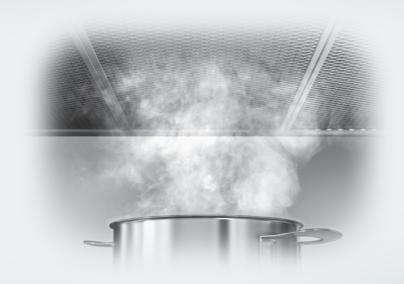


# Operating and installation instructions Cooker hood



To prevent 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. 12 254 260

# **Contents**

Warning and Safety instructions	3
Caring for the environment	12
Modes of operation	13
Guide to the cooker hood	14
Operation	16
Switching the fan on	16
Selecting the power level	16
Run-on time	16
Switching the fan off	16
Switching the hob lighting on/off	16
Power management	16
Switching Power management on/off	17
Safety switch-off	17
Energy saving tips	18
Cleaning and care	19
Housing	19
Grease filters	20
Replacing the grease filters	21
Charcoal filters	22
Disposing of charcoal filters	22
Changing a lamp	23
Installation	24
Before installation	24
Installation materials	24
Appliance dimensions	26
Safety distance between hob and cooker hood (S)	27
Installation recommendations	28
Uneven installation surfaces	28
Connection for air extraction	30
Non-return flap	31
Condensation	31
Silencer	32
Electrical connection	33
Service	34
Contact in the event of a fault	34
Position of the data plate	34
Warranty	34
Technical data	35

This cooker hood complies with all relevant 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 cooker hood. They contain important information on its safety, installation, use and maintenance. This prevents both personal injury and damage to the cooker hood.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the appliance as well as the safety instructions and warnings.

Miele cannot be held liable for injury or damage caused by noncompliance with these instructions.

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

## **Correct application**

- This cooker hood is intended for use in domestic households and similar working and residential environments.
- The cooker hood is not intended for outdoor use.
- It must only be used as a domestic appliance to extract vapours and remove odours from cooking.
- Any other usage is not supported by the manufacturer and could be dangerous.
- ▶ Where a recirculation cooker hood is fitted above a gas hob, please ensure that there is an adequate supply of fresh air into the room in which it is installed. Please seek the advice of a qualified gas fitter (e.g. GasSafe in the UK) for more information if necessary.

The cooker hood can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

### Safety with children

- ► Children under 8 years of age must be kept away from the cooker hood unless they are constantly supervised.
- ► Children aged 8 and older may only use the cooker hood without supervision if they have been shown how to use it and are able to do so in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- Children must not be allowed to clean or maintain the cooker hood unsupervised.
- ▶ Please supervise children in the vicinity of the cooker hood and do not let them play with it.
- ► The hob lighting is very intensive. Ensure, in particular, that babies/small children do not look at the light.
- ▶ 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.

## **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.
- A damaged appliance can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.
- The electrical safety of this appliance 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.
- ► Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

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 synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

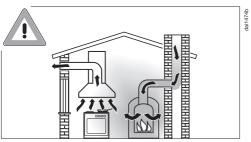
- ► The connection data (voltage and frequency) on the data plate of the cooker hood must match the mains electricity supply in order to avoid the risk of damage to the cooker hood Compare this before connecting the appliance to the mains. Consult a qualified electrician if in any doubt.
- Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

- For safety reasons, this appliance may only be used after it has been built in.
- The cooker hood must not be used in a non-stationary location (e.g. on a ship).
- Touching electrical components and tampering with electrical and mechanical parts is highly dangerous to the user and can cause operational faults.

Only open the housing as described in the instructions given in the installation sheet and in the Cleaning and care section of this booklet. Under no circumstances should any other parts of the housing be opened.

- The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised technician.
- If the electrical connection cable is faulty it must only be replaced by a Miele authorised technician to protect the user from danger.
- During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

Using at the same time as another heating appliance that depends on the air from the room





# Danger of toxic fumes!

Great care should be taken when using the cooker hood in the same room or the same area of the house at the same time as another heating appliance that depends on the air from the room. Such heating appliances draw in air from the room and duct exhaust gases out through a chimney or extraction ducting. They include gas, oil, wood and coal-fired boilers and heaters, continuous flow or other water heaters, gas hobs and ovens.

The cooker hood draws in air from the kitchen and from neighbouring rooms. This applies to the following modes of operation:

- Extraction mode
- Recirculation mode with a recirculation box installed outside the room.

If there is insufficient air, negative pressure will occur. The heating appliance may be starved of oxygen. This impairs combustion. Harmful gases could be drawn from the chimney or extraction ducting back into the room.

Risk of death!

In order to ensure safe operation and to prevent gases given off by the heating appliance from being drawn back into the room when the cooker hood and the heater are both operated simultaneously, an underpressure in the room of 0.04 mbar (4 Pa) is the maximum permissible.

