

Operating instructions

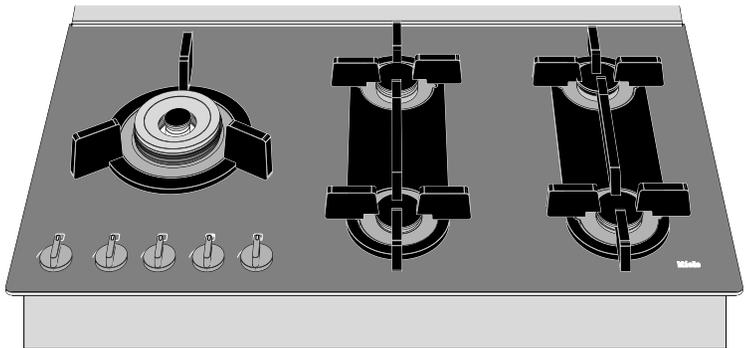
Gas hob KM 326G

Conversion kit AH 102 C4U

Instructions pour l'utilisation

du dessus de cuisinière au gas KM 326G

Kit de conversion AH 102 C4U



english

USA **CDN**

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Instructions pour l'utilisation du dessus

de cuisinière au gas KM 326G

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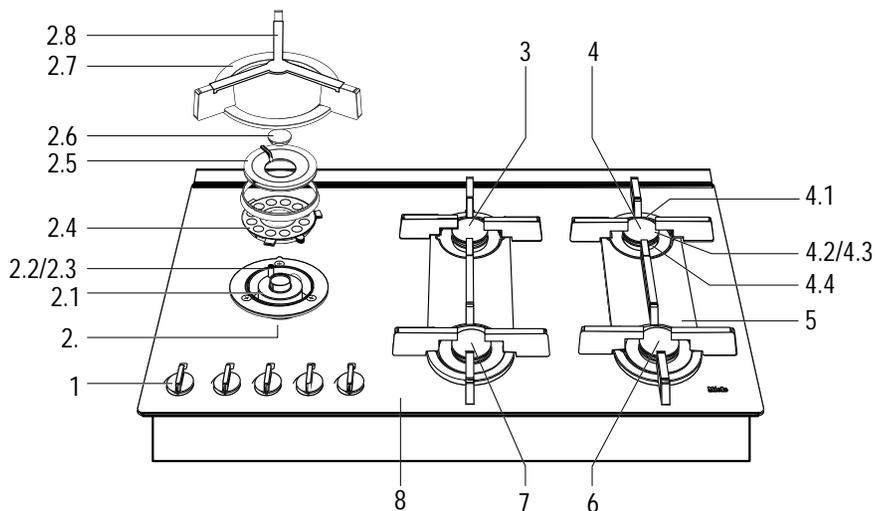
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Warning

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

- * Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- * What to do if you smell gas**
 - Do not try to light any appliance.**
 - Do not touch any electrical switch.**
 - Do not use any phone in your building.**
 - Immediately call your gas supplier using a neighbour's phone. Follow the gas supplier's instructions.**
 - If you cannot reach your gas supplier, call the fire department.**
- * Installation and service must be performed by a qualified installer, service agency or the gas supplier.**



General

1. control knobs with marking and LED display
2. 2-zone high-speed wok burner
- 2.1 burner head
- 2.2 ignition
- 2.3 safety control
- 2.4 burner ring
- 2.5 burner cap
- 2.6 burner cap
- 2.7 pan support
- 2.8 trivet for 2-zone burner
3. super high-speed burner
4. high-speed burner
- 4.1 burner head
- 4.2 ignition
- 4.3 safety control
- 4.4 burner cap
5. pan support
6. super high-speed burner
7. high-speed burner
8. drip tray of heat resistant ceramic

Marking

- 2-zone wok burner
- rear left burner
- front left burner
- rear right burner
- front right burner

Warning and safety instructions

1. Read all the instructions before using your hob unit.
2. Use the unit only for its intended purpose.
3. Do not use the unit unless all parts are properly in place according to the installation and operating instructions.
4. Before servicing, disconnect the power supply by removing the plug or switching off the circuit breaker.
5. Never use the unit to warm or heat the room.
6. When using an electrical socket near the burners, make sure that the cable of the appliance does not come into contact with the burner of the unit.
7. Do not allow children to operate or play with or near the unit.
8. Keep all play items stored away from the unit to prevent injury to curious or playful children.
9. Please remember that, in use, burners and pot racks become hot; therefore ensure that children do not touch them.
10. Do not store items on the unit when not in use.
11. Do not let cooking grease or other flammable materials accumulate on the unit.
12. Never leave the unit unattended when cooking with oil or fat. Very hot oil can cause fire.
13. Allow sufficient time for the unit to cool before touching or exposing surface areas to flammable materials.
14. If high settings are used, remain near the hob in case of spitting grease or pans boiling over, which may cause smoke.
15. Never use moist pot holders.
16. Use only certain containers suitable for range-top service. Unsuitable containers may break due to a sudden temperature change.
17. Position the handle of the container towards the centre of the range to minimize burns, spillage and ignition of flammable materials.
18. Before removing pots and pans, be sure to turn surface unit to "OFF".
19. Always heat fat slowly, watching as it heats.
20. Use a deep fat thermometer to prevent overheating.
21. When frying foods, make sure that the food is as dry as possible to prevent moisture from causing hot fat to bubble over.
22. When shallow or deep-fat frying, do not overfill the pan with oil.
23. Do not use the hob if it is not connected to the electricity mains or in the event of a power cut. It is not safe under these conditions.

Save the instructions.

Leave these instructions with the consumer.

