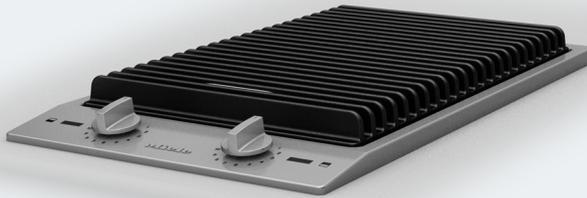


Operating and Installation Instructions ProLine Barbecue Grill



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

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IMPORTANT SAFETY INSTRUCTIONS

This grill complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the grill. They contain important information on safety, installation, use, and maintenance. This prevents both personal injury and damage to the grill.

Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the grill as well as in the “IMPORTANT SAFETY INSTRUCTIONS”.

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

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

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

IMPORTANT SAFETY INSTRUCTIONS

Appropriate use

- ▶ This grill is designed for domestic use and for use in similar environments.
- ▶ This grill is not intended for outdoor use.
- ▶ This grill is intended for domestic use only to cook food and keep it warm. All other types of use are not permitted.
- ▶ This grill can only be used by people with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised while using it. They may only use it unsupervised if they have been shown how to do so in a safe manner. They must be able to understand and recognize the possible dangers caused by incorrect operation.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

- ▶ Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.
- ▶ Children should be supervised in the vicinity of the grill. Never allow children to play with the grill.
- ▶ The grill gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the grill 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 grill. Otherwise they could be tempted to climb onto the grill.
- ▶ Danger of suffocation. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.
- ▶ Ensure that children cannot reach the drain tap and drain out any contents that are still hot.

IMPORTANT SAFETY INSTRUCTIONS

Technical safety

- ▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.
- ▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work should only be performed by a qualified technician.
- ▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.
- ▶ Damage to the grill can compromise your safety. Check the grill for visible signs of damage. Do not use a damaged grill.

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with national and local codes.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation.

▶ The electrical safety of this appliance can only be guaranteed when correctly grounded. It is essential that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.

▶ The connection data (voltage and frequency) on the data plate of the grill must match the domestic electrical supply in order to avoid the risk of damage to the grill.

Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Power bars and extension cords do not guarantee the required safety of the appliance (risk of fire). Do not use these to connect the grill to the domestic electrical supply.
- ▶ For safety reasons, this grill may only be used after it has been installed.
- ▶ This grill must not be used in a non-stationary location (e.g., on a ship).
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the grill will endanger your safety and may lead to appliance malfunctions.
Do not open the grill housing under any circumstances.
- ▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorized by Miele Customer Service. Otherwise the warranty will be invalidated.
- ▶ Defective components should be replaced by Miele original parts only. Only with these parts can safety of the appliance be assured as intended by the manufacturer.
- ▶ The grill is not intended for use with an external timer switch or a remote-control system.
- ▶ If the electrical plug has been removed or the power cord is not supplied with an electrical plug, the grill must be connected to the domestic electrical supply by a qualified electrician.
- ▶ If the power cord is damaged, it must only be replaced by a qualified service technician (see “Installation – Electrical connection”).

IMPORTANT SAFETY INSTRUCTIONS

- ▶ During installation, maintenance, and repair work, the grill must be completely disconnected from the domestic electrical supply. It is only completely isolated from the supply when:
 - The breakers have been switched off.
 - The screw-out breakers have been completely removed.
 - The electrical plug (if present) is removed from the socket. To do this, pull the plug, not the power cord.

- ▶ Danger of electric shock. Do not use the grill if it is damaged or if it suffers damage during use. Switch it off immediately. Disconnect the grill from the domestic electrical supply. Contact Customer Service.

- ▶ If the grill is built in behind a cabinet front (e.g., a door), do not close the door while the grill is in use. Heat and moisture can build up behind the cabinet front when closed. This can result in damage to the grill, the housing unit, and the floor. Leave the cabinet door open until the grill has cooled down completely.

IMPORTANT SAFETY INSTRUCTIONS

Correct use

- ▶ DO NOT TOUCH THE APPLIANCE OR AREAS NEAR THE APPLIANCE – The appliance may be hot even though it is dark in color. Areas near the appliance may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the appliance or areas near it until they have had sufficient time to cool.
- ▶ Storage in or on the appliance: Flammable materials should not be stored in an oven or in the vicinity of the appliance.
- ▶ Never leave the appliance unattended at high heat settings – Boilover causes smoking and greasy spillovers that may ignite.
- ▶ Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- ▶ Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- ▶ Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- ▶ Wet sponges or cloths can cause burns due to hot steam if they are used to wipe spilled food off a hot appliance. Some cleaning agents can emit hazardous vapors if they are applied to a hot surface. Be careful when cleaning the appliance.
- ▶ The grill gets hot when in use and remains hot for quite a while after being switched off. Do not touch the grill if there is a possibility that it could still be hot.
- ▶ Due to the high temperatures radiated, objects left near the grill could catch fire. Do not use the grill to heat up the room.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Overheated fat or oil, food residues, and greasy residues in the lava rocks are a fire hazard. Never leave the grill unattended when in use. Never attempt to put out oil or grease fires with water. Switch the grill off and extinguish the flames carefully with a fire blanket or a damp dish towel.
- ▶ The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a ventilation hood.
- ▶ Canning food and heating it up in closed containers results in an increase in pressure which can cause them to explode. Do not use the grill for canning food or for heating up food in cans.
- ▶ If the grill is covered, there is a risk that the material of the cover will ignite, explode, or melt if the grill is still hot or if it is turned on inadvertently. Never cover the grill with a cover, cloth, or protective film.
- ▶ When the grill is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items placed on the grill heating up. Other materials can melt or catch fire when the appliance is switched on. Do not use the grill as a resting place for anything. Always switch the grill off after use.
- ▶ When using an electrical appliance (e.g., a hand mixer) near the grill, make sure that the power cord does not come into contact with the hot grill. The cord's insulation could become damaged.
- ▶ Only switch the grill on when the heater element is in the lowered position.
- ▶ A buildup of heat can cause damage to the rack. Do not use grill trays, grill pans, cookware, or similar items for cooking/keeping food warm on the grill and never cover the rack during use (e.g., with aluminum foil).
- ▶ The grill trough must always be filled with water when using the grill.