Sufficient ventilation can be maintained by air inlets which cannot be blocked, e.g. in windows, doors and outside wall vents. The cross-section of the inlet openings must enable sufficient ventilation. A ventilation brick alone is not generally sufficient to ensure safe ventilation.

The overall ventilation condition of the dwelling must be taken into account. If in any doubt, ask a competent building regulations inspector or qualified gas fitter (if appropriate).

If the cooker hood is being operated in recirculation mode, whereby the air is redirected into the room in which it is installed, the above restrictions do not apply.

#### Correct use

Open flames are a fire hazard.

The use of an open flame under the cooker hood is not permitted. To avoid the danger of fire, do not flambé or grill over an open flame. When switched on, the cooker hood could draw flames into the filter. Fat deposits could ignite, presenting a fire hazard.

- The cooker hood can become damaged when exposed to excessive heat.
  - When using the cooker hood over a gas hob, ensure that any burners in use are always covered by a pan. Switch the cooking zone off when a pan is removed, even for a short time.
  - Select a pan which is suitable for the size of the burner.
  - Regulate the flame so that it does not burn up the sides of the pan.
  - Avoid overheating the pan (e.g. when cooking with a wok).
- Always switch the cooker hood on when a cooking zone is in use, otherwise condensation may collect in the hood, which could cause corrosion.
- Overheated oil and fat can ignite, causing fire damage to the cooker hood.

When cooking with oil or fat, chip pans and deep fat fryers, etc, do not leave the pans unattended. Similarly, never leave an open grill unattended when grilling.

- Do not use the cooker hood without the filters in place. This way you will avoid the risk of grease and dirt getting into the appliance and hindering its smooth operation.
- The cooker hood can get very hot during cooking due to heat rising from the hob.

Do not touch the housing or the grease filters until the cooker hood has cooled down.

## **Proper installation**

- To determine whether a cooker hood may be operated above your cooking appliance, please refer to the information provided by the appliance's manufacturer.
- Safety regulations prohibit the fitting of a cooker hood over solid fuel stoves.
- An insufficient safety distance between the hob and the cooker hood can result in damage to the cooker hood.

The minimum safety distances between the top of the hob and the bottom of the cooker hood given in the "Installation" section of this manual must be observed, unless the hob manufacturer states that a greater safety distance is required.

If more than one cooking appliance is fitted beneath the cooker hood, and they have different minimum safety distances to the cooker hood, select the greater distance.

- The information provided in "Installation" must be observed when fixing the ventilation hood.
- Components can have sharp edges which may cause injury. Wear gloves to protect your hands from being cut.
- Exhaust ducting must be of non-inflammable material. Suitable material is available from Miele specialist dealers or the Miele Spares Dept.

- ► The appliance must not be connected to a chimney or flue which is in use. Neither should it be connected to ducting which ventilates rooms with fireplaces.
- If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.

## Cleaning and care

- There is a risk of fire if the cooker hood is not cleaned as described in these operating instructions.
- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

## Accessories and spare parts

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the warranty and Miele cannot accept liability.
- 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.
- ► Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your vapour extraction unit.

# Caring for the environment

# Disposing of the packaging material

The packaging material is used for handling and protects the appliance from transport damage. The packaging material used is selected from materials which are environmentally friendly for disposal and can generally be recycled.

Recycling the packaging material reduces the use of raw materials. Use material-specific collection points for valuable materials and take advantage of return options. Your Miele dealer will take the packaging material away.

# Disposing of your old appliance

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



Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge, By law, you are solely responsible for deleting any personal data from the old appliance prior to disposal. You are legally obliged to remove any old batteries which are not securely enclosed by the appliance and to remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance poses no risk to children while being stored for disposal.

# **Modes of operation**

Depending on the model of the cooker hood, the following options are available:

#### **Extraction mode**



The air is drawn in and cleaned by the grease filters and directed outside.

#### **Recirculation mode**

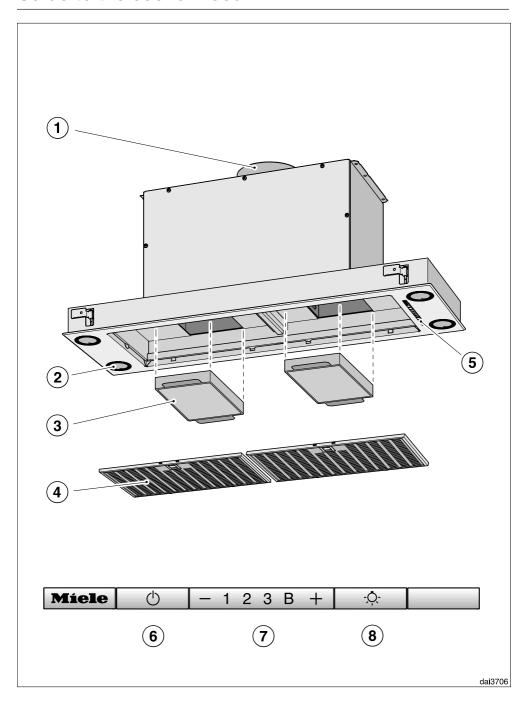
Recirculation mode cooker hoods require a conversion kit and charcoal filters (see "Technical Data")



The air is drawn in and cleaned first by the grease filters and then by the charcoal filters. The cleaned air is then recirculated back into the kitchen.