Important notes for the user

- Installation and maintenance should only be carried out by a suitably qualified person (licensed gas fitter in Canada).
- For safety reasons, this hob should only be fitted as a built-in appliance.
- Please remember that the hob becomes hot, not only around the burner, but also the control panel. Therefore ensure that small children do not touch the hob when it is being used.
- When cooking or boiling in large pots or pans, ensure that there is a minimum distance of 2" (50 mm) between the pot and a heat-sensitive worktop.
After combustion, the hot gases flow outwards under the base of the pot and may consequently burn the edge of the worktop if it is too close.
- Make sure there is a minimum distance of 5/8" (15 mm) between the pot or pan and the control panel. Never place a pot on the control panel.
- When using a cooker hood over the gas hob, ensure that any burners in use are always covered with a pot or frying pan. Otherwise, parts of the cooker hood could be damaged by the heat and/or flames.
- Note that potential hazards may exist with overhead cabinets.
- Not to be used for space heating. This instruction is based on safety considerations.

- When a gas cooking appliance is being used, heat and moisture are produced in the area where the appliance is situated. Make sure that the area is sufficiently ventilated; open natural ventilation openings or fit a mechanical ventilator (extractor). When the hob is used for longer periods, extra ventilation may be needed, such as an open window or a higher setting on the ventilator (extractor).

Advice

- The safe and efficient use of this appliance requires that it be regularly serviced by a qualified technician; however, the frequency of service will depend on usage. Once a year should suffice.

Before starting check

Remove all packaging materials and labels before using your hob.

Check:

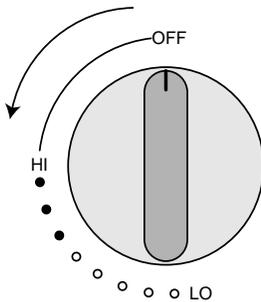
- that the gas is on at the mains;
- that the plug is in the wall socket;
- that the pan supports are positioned correctly.

Gas burners

If a burner blows out, the electronic ignition automatically sparks all burners to relight the flame.

The flame is lit by means of an electrical ignition device. When the burner control is pressed and turned, a high voltage flows into the electrode by the burner. Sparks are created. A spark ignites the gas to give a flame.

Lighting and adjusting

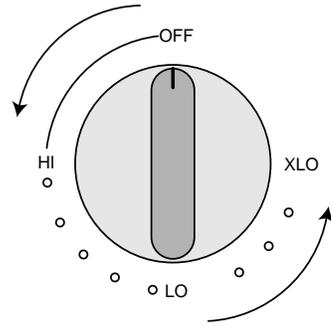


high-speed and super high-speed burners

A symbol above the control knob indicates which burner is being operated.

- Push in the burner control knob and turn it to the “HI” position. Ignition follows.
- Turn the control to the desired setting once the burner is alight. The LED's indicate the position of the control knob.

You may set the knob at any position between “HI” and “LO”.



2-zone super high-speed wok burner

Outer ring

- Push in the burner control knob and turn it to the “HI” position. Ignition follows.
- Turn the control to the desired setting once the burner is alight.

You may set the knob at any position between “HI” and “LO”.

Inner ring

- Push in the burner control knob and turn it to the “HI” position. Ignition follows.
- Turn the control to “LO” once the burner is alight.
- Push in the burner control knob and turn it to any position between “LO” and “XLO”.

How to use gas burners

Place the pot over the pot support fitted above the hob.

For small pots with a diameter of less than 7" (175 mm), the trivet must be used in combination with the 2-zone wok burner.

Make sure the trivet is securely fixed to the pot support.

Push the appropriate control knob, turn it counter-clockwise to the setting "HI".

If the burner fails to ignite, check that:

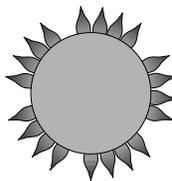
- the burner cap is positioned correctly;
- the burner is clean and dry.

To switch off the gas supply to the burner, turn the control knob, in a clockwise direction, to the "OFF" position.

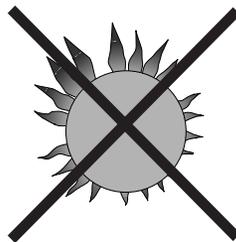
When cooking or boiling in large pots or pans, ensure that there is a minimum distance of 2" (50 mm) between the pot and a heat-sensitive worktop.

After combustion, the hot gases flow outwards under the base of the pot and may consequently burn the edge of the worktop if it is too close.

Make sure there is a minimum distance of 5/8" (15 mm) between the pot or pan and the control panel. Never place a pot on the control panel.

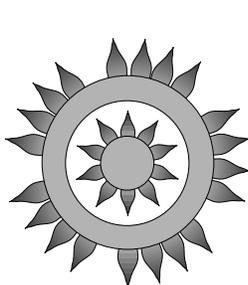


Right

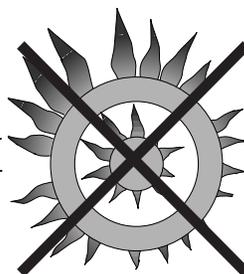


Wrong

Check to ensure that the burner is burning correctly. The flames should be blue and uniform.



Right



Wrong

If the flames are not uniform, check to ensure that the burner cap is properly positioned on the ring.

If the flames are irregular and yellow, check to ensure that a pressure regulator has been installed. Do not use the appliance and inform the installer.

Cooking in comfort

frying and pot-roasting
deep-frying and blanching
cooking large quantities
stir-frying

are best done on the super high-speed wok burner.

stewing and steaming
cooking standard portions
making a roux

are best done on the high-speed burner.
The high-speed burner is ideal for preparing portions for about 4 people.

making sauces
keeping food hot
cooking through/simmering

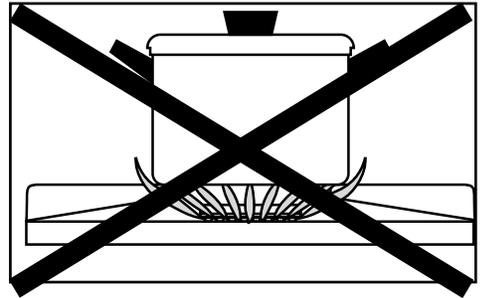
are best done on the inner ring of the 2-zone burner.

At the “LO” position, this burner is large enough to cook food through.

