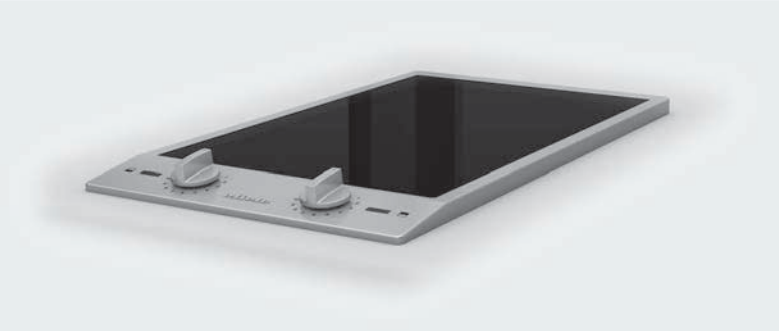
Operating and installation instructions
Ceramic hobs with induction



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en-GB

M.-Nr. 09 055 450

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Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the hob, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This hob is intended for domestic use and use in other similar environments.

▶ This hob is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ This hob is not intended for use by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the hob unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the dangers of misuse.

Safety with children

▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by incorrect operation.

▶ Children must not be allowed to clean the hob unsupervised.

▶ Please supervise children in the vicinity of the hob and do not let them play with it.

▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.

▶ Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.

▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Damage to the hob can compromise your safety. Check the hob for visible signs of damage. Do not use the hob if it is damaged.

▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains.
Consult a qualified electrician if in doubt.

▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, this hob may only be used after it has been built in.

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

▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the hob is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ The hob is not intended for use with an external timer switch or a remote control system.

▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.

▶ If the mains connection cable is damaged, it must be replaced with a special connection cable by an electrician (see “Electrical connection”).

▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.

▶ Danger of electric shock. Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately. Disconnect the hob from the mains electricity supply. Contact Miele Service.

▶ If the hob is installed behind a cabinet door, do not close the door while the hob is in use. Heat and moisture can build up behind the closed door. This can result in damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators go out.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ The hob gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not heat an empty pan.

▶ Do not heat up food in closed containers e.g. tins or sealed jars on the hob, as pressure can build up in the container, causing it to explode.

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.

▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable could become damaged.

▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.

▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.

▶ Do not place hot pans on the display as this could cause damage to the electronics underneath. Do not place hot pans on the area around the display.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the hob when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic hob cleaning agent.

▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.

▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

▶ Because induction heating works so quickly, the base of the pan could, under certain circumstances, heat up to the temperature at which oil or fat self-ignites within a very short time. Never leave the hob unattended during use!

▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.

▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.

▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time.

▶ The hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the hob in order to ensure sufficient ventilation for the hob.

▶ If a drawer is fitted directly underneath the hob, do not store any pointed or small items, paper, serviettes, etc. in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.

▶ Do not use two pans on a cooking zone or extended zone at the same time.

▶ If the cookware only partially covers a cooking or extended zone, the handle could become very hot.
Always place cookware in the middle of a cooking or extended zone!

▶ Where several ProLine elements are installed side by side:
Hot objects can damage the seal on the spacer bars. Do not place hot pans near or on the spacer bar.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this hob.
The steam could reach electrical components and cause a short circuit.

▶ If the hob is built in over a pyrolytic oven, the hob should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

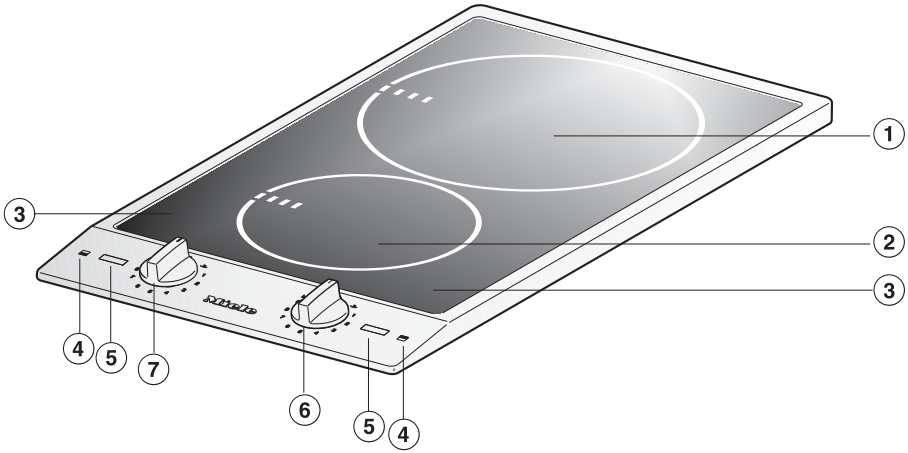
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Guide to the appliance

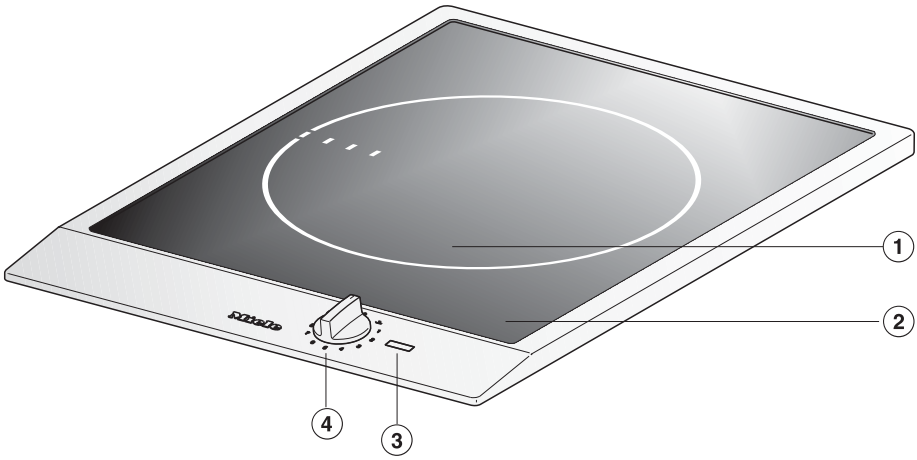
Hob

CS 1212-1 / CS 1212-2



① Cooking zone with TwinBooster
② Cooking zone with Booster
③ Cooking zone display
④ Cooking zone symbols
⑤ Indicators
⑥ Control for the rear cooking zone
⑦ Control for the front cooking zone