IMPORTANT SAFETY INSTRUCTIONS

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

IMPORTANT SAFETY INSTRUCTIONS

Cleaning and maintenance

▶ The steam from a steam cleaner could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the grill.

▶ The lava rocks absorb the fat that drips down onto them during grilling. The darker they become, the more fat is stuck to them. Lava rocks that are saturated with fat can ignite easily. Clean the lava rocks regularly and change them in good time as described in “Cleaning and care”.

Accessories

▶ Use only genuine original Miele parts. If parts or accessories from other manufacturers are used, the warranty may become void.

▶ Miele will guarantee to supply functional parts for a minimum of 10 years and up to 15 years following the discontinuation of your ProLine element.

Caring for the environment

Disposal of the packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

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

Disposal of your old appliance

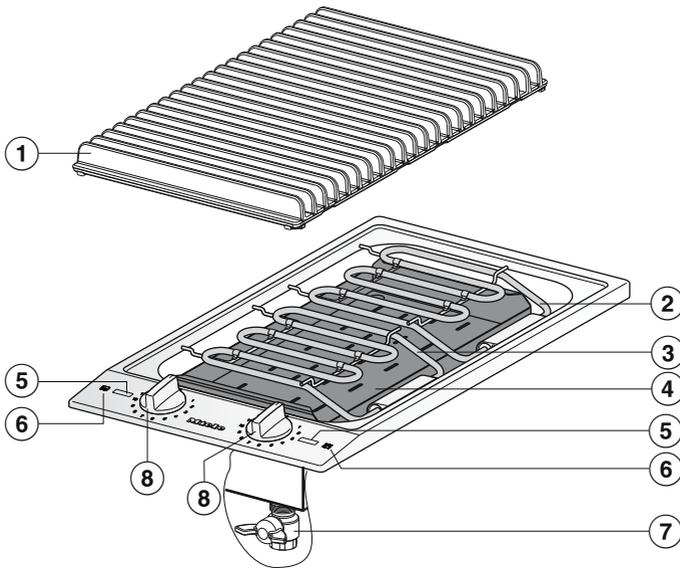
Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.



Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

Grill

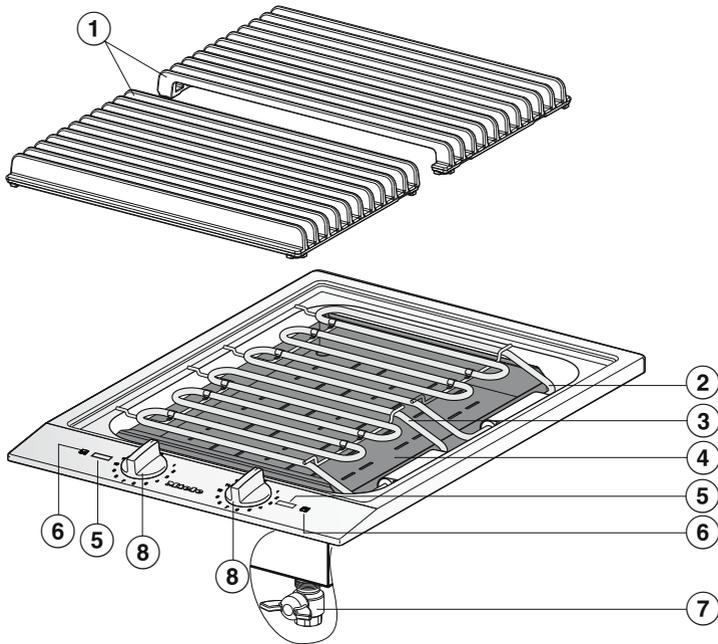
CS 1312



- ① Grate
- ② Rear grilling element
- ③ Front grilling element
- ④ Lava rock container
- ⑤ Indicators
- ⑥ Symbols for allocation of knobs
- ⑦ Drain tap
- ⑧ Knobs

Overview

CS 1322



- ① Grate
- ② Rear grilling element
- ③ Front grilling element
- ④ Lava rock container
- ⑤ Indicators
- ⑥ Symbols for allocation of knobs
- ⑦ Drain tap
- ⑧ Knobs

Indicators



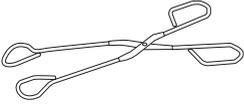
①

- ① In operation

Standard accessories

Lava rocks

Barbecue tongs



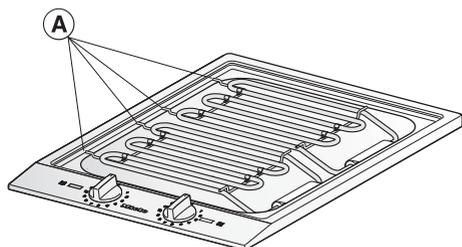
Cleaning brush



Before first use

- Please adhere the extra appliance data plate (supplied) in the space provided in the “After sales service” section of this manual.
- Remove any protective foil and stickers.

Cleaning the ProLine element for the first time



- Remove the protective sleeves (A) from the heater element and any protective film from the grill.
- Clean the grill trough and the rack with hot water and liquid dish soap, before drying both items (see “Cleaning and care”).
- Clean the other surfaces with a damp cloth, and then wipe dry.

Switching on the ProLine element for the first time

The metal components have a protective coating. When the ProLine element is used for the first time, this causes a smell and possibly also vapor.

The smell and any vapors do not indicate a faulty connection or a defective appliance and are not harmful to your health.