Pans and pots

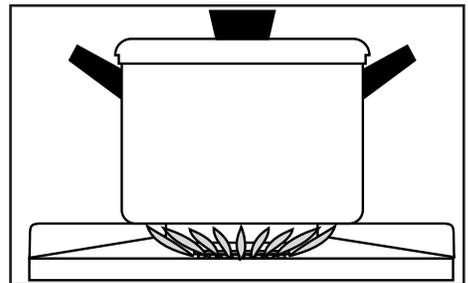
The heat from the burner is transferred via the pan base. If the base is thick, the heat will take longer to reach the contents, but the base will have a more uniform temperature. Thin and light pans will cause food to burn more easily.

To use the gas as efficiently as possible, it is best to use a pan with a large diameter.



Wrong

The tips of the flames are the hottest. If flames escape around the sides of the pan, a great deal of heat is lost.



Right

Keeping the flame beneath the pan saves time and gas and is the safest way to cook.

Cook with the lid on the pan. This can save on energy by up to 50%.

Cleaning and maintenance

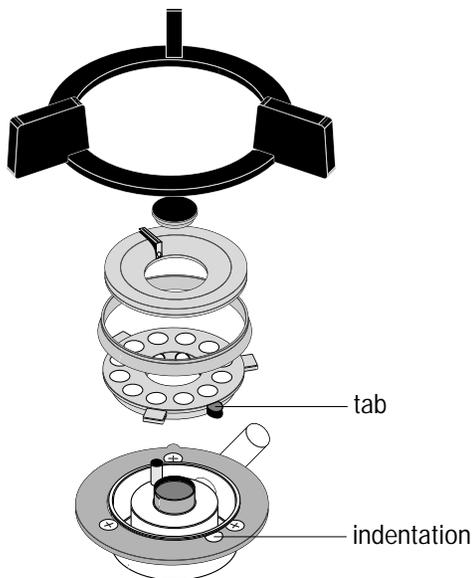
Before cleaning, be certain the burners are turned off and the grates are cool.

In the event of boiling over, clean immediately, to prevent the substance which has boiled over from igniting.

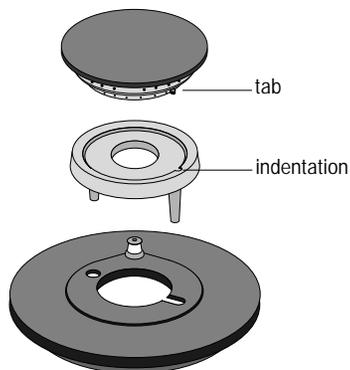
Wiping the **hob** down regularly immediately after use prevents dirt from burning on and resulting in stains which are difficult to remove.

For cleaning, use a mixture of water and detergent or all-purpose cleaner.

Stubborn stains on the appliance can be removed with a non-abrasive cream or a soft sponge.



2-zone high-speed wok burner



Super high-speed burner/ high-speed burner

The **burners** can be taken apart for cleaning and put back together as the diagram shows.

Do not submerge hot burner caps in cold water. The quick change in temperature may damage the enamel.

Important:

The burners must only be lit when they are correctly fitted together, otherwise the ignition device could be damaged.

Avoid using too much water when cleaning the burners. Do not use scouring powder or other aggressive cleaning agents.

Keep the appliance and vicinity clear and free from combustible materials, gasoline and other flammable vapors and liquids.

From time to time, the **electrodes** should be wiped with a well wrung-out cloth and dried with a clean cloth.

Cleaning and maintenance (cont.)

After cleaning always dry the burners and the electrodes, otherwise the flame will not ignite.

When using a cooker hood over the hob, ensure that any burners in use are always covered with a pan. Otherwise flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged.

Disposal of packaging and appliance

The packaging of the appliance is recyclable. It is made up of:

- cardboard
- polyethylene film (PE)
- CFC-free polystyrene (PS rigid foam)

Please dispose of these materials in a responsible way in accordance with the regulations of your local authority.

Your local authority will also be able to give you information about disposing of disused household appliances in a responsible way.

Troubleshooting

Problem	Cause	Solution
Burner does not burn well	– Burner dirty or moist	– Clean and/or dry the burner
	– Not suitable for type of gas	– Check identification plate and if necessary have the appliance adapted
Ignition sparks but burner does not ignite	– Burner dirty or moist	– Clean and/or dry the burner
	– Burner cap not aligned properly	– Position the cap properly onto the ring
Ignition does not spark	– The appliance has not yet been plugged in properly	– Plug in the appliance properly
	– Ignition is defective	– Phone the Miele Service Department

If your appliance does not operate as desired, first check if you can solve the problem yourself by using the table above. There is often a simple reason for the problem.

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person (licensed gas fitter in Canada).

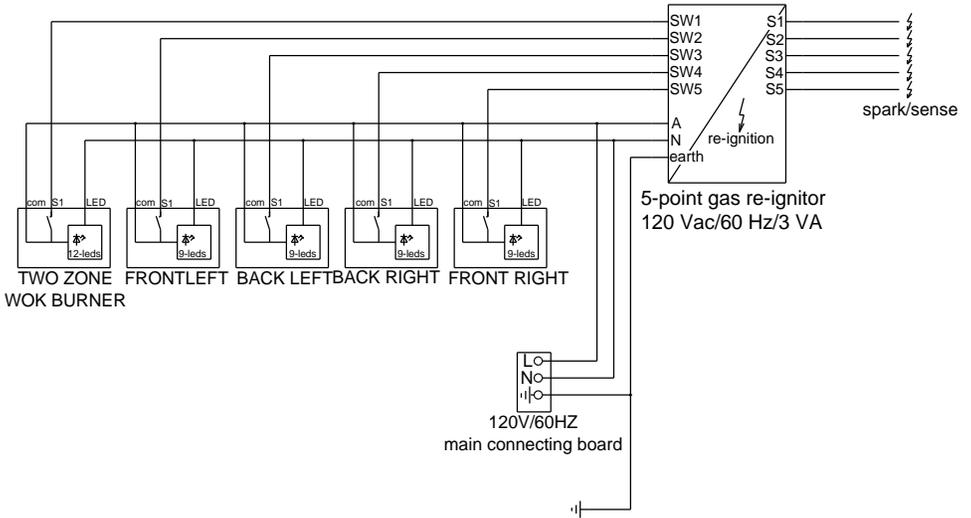
Repairs by unauthorised personnel could be dangerous and are not covered by the guarantee.