CS 1221-1



① Cooking zone with TwinBooster

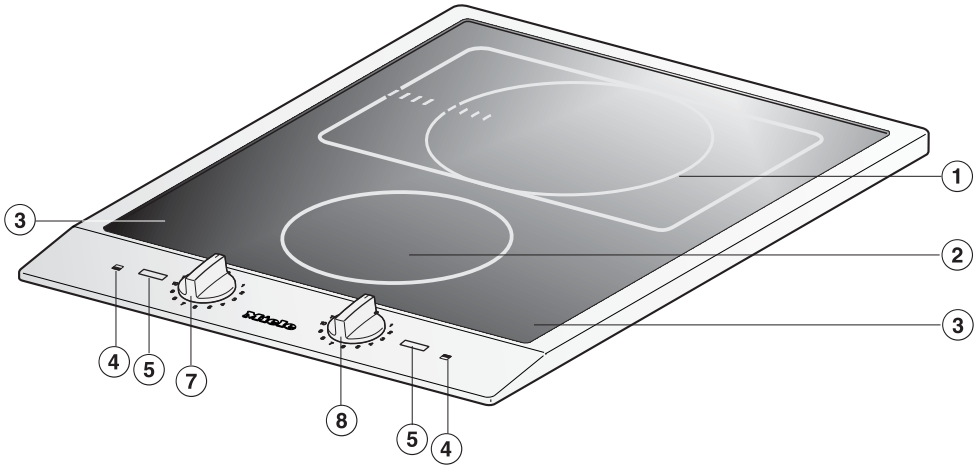
② Cooking zone display

③ Indicators

④ Cooking zone controls

Guide to the appliance

CS 1222



① Extended zone with TwinBooster

② Cooking zone with Booster

③ Cooking zone display

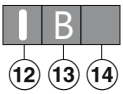
④ Cooking zone symbols

⑤ Indicators

⑦ Control for the front cooking zone

⑧ Control for the rear cooking zone

Indicators



⑫ In-operation indicator

⑬ Booster indicator

⑭ Residual heat indicator

Control symbols

Symbol	Description
0	Cooking zone off
	Keeping warm setting
1 – 9	Power levels
B I	Booster level 1
B I/II	TwinBooster with 2 levels

Display

Symbol	Description
U	No pan on cooking zone or pan unsuitable (see “Induction”)
A	Auto heat-up activated
I	Booster / TwinBooster level 1 activated
II	TwinBooster level 2 activated
L	The system lock has been activated
E / 0	Safety switch-off (see “Safety features”)
H	Overheating protection (see “Safety features”)

Cooking zones

Cooking zone	CS 1212-1 / CS 1212-2	
	Ø in cm*	Rating in watts for 230 V**
	10–16	Normal 1400 Booster 2200
	16–23	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
		Total 3700

* Pans with a base diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

CS 1221-1	
Ø in cm*	**Rating in watts for 230 V****
18–28	Normal 2600 TwinBooster, level 1 3000 TwinBooster, level 2 3700

* Pans with a base diameter within the given range may be used.
** The wattage quoted may vary depending on the size and material of the pans used.

Cooking zone	CS 1222	
	Ø in cm*	**Rating in watts for 230 V****
⊡	10–16	Normal 1400 Booster 2200
⊡	14–20	Normal 1850 TwinBooster, level 1 2500 TwinBooster, level 2 3000
	20 x 30	Normal 2300 TwinBooster, level 1 3000 TwinBooster, level 2 3700
		Total 3700

* Pans with a base diameter within the given range may be used.
** The wattage quoted may vary depending on the size and material of the pans used.

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “After sales service” section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

- Before using for the first time, clean the hob with a damp cloth only and then wipe dry.

Switching on the hob for the first time

When the hob is first connected, or after an interruption to the power supply, all of the indicators in the display will light up for approx. 1 second for testing. As soon as they go out, the hob is ready for use.

The metal components have a protective coating which may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a ferromagnetic pan is placed on it (see “Pans”). The induction cooking zone automatically recognises the size of the pan.

U will appear in the cooking zone display,

– if the zone has been switched on without a pan in place, or if the pan is unsuitable (non-magnetic base),
– if the diameter of the base of the pan is too small,
– if the pan is taken off the cooking zone when it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, the U will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes. 0 and C will flash alternately in the cooking zone display.

⚠ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the hob (e.g. cutlery) heating up.

Danger of burning.

Do not use the hob as a resting place for items. Switch the cooking zones off after use by turning the control to “0”.

Noises

When using an induction hob, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

Buzzing on the higher power settings. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a crackling sound.

Whistling might occur if linked zones (see “Operation - Booster”) are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower settings.

A whirring sound, when the cooling fan comes on. This switches on to protect the electronics when the hob is being used intensively. The cooling fan may continue to run after the appliance has been switched off.

Pans

The following pan types are **suitable**:

– stainless steel with a base that can be magnetised,

– enamelled steel,

– cast iron.

