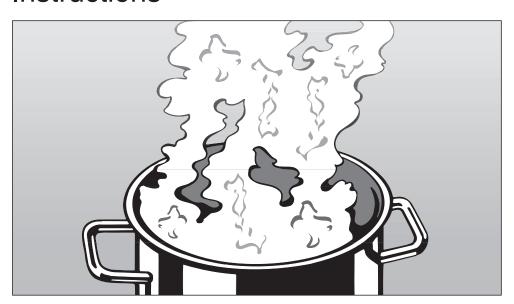


Operating and Installation Instructions



Ventilation System

DA 3460

DA 3480

DA 3490

To prevent accidents and appliance damage, read these instructions **before**

installation or use.

en - US, CA

M.-Nr. 09 190 990

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READ AND SAVE THESE INSTRUCTIONS

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

Read these instructions carefully before installing or using the Ventilation System.

- This appliance is intended for residential use only. Use the appliance only for its intended purpose.
- This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

↑ CAUTION

For General Ventilating Use Only. Do Not Use To Exhaust Hazardous Or Explosive Materials And Vapors.

- This appliance is designed to vent cooking smoke and odors only.
- This appliance is suitable for installation above gas or electric cooking surfaces.
- This appliance is not intended for outdoor use.
- This appliance must not be used in a non-stationary location (e.g. on a ship).

⚠WARNINGTO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- a) Use this appliance only in the manner intended by the manufacturer. If you have questions, contact Miele.
- b) Before servicing or cleaning the appliance, switch power off at the service panel and lock the service disconnecting means to prevent power from being switched on accidentally. If the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- c) Be certain your appliance is properly installed and grounded by a qualified technician.

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

- ▶ d) Before connecting the appliance to the power supply make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent appliance damage. If in doubt consult a qualified electrician.
- ▶ e) Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and other work by unqualified persons could be dangerous.
- ▶ f) Only open the housing as described in the enclosed "Installation diagram" and in the "Cleaning and care" section of this manual. Under no circumstances should any other parts of the housing be opened. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operation faults.
- g) Before discarding an old appliance, disconnect it from the power supply and remove the power cord to prevent hazards.

Use

⚠WARNINGTO REDUCE THE RISK OF A COOKTOP GREASE FIRE:

- ▶ a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers may ignite. Heat oils slowly on low or medium settings.
- b) Always turn the hood on when cooking at a high heat.
- c) Clean the ventilation hood frequently. Grease should not be allowed to accumulate on the fan or filter.
- ▶ d) Use the proper pan size. Always use cookware appropriate for the size of the cooking area.
- e) Do not flambé or grill with an open flame beneath the hood. Flames could be drawn up into the hood by the suction and the grease filters may catch fire.

∴ WARNING TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING*:

a) **SMOTHER FLAMES** with a close fitting lid, cookie sheet, or metal tray then turn off the burner.

BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

- **b) NEVER PICK UP A FLAMING PAN** You may be burned.
- **DO NOT USE WATER**, including wet dishcloths or towels a violent steam explosion will result.
- d) Use a fire extinguisher **ONLY** if:
 - 1) You have a class ABC extinguisher, and you know how to operate it.
 - 2) The fire is small and contained in the area where it started.
 - 3) The fire department is being called.
 - 4)You can fight the fire with your back to an exit.
- * Based on "Kitchen Firesafety Tips" published by NAFTA

- Do not allow children to play with or operate the appliance or its controls. Supervise its use by the elderly or infirm.
- Always turn on the hood when using the cooktop to prevent damage from condensation.
- Never operate gas burners without cookware. Turn the burner off when not in use. Adjust the burner so that the flames do not extend beneath the cookware. Do not overheat the cookware, e.g. when using a wok. The hood can be damaged due to excessive heat from the burners and the cookware.
- Do not use the hood without the grease filters in place.
- Do not use a steam cleaner to clean the hood. Steam could penetrate electrical components and cause a short circuit.

Installation

⚠WARNINGTO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- a) Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.
- ▶ b) Sufficient air is needed for combustion and exhausting of gases through the flue (chimney of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA) and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.
- c) When cutting or drilling into the wall or ceiling, do not damage electrical wiring and other hidden utilities.
- d) Ducted hoods must always be vented to the outdoors.
- e) Do not use this hood with any solid-state speed control device.
- ▶ f) Do not use an extension cord to connect the appliance to electricity. Extension cords do not guarantee the required safety of the appliance, (e.g. danger of overheating).

- g) Do not install this hood over cooktops that burn solid fuel.
- ▶ h) Provided a larger distance is not given by the manufacturer of the cooktop, follow the minimum safety distances between a cooktop and the bottom of the hood given in the "Appliance dimensions" section of this manual.

If local building codes require a greater safety distance, follow their requirement.

If there is more than one appliance beneath the hood and they have different minimum safety distances always select the greater distance.