Grilling chart

Food for grilling	🕒 [min]
Meat and sausage	
Sausage	6–8
Steak tenderloin	4–10
Patties	12–16
Chicken legs	16–18
Lamb chops	4–8
Liver	3–6
Turkey cutlets	8–10
Kebabs	14–18
Cutlets	8–12
Spare ribs	15–20
T-bone steak	10–20
Fish/Seafood	
Trout	12–16
Shrimp	2–4
Salmon steak	10–12
Mackerel	10–12
Tuna steak	6–8
Vegetables	
Eggplant	6–8
Baked potatoes, precooked	10–20
Vegetable kebabs	5–6
Corn on the cob, precooked	5–8
Peppers, cut into strips	2–3
Tomatoes, halved	2–4
Fruit	
Pineapple rings	2–3

Grilling chart

Food for grilling	🕒 [min]
Apple slices	2–3
Other	
Toast	2–3
Tofu	4–6

🕒 Grilling duration

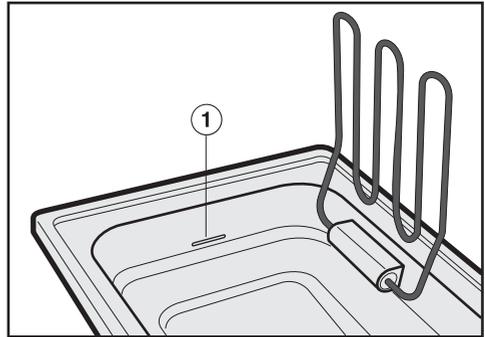
The durations specified in the chart are guidelines only and apply to food grilled using power levels 9–11 on a preheated grill. The duration will vary depending on the type of food, its density, and thickness.

Preparing the grill

You can use the grill with or without lava rocks:

- Without lava rocks, the food will stay particularly succulent due to the rising steam.
- Using lava rocks will give the food a particularly intense barbecue flavor.

- Check that the drain tap is closed.
- Remove the rack, lift up the heater elements, and remove the lava rock container from the grill trough if applicable.



- Fill the grill trough
 - when grilling **without lava rocks**, up to mark ① with
 - approx. 2.5 liters of water (CS 1312)
 - approx. 4.0 liters of water (CS 1322).
 - when grilling **with lava rocks**, with
 - approx. 1.2 liters of water (CS 1312)
 - approx. 1.8 liters of water (CS 1322).
- Place the filled lava rock container (where applicable) into the grill trough.
- Lower the heater elements again and place the rack on top.

Operation

The grill has 2 heater elements which can be switched on and regulated independently. Both elements can be used together when grilling large quantities of food. For smaller quantities, the front element can be used to grill the food while the rear element can be used to keep food warm at power level 3–4.

 Fire hazard due to overheated food.

Unattended food can overheat and ignite.

Do not leave the grill unattended while it is being used.

Knobs

The knobs have a stop and must not be turned to the **0** position past the **12** position.

Switching on

When selecting power level 12, make sure that the marking on the knob is pointing exactly at **12**.

- Press the knob and turn it **clockwise** to the required power level.

The in-operation indicator will light up.

Switching off

- Turn the knob **counterclockwise** to **0**.

When both heater elements are switched off, the in-operation indicator will go out.

Grilling

When grilling, always make sure that there is water in the grill trough. Add more water if necessary.

Do not use grill trays, grill pans, cookware, or similar items and never cover the rack during use (e.g., with aluminum foil). The resulting buildup of heat could damage the rack.

- Turn one or both knobs to power level **12**. With the rack in place, pre-heat the grill for approx. 10 minutes.

Make sure that the marking on the knob is pointing exactly at power level **12**.

- Set the power level you want.
- Turn the food several times during grilling.

Tips for grilling

- Pat down wet food items with paper towel to prevent splatters during grilling.
- To prevent meat drying out, do not season with salt until after it has been grilled.
- It is recommended to marinate food for grilling. This will improve the flavor of the food.
- Brush a little oil on non-marinated food before grilling it. Use only oils that can withstand high temperatures.
- You can speed up the grilling duration for baked potatoes and corn on the cob if you parboil potatoes for 15–40 minutes, depending on their size, and cobs for 10–15 minutes.

After grilling

- Switch the grill off.
- After each use, clean the grill when it is cool enough to touch (see “Cleaning and care”).
- After grilling with lava rocks, check what they look like. If they appear dark, they are saturated with fat and must be cleaned or topped up (see “Cleaning and care”).

Safety features

Overheating protection

If there is not enough water in the grill trough, overheating protection will switch off the heater element automatically.

- Add some cold water.

Once the heater element has cooled down sufficiently, it will switch on again automatically.

Safety shut-off

Your grill has a safety shut-off feature. This will switch off the heater element automatically if the grill is switched on when the heater element has been raised (e.g., for cleaning).

 Danger of burning due to hot surfaces.

The surfaces will be hot after cooking.

Switch the grill off.

Allow the surfaces to cool down before cleaning the grill.

 Risk of damage due to moisture ingress.

The steam from a steam cleaner could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the grill.

Abrasive cleaning agents and scouring sponges may only be used to clean the heater element.

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:

- cleaning agents containing soda, alkalines, ammonia, acids, or chlorides,
- cleaning agents containing lime scale remover
- stain or rust removers
- abrasive cleaning agents, such as scouring powder, scouring liquid, or pumice stones
- cleaning agents containing solvents
- dishwasher cleaner
- grill and oven sprays
- glass cleaners
- hard, abrasive brushes or sponges (e.g., pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents
- eraser sponges

Cleaning and care

Cleaning the stainless-steel frame/control panel

 Risk of damage caused by pointed objects.

The seal between the frame and the countertop could be damaged.

Do not use pointed objects for cleaning.

 Damage due to soiling.

Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.

Remove such soiling immediately.

 Damage due to incorrect cleaning.

Stainless-steel cleaners rub off the printed symbols.