The following pan types are **not suitable**:

– stainless steel pans without a magnetic base,

– aluminium and copper pans,

– glass, ceramic or earthenware pots and pans.

To test whether a pan is induction-compatible, hold a magnet to the base of the pan. If the magnet sticks, the pan is generally suitable.
If an unsuitable pan is used, the ⍈ symbol will appear in the cooking zone display.

The composition of the pan base can affect the evenness of the cooking results (e.g. when making pancakes).

– To make optimum use of the cooking zones, choose a pan with a suitable base diameter (see “Guide to the appliance - Cooking zones”). If the pan is too small, it will not be recognised and the ⍈ symbol will appear in the cooking zone display.

– Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

– Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

– Often the maximum diameter quoted by manufacturers refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is the more important one.

– Use a lid whenever possible to minimise heat loss.
– Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.
– Cook with as little water as possible.
– Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
– Use a pressure cooker to reduce cooking times.

Settings

	Setting range
Keeping warm	
Melting butter Dissolving gelatine Melting chocolate	1-2
Making milk puddings	2
Warming small quantities of liquid Cooking rice	3
Defrosting frozen vegetables	3
Making porridge	3
Warming liquid and semi-solid food Making omelettes or lightly frying eggs Steaming fruit	4
Cooking dumplings	4
Steaming vegetables and fish	5
Defrosting and reheating frozen food	5
Gently frying eggs (without overheating the fat)	6
Bringing large quantities of food to the boil, e.g. casseroles. Thickening custard and sauces, e.g. hollandaise	6-7
Gently frying meat, fish and sausages (without overheating the fat)	6-7
Frying pancakes, potato fritters etc.	7
Braising meat	8
Boiling large quantities of water Bringing to the boil	9

These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

Cooking zone controls

The cooking zone controls must not be turned past B I or B I/II to 0.

Switching on

⚠ Fire hazard.
Do not leave the hob unattended whilst it is being used.
Please note that the heating up time on an induction hob is very much shorter than on a conventional hob.

- Turn the cooking zone control clockwise to the setting you want.

The in-operation indicator will light up. The residual heat indicator will light up after a certain temperature has been reached.

Switching off

- Turn the cooking zone control anticlockwise to 0.

When all cooking zones are switched off the in-operation indicator will go out.

Residual heat indicator

If a cooking zone is hot, the residual heat indicator will light up when it has been switched off. The residual heat indicator will only go out when the cooking zone is safe to touch.

⚠ Risk of burning due to hot cooking zones.
The cooking zones will be hot after use.
Do not touch the cooking zones while the residual heat indicators are on.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Activating

- Turn the cooking zone control anticlockwise and hold until *A* appears in the cooking zone display.
- Now turn the cooking zone control clockwise to the continued cooking setting you want.

The continued cooking level must be set within 5 seconds of activating Auto heat-up.
You can change the continued cooking level up to approx. 10 seconds after activating Auto heat-up.

If you hold down the cooking zone control for too long the system lock will be activated and *L* will appear in the cooking zone display.

A lights up in the cooking zone display during the heat-up time (see chart).

Deactivating

- Select a different power level.

Continued cooking level	Heat-up time [min:sec]
1	Approx. 00:15
2	Approx. 00:15
3	Approx. 00:25
4	Approx. 00:50
5	Approx. 2:00
6	Approx. 5:50
7	Approx. 2:50
8	Approx. 2:50
9	–

Booster

The cooking zones are equipped with a Booster with one level or a TwinBooster with two levels (see “Guide to the appliance - Hob”).

When activated, the power is boosted for a maximum of 10 minutes so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta. The cooking zone will automatically revert to power level 9 at the end of the Booster duration.

Hobs with 2 cooking zones: the booster function cannot be used on both cooking zones at the same time.

Hobs with 4 cooking zones: the booster function can only be used on a maximum of two cooking zones at the same time.

Cooking zones are linked in pairs to supply the power for the booster function.

When the booster function is selected, a proportion of energy is taken away from the linked cooking zone and the following happens within the pairs:

– Auto heat-up is deactivated

– the power level is reduced

– the linked cooking zone is switched off.

If the power level is reduced, the reduced power level and *C* will flash alternately in the cooking zone display. If the linked cooking zone is switched off, *0* and *C* will flash alternately in the cooking zone display.

To switch on the Booster

■ Turn the cooking zone control clockwise past 9 to B I and back again to 9.

I will appear in the cooking zone display, the “B” Booster indicator will light up.

To switch on the TwinBooster, level 1

■ Turn the cooking zone control clockwise past 9 to B I/II and back again to 9.

I will appear in the cooking zone display, the “B” Booster indicator will light up.

To switch on the TwinBooster, level 2

■ Turn the cooking zone control clockwise past 9 to B I/II and back again to 9.

I will appear in the cooking zone display, the “B” Booster indicator will light up.

■ Turn the cooking zone control once more clockwise past 9 to B I/II and back again to 9.

II will appear in the cooking zone display.

To switch off the Booster / TwinBooster

■ Select a different power level.

The Booster symbol and “B” will go out.

Keeping warm

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

– Only use pans for keeping food warm. Cover the pan with a lid.

– Stir firm or viscous food (mashed potatoes, stew) occasionally.

– Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Setting the keeping warm function

■ Turn the control clockwise to .

System lock

The system lock can only be activated if all the cooking zones are switched off.

Your hob is equipped with a system lock to prevent the cooking zones being switched on inadvertently.

If a power level is selected when the system lock is activated, *L* appears in the display for approx. 3 seconds.

Activating

- Turn the (outer) right cooking zone control anti-clockwise to the point of resistance and hold it until *L* appears in the display.

Deactivating

- Turn the (outer) right cooking zone control anti-clockwise to the point of resistance and hold it until *L* goes out in the display.

