitious cookery and professional technology go hand-in-hand with Miele's TepanYaki, Salamander, induction wok, and barbecue grill.

TwinBooster

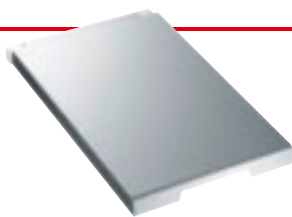
Concentrated power boost for rapid heat-up! The TwinBooster feature is exclusive to Miele. This function allows more flexibility when cooking as power output can be individually distributed. The power output of two zones can, if required, be used for one single zone for particularly high performance.

Designed for optimum performance – Miele accessories



CSGP 1300 griddle

Aluminium griddle with special black enamel coating,
One side smooth, one fluted,
Removable stainless steel handle
For optional use with CS 1312 BG electric barbecue grill only

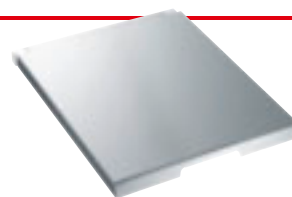


CSAD 1300 decorative and protective lid

For use on 28.8 cm wide CombiSets
Hinged stainless steel lid

APPLICATION

For optional use with
CS 1212 I induction cooktop,
CS 1312 BG barbecue grill,
CS 1011 G gas wok burner,
CS 1012 G gas cooktop unit



CSAD 1400 decorative and protective lid

For use on 38.8 cm wide CombiSets
Hinged stainless steel lid

APPLICATION

For optional use with
CS 1223 I induction wok,
CS 1326 Y TepanYaki,
CS 1221 I induction cooktop.
Not suitable for CS 1421 S Salamander



CSZL 1000

Connection strip for use when installing two or more CombiSet appliances in a row. Includes support rail for underneath and exposed silicon cover to protect the gaps between two CombiSets



CSZL 1500 Stainless steel connector strip

Connection strip for use when installing two or more CombiSet appliances in a row. Includes support rail for underneath and exposed stainless steel cover to protect the gaps between two CombiSets



KMTS 5704 induction cookware set

littala 4-piece induction cookware set, tested for optimum performance and perfect results on Miele induction cooktops.

Set includes:

- 1 x 4.0 l casserole dish with lid
- 1 x 2.5 l casserole dish with lid
- 1 x 1.5 l saucepan with lid
- 1 x 28 cm coated frying pan

Also available on the on-line shop as separate items, as well as complementary flat-bottom wok or 6 l stock pot from the same series.



KMB 5000 S multi-purpose casserole dish

The multi-purpose casserole dish combines the benefits of induction cooking with steam and conventional oven cooking, all in one unit.
Die-cast aluminium casserole dish with anti-stick Durit Protect Plus
Supplied with polished stainless steel lid
To be used on induction zones, steam ovens and on a wire rack in Miele ovens (not suitable for gas or HiLight)
Maximum capacity: approx 2.5 kg.
Outside dimensions: W 32.5 cm x D 26.0 cm x H 6.0 cm
(height including lid – 13.5 cm)



HUB 5001-M Gourmet casserole dish for induction cooktops

Max. capacity approx. 5 kg
External dimensions: WxDxH 44.8 x 26.8 x 8.6 cm
Suitable for use on induction cooktops (casserole and PowerFlex zones)
Fit the side-rails of 76 l capacity 60 cm wide ovens or for use on the baking & roasting rack of 90 cm wide ovens



www.miele-shop.com

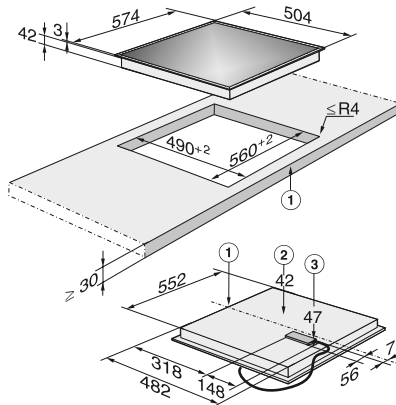


Installation drawings

Installation drawings below should be used as a planning guide only and must be read in conjunction with the more comprehensive operating and/or installation instructions supplied with each product or which can be accessed on-line in advance for your planning purposes via www.miele.com.au or www.miele.co.nz.