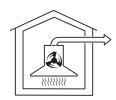
- ▶ i) Never connect an exhaust hood to an active chimney, dryer vent, vent flue, or room ventilating ductwork.
- ▶ j) Seek professional advice before connecting an exhaust hood vent to an existing, inactive chimney or vent flue.
- k) Any fittings, sealant, or materials used to install the ductwork must be made of approved non-flammable materials.

⚠WARNINGTO REDUCE THE RISK OF FIRE USE ONLY METAL DUCTWORK.

Functional description

The ventilation hood offers two modes of operation:

Air extraction



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

The hood comes equipped with a **non-return flap**. The flap automatically closes when the hood is turned off so that no exchange of outside air and room air can occur. When the hood is turned on, the air pressure of the exhaust fan automatically opens the flap blowing the inside air and cooking odors outside.

Recirculation mode

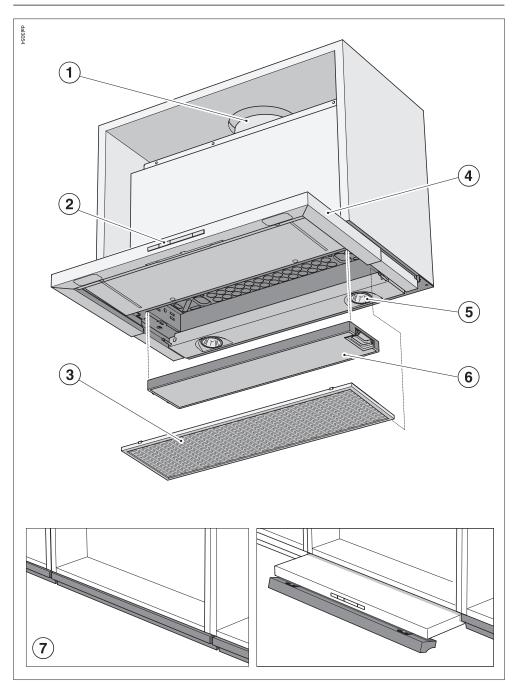


Air is drawn through the grease filters and an **active charcoal filter**. The filtered air is then recirculated back into the kitchen.

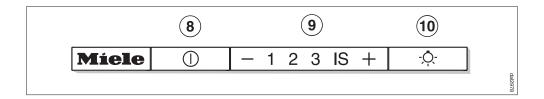
The recirculation mode requires an install kit and charcoal filter which are optional accessories.

Before using the hood in recirculation mode, ensure that the active charcoal filter is in place, see "Cleaning and care".

Guide to the Ventilation System



Guide to the Ventilation System



- 1 Vent connection
- 8 On/Off button

2 Control panel

9 Power level buttons

3 Grease filter

Four fan speed selection

- 4 Expandable fume deflector
- 10 Light button
- **5** Overhead cooktop light
- 6 Active charcoal filter

Optional accessory for recirculation mode

7 Facia Panel

Accepts a custom front panel with the DML 400 kit, optional accessory

Operation

The ventilation system is operated by pulling out and pushing in the expandable fume deflector.

To turn the fan on

■ Pull the fume deflector out.

The fan turns on to Level 2. The ① symbol and the 2 of the power level indicator light up.

Selecting the power level

■ Press the "-" symbol to select a lower power level or the "+" symbol for a higher power level.

Depending on the amount of cooking odors, levels **1** to **3** are usually sufficient for normal cooking.

Intensive setting

■ For short periods of cooking food with intensive vapors and a strong aroma, e.g. when searing meat, you may wish to select the Intensive Setting IS.

Pull the fume deflector all the way out to achieve optimum extraction and to prevent unnecessary noise levels.

To turn the fan off

■ Push the fume deflector back in. The next time the fume deflector is pulled out, the ventilation system will operate at power level **2** again.

or

■ Press the On/Off button ① for the fan.

All the indicator lights go out.

To turn the lighting on

■ Pull the fume deflector out,

or

■ Press the : ⊅ button for the overhead lighting.

When the lighting is turned on, the indicator light of the -Q- button lights up.

To turn the lighting off

■ Push the fume deflector back in,

or

■ Press the : Ф button for the overhead lighting.

The indicator light goes out.

Operation

Automatically switching back the intensive power level

The intensive level can be programmed to automatically switch back to level **3** after 10 minutes.

- To set this option, the fan and the overhead lighting must be turned off and the fume deflector pushed in.
- Press and hold the "-" and "+" buttons for approx. 10 seconds until power level indicator 1 lights up.
- Then press the following buttons one after another :
- overhead lighting -□,
- the "-" button, and
- overhead lighting -Ф again,

If the indicators **1** and **IS** flash, the automatic switch back is not activated.

- To activate the automatic switch back, press the "+" button.

 The power level indicators 1 and IS light continuously.

 To deactivate, press the "-" button.
- Press the On/Off button ① to confirm.
- If the procedure is not stored within 4 minutes, the hood will automatically default to the "old" data.