Safety switch-off

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power level selected. Once exceeded, the cooking zone switches off and *C* and *0* flash alternately in the cooking zone display. The cooking zone can be operated again after it has been switched off and back on.

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

– Any Booster function in operation will be switched off.

– The set power level will be reduced.

– The cooking zone will switch off automatically. *H* will flash in the cooking zone display.

– Further cooking zones switch off automatically.

■ Switch off the affected cooking zone.

If the cooking zone is not switched off, *E* and *0* will flash alternately in the cooking zone display.

You can use the cooking zones again as usual when the fault code has gone out.

The overheating protection mechanism can be triggered by:

– heating up an empty pan.

– fat or oil being heated on a high power level.

– insufficient ventilation to the underside of the hob.

– a hot cooking zone being switched on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele.

⚠ Risk of burning due to hot cooking zones.
The cooking zones will be hot after use.
Switch the hob off.
Allow the cooking zones to cool down before cleaning the hob.

⚠ Risk of damage due to moisture ingress.
The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.
Remove all cleaning agent residues immediately.
Never use abrasive sponges or cleaning agents.

Allow the ProLine element to cool down before cleaning.

- Clean the ProLine element and accessories after each use.
- Dry the ProLine element thoroughly after cleaning it with water to avoid limescale residue.

Unsuitable cleaning agents

To avoid damaging the surfaces of the appliance, do not use:

– washing-up liquid

– cleaning agents containing soda, alkalines, ammonia, acids or chlorides

– cleaning agents containing descaling agents

– stain and rust removers

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners

– solvent-based cleaning agents

– dishwasher cleaner

– oven sprays

– glass cleaning agents

– hard, abrasive brushes or sponges (e.g. pot scourers) or sponges which have been previously used and still contain abrasive cleaning agents

– melamine eraser blocks

Ceramic surface

Cleaning the ceramic surface

⚠ Risk of damage by pointed objects.
The seal between the hob and the worktop could suffer damage.
The seal between the ceramic surface and the frame could suffer damage.
Do not use pointed objects for cleaning.

Not all soiling and residues can be removed using a solution of washing-up liquid. An invisible film can develop that can lead to discolouration of the glass ceramic surface. This discolouration cannot be removed.
Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a shielded scraper blade suitable for use on glass.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel hob cleaner (see “optional accessories”) or with a proprietary ceramic glass cleaner applied with kitchen paper or a clean cloth. Do not apply the cleaner while the hob is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the glass ceramic surface with a damp cloth and polish with a soft, dry cloth.

Residues can burn onto the hob the next time it is used and cause damage to the glass ceramic surface. Ensure that all cleaning agent residues are removed.

- **Spots** caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.

⚠ Risk of burning due to hot cooking zones.
The cooking zones are hot during use.
Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot ceramic surface with a shielded scraper blade.

- Should any **sugar, plastic or aluminium foil** spill or fall onto the hot ceramic surface while it is in use, switch off the cooking zone.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a scraper blade suitable for use on glass.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

Stainless steel frame/control panel

- Clean the frame and the control panel with a solution of warm water and a little washing-up liquid applied with a soft sponge.

You can also use a ceramic and stainless steel cleaning agent. We recommend also using a stainless steel conditioning agent to help prevent resoiling (see "Optional accessories).

Do not use ceramic and stainless steel cleaner or stainless steel conditioning agent on the **printing**.
This would rub the printing off.
These areas should be only cleaned with a solution of warm water and a little washing-up liquid applied with a soft sponge.

Rotary controls

- Clean the rotary control(s) using a solution of warm water and a little washing-up liquid applied with a soft sponge. Soften any stubborn soiling beforehand.
- Dry the control(s) with a clean cloth.

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Cause and remedy
The cooking zones do not heat up.	There is no power to the hob. ■ Check whether the fuse has tripped. Contact an electrician or Miele Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Turn the rotary controls to the **0** position. ■ Disconnect the hob from the electricity supply for approx. 1 minute. To do this, take the following steps: – Trip the relevant fuse or screw the fuse out completely. – Switch off the residual current protection device. ■ If the appliance will still not turn on after resetting the trip switch in the fuse box or the residual current current device, contact a qualified electrician or Miele Service.
A smell and vapours are given off when the new appliance is being used.	The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. With each subsequent use, the odour is reduced until it disappears completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.
U is flashing in a cooking zone display.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use a suitable pan (see “Pans”).
C flashes alternately with the power level in a cooking zone display.	The power level set has been reduced because the Booster function on the linked cooking zone has been activated (see “Booster”).

Problem solving guide

Problem	Cause and remedy
C flashes alternately with 0 in a cooking zone display. The cooking zone has switched off automatically.	There has been no pan, or an unsuitable pan, on the cooking zone for more than 3 minutes. ■ Use pans that are suitable for induction (see “Pans”) or switch off the cooking zone if it is no longer needed.
	The overheating protection mechanism has been activated. ■ See “Overheating protection”.
	TwinBooster level II has been activated on the linked cooking zone.
H appears in the cooking zone display.	The overheating protection mechanism has been activated. ■ See “Overheating protection”.
L appears in the display for several seconds after a cooking zone has been switched on.	The system lock has been activated. ■ You need to deactivate the system lock (see “System lock”).
d appears in the display for several seconds after a cooking zone has been switched on. The cooking zone does not heat up.	Demonstration mode is activated. ■ Turn the right-hand (outer) cooking zone control twice briefly anti-clockwise to the point of resistance then once again, holding it for approx. 3 seconds.

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

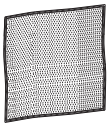
These products can be ordered through the Miele Webshop.