In the event of any fault on this appliance, please contact:

- your Miele dealer or
- the Miele Service Department, the address of which is shown on the back page.

Please quote the model and serial number of your appliance. You will find both on the data plate located on the underside of the appliance.

Electrical circuit diagram



Electrical connection

The automatic ignition and the safety device require connection to an A.C. single phase 120 V, 60 Hz supply. Fuse rating 6 A.

The appliances are factory equipped with a power supply cord with molded three prong plug – ready for connection to an electrically grounded socket which complies with your local electrical codes or with the National Electrical Code ANSI/NFPA No. 70 for the USA or Electrical Code Part I for Canada.

Ensure that the receptacle is positioned so that it is easily accessible when the appliance is built in.

Check that the data given on the data plate under the appliance complies with the mains voltage.

Warning:

This appliance must be grounded.

Do not cut or remove the grounding prong from the plug.

Gas connection

These appliances must be installed with a separate shut-off valve and a gas pressure regulator.

Both shut-off valve and pressure regulator must be easily accessible to the consumer.

The shut-off valve is solely intended to be used to shut off the gas supply.

This appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system.

The hob comes equipped for natural gas.

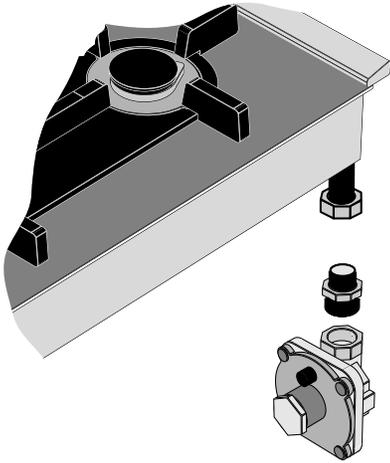
You should find out details about the type of gas and calorific value from your Gas Utility and compare this information with the type of gas quoted on the data plate.

Before using the appliance, check the connection with a soapy solution for leaks. Never use a flame of any sort. The interior of this appliance has been tested by the manufacturer.

Pressure regulator

A pressure regulator is included with the appliance.

After installing a gas shut-off valve in an easily accessible location under the hob, install the gas pressure regulator to the manifold pipe using pipe dope on threads of the manifold pipe (see also next page).



Warning

As shown in the above diagram, the regulator included **must** be used when connecting the Miele hob.

- Any pipe connections must be made using a thread sealant approved for gas connections. Failure to correctly install these items could lead to a gas leak and subsequent explosion.
- Do not use any regulator unless it has been supplied by Miele Appliances.

Connect the gas supply to the pressure regulator using a 1/2" gas line connector between the shut-off valve and the pressure regulator. Flexible harmonica-type stainless steel pipe is recommended.

For USA only

The gas connection must be made in accordance with the local codes, or in absence of local codes, with the National Fuel Gas Code ANSI Z 223.1.

Gas pressures for USA

Natural gas

- Max. supply pressure: 1/2 psi
- Min. supply pressure: 5" water column

Liquid propane gas, after converting this appliance with conversion kit number AH102 C4U.

- Max. supply pressure: 1/2 psi
- Min. supply pressure: 11" water column

Manifold pressure:

- natural gas 4" water column
- propane gas 10" water column

For Canada only

The gas connection must be made in accordance with the local codes, or in absence of local codes, with the current CAN/CA B 149.1 and .2 Inst.

Gas pressures for Canada

Manifold pressure:

- natural gas 4" water column
- liquid propane gas 10" water column

Nominal rating natural gas 4" ¹⁾

Burner	high setting		low setting	
	kW	Btu/hr	kW	Btu/hr
high-speed burner	2.7	9200	0.35	1200
super high-speed burner	3.4	12000	0.45	1500
2-zone wok burner	4.0	14000	0.17	580

Nominal rating LP gas 10" with conversion kit ¹⁾

Burner	high setting		low setting	
	kW	Btu/hr	kW	Btu/hr
high-speed burner	2.0	7000	0.40	1300
super high-speed burner	2.7	9200	0.50	2000
2-zone wok burner	3.3	11200	0.18	600

Important

- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of this system at test pressures in excess of 1/2 psi (3.5 kPa).

- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Warning

The base of the hob will become hot. The gas connection used must comply with the relevant national and local regulations.

Important

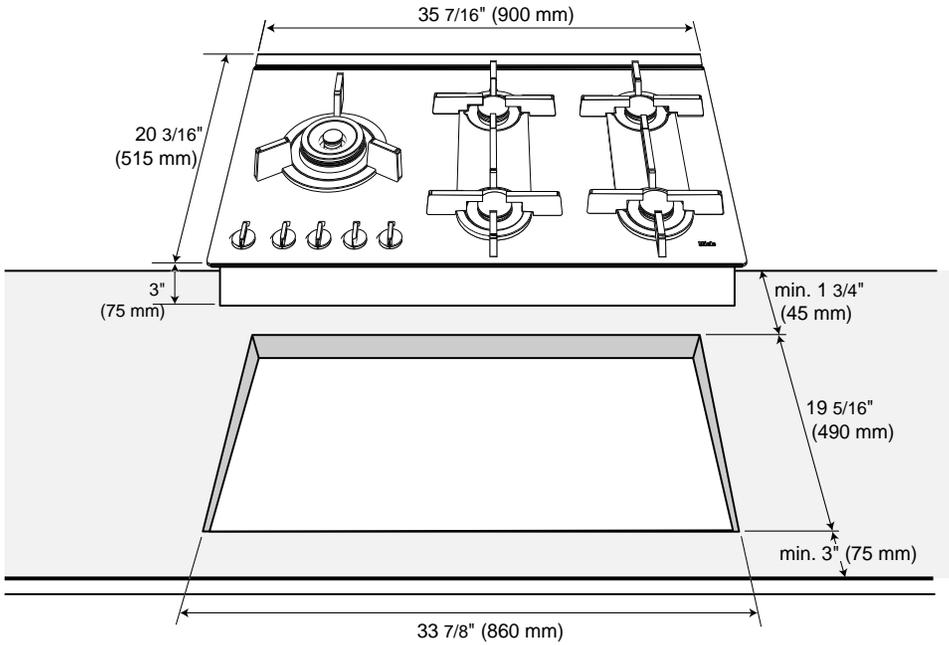
When the gas hob has been installed, it is essential to check the main cable is not in contact with hot parts of the appliance, otherwise temperature damage to the cable could occur.