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# **Guide to the cooker hood**



#### Guide to the cooker hood

- ① Exhaust duct Exhaust air can be directed through the back of the cooker hood or upwards to the ceiling.
- 2 Hob lighting
- ③ Charcoal filter Optional accessories for recirculation mode
- 4 Grease filter DA 2360: x 1, DA 2390: x 2
- (5) Control elements
- 6 Control for switching the fan on and off
- Controls for setting the fan power level
- ® Control for switching the lighting on and off

# **Operation**

#### Switching the fan on

Switch the fan on as soon as you start cooking. This is to ensure that vapours are captured right from the start.

■ Press the On/Off control (¹).

The fan will switch on at setting **2** and the () symbol and **2** will light up in the power setting display.

#### Selecting the power level

For light to heavy cooking vapours and odours, select from power levels 1 to 3.

For short periods of cooking food with intensive vapours and a strong aroma, e.g. when searing meat, select Booster setting **B**.

■ Select the power level you want by pressing the — or + control.

# Reducing power down from the Booster setting

If power management is activated (default setting), the fan automatically switches back to level **3** after 5 minutes.

#### **Run-on time**

It is advisable to run the fan for a few minutes after cooking has finished.

This helps to remove any lingering vapours and odours from the air.

It also reduces the risk of residues accumulating in the cooker hood and any resultant odours.

#### Switching the fan off

■ Press the On/Off control (¹) to switch the fan off.

The 🖒 symbol will go out.

# Switching the hob lighting on/ off

The hob lighting can be switched on and off independently of the fan.

■ To do so press the lighting control -.

The O symbol will light up when the hob lighting is switched on.

#### **Power management**

The cooker hood is fitted with a power management system. Power management helps to save energy. It ensures that the fan power level is reduced automatically and that the lighting is switched off.

- If the Booster setting has been selected, the fan will automatically switch to level 3 after 5 minutes.
- From fan power levels 3, 2 or 1, the power will be reduced by one level after 2 hours and then in 30-minute stages until the fan finally switches off.
- The hob lighting will switch off automatically after 12 hours.

#### Switching Power management on/off

You can deactivate Power management.

This can result in increased electricity consumption.

- To set this option, both the fan and the hob lighting must be switched off.
- Press the "—" and "+" controls at the same time for approx. 10 seconds, until the 1 lights up.
- Then press in turn,
- the lighting control -♠,
- the "-" button and then
- the lighting control 🗘 again.

If Power management is switched on, the **1** and **B** indicators will light up constantly.

If it is switched off, 1 and B will flash.

■ Press "—" to switch Power management off.

The 1 and B indicators will flash.

■ To switch it on, press "+".

The **1** and **B** indicators will light up constantly.

■ Confirm your choice with the On/Off control ().

All the indicator lamps will go out.

If you do not confirm within 4 minutes, the cooker hood will revert to the old setting.

#### Safety switch-off

If Power management has been deactivated, the cooker hood will switch itself off automatically after 12 hours if it has been left on (fan and hob lighting).

■ To switch it on again press the On/ Off ( ) control or the lighting control · ...

# **Energy saving tips**

This cooker hood operates very efficiently and economically. The following will help you to save even more energy when using it:

- Ensure that there is sufficient ventilation in the kitchen when cooking. In extraction mode, if there is insufficient air flow the cooker hood cannot operate efficiently and this causes increased operating noise levels.
- Always cook with the lowest possible setting. This produces fewer cooking vapours, so you can use a lower cooker hood power level and therefore benefit from reduced energy consumption.
- Check the power level selected on the cooker hood. A lower power level is generally sufficient for the majority of cooking. Only use the Booster setting when necessary.
- When a large volume of cooking vapours is being produced, switch to a high power level in good time. This is more efficient than operating the cooker hood for longer to try to capture cooking vapours which have already been distributed throughout the kitchen.
- Make sure that you switch the cooker hood off after use.
- Clean or change the filters at regular intervals. Heavily soiled filters reduce performance, increase the risk of fire and are unhygienic.

Before proceeding with any maintenance or cleaning task, the cooker hood must be disconnected from the power supply (see "Warning and Safety instructions").

#### Housing

#### **General information**

Unsuitable cleaning agents can damage the surfaces and control elements.

Do not use any cleaning agents containing soda, acid, chloride or solvent.

Do not use any abrasive cleaning agents, e.g. powder cleaners or cream cleaners and abrasive sponges, as well as pot scourers or sponges which have been used previously with abrasive cleaning agents.

Moisture in the cooker hood can cause damage.