They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

Safety instructions for installation

⚠ Risk of damage from incorrect connection.
Incorrect installation can cause damage to the ProLine element.
The ProLine element must only be installed by a qualified person.

⚠ Damage from falling objects.
Take care not to damage the ProLine element when fitting wall units or a cooker hood above it.
Fit the wall units and the cooker hood before the ProLine element.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.

▶ The ProLine element must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

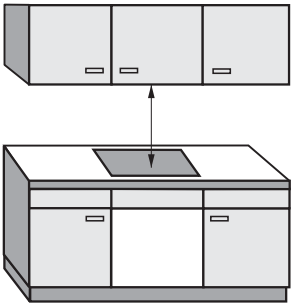
▶ This CombiSet must not be installed above an oven unless it has a built-in cooling fan.

▶ After installation, the mains connection cable of the ProLine appliance must not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical loads which could damage it.

▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Safety distance above the Pro-Line element



The safety distance specified by the manufacturer of the cooker hood must be maintained between the ProLine element and the cooker hood above it. If the cooker hood manufacturer's instructions are not available or if combustible objects are installed above the ProLine element (e.g., cabinets, utensil rail, etc.), a minimum safety distance of at least 760 mm must be maintained.

When two or more ProLine elements which have different safety distances are installed together below a cooker hood, you should observe the greatest safety distance.

Safety distances

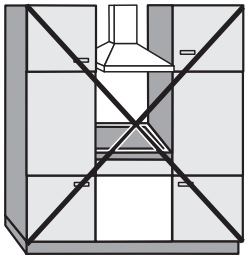
Safety distances to the sides and back of the hob

The ProLine elements may be installed with a wall at the rear and a tall unit or wall to one side (right **or** left) (see illustrations).

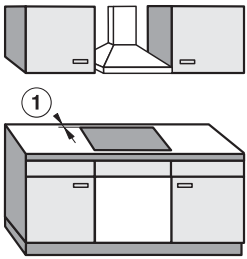
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

②③ Minimum distance between the worktop cut-out and a tall unit or wall to the **right** or **left** of it:

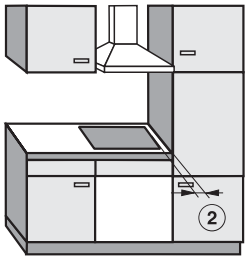
40 mm	CS 1212, CS 1212-1 CS 1212-2 CS 1221, CS 1221-1 CS 1234, CS 1234-1 CS 1223 CS 1222
50 mm	CS 1112 CS 1122 CS 1134 CS 1326 CS 1327 CS 1411
100 mm	CS 1012, CS 1012-1 CS 1012-2
150 mm	CS 1421 CS 1312 CS 1322
200 mm	CS 1034, CS 1034-1
250 mm	CS 1011, CS 1011-1 CS 1021, CS 1021-1 CS 1018 G



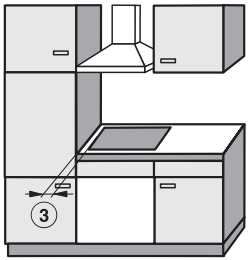
Not allowed



Highly recommended



Not recommended



Not recommended

Minimum safety distances underneath the hob

To ensure sufficient ventilation to the hob, a certain gap must be left between the underside of the hob and any oven, interim shelf or drawer.

The minimum gap between the underside of the hob and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

– the base of a **drawer** is **75 mm**.

Interim shelf

It is not necessary to fit an interim shelf underneath the hob but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the cable. We recommend a gap at the front of the shelf of 20 mm to ensure good ventilation.

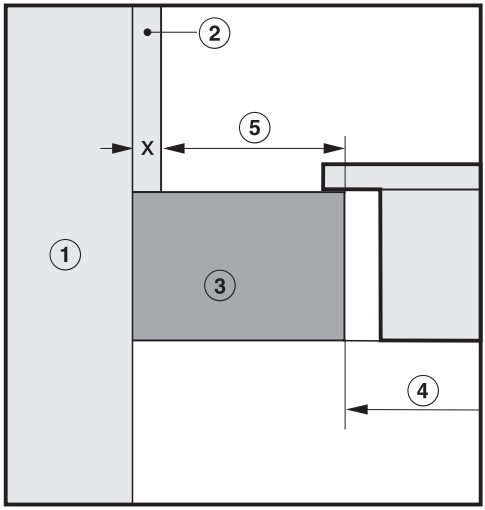
Safety distances

Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm



① Masonry

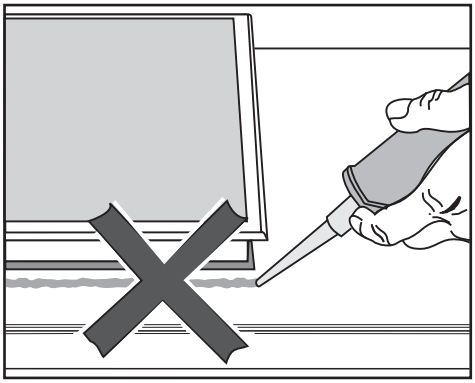
② Niche cladding dimension x = thickness of the niche cladding material

③ Worktop

④ Worktop cut-out

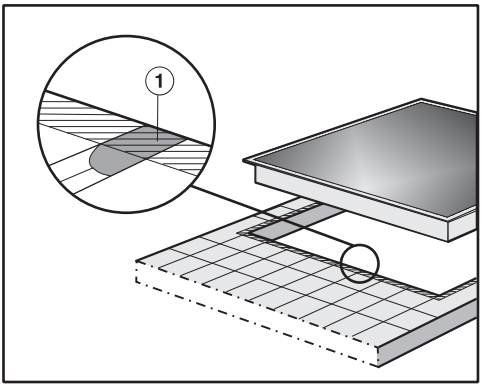
⑤ Minimum distance to
combustible materials 50 mm
non-combustible materials 50 mm - dimension x