Do not use stainless-steel cleaners on printed symbols.

- Clean the frame and the control panel using a solution of warm water and a small amount of liquid dish soap applied with a soft sponge. Soften any stubborn soiling beforehand. If necessary, the rough side of a kitchen sponge can be used.

Tip: You can also use a ceramic and stainless-steel cleaner to clean the appliance. It is recommended to use a stainless-steel care product after cleaning to help keep your appliance looking good. (See “Optional accessories”.)

Cleaning the knob(s)

- Use a soft sponge, warm water, and a small amount of liquid dish soap to clean the knob(s). Soften any stubborn soiling beforehand.
- Dry the knob(s) with a clean cloth.

Cleaning the rack and lava rock container

- Wash the rack and lava rock container after every use in hot water and a small amount of liquid dish soap. If the rack is very dirty, soak it first before removing the soiling with a brush.
- Dry the rack and the lava rock container.

If the lava rock container is heavily soiled, it is recommended to use a stainless-steel spiral pad and the ceramic and stainless-steel cleaner.

Do not use a stainless-steel care product in the lava rock container.

Cleaning the heater element

- Remove any residue stuck to the heater element with a scouring sponge.

Cleaning the lava rocks

Clean the lava rocks regularly:

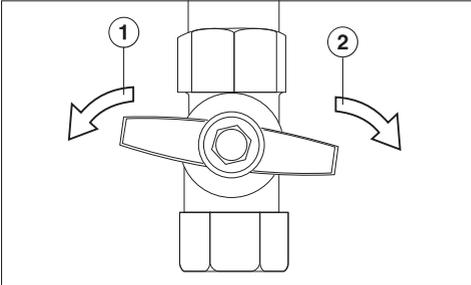
- Put the stones into a container with hot water and a small amount of liquid dish soap. Leave them to soak for a short while and stir them around a few times.
- Pour the dirty water away and rinse them 2 or 3 times with clean water. Then place the stones onto a dish towel that is large enough to accommodate them all, where they can be left to dry.
- Spread the stones out over the dish towel to dry.

A worn layer of the lava stones will come away when they are cleaned. How quickly the lava stones wear will depend on how often they are used and how long for. Once the volume of lava stones in the lava stone container has reduced by half, you must top the container up.

Cleaning and care

Cleaning the grill trough

- Wait until the water that has been dirtied by the grilling process has cooled down.
- Place a container large enough to take the contents of the trough under the tap.



- Open the drain tap under the grill by turning it **counterclockwise** ①.
- Once the water has all drained, turn off the tap by turning it **clockwise** ② as far as it will go.
- Fill the grill trough with hot water and a small amount of liquid dish soap.
- Clean the grill trough. If the grill trough is heavily soiled, it is recommended to use a stainless-steel spiral pad and the Miele Ceramic and Stainless-steel Cleaner.
- Drain the dirty water away and clean the drain with a bottle brush. Rinse with hot water, and then wipe the grill trough and the drain dry.

Do not use a stainless-steel care product for the grill trough.

Frequently Asked Questions

With the help of the following guide minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department.

This guide may help you to find the reason for the fault, and how to correct it.

Problem	Possible cause and solution
The grill does not heat up.	There is no power to the grill. <ul style="list-style-type: none">■ Overheating protection has been triggered. Proceed as described in “Safety features” – “Overheating protection”.■ The breaker in the building’s wiring system has tripped. If necessary, contact a qualified electrician or Customer Service for assistance.
After 10 minutes of pre-heating on power level 12, the grill is not hot enough for the food to start browning.	The knob is not pointing to the maximum power level. <ul style="list-style-type: none">■ Check whether the marking on the knob is pointing exactly to power level 12. Between 12 and 0, the grill operates with reduced power.

Optional accessories

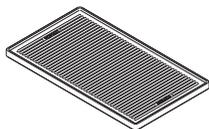
Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These products can be easily ordered from the Miele webshop.

These products can also be ordered from Miele Technical Service (see the end of these operating instructions) or your Miele dealer.

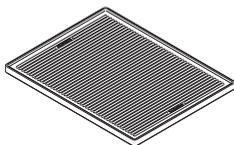
Grilling accessories

Griddle plate CSGP 1300



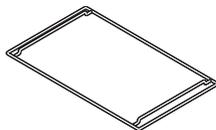
Cast griddle plate for placing on top, with one smooth and one ridged side, for CS 1312

Griddle plate CSGP 1400



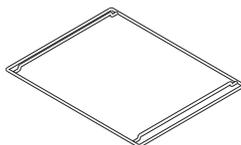
Cast griddle plate for placing on top, with one smooth and one ridged side, for CS 1322

Wire frame for griddle plate CSGP 1300



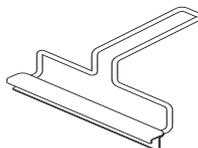
Small wire frame

Wire frame for griddle plate CSGP 1400



Large wire frame

Handle



Lava rocks

Cleaning and care products

Ceramic and stainless steel cleaner 250 mL

Removes heavy soiling, lime scale, and aluminum residue.

Stainless-steel care product 250 ml

Easily removes water marks, stains, and fingerprints. Also prevents re-soiling.

Customer Service

Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

You can book a Miele Service Call online at www.miele.com/service.

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

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.

Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of this document.

Appliance warranty and product registration

You can register your product and/or view the manufacturer's warranty terms and conditions for Miele appliances and vacuum cleaners at www.mieleusa.com.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION



Risk of damage caused by incorrect installation.

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 installing upper cabinets or a ventilation hood above it.

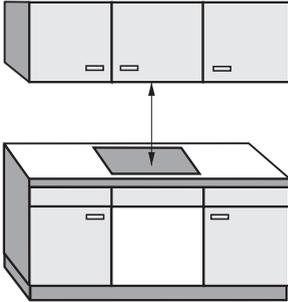
Install the upper cabinets and ventilation hood before installing the ProLine element.