¹⁾ Important

This appliance with the orifices as delivered for natural gas or LP gas by the manufacturer is suitable for use till 2000 feet. By installation above 2000 feet contact your distributor or Miele USA/Canada and ask for a replacement set with orifices suitable for your altitude.

Change the orifices as written in the instructions of the manual.

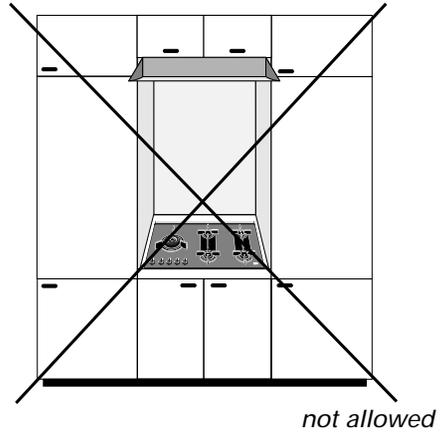
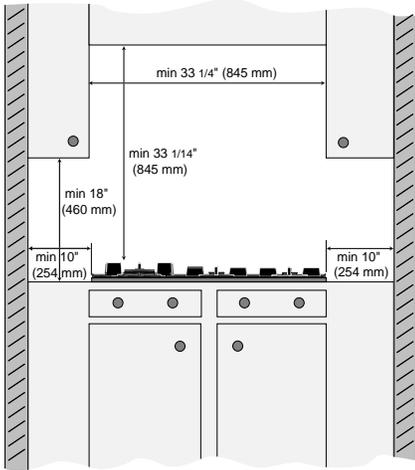
Building-in dimensions



Prepare a cut-out in the worktop according to the dimensions given in the diagram above.

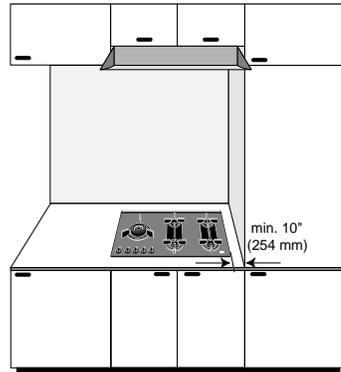
There may be a wall at the rear and a wall or tall units at one side. On the other side, however, no unit or divider may stand higher than the hob.

Clearance above and around the appliance

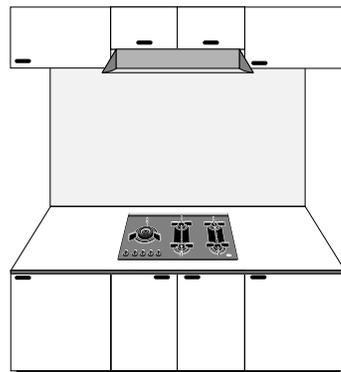


For safety reasons, ensure that the following minimum clearances are provided:

- between adjacent combustible construction 4" (100 mm).
- between appliance and rear wall 1 3/8" (30 mm).
- between appliance and the overhead combustible construction 33 1/4" (845 mm).
- between appliance and front edge of worktop 2 9/16" (65 mm).
- depth of overhead cabinets must not exceed 13" (330 mm).
- between combustible constructions and the extended cooking surface 18" (460 mm).



not advisable

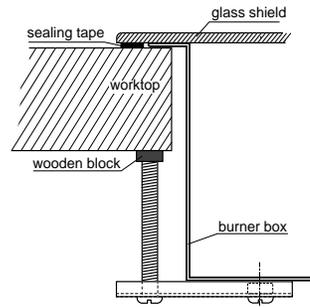
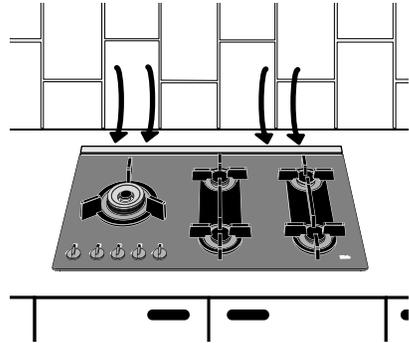


recommended

Wall strips must be heat-resistant.

Building-in

1. Make the cut-out in the work surface. Ensure that there is sufficient space allowed at the sides and at the rear.
2. Attach the sealing strip to the underside of the hob and the aeration profile.
- 3.* Connect the pressure regulator supplied at the angle-joint, ensuring that they are positioned correctly. (See also "Gas Connection".)
4. Place the hob in the cut-out. Check that the air inlets at the back of the hob are clear.
5. Secure the hob in position. The brackets clamp underneath the work surface.
6. Make the gas connection. Check the gas connections with a soapy solution.
7. Put the plug in the socket (see "Electrical Connection").
8. Test to check that the hob is operational.



* Undertray is positioned on work surface.

WARNING

This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction.

If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result, causing property damage, personal injury or loss of life.

The qualified service agency is responsible for the proper installation of this kit.

The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

Safety Instructions

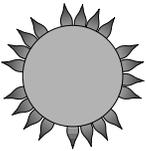
Warning

This conversion kit must be installed by a qualified service agency.