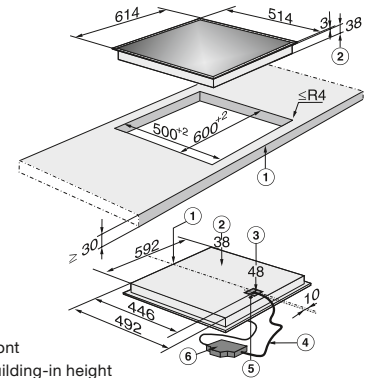
Ceramic HiLight cooktops

KM 5600



1. Front
2. Building-in height
3. Building-in depth mains connection cable, L = 1,440 mm

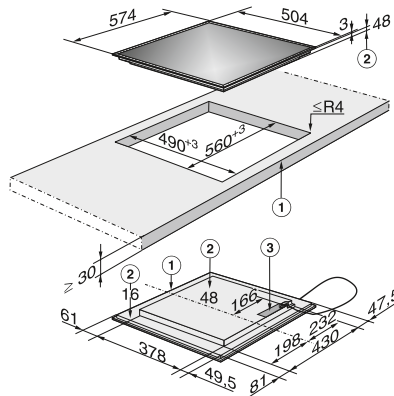
KM 6208



1. Front
2. Building-in height
3. Building-in height cable outlet
4. Cable loom, L = 1,550 mm
5. Miele@home connection
6. Mains connection box with mains connection cable, L = 1,440 mm

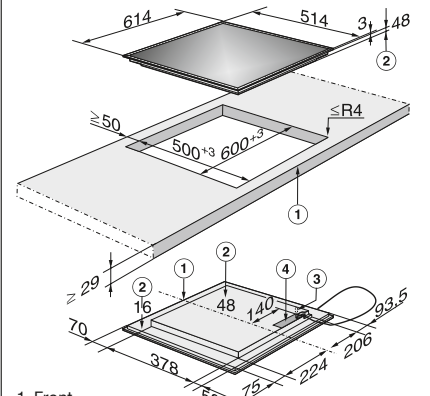
Induction cooktops

KM 6113



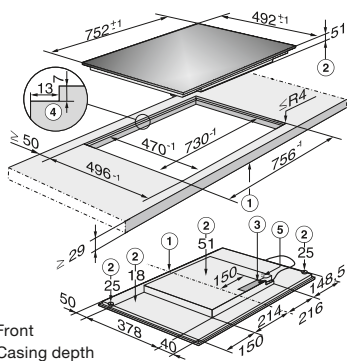
1. Front
2. Building-in depth
3. Mains connection box, mains connection cable L = 1440 mm supplied loose

KM 6322



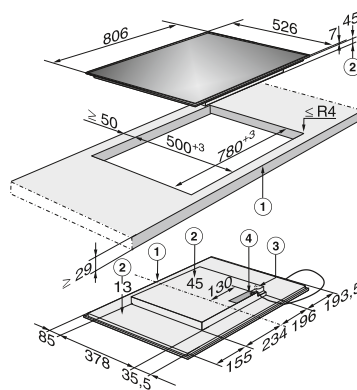
1. Front
2. Casing depth
3. Miele@home connection
4. Mains connection box, mains connection cable, L = 1440 mm, supplied loose

KM 6349 BRWP



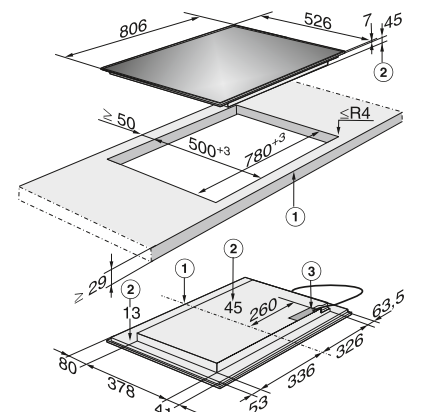
1. Front
2. Casing depth
3. Mains connections box, mains connection cable L = 1440 mm, supplied separately,
4. Stepped cut-out. NB; only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer, if building-in is possible.