- ▶ Reaching over a hot appliance to access the cabinets can result in burns. You can reduce the risk of burns by installing a ventilation hood that extends at least 5" (12 cm) past the bottom of the cabinets.
- ▶ The countertop must be heat-resistant (up to 212°F / 100°C), so that it does not become deformed or the veneer detached. The wall strips must be heat-resistant as well.
- ▶ The grill must not be installed right next to an electric barbecue (CS 1421). It is essential to maintain a minimum safety distance of 5 7/8" (150 mm) between the grill and the electric barbecue.
- ▶ When installing the ProLine element, make sure that the power cord cannot come into contact with hot appliance parts.
- ▶ When installing the ProLine element, make sure that the power cord cannot come into contact with any moving kitchen parts (e.g., a drawer), and cannot become trapped.
- ▶ Observe carefully the safety clearances listed on the following pages.

Installation

Safety distances

Safety distance above the ProLine element



The safety distance specified by the manufacturer of the ventilation hood must be maintained between the ProLine element and the ventilation hood above it. If the ventilation hood manufacturer's instructions are not available or if combustible objects are installed above the ProLine element (e.g., cabinets, utensil rail), a minimum safety distance of at least 29 15/16" (760 mm) must be maintained.

If there is more than one ProLine element installed below the ventilation hood, each with a different safety distance, the largest distance must be used.

Safety clearances to the sides and back of the cooktop

Ideally the ProLine element should be installed with plenty of space on either side.

The minimum safety distance ① shown below must be maintained between the back of the ProLine element and a tall unit or wall.

The minimum safety distance ②, ③ shown below must be maintained between a tall unit or a wall to the left or right of the ProLine element with a minimum safety distance of 11 3/4" (300 mm) on the opposite side.

① minimum distance between the **back** of the counter cut-out and the rear edge of the counter:

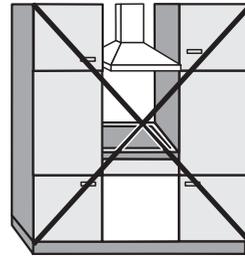
2" (50 mm)

② minimum distance to the **right** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:

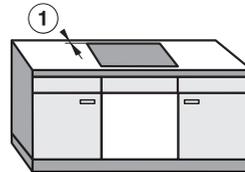
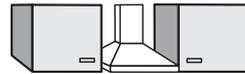
6" (150 mm)

③ minimum distance to the **left** of the counter cut-out to the closest adjacent piece of cabinetry (for instance, a high cabinet) or a room wall:

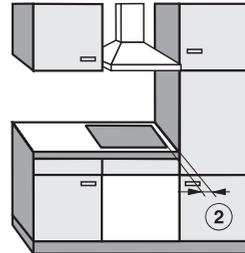
6" (150 mm)



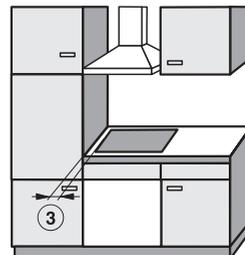
Not allowed



Highly recommended



Not recommended



Not recommended

Installation

Safety distance from the wall covering

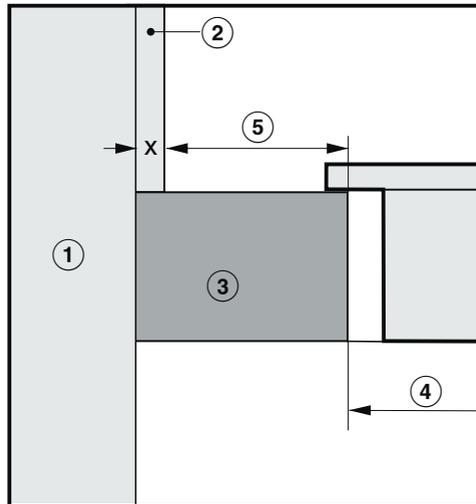
If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

If the covering is made of a combustible material (such as wood), the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm).

For coverings made of non-combustible materials (such as metal, marble, granite, ceramic tiles) the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm) minus the thickness of the covering.

For example: thickness of wall covering 9/16" (15 mm)

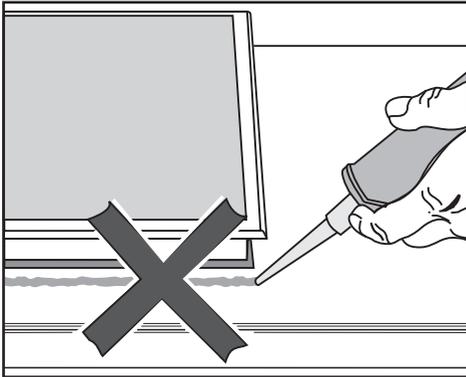
2" (50 mm) - 9/16" (15 mm) = minimum safety distance 1 3/8" (35 mm)



- ① Wall frame
- ② Wall covering dimension x = thickness of the wall covering
- ③ Countertop
- ④ Countertop cut-out
- ⑤ Minimum safety distance to
combustible materials 2" (50 mm)
non-combustible materials 2" (50 mm) – dimension x

Installation notes

Sealing strip between the ProLine element and the countertop



⚠ Damage caused by incorrect installation.

Using sealant under the ProLine element could result in damage to the ProLine element and the countertop if the ProLine element ever needs to be removed for servicing.

Do not use sealant between the ProLine element and the countertop.

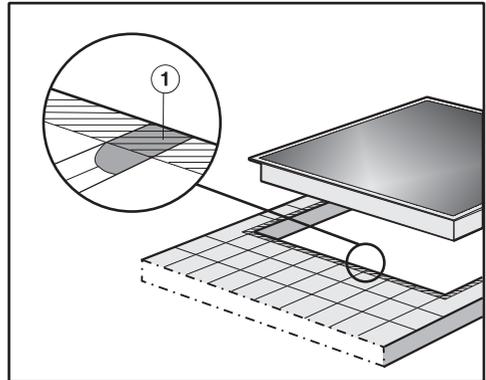
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the countertop.