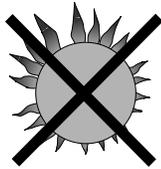
This conversion kit is for use with Miele gas hob KM 326G only.

Conversion kit type number AH 102 C4U

These conversion instructions are to be used together with the operating and installation instructions.

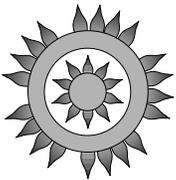


Right



Wrong

Check to ensure that the burner is burning correctly. The flames should be blue and uniform.



Right



Wrong

If the flames are not uniform, check to ensure that the burner cap is properly positioned on the ring.

If the flames are irregular and yellow, check to ensure that a pressure regulator has been installed. Do not use the appliance and inform the installer.

Parts

This conversion kit includes the following parts:

Part	ID number	Number
Burner cap	A	1
Injector wok burner		
outer ring	090	1
Injector wok burner inner ring	007	1
Injector super high-speed burner C	087	2
Injector high-speed burner B	075	2
Low flame screw outer wok burner	054	1
Low flame screw inner wok burner	025	1
Low flame screw burner C	040	2
Low flame screw burner B	036	2

Conversion instructions

Data plate LP gas 10" W.C.

Conversion data plate

This appliance is to be converted to Propane 10" W.C. (2.491 kPa) only.

Input ratings LP gas

high speed burner	7000 Btu/hr
super high speed burner	9200 Btu/hr
wok burner inner ring	1125 Btu/hr
wok burner outer ring	11200 Btu/hr

Conversion instructions

Caution

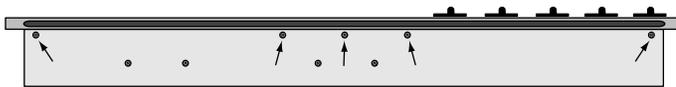
Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

Disassembly

Shut off gas supply, disconnect the manifold pipe, disconnect the electrical power. Remove pan supports, burner heads and burner rings. Remove control knobs.

In the event that the hob is built in, undo the bracket clamps underneath the work surface. Lift the hob on to the work surface.

Unscrew the venturis on the high-speed and super high-speed burners using a 20 mm wrench. Lift and remove the burner rings and burner base plates. Disconnect the wires from the ignition plugs. Keep the wire from dropping into the undertray by inserting it in one of the slots in the burner supports.



Remove the top five screws in the back of the hob undertray.

Remove the three screws securing the dual ring wok burner. Remove the wok burner base plate. Lift the ceramic tray from the hob.

Note

Each regulator shaft is equipped with a black ring. This ring may cling to the rubber seal in the ceramic tray. Check and remove the rings from the rubber seals.

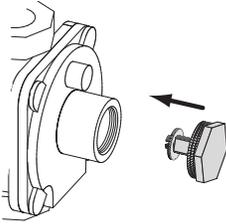
For future use

Save the orifices removed from the appliance for future use. For converting this appliance back to Natural gas, follow the instructions and use the numbers in brackets (...).

Igniter

The relationship between the igniter and the main burners can't be changed. The relationship in the case of LP gas and natural gas is identical. The distance between the igniter and the high speed burner and super high speed burner is ± 3.5 mm. For the two zone high speed burner the distance between the igniter and the inner ring is ± 2.5 mm.

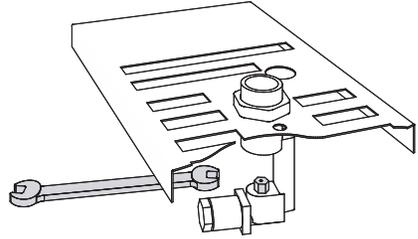
Pressure regulator conversion



The pressure regulator is located on the gas supply pipe. Unscrew and remove the brass cap in the centre of the regulator. This gas regulator is only adjustable for 4" and 10" gas pressure. There is a blue plastic pin on the inside of the cap, marked "NAT" and "LP". Pull this pin from the cap and insert it the other way round. Snap the pin into the cap. The pin must be positioned as in the drawing above. The regulator is now adjusted for propane gas 10" WC. (For natural gas 4", turn the pin back.) Screw the cap back on the regulator. The pressure regulator is equipped with a separate connection for pressure testing

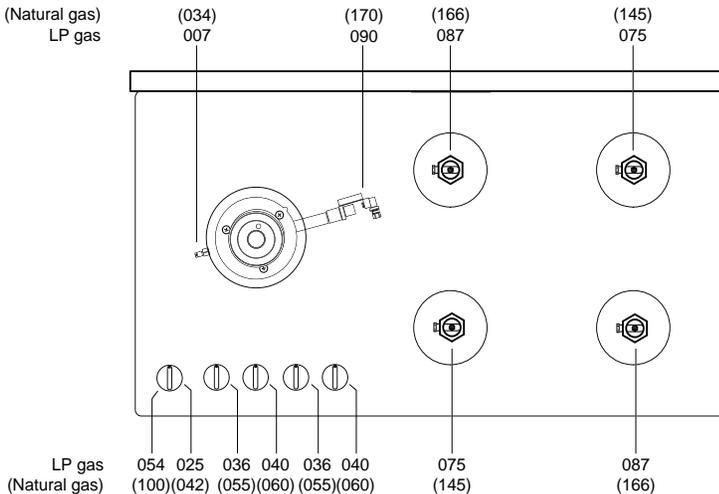
purposes. Check gas pressure. Permitted pressures: min. 11" WC (5" WC, natural gas), max. 1/2 psi.

High speed and super high speed burner conversion

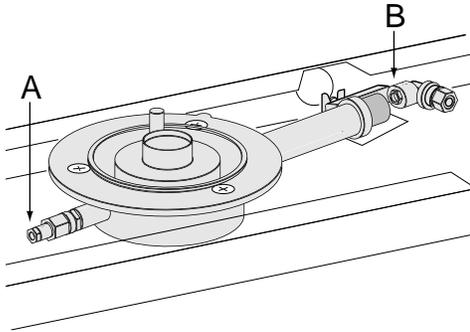


Unscrew and replace injectors on the high-speed and super high-speed burners. Replace each injector separately. Refer to illustration "Locations of injectors and minimum adjustment screws" for screw locations.