KM 6357



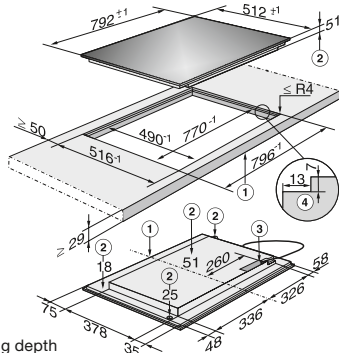
1. Front
2. Casing depth
3. Miele@home connection
4. Mains connection box, mains connection cable, L = 1440 mm, supplied loose

KM 6366



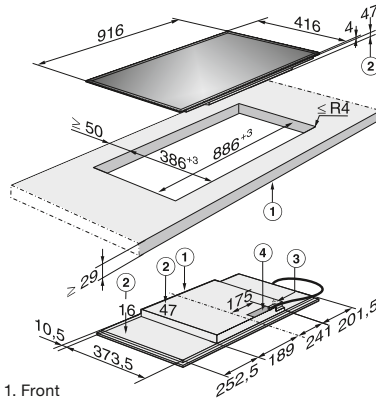
1. Front
2. Casing depth
3. Mains connection box, mains connection cable 1440 mm, supplied loose

KM 6367



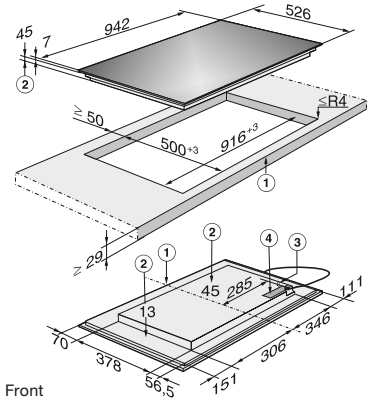
1. Front
 2. Casing depth
 3. Mains connection box, mains connection cable, L = 1440 mm, supplied loose
 4. Stepped cut-out
- NB; only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer, if building-in is possible.

KM 6379



1. Front
2. Casing depth
3. Miele@home connection
4. Mains connection box, mains connection cable L = 1440 mm, supplied loose

KM 6386

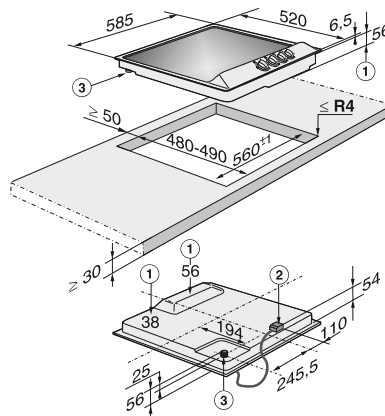


1. Front
2. Casing depth
3. Miele@home connection
4. Mains connection box, mains connection cable L = 1440 mm, supplied loose

Gas cooktops

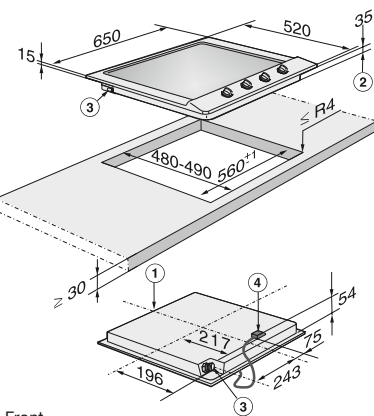
The final space requirements for the gas connection should be checked with a licensed gas fitter, in order to conform to local and national regulations