Sealing strip

Dismantling the ProLine element for service purposes may damage the sealing strip underneath the edge of the ProLine element.

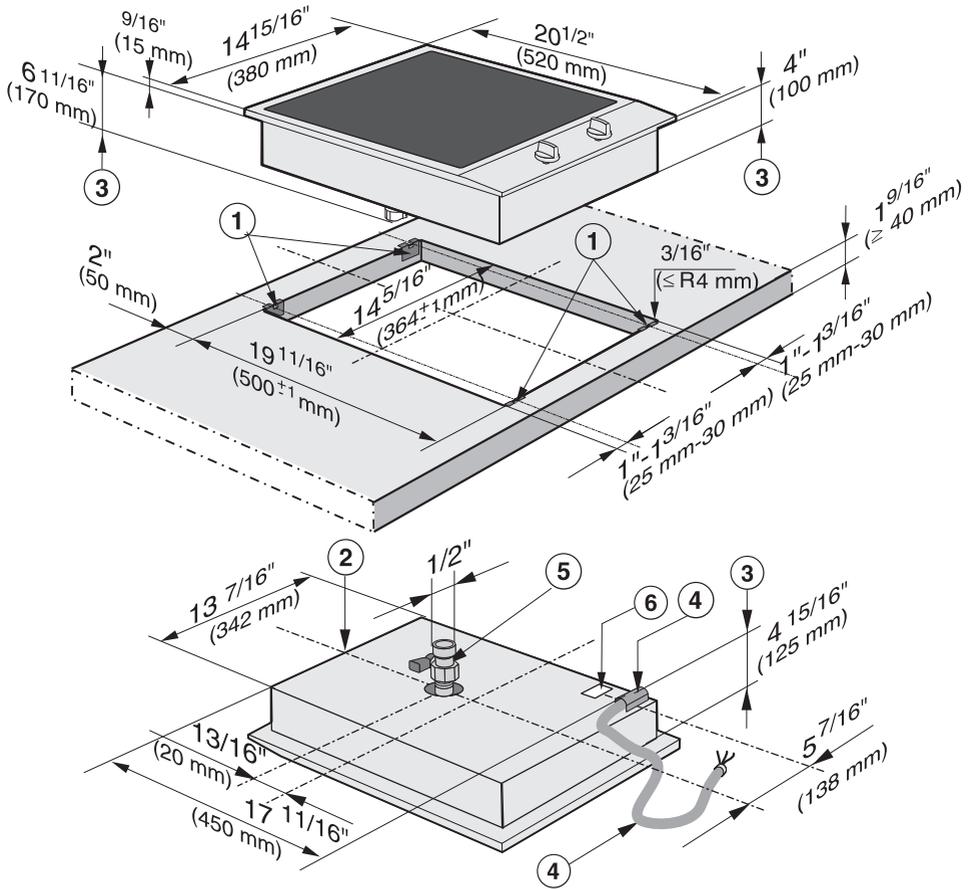
Always replace the sealing strip before reinstalling the ProLine element.

Tiled countertop



The grouting ① and the shaded area under the frame of the ProLine element must be smooth and flat so that the frame will sit evenly on the countertop and so that the sealing strip under the top edge of the ProLine element can provide an adequate seal with the countertop.

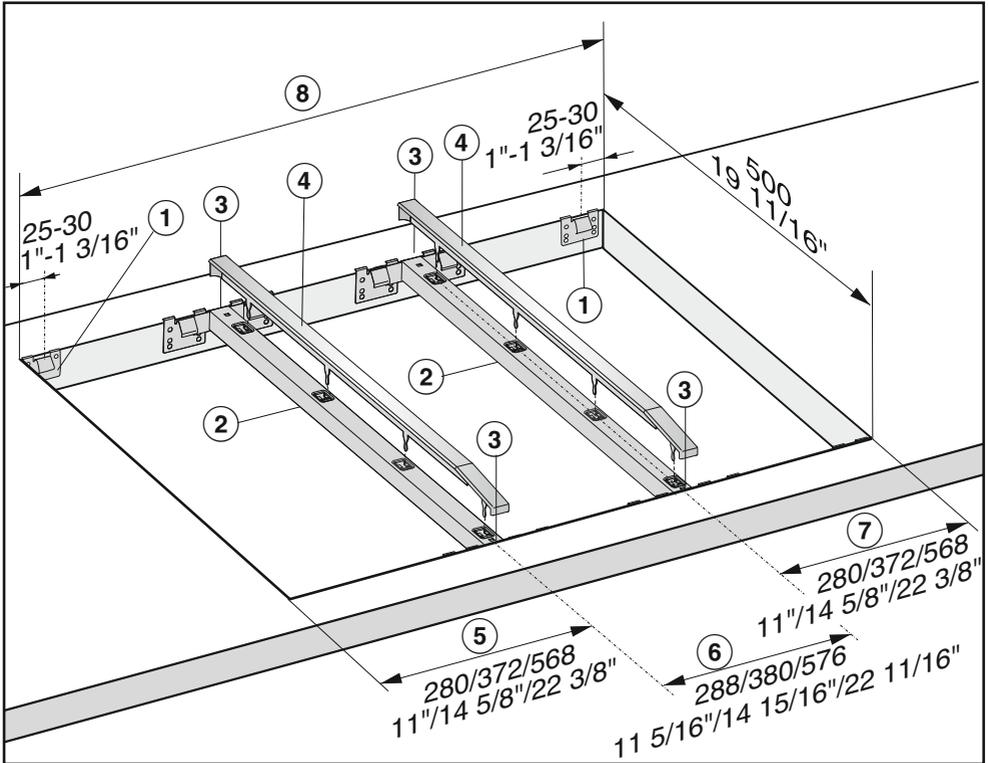
CS 1322



- ① Spring clips
- ② Front
- ③ Height
- ④ Electrical supply connection box with power cord
Power cord L = 4' (1,200 mm)
- ⑤ Drain tap
- ⑥ Data plate

Installation

Countertop cut-out for several ProLine elements



Example: 3 ProLine elements

- ① Spring clips
- ② Spacer bars
- ③ Gap between spacer bar and countertop
- ④ Cover
- ⑤ ProLine element width minus 5/16" (8 mm)
- ⑥ ProLine element width
- ⑦ ProLine element width minus 5/16" (8 mm)
- ⑧ Countertop cut-out

Calculating the countertop cut-out

The frames of the ProLine elements overlap the countertop at the outside right and left by 5/16" (8 mm) on each side.