Sealing between the ProLine Element and the worktop



The ProLine element and worktop may be damaged if the ProLine element needs to be removed after it has been sealed with a sealant. Do not use any sealant between the ProLine element and the worktop.
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

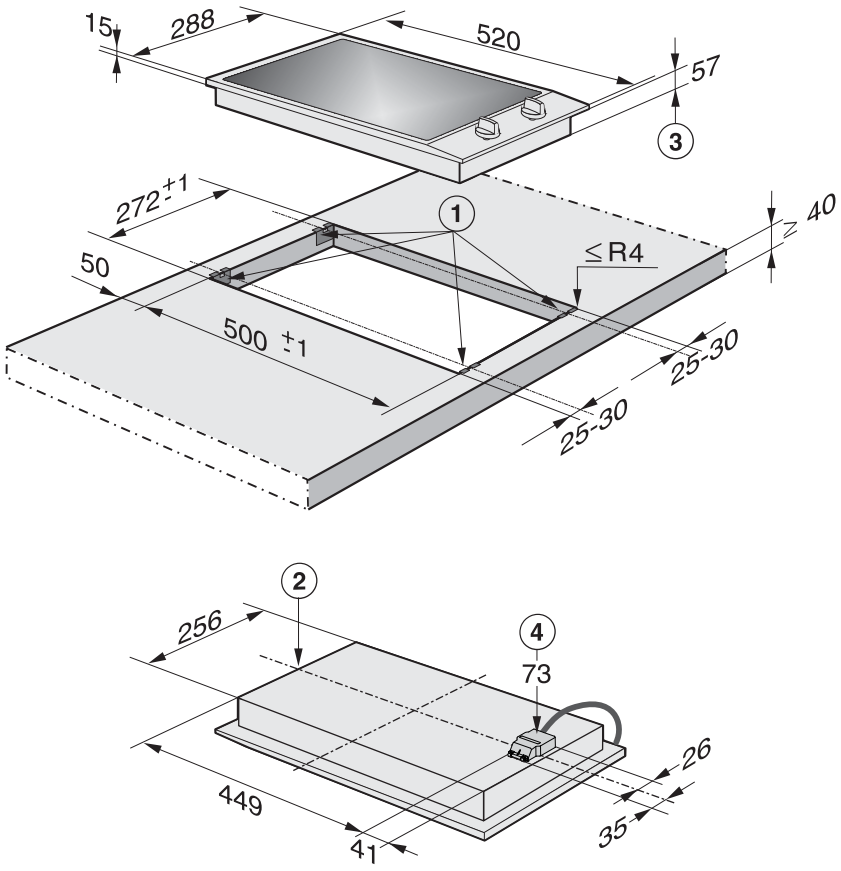
Tiled worktop



Grout lines ① and the hatched area underneath the ProLine element frame must be smooth and even. If they are not, the ProLine element will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

Building-in dimensions

CS 1212-1 / CS 1212-2



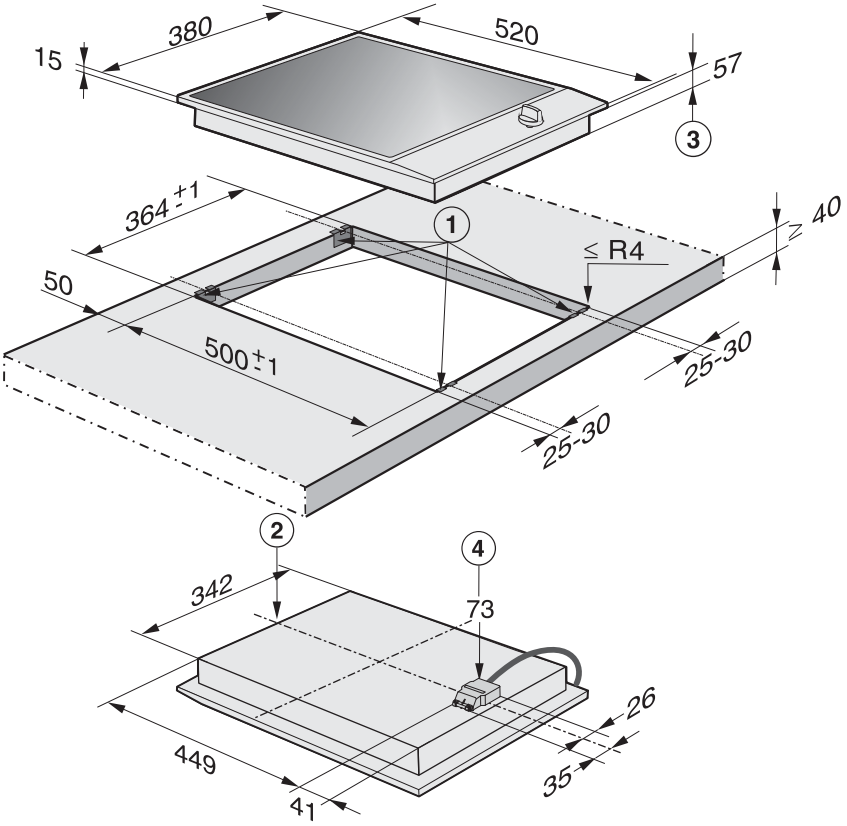
① Spring clamps

② Front

③ Casing depth

④ Casing depth including mains connection box with mains connection cable, L = 1440 mm