KM 362-1 G



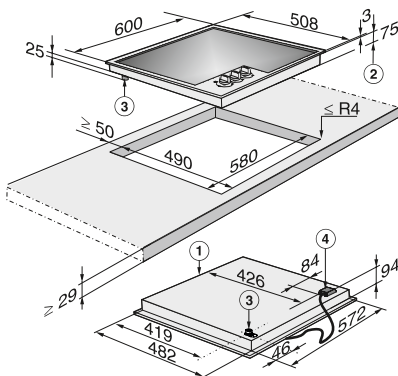
1. Front
2. Mains connection box
3. Gas connection R 1/2 - ISO 7-1 (DIN 2999)

KM 2012 G



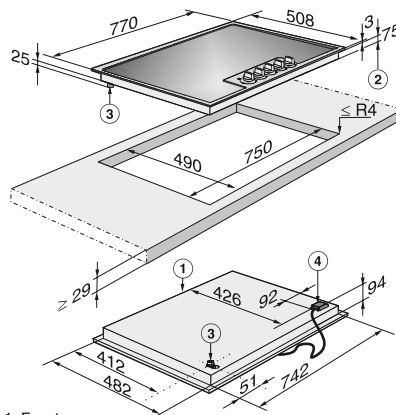
1. Front
2. Height for building in
3. Gas connection R 1/2 - ISO 7-1 (DIN EN 10226),
4. Mains connection box cable, 2000 mm long

KM 2312 G



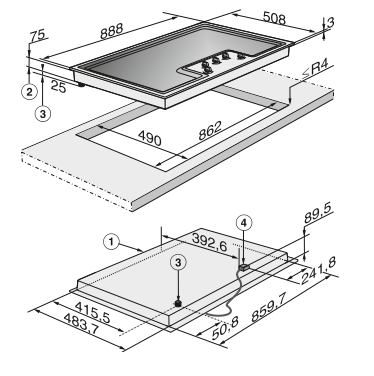
1. Front
2. Height for building in
3. Gas connection R 1/2 - ISO 7-1 (DIN EN 10226),
4. Mains connection box cable, 2000 mm long

KM 2334 G



1. Front
2. Height for building in
3. Gas connection R 1/2 - ISO 7-1 (DIN EN 10226),
4. Mains connection box cable, 2000 mm long

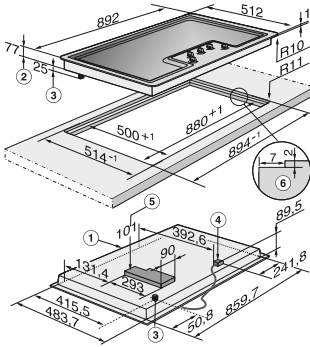
KM 2354 G



1. Front
2. Building-in depth
3. Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)
4. Mains connection box with mains connection cable L = 2000 mm