Make sure that water does not get into the cooker hood.

- All external surfaces and control elements can be cleaned using hot water with a small amount of washing-up liquid applied with a well wrung-out soft sponge or cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

# Important information for appliances with stainless steel surfaces

This information does not apply to the control buttons.

Stainless steel surfaces can be cleaned with a non-abrasive cleaning agent designed specifically for use on stainless steel.

To prevent the surfaces from quickly becoming dirty again, we recommend treating them with a stainless steel care product (available from Miele).

# Important information for the control elements

If soiling is not removed promptly, it could cause the control elements to alter or discolour.

Remove any soiling immediately.

The surface of the control elements can become damaged if they are cleaned using stainless steel cleaning agents.

Do not use stainless steel cleaning agents on the control elements.

#### Grease filters

/!\ Fire hazard

Oversaturated grease filters are a fire hazard.

Clean the grease filters at regular intervals.

The re-usable metal grease filters in the appliance remove solid particles (grease, dust, etc.) from the kitchen vapours, preventing soiling of the cooker hood.

The grease filters must be cleaned at regular intervals.

Heavily soiled grease filters hinder air extraction and will lead to increased levels of soiling in the cooker hood and in the kitchen.

#### Cleaning interval

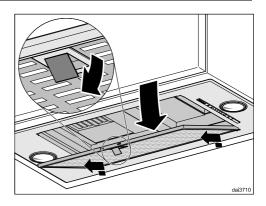
Accumulated grease solidifies over a longer period of time and makes cleaning more difficult. The grease filters should therefore be cleaned every 3 to 4 weeks

### Removing a grease filter

/!\ When handling a grease filter, be careful not to drop it.

This can result in damage to the filter and the hob below.

Make sure you hold the filter securely at all times when handling it.



■ To take out a grease filter, release the locking clip on the filter, lower the filter approx. 45°, unhook it at the back and remove it

#### Cleaning the grease filters by hand

■ Clean the filters with a soft nylon brush in a mild solution of hot water and a small amount of washing-up liquid. Do not use "neat" washing up liquid.

#### Unsuitable cleaning agents

Unsuitable cleaning agents can cause damage to the surface of the filters if used regularly.

Do not use:

- cleaning agents containing descaling agents
- powder cleaners, cream cleaners
- aggressive multi-purpose cleaning agents or spray cleaners for grease
- oven sprays

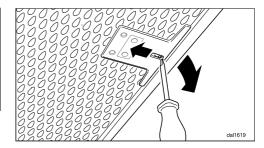
# Cleaning the grease filters in the dishwasher

- Place the grease filters upright or slightly inclined in the lower basket. Ensure the spray arm is not obstructed.
- Use a commercially available household dishwasher detergent.
- Select a dishwasher programme with a wash temperature between 50 °C and 65 °C.

Depending on the detergent used, cleaning the filters in a dishwasher may cause the inside filter surfaces to become discoloured. This will not affect the functioning of the grease filters in any way.

#### After cleaning

- After cleaning, leave the filters to dry on an absorbent surface before replacing them.
- When removing the filters for cleaning, also clean off any residues of oil or fat from the now accessible housing to prevent the risk of these catching fire.
- Refit the grease filters, making sure that the latch faces outwards.



If a grease filter is inadvertently fitted upside down, insert a small screwdriver blade into the slit to disengage the clip.

#### Replacing the grease filters

Regular usage and cleaning can cause the filter surfaces to become worn.

If you identify any damage, replace the grease filters.

Grease filters are available to order via the Miele Customer Service Department (see end of these operating instructions for contact details) or from your Miele dealer

#### **Charcoal filters**

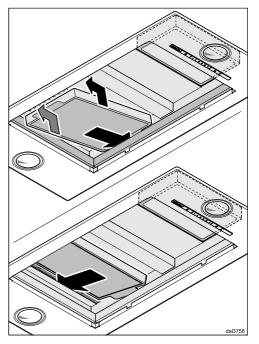
With recirculation mode, two charcoal filters must be fitted in addition to the grease filters. These are designed to absorb cooking odours.

The charcoal filters are fitted in the canopy above the grease filters.

Charcoal filters are available to order via the Miele Webshop, the Miele Spare Parts Department (see end of this booklet for contact details) or from your Miele dealer. The type of charcoal filter required is listed under "Technical data" at the back of this booklet.

#### Fitting/replacing charcoal filters

- Before fitting or replacing a charcoal filter, the grease filters must first be taken out (see previous section for instructions on how to do this).
- Take the charcoal filters out of their packaging.



- Fit the charcoal filters into the frame.
- Press the filters into the holders.
- Replace the grease filters.

#### When to change the charcoal filters

Replace the charcoal filters when they no longer absorb kitchen odours effectively, and at least every 6 months.

#### Disposing of charcoal filters

Used charcoal filters can be disposed of with normal household waste.