Locations of injectors and minimum adjustment screws

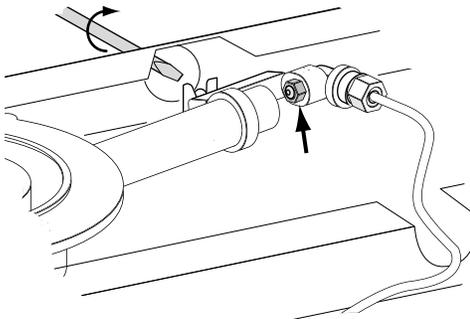


Wok burner outer ring conversion



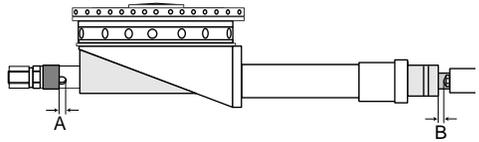
Outer ring injector (B)

The wok burner outer ring injector is located on the right hand side of the wok burner body (B).



1. Unscrew the screw holding the brass tube to the left of the injector. Access this screw from the rear. Slide the brass tube to the left, but do not insert it into the aluminium tube all the way.
2. Use a 10 mm wrench and unscrew the outer ring injector. Support the aluminium gas pipe feeding the injector by holding it down, while turning the wrench. Unscrew the injector and replace it with the injector marked 090 (170, natural gas).

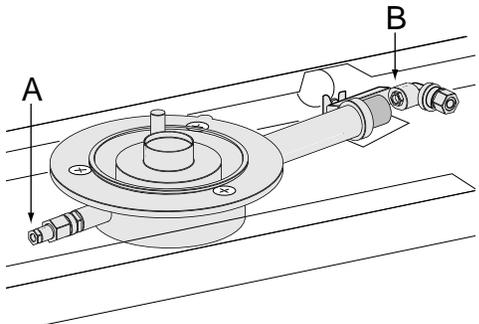
Note



Outer ring airslot (B)

Adjust the air slot on the outer ring injector **now**. The correct distance for the air slot (B) is 0.083". Slide the brass tube to the prescribed distance and tighten the holding screw at the rear of the tube.

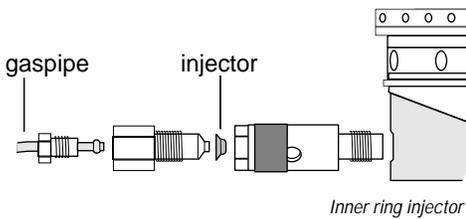
Wok burner inner ring conversion



Inner ring injector (A)

The inner ring injector is located on the left hand side of the wok burner body (A).

1. First loosen the 8 mm ring securing the gas feed pipe. Disconnect the gas pipe. The actual injector is a thin metal cap mounted between the two brass fittings attached to the left of the wok burner body.



2. Two 12 mm wrenches are needed to separate the fittings. Use one 12 mm wrench to keep the right-hand fitting in place, while using the other 12 mm wrench to loosen the left-hand fitting.
3. With the left fitting loosened, unscrew the right-hand fitting from the wok burner body.
4. Holding them vertical, take both fittings apart. The metal cap with the injector will remain on top of the lower fitting. Replace the injector cap with the injector cap marked 007 (034, natural gas) and put the two fittings back together.

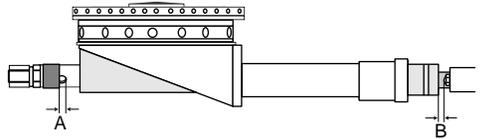
Warning

Make sure that the natural gas injector is removed from the fitting when the propane gas injector is installed.

5. Screw the assembled fittings back into the wok burner body. Carefully tighten both fittings. Do not overtighten.

6. Reattach the gas pipe and tighten the 8 mm ring.

Note



Inner ring air slot (A)

Adjust the air slot on the inner ring injector **now**. The slot is adjusted by shifting the metal clip around the right-hand fitting. Move the clip to obtain a full opening of the hole (A) in the fitting.

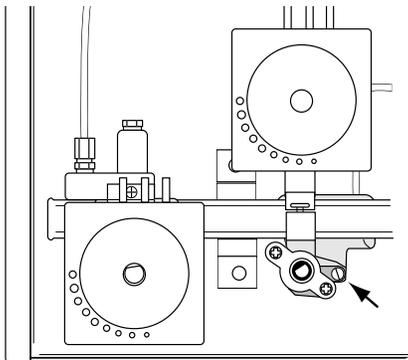
Reference table

LP gas		adjustment
	injector	screw
high-speed burner	0.75 mm	0.36 mm
	0.03"	0.014"
super high-speed burner	0.87 mm	0.40 mm
	0.034"	0.016"
wok burner inner ring	0.50 mm	0.25 mm
	0.02"	0.01"
wok burner outer ring	0.90 mm	0.54 mm
	0.035"	0.021"

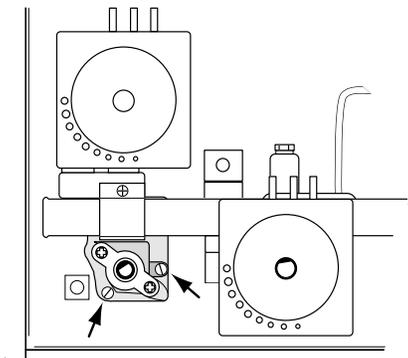
natural gas		adjustment
	injector	screw
high-speed burner	1.45 mm	0.55 mm
super high-speed burner	1.66 mm	0.60 mm
wok burner inner ring	0.60 mm	0.42 mm
wok burner outer ring	1.70 mm	1.00 mm

Minimum adjustment screws

1. Lift and remove the small black ring if this is still on the regulator shaft (see note in "Disassembly").
2. Lift and remove the square black switches. Do not disconnect the wires from the switches or the light emitting diodes (LED).