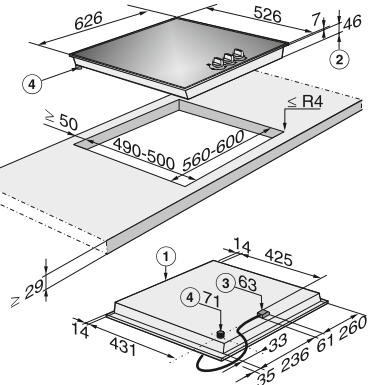
Installation drawings

KM 2357 G



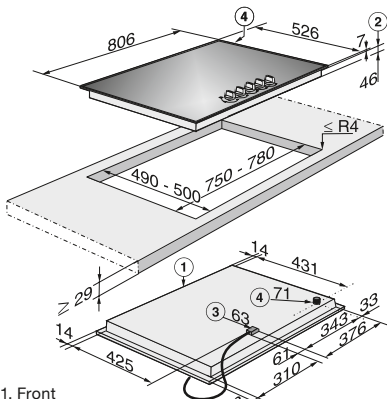
1. Front,
2. Building-in depth,
3. Gas connection R 1/2 - ISO 7-1 (DIN EN 10226),
4. Mains connection box with mains connection cable, L = 2,000 mm,
5. Electronics housing - max. building-in depth, including electronics housing, 101 mm,
5. Stepped cut-out for granite or marble worktops, . Building-in information:; Flush fit cooktops are only suitable for installation in granite, marble, or tiled worktops., For all other worktop materials, consult the worktop manufacturer whether it can be used with a flush-fit cooktop., As the appliance and the worktop cut-out have a certain dimensional tolerance, gap can vary.

KM 3014 G



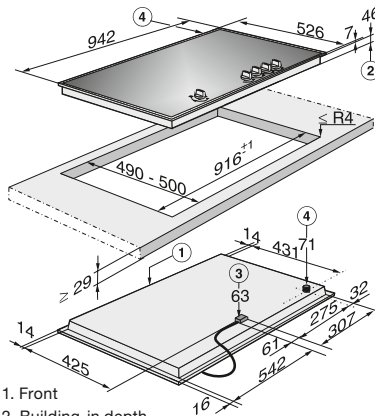
1. Front
2. Building-in depth
3. Mains connection box with mains connection cable L = 2,000 mm
4. Gas connection R 1/2" - ISO 7-1 (DIN EN 10226)

KM 3034 G



1. Front
2. Building-in depth
3. Mains connection box with mains connection cable L = 2,000 mm
4. Gas connection R 1/2" - ISO 7-1 (DIN EN 10226)

KM 3054 G

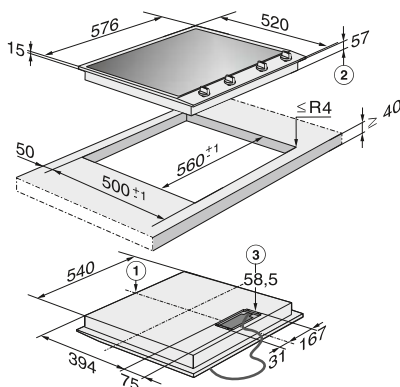


1. Front
2. Building-in depth
3. Mains connection box with mains connection cable L = 2,000 mm
4. Gas connection R 1/2" - ISO 7-1 (DIN EN 10226)

CombiSets

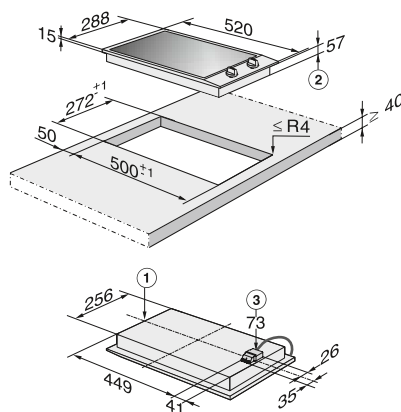
The final space requirements for any gas connection should be checked with a licensed gas fitter, in order to conform to local and national regulations

CS 1234-1 I



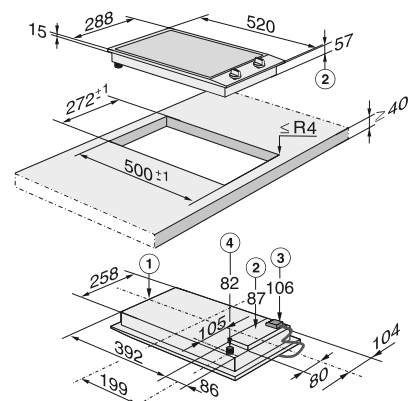
1. Front
2. Building-in depth
3. Mains connection box with mains connection cable, L = 1,440 mm