#### Changing a lamp

Only use the specified lamps. Other lamps, e.g. halogen lamps, may become damaged due to the high generation of heat.

The lamps should be replaced with a lamp of the same type:

Manufacturer		<b>EGLO</b>
Lamp type		GU10
Specification	11427 or	12981
Wattage		3 W
ILCOS D Code DR-3	3-H-GU10	-50/56

Alternatively the following lamps can be used:

Manufacturer	<b>EGLO</b>
Lamp type	GU10
Specification	11511
Wattage	5 W
ILCOS D Code DR-5-H-GU10	-50/54

These lamps have a different luminosity. Only use lamps of the same type in the cooker hood.

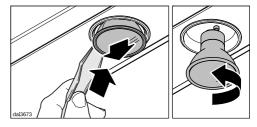
These lamps are available from Miele or from specialist retailers.

Switch off the fan and the lighting.

The lamps can get very hot when in use.

Allow the lamps to cool down for a few minutes before changing them.

Disconnect the cooker hood from the mains electrical supply before replacing the lamps (see "Warning and Safety instructions").



Insert the lever supplied into the gap between the lamp and the lamp holder.

The lamp will then drop downwards.

- Grip the lamp, turn it anti-clockwise and take it out.
- Screw the new lamp into the socket and push it upwards. Please follow the manufacturer's instructions.

#### **Before installation**

Before installation, it is important to read the information given on the following pages as well as the "Warning and Safety instructions" at the beginning of this booklet.

The cooker hood is intended for installation in a wall unit, chimney unit or above breakfast bars or island areas.

Check prior to installation that the top of the appliance will be accessible after installation.

If this is not the case, install the exhaust ducting and prepare the mains connection **before** installation.

#### Installation materials



#### 1 non-return flap

for fitting into the exhaust socket on the motor unit (not needed for recirculation mode). Depending on the model, the non-return flap may already be fitted







4 M5 x 40 mm screws, 4 washers, 4 M5 nuts for securing the cooker

**4 M5 nuts** for securing the cooker hood to an interim shelf.

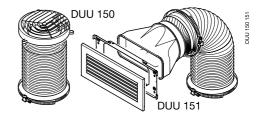


10 M4 x 8 mm screws for securing the cooker hood.



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**4 M4 x 12 mm screws** for additional securing of the cooker hood to uneven surfaces.



# Conversion kit for recirculation mode

including directional unit, aluminium hose and hose clips (the conversion kit is not supplied and must be purchased separately. See "Technical data").

Keep the following in a safe place:



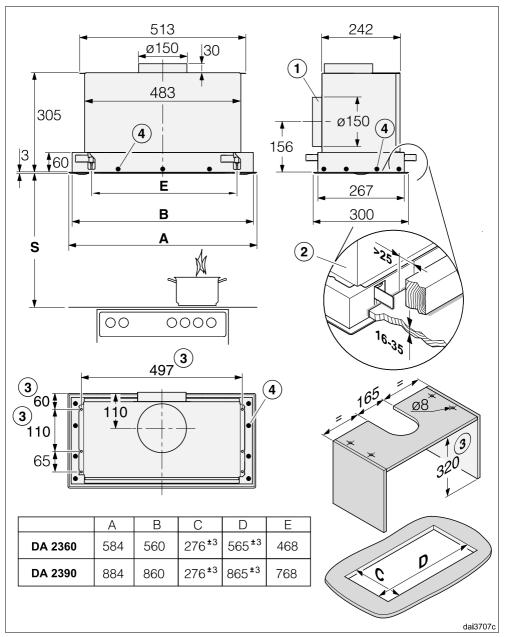
#### Installation plan

See the installation plan for details on the individual steps involved in the installation of this appliance.



**1 lever** for removing lamps.

# **Appliance dimensions**



The drawing is not to scale

- 1 Alternative vent connection at the back.
- ② The cooker hood is fastened in the cut-out using clamps. A solid installation surface, e.g. made of wood, is required. Make sure that the structure can support the load. Around the clamps, components such as supports and ducting must be at least 25 mm from the cut-out.
- 3 Alternatively, the cooker hood can be secured to 4 fixing points on an interim shelf.
- 4 Additional fixing points on the installation surface.

## Safety distance between hob and cooker hood (S)

When planning the installation height of your cooker hood, the minimum safety distance between the top of a cooker or hob and the bottom of the cooker hood is as follows, unless a greater distance is specified by the manufacturer of your cooking appliance.

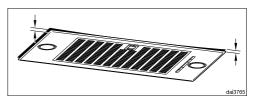
See "Warning and Safety" instructions for further information.