- Add up the widths of the ProLine elements and subtract 5/8" (16 mm) from this sum.

Example:

$$11 \frac{5}{16}'' + 11 \frac{5}{16}'' + 14 \frac{15}{16}'' = 37 \frac{5}{8}'' - 5/8'' = 37''$$

$$(288 \text{ mm} + 288 \text{ mm} + 380 \text{ mm} = 956 \text{ mm} - 16 \text{ mm} = 940 \text{ mm})$$

The ProLine elements are 11 5/16", 14 15/16" or 22 11/16" (288 mm, 380 mm or 576 mm) wide depending on the model (see "Installation" – "Installation dimensions").

Spacer bars

When installing several ProLine elements, a spacer bar must be installed between the individual appliances. The position for securing the spacer bar will depend on the width of the ProLine element.

Installation

Installation

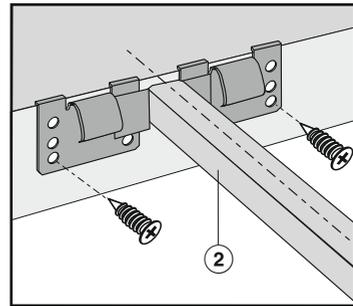
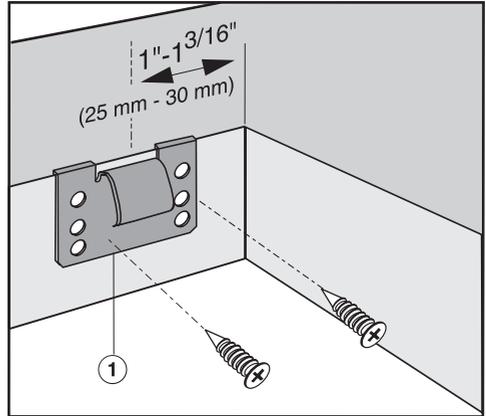
Preparing the countertop

- Make the countertop cut-out as shown in the illustration in “Installation dimensions” or as calculated (see “Installation” – “Installing several ProLine elements”). Remember to maintain the minimum safety distances (see “Installation” – “Safety distances”).
- Seal any cut surfaces on **wooden countertops** with a special varnish, silicone rubber, or resin to prevent the wood from swelling as a result of moisture. The sealant must be temperature-resistant.

Ensure that the sealant does not get on the top surface of the countertop.

The sealing strip ensures that the cooktop will sit securely in the cut-out without slipping. Any gap between the frame and countertop will become smaller over time.

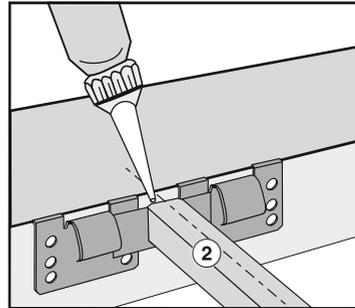
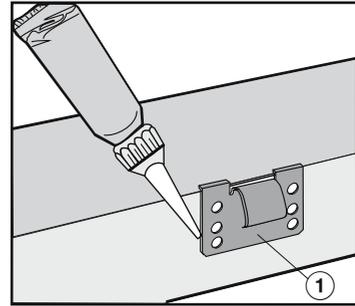
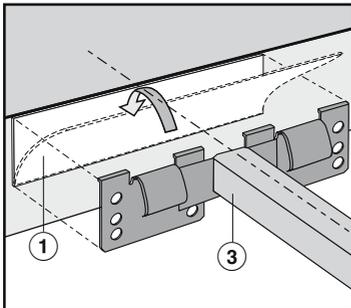
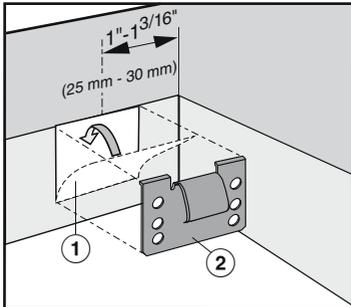
Securing the spring clamps and spacer bars – wooden countertops



- Position the spring clips ① or spacer bars ② at the top edge of the cut-out in the positions shown in the illustrations.
- Secure the spring clips ① or spacer bars ② with the $\frac{1}{8}'' \times 1''$ (3.5 x 25 mm) wood screws supplied.

Securing the spring clamps and spacer bars – granite and marble countertops

You will need heavy-duty double-sided adhesive tape (not supplied with the appliance) to fasten the spring clips or spacer bars.



- Attach the adhesive tape (1) along the top edge of the cut-out in the positions shown in the cooktop illustration.
- Position the spring clips (2) or spacer bars (3) on the top edge of the cut-out and press them firmly into place.

- Apply silicone adhesive to the side edges and bottom edge of the spring clips (1) or spacer bars (2).
- Then fill the gap (5) between the spacer bars (2) and the countertop with silicone.