CS 1212-1 I



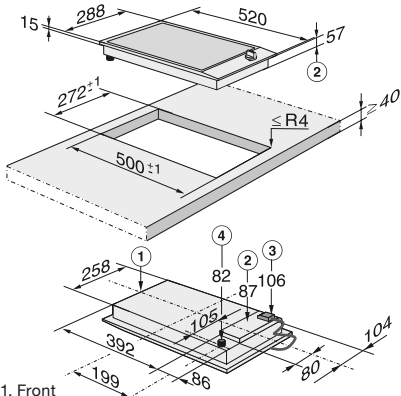
1. Front
2. Building-in depth
3. Mains connection box with mains connection cable, 1,440 mm

CS 1013 G



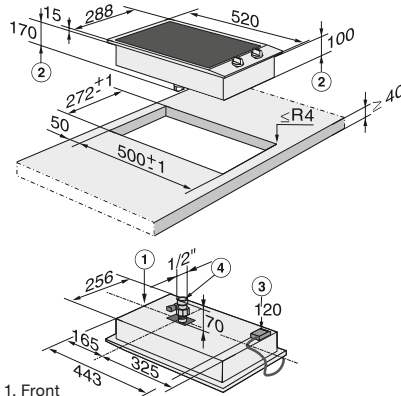
1. Front
2. Height for building in
3. Mains connection box with cable, 2000 mm long
4. Gas connection R 1/2 - ISO 7-1 (DIN EN 2999)

CS 1018 G



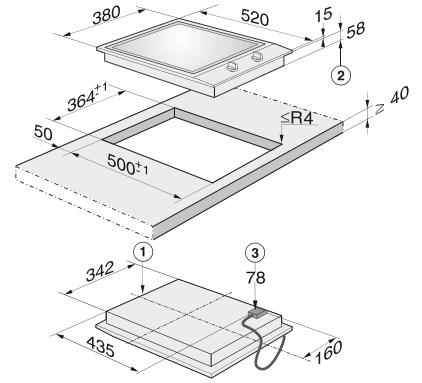
1. Front
2. Building-in depth
3. Mains connection box with mains connection cable, L = 2000 mm
4. Gas connection R 1/2 - ISO 7-1 (DIN 10226)

CS 1312 BG



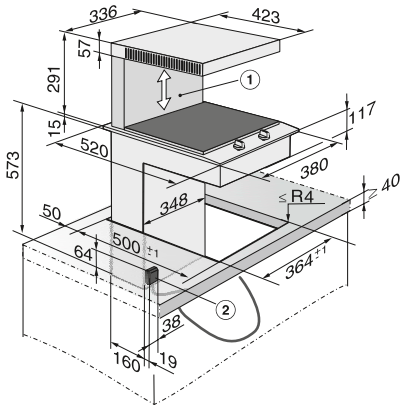
1. Front
2. Height for building in
3. Minimum installation depth mains connection box with cable, 2000 mm long
4. Drainage valve (allow for access)

CS 1327 Y



1. Front
2. Height for building in
3. Mains connection box with cable, 2000 mm long

CS 1421 S



1. Browning unit, height adjustable
2. Mains connection box with mains connection cable, L = 2,000 mm

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Foreign Sales Companies

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(B)	N.V. Miele S.A., Mollem	(LT)	Miele Appliances UAB, Vilnius
(CDN)	Miele Limited, Vaughan/Ontario	(LV)	Miele SIA, Riga
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(FIN)	Miele Oy, Vantaa/Helsinki	(RU)	000 Miele CIS, Moscow
(GB)	Miele Company Ltd., Abingdon	(S)	Miele AB, Solna/Stockholm
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(HR)	Miele d.o.o., Zagreb	(SRB)	Miele d.o.o., Belgrade
(I)	Miele Italia S.R.L., Eppan	(TR)	Miele Elektrikli Ltd. Sti., Levent/Istanbul
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(J)	Miele Japan Corp., Shibuya-ku/Tokyo	(USA)	Miele, Inc., Princeton/New Jersey
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