Cooking appliance	Minimum distance S
Electric hob	450 mm
Electric grill, deep fat fryer (electric)	650 mm
Multi-burner gas hob, total output ≤ 12.6 kW, no burner > 4.5 kW	650 mm
Multi-burner gas hob, total output > 12.6 kW and ≤ 21.6 kW, no burner > 4.8 kW.	760 mm
Multi-burner gas hob, total output > 21.6 kW, or multi-burner gas hob where one burner > 4.8 kW.	Not possible
Single burner gas hob, output ≤ 6 kW.	650 mm
Single burner gas hob, output > 6 kW and ≤ 8.1 kW.	760 mm
Single burner gas hob, output > 8.1 kW	Not possible

#### Installation recommendations

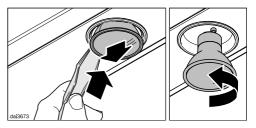
- Please be aware that if positioned too high, extraction will be inefficient.
- To achieve optimum vapour extraction, the cooker hood must be centred over the hob, not to the side or behind it
- The hob should be no wider than the cooker hood, and if possible, it should be narrower.
- The installation area must be easily accessible. The cooker hood should be easily accessible and easy to dismantle in the event that service is required. This should be taken into consideration when planning the position of cupboards, shelves, ceilings or features in the vicinity of the cooker hood.

#### Uneven installation surfaces



If the installation surface is uneven making flush installation difficult, the frame can be realigned.

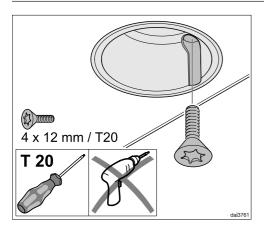
- Fit the cooker hood as described on the installation sheet.
- Disconnect the cooker hood from the mains electrical supply (see "Warning and Safety instructions").



Insert the lever supplied into the gap between the lamp and the lamp holder.

The lamp will then drop downwards.

- Grip the lamp, turn it anti-clockwise and take it out.
- Remove all other lamps in the same way.



- Fit one of the screws supplied into each lamp holder.
- Tighten the screws with a screwdriver until the frame sits flush with the installation surface.

Do not overtighten the screws!

■ Replace the lamps.

#### Connection for air extraction

If the cooker hood is used at the same time as a heating appliance that relies on oxygen from the same room, there is a risk in certain circumstances of toxic fumes building up.

It is essential that the "Warning and Safety" instructions are observed. The cooker hood should be installed according to local and national building regulations. Seek approval from the building inspector where necessary.

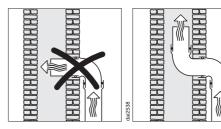
Only use smooth pipes or flexible exhaust ducting made from approved non-flammable materials for exhaust ducting.

To achieve the most efficient air throughput with the lowest noise levels, please note the following:

- The diameter of the exhaust ducting must not be smaller than the crosssection of the exhaust duct (see "Appliance dimensions"). This applies in particular when using flat ducting.
- The exhaust ducting should be as short and straight as possible.
- Only use wide radius bends.
- The exhaust ducting must not be kinked or compressed.
- All connections must be strong and airtight.
- If the exhaust ducting has flaps, these must be opened whenever the cooker hood is switched on.

Any constriction of the air throughput will reduce extraction performance and increase operating noise.

#### Flue



If the exhaust air is to be ducted into a flue, the ducting must be directed in the flow direction of the flue.

If the flue is used by several ventilation units, the cross-section of the flue must be large enough.

#### Non-return flap

Use a non-return flap in the exhaust system.

A non-return flap ensures that when the cooker hood is not in operation, the duct is closed to prevent unwanted exchange of room air and outside air.

If the exhaust is ducted through an outside wall, a Miele wall vent or roof vent (available as an optional accessory) is recommended. Both of these have a built-in non-return flap.

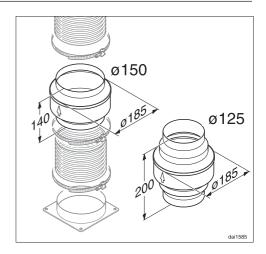
If the on-site ventilation system does not have a non-return flap, one is supplied with the cooker hood.

The non-return flap is fitted in the exhaust socket of the fan.

#### Condensation

If the exhaust ducting is to run through cool rooms or ceiling space, for example, the significant variations in temperature between the different areas can cause condensation to form. Insulate the exhaust ducting to reduce temperature variations.

If the exhaust ducting is to be laid horizontally, it must be laid with a downwards sloping gradient of at least 1 cm per meter. This is to ensure that condensation cannot drain back into the cooker hood.



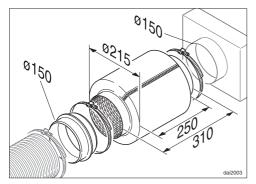
In addition to insulating the exhaust ducting, it is advisable to also install a condensate trap for collecting and evaporating any potential condensation.

Condensate traps for 125 mm or 150 mm diameter exhaust ducting are available as optional accessories.

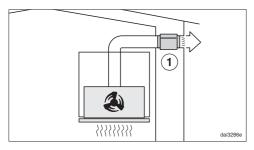
When installing a condensate trap, ensure that it is positioned vertically and as closely as possible to the cooker hood above the exhaust connection. The arrow on the casing indicates the direction of airflow.