Installation

Installing the ProLine element

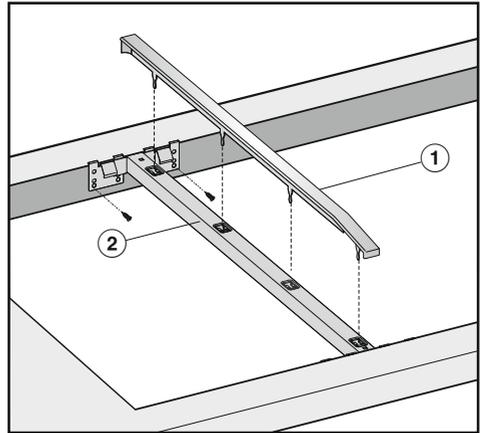
- Feed the power cord down through the cut-out in the countertop.
- Starting at the front, position the ProLine element in the cut-out.
- Using both hands, press down evenly on the sides of the ProLine element until it clicks into position. When doing this make sure that the seal of the appliance sits flush with the countertop 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 during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius ($\leq R4$) can be carefully filed down to fit.

Installing several ProLine elements

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



- Push the cover ① into the designated holes in the spacer bar ②.
- Starting at the front, position the next ProLine element in the countertop cut-out.
- Proceed as described previously.

Connecting the ProLine element

- Connect the ProLine element/elements to the domestic electrical supply.
- Check that each ProLine element is working.

Removing a ProLine element

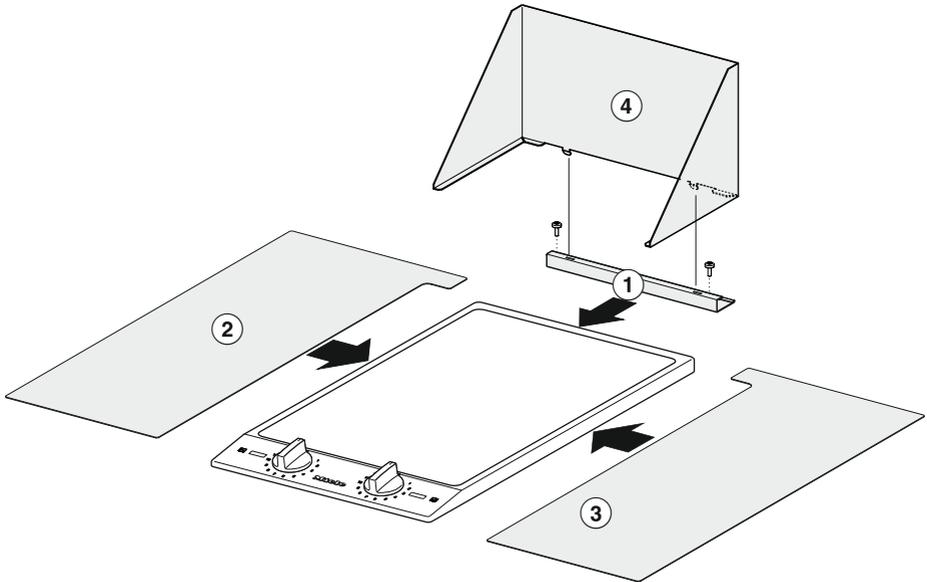
If the ProLine element is not accessible from below, you will need a special tool to remove it.

- If the ProLine element is accessible from below, push it up to remove it. Push the back of the appliance out first.

Installation

Installing the splash guard and covers

The splash guard and covers only need to be installed if the grill is being built in as an individual appliance.



- Place the mount ① onto the countertop at the back of, and aligned centrally with, the grill.
- Screw the mount onto the countertop and firmly tighten.
- Remove the protective film from covers ② and ③.
- Place covers ② and ③ at the sides of the grill and press them together securely.
- Insert the splash guard ④ into the mount ①.

You can remove the splash guard for cleaning.

Electrical connection

 Damage through improper work. Installation, repair, and maintenance work performed by unqualified persons can cause considerable danger to users.

Miele cannot be held liable for any damage arising as a result of such work.

Installation, repair and maintenance work should only be performed by a Miele-authorized qualified electrician in compliance with local regulations and the ANSI National Electrical Code/NFPA 70 in the United States or the Canadian Electric Code, CSA C22.1-02. in Canada.

 Danger of electric shock.

There is a risk of electric shock when performing installation, repair, and service work .

Before performing installation, repair, and service work, disconnect the power supply by either removing the fuse, shutting off the main power or manually “tripping” the circuit breaker.

 Danger of electric shock by missing or interrupted grounding. The appliance may be energized.

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

 Damage by incorrect connection. If the household electrical supply is not suitable for the appliance, it can be damaged.

The voltage and frequency listed on the data plate must correspond with the household electrical supply to prevent damage to the appliance. Ensure that the connection data on the data plate match those of your electrical supply. Consult an electrician if in doubt.

For safety reasons, the cooktop may only be used when it has been fully installed into the countertop.

- Important – Save these instructions for the local electrical inspector’s use.

Installation

Connection

- Ensure that the connection data on the data plate (voltage, frequency, and fuse rating) match those of your electrical supply.

The data plate is located underneath the appliance.

The appliance is approved and ready for connection to a grounded connector with three connecting wires, sheathed by a flexible metal hose.

It must be connected to an assigned line in an approved connecting socket.

The appliance must be able to be disconnected from the power supply on all poles by disconnecting devices. When turned off, a contact distance of at least $\frac{1}{8}$ " (3 mm) must be present. The disconnecting devices are overcurrent protection elements and protective circuit breakers.

Black: Connect to L1 (hot)

Red: Connect to L2 (hot)

Green: Connect to GND (ground)

208 V, 60 Hz, 20 A

240 V, 60 Hz, 15 A

Make sure that the power outlet is accessible after the installation of the appliance.

Further information can be found on the included data plate.



WARNING:
THIS APPLIANCE MUST BE
GROUNDED

**Please have the model and serial number
of your appliance available when
contacting Customer Service.**

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CS 1312, CS 1322

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