CS 1221-1 / CS 1222



① Spring clamps

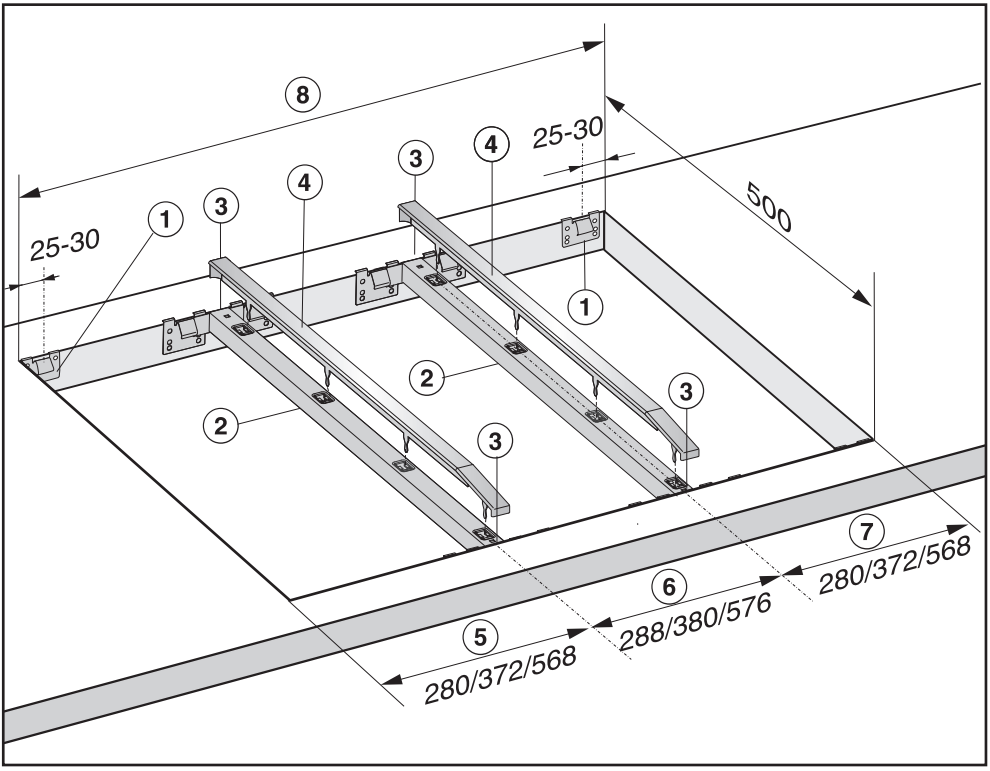
② Front

③ Casing depth

④ Casing depth including mains connection box with mains connection cable, L = 2000 mm

Installing several ProLine elements

Example: 3 ProLine elements



① Spring clamps

② Spacer bars

③ Gap between spacer bars and worktop

④ Cover

⑤ ProLine element width less 8 mm

⑥ ProLine element width

⑦ ProLine element width less 8 mm

⑧ Worktop cut-out

Calculating the worktop cut-out

The frames of the ProLine elements overlap the worktop at the outside right and left by 8 mm on each side.

■ Add up the widths of the ProLine elements and subtract 16 mm from this figure.

Example:
288 mm + 288 mm + 380 mm = 956 mm - 16 mm = 940 mm

The ProLine elements are 288 mm, 380 mm or 576 mm wide depending on model (see “Building-in dimensions”).

Spacer bars

When installing several ProLine elements, an additional spacer bar must be fitted in between the individual ProLine elements. The position for securing the spacer bar will depend on the width of the ProLine element.

Installation with a downdraft extractor

Please refer to the separate “Downdraft extractor with CombiSet” instruction manual for details about worktop cut-out dimensions and fitting spacer bars.

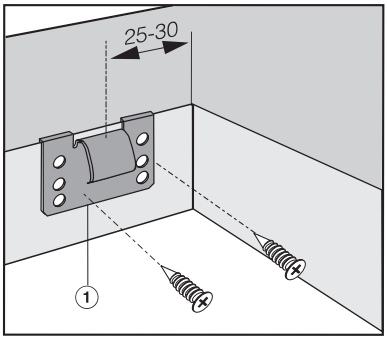
Preparing the worktop

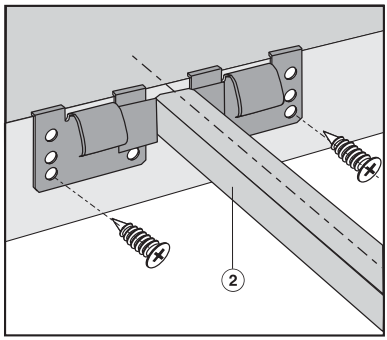
- Make the worktop cut-out as shown in “Building-in dimensions” or as calculated (see “Installing several Pro-Line appliances”). Remember to maintain the minimum safety distances (see “Safety distances”).

Wooden worktops

- Seal any cut surfaces on the wood worktops with a special varnish, silicone rubber, or resin to prevent the wood from swelling as a result of moisture. The sealant must be heat-resistant.

Make sure that the sealant does not come into contact with the top of the worktop.

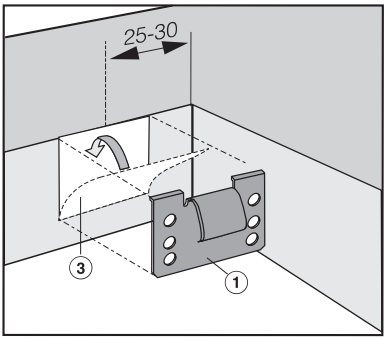


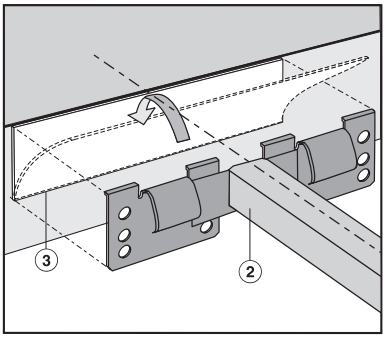


- Position the spring clamps ① and the spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clamps ① and spacer bars ② with the 3.5 x 25 mm wood screws supplied.