Miele shall not accept warranty claims for any functional defects or damage caused by inadequate exhaust ducting.

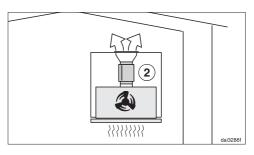
#### Silencer



To reduce noise levels even further, a silencer (optional accessory) can be installed in the exhaust ducting.



In extraction mode, the silencer not only reduces noise from the fan outside the house, but also sounds originating outside reaching the kitchen through the exhaust ducting (e.g. traffic noise). For this reason, the silencer must be positioned as close as possible to the ducting exit ①.



In recirculation mode, the silencer needs to be positioned between the exhaust vent and the exhaust grille ②. Check that there is sufficient space.

#### **Electrical connection**

The cooker hood is supplied with a mains cable with moulded plug ready for connection to a suitable earthed socket.

If the socket is not easily accessible or a fixed connection is envisaged, ensure that a suitable means of disconnection is provided on the installation side for each pole.

Risk of fire from overheating.
Connecting the cooker hood to
multi-socket adapters or extension
cables can overload the cables.
For safety reasons, do not use an
extension cable or multi-socket
adapter.

The electrical system must comply with local and national safety regulations (BS 7671 in the UK).

For safety reasons, we recommend using a type  $\[ \]$  residual current device (RCD) in the relevant electrical installation for connecting the cooker hood.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical

connection.

If in any doubt, consult a qualified electrician.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. 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 synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of VDE-AR-E 2510-2.

#### **Service**

#### Contact in the event of a fault

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

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

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

Please quote the model identifier and serial number of your appliance (Fabr./SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

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.

#### Position of the data plate

The data plate is visible after removing the grease filters.

#### 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.

# **Technical data**

Fan motor	220 W
Hob lighting	
DA 2360	2 x 3 W
DA 2390	4 x 3 W
Total rated load	
DA 2360	226 W
DA 2390	232 W
Mains voltage, frequency	AC 230 V, 50 Hz
Fuse rating	3 A
Mains connection cable length	1.5 m
Weight	
DA 2360	11 kg
DA 2390	13 kg

#### Optional accessories for recirculation mode

DUU 150 or DUU 151 conversion kit and DKF 19-P charcoal filter set. The set contains 2 active charcoal filters.

# **Technical data**

#### Data sheet for household cooker hoods

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name/identifier	DA 2360
Annual Energy Consumption (AEC <sub>hood</sub> )	49,1 kWh/year
Energy efficiency class	A
Energy efficiency index (EEI <sub>hood</sub> )	52,9
Fluid Dynamic Efficiency (FDE <sub>hood</sub> )	30,3
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	A
Lighting Efficiency (LE <sub>hood</sub> )	58,3 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	94,2%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	В
Airflow at best efficiency point	326,1 m <sup>3</sup> /h
Air flow (min. speed)	250 m <sup>3</sup> /h
Air flow (max. speed)	360 m <sup>3</sup> /h
Air flow (intensive or boost setting)	600 m <sup>3</sup> /h
Max. air flow (Q <sub>max</sub> )	600 m <sup>3</sup> /h
Air pressure at best efficiency point	452 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	47 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	52 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	64 dB
Electrical power input at best efficiency point	135,0 W
Power consumption in off mode (P <sub>o</sub> )	W
Power consumption in standby mode (P <sub>s</sub> )	0,20 W
Nominal power of lighting system	6,0 W
Average illumination of the lighting system on the cooking surface	350 lx
Time increase factor	0,9