The wok burner is equipped with two minimum adjustment screws, one for each burner ring.



Note

Make sure you replace both minimum adjustment screws. Put screw 054 (100, natural gas) on the left, 025 (042, natural gas) on the right.

Use a small screwdriver and replace each screw individually.

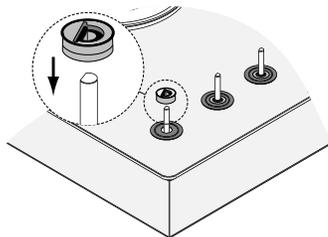
3. Put the black switches with the light emitting diodes back in place.
4. Attach the label 'This control has been converted for use with propane gas' to the top of the hob undertray. Attach it as close to the controls as possible.
5. Fill in the conversion date label and attach conversion kit identification label close to the appliance's original identification plate.

Note

This concludes conversion. The hob can now be reassembled.

Assembly

1. Check that the seals are fitted on the ceramic tray. Put the ceramic tray on the hob. Make sure it is correctly positioned on the undertray. Put the black ring around the regulator shaft as shown. Press the black rings into the seals. Put the control knobs back.
2. Put the wok burner base plate back in place. Fasten the three screws securing the wok burner base plate.



3. Connect the wires to the ignition plugs. Put the high-speed and super high-speed burner base plates and burner rings back. Fasten the high-speed and super high-speed venturis using a 20 mm wrench.

Installing appliance

1. Install the appliance according to the installation instructions.
2. Attach the moulding at the rear to the undertray. Put the hob back in the work surface and fasten the bracket clamps underneath the work surface.
3. Set the gas pressure regulator to a new pressure of 10" WC (4" WC, natural gas). Check pressure (see page 21). Permitted pressures: minimum 11" WC (5" WC, natural gas), max. 1/2 psi.
4. Reconnect gas supply, reconnect the manifold pipe, reconnect the electrical power.
5. Put the burner heads and pan supports in place. Make sure the burner heads are mounted the right way. Put the burner head marked "A" on top of the wok burner.

Testing converted appliance

Note

This appliance has been internally tested for gas leakages by the manufacturer.

Caution

Check converted hob for gas leaks. Check the connection with a soapy solution. Never use a flame of any sort.

Check that the hob functions normally:

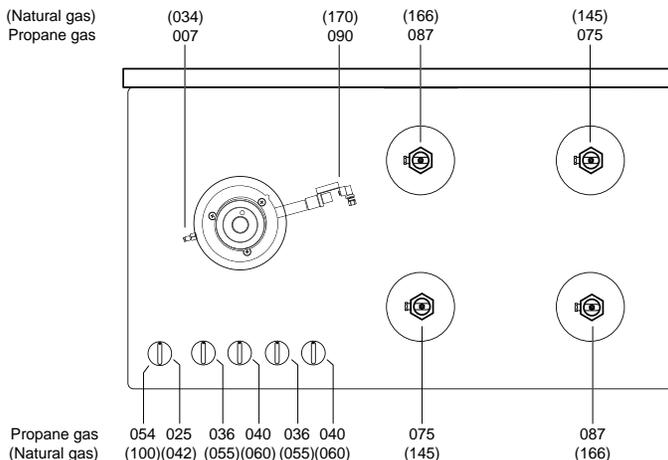
Turn on the gas supply and plug in the power supply cord.

Light each of the burners individually.

When the burner is at low setting, or when the control knob is turned quickly from 'high' to 'low', the flame should not go out.

When set at 'high', the gas flame must burn with the center clearly visible.

Locations of injectors and minimum adjustment screws



Warranty and service

The warranty period is effective from the date of purchase of the appliance.

All malfunctions caused by installation errors, improper use or maintenance are excluded from the guarantee.

Evidence of the date of purchase must be provided upon request, for example through a delivery slip or sales receipt.

In the event of any fault with this appliance, please contact:

your Miele Dealer, or

the Miele Service Department, the address of which is shown on the back page.

When contacting the Service Department, please quote the Model and Serial numbers of your appliance. You will find both on the data plate located on the underside of the appliance.

Technical details

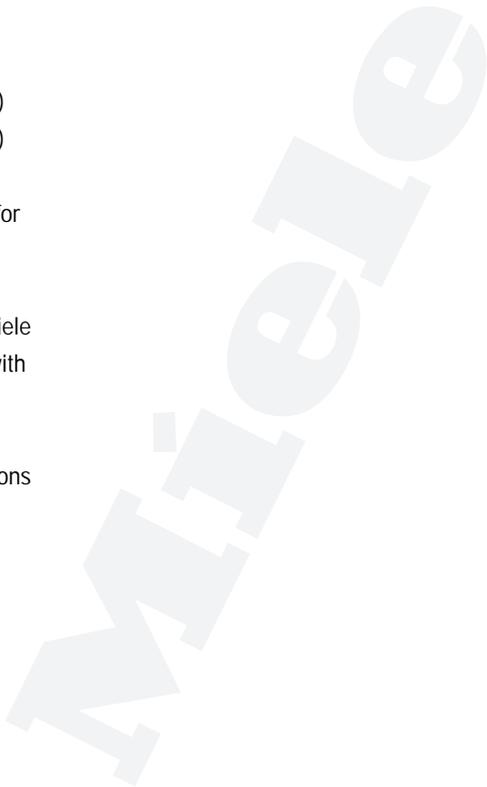
Model number:	KM 326G
Gas source:	see identification plate
Energy source:	120 V - 60 Hz
Overall wattage, electricity:	3 VA

Total burnerrate

Natural gas	56400 Btu/hr (16.2 kW)
Liquid propane gas	43600 Btu/hr (12.78 kW)

This appliance with the orifices as delivered for natural gas or LP gas by the manufacturer is suitable for use till 2000 feet. By installation above 2000 feet contact your distributor or Miele USA/Canada and ask for a replacement set with orifices suitable for your altitude.

Change the orifices as written in the instructions of the manual.





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