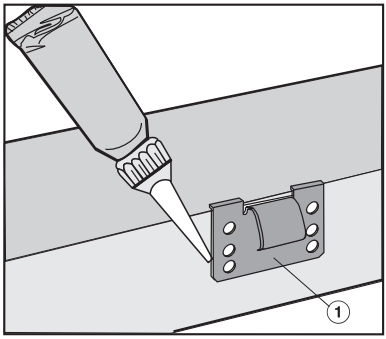
Natural stone worktops

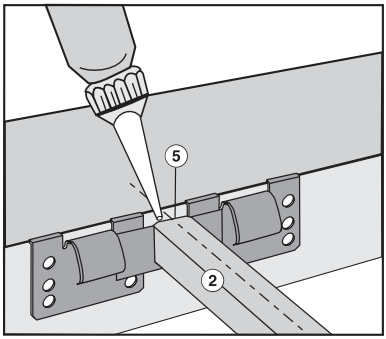
You will need heavy duty double-sided tape (not supplied) to secure the spring clamps and spacer bars.





- Stick the tape ③ to the top edge of the cut-out in the positions shown in the diagram.
- Position the spring clamps ① and spacer bars ② on the top edge of the cut-out and press them firmly into place.





- Apply silicone to the side and lower edges of the spring clamps ① and the spacer bars ②.
- Then fill gap ⑤ between spacer bar ② and the worktop with silicone.

Installation with a downdraft extractor

Please refer to the separate “Downdraft extractor with CombiSet” instruction manual for details about installing a downdraft extractor with a CombiSet appliance.

Fitting the ProLine element

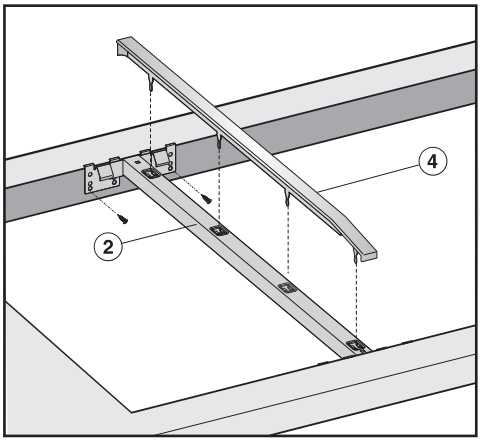
- Feed the mains connection cable down through the cut-out.
- Starting at the front, position the ProLine appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round.

Do not use any additional sealant (e.g. silicone) on the ProLine element.

If the seal does not meet the worktop correctly on the corners, the corner radius (≤ R4) can be carefully scribed to suit.

Installing several ProLine elements

- Push the built-in ProLine element to the side until the holes in the spacer bar can be seen.



- Fit cover strip ④ into the holes in spacer bar ②.
- Starting at the front, position the next ProLine element in the worktop cut-out.
- Proceed as described previously.

Connecting the ProLine element

- Connect the ProLine element(s) to the mains electricity supply.
- Check that each ProLine element is working.

Removing a ProLine element

If the ProLine element cannot be accessed from below, you will need a special tool to remove it.

- If the ProLine element can be accessed from below, push it upwards to remove it. Push the back of the appliance out first.

Electrical connection

We recommend that you connect the ProLine element to the mains via a suitable switched electrical socket. This makes it easier to perform servicing work. The socket must be easily accessible after the ProLine element has been installed.

⚠ Risk of damage from incorrect connection.

Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

Miele cannot be held liable for damage or injury caused by the lack of or inadequacy of an on-site earthing system (e.g. electric shock).

This ProLine element must be connected to the electrical supply by a qualified electrician.

The electrician must be familiar with and comply with the national regulations and any additional regulations of the local electricity provider (e.g. BS 7671 in the UK).

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

Total power rating

See data plate

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

Disconnecting from the mains

⚠ Risk of electric shock.
There is a risk of electric shock if the appliance is connected to the mains supply during repair or service work.
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses.

Automatic circuit breakers

- Press the (red) test button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers at least type B or C: Switch the lever from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

Replacing the power cable

⚠ Risk of electric shock from mains voltage.
Incorrect connection to the power supply may result in an electric shock.
The power cable must only be replaced by a qualified electrician.

If the power cable needs to be exchanged, it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from the manufacturer or from the Miele Customer Service Department.

The required connection data is provided on the data plate.

After sales service

Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele Dealer or Miele Service.

Contact information for Miele Service can be found at the end of this document.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

The following data sheets apply to the models described in this operating instruction manual.

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name/identifier	CS 1212-1 / CS 1212-2
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 160-230 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 185,2 Wh/kg 2. = 168,9 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	177,1 Wh/kg

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name/identifier	CS 1221-1
Number of cooking zones and/or areas	1
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 180-300 mm 2. = 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 170,3 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	170,3 Wh/kg

Product data sheets

Information for domestic electric hobs

In acc. with regulation (EU) No. 66/2014

MIELE	
Model name/identifier	CS 1222
Number of cooking zones and/or areas	2
For circular cooking zones: diameter of useful surface area/cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 100-160 mm 2. = Ø 200 / 200x300 mm 3. = 4. = 5. = 6. =
Energy consumption per cooking zone or area calculated per kg ($EC_{electric\ cooking}$)	1. = 185,2 Wh/kg 2. = 188,7 Wh/kg
Energy consumption for the hob calculated per kg ($EC_{electric\ hob}$)	187,0 Wh/kg

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