#### Data sheet for household cooker hoods

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

Annual Energy Consumption (AEChood)  Energy efficiency class  Energy efficiency index (EEIhood)  Fluid Dynamic Efficiency (FDEhood)  A (most efficient) to G (least efficient)  A (most efficiency class  A (most efficiency class  A (most efficiency (LEhood)  A (1,7 Ix/W)  Lighting Efficiency class  A (most efficient) to G (least efficient)  A (most efficient)  A (m	MIELE	
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Fluid Dynamic Efficiency (FDE <sub>nood</sub> )  Fluid Dynamic Efficiency class  A (most efficient) to G (least efficient)  A Lighting Efficiency (LE <sub>nood</sub> )  Lighting Efficiency class  A (most efficient) to G (least efficient)  A Grease Filtering Efficiency  Grease Filtering Efficiency class  A (most efficient) to G (least efficient)  A A  Airflow at best efficiency point  Air flow (min. speed)  Air flow (max. speed)  Air flow (intensive or boost setting)  Max. air flow (Q <sub>max</sub> )  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>o</sub> )  Nominal power of lighting system  Average illumination of the lighting system on the cooking surface  A A  A A  A A  A A  A A  A A  A A  A	Energy efficiency class	A
Fluid Dynamic Efficiency class  A (most efficient) to G (least efficient)  A (most efficiency (LE <sub>hood</sub> )  Lighting Efficiency class  A (most efficient) to G (least efficient)  A (most efficient)  A (most efficient) to G (least efficient)  A (most efficient) to G (least efficient)  A (most efficient)  A	Energy efficiency index (EEI <sub>hood</sub> )	54,1
A (most efficient) to G (least efficient)  A (most efficiency (LE <sub>hood</sub> )  Lighting Efficiency class  A (most efficient) to G (least efficient)  A (most efficient)	Fluid Dynamic Efficiency (FDE <sub>hood</sub> )	31,3
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Grease Filtering Efficiency Grease Filtering Efficiency class A (most efficient) to G (least efficient) Airflow at best efficiency point Air flow (min. speed) Air flow (max. speed) Air flow (intensive or boost setting)  Max. air flow (Q <sub>max</sub> ) Air pressure at best efficiency point Air pressure at best efficiency point Airborne acoustical A-weighted sound power emissions (min. speed) Airborne acoustical A-weighted sound power emissions (max. speed) Airborne acoustical A-weighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point Airborne acoustical Neweighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point Airborne acoustical Neweighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point Airborne acoustical Neweighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point Airborne acoustical Neweighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point Air pressure at best efficie	Lighting Efficiency class	
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A (most efficient) to G (least efficient)  Airflow at best efficiency point  Airflow (min. speed)  Air flow (max. speed)  Air flow (intensive or boost setting)  Air flow (intensive or boost setting)  Max. air flow (Q <sub>max</sub> )  Air pressure at best efficiency point  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or coost setting)  Electrical power input at best efficiency point  146,0 W  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface	Grease Filtering Efficiency	95,1%
Airflow at best efficiency point  Air flow (min. speed)  Air flow (max. speed)  Air flow (intensive or boost setting)  Air flow (intensive or boost setting)  Max. air flow (Q <sub>max</sub> )  Air pressure at best efficiency point  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point  146,0 W  Power consumption in off mode (P <sub>o</sub> )  W  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface	Grease Filtering Efficiency class	
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Air flow (max. speed)  Air flow (intensive or boost setting)  Max. air flow (Q <sub>max</sub> )  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  Airborne acoustical A-weighted sound power emissions (intensive or boost setting)  146,0 W  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system on the cooking surface	Airflow at best efficiency point	388,7 m <sup>3</sup> /h
Air flow (intensive or boost setting)  Max. air flow (Q <sub>max</sub> )  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or boost setting)  Electrical power input at best efficiency point  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface	Air flow (min. speed)	250 m <sup>3</sup> /h
Max. air flow (Q <sub>max</sub> )  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or coost setting)  Electrical power input at best efficiency point  146,0 W  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface	Air flow (max. speed)	360 m <sup>3</sup> /h
Air pressure at best efficiency point  Air pressure at best efficiency point  Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or coost setting)  Electrical power input at best efficiency point  146,0 W  Power consumption in off mode (P <sub>o</sub> )  W  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface	Air flow (intensive or boost setting)	600 m <sup>3</sup> /h
Airborne acoustical A-weighted sound power emissions (min. speed)  Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or coost setting)  Electrical power input at best efficiency point  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  Are described as a coustical A-weighted sound power emissions (intensive or described by the described	Max. air flow (Q <sub>max</sub> )	600 m <sup>3</sup> /h
Airborne acoustical A-weighted sound power emissions (max. speed)  Airborne acoustical A-weighted sound power emissions (intensive or coost setting)  Electrical power input at best efficiency point  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  Average illumination of the lighting system on the cooking surface  52 dB  64 dB  69 dB  60 dB	Air pressure at best efficiency point	423 Pa
Airborne acoustical A-weighted sound power emissions (intensive or poost setting)  Electrical power input at best efficiency point  146,0 W  Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface  500 lx	Airborne acoustical A-weighted sound power emissions (min. speed)	47 dB
Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  Average illumination of the lighting system on the cooking surface  146,0 W  W  0,20 W  12,0 W	Airborne acoustical A-weighted sound power emissions (max. speed)	52 dB
Power consumption in off mode (P <sub>o</sub> )  Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  Average illumination of the lighting system on the cooking surface  500 lx	Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	64 dB
Power consumption in standby mode (P <sub>s</sub> )  Nominal power of lighting system  12,0 W  Average illumination of the lighting system on the cooking surface  500 lx	Electrical power input at best efficiency point	146,0 W
Nominal power of lighting system 12,0 W  Average illumination of the lighting system on the cooking surface 500 lx	Power consumption in off mode (P <sub>o</sub> )	W
Average illumination of the lighting system on the cooking surface 500 lx	Power consumption in standby mode (P <sub>s</sub> )	0,20 W
	Nominal power of lighting system	12,0 W
Fime increase factor 0,9	Average illumination of the lighting system on the cooking surface	500 lx
	Time increase factor	0,9

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DA 2360, DA 2390