Automatic Safety Shut-Off

If the ventilation system is left on, the fan will turn automatically off 10 hours after the last button was activated. The lighting however will remain on.

■ Press the On/Off button ① to turn the fan back on again.

⚠WARNINGTO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

Before cleaning or servicing the hood, disconnect it from the power supply, see "Important Safety Instructions".

The halogen bulbs are very hot when in use. They stay hot for some time after turned off. Use caution, danger of burns.

Wet cleaning the hot bulbs will cause damage.

Wait a few minutes after turning them off before cleaning.

Cleaning the casing

Never use abrasive cleaners, scouring pads, steel wool or caustic (oven) cleaners on the hood. They will damage the surface.

- All external surfaces and controls can be cleaned with a mild solution of warm water and liquid dish soap applied with a soft sponge.
- Wipe dry using a soft cloth.

Do not use too much water when cleaning the controls. Water could penetrate the electronics and cause damage.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents
 e.g. powder or cream cleansers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

These will damage the surface.

The following instructions for cleaning "Stainless steel" surfaces and "Stainless steel colored controls" should be followed **in addition to** the general "Cleaning the casing" instructions.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can be applied.

Stainless steel colored controls

These controls may become discolored or damaged if not cleaned regularly.

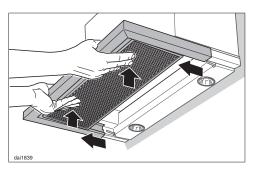
Do not use a stainless steel cleaner on these controls.

Grease filter

The reusable metal grease filter removes solid particles from the vented kitchen air (grease, dust, etc).

The grease filter should be cleaned every 3 - 4 weeks.

A dirty filter is a fire hazard.



- To remove hold and pull out the deflector and the grease filter together.
- Pull the grease filter downwards and out. Support the grease filter so that it does not fall onto the cooktop.
- Turn the hood off.

Cleaning the filter

■ **By hand:** use a scrub brush with a solution of warm water and mild detergent.

Do not use the pure detergent, aggressive all purpose cleaners, oven sprays, abrasive cleaning agents or limescale removers. They could destroy the filter.

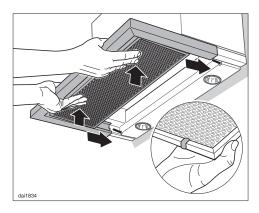
■ In a dishwasher: place the filter vertically in the lower basket, making sure that the spray arm is not blocked.

Use a wash program with a max. temperature of 150°F (65°C). In a Miele dishwasher use the "Normal" program.

Use the recommended amount of dishwasher detergent. Overuse could destroy the filter.

Depending on the detergent, cleaning the grease filter in a dishwasher may cause permanent discoloration of the filter surface. Performance of the filter will not be affected by this discoloration.

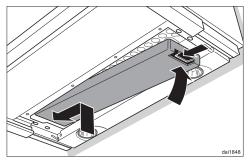
- After cleaning, the filter can be placed on a towel to air dry.
- While the filter is removed, clean any dirt or grease from the filter casing to prevent the risk of fire.



- To insert the grease filter, make sure that the **red plastic guides** are at the front and facing up.
- Insert the grease filter in the deflector and push upwards. It should glide onto the fixing pins.

Inserting / replacing the active charcoal filters

For recirculation mode an active charcoal filter must be used in addition to the grease filter. The charcoal filter is designed to absorb cooking odors. The active charcoal filter is inserted above the grease filter.



- Replace the filter every 6 months or when it is no longer absorbing cooking odors.
 Replacement active charcoal filters can be ordered from Miele.
- Follow the instructions supplied with the active charcoal filter.
- Dispose of the charcoal filter with the household waste.

Changing the light bulbs

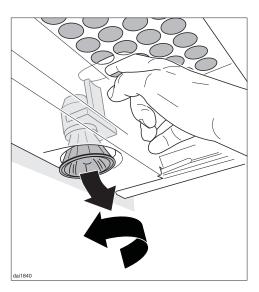
____WARNING TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

Before changing the light bulbs, disconnect the hood from the power supply, see "Important Safety Instructions".

When in use halogen bulbs become extremely hot, use caution. Do not attempt to change the bulbs until they have had sufficient time to cool.

Do not touch the bulb surface. Fingerprints or body oils deposited on the bulb will decrease its life. Follow the bulb manufacturer's instructions.

- Pull the deflector out and remove the grease filter as described in "Cleaning and Care Grease filter".
- Remove the active charcoal filter if existent.



- Reach through the grille opening and push the light fixture downwards.
- Turn the bulb counterclockwise and pull it out of its socket.
- Replace the bulb with a new one (GU/GZ 10, 120V, 50W) in the reverse order and push upwards.
- Return the grease filter and if existent the active charcoal filter.

After Sales Service

Repairs

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department.

When contacting the Technical Service Department, please quote the model and serial number of your appliance.

These are shown on the data plate which is visible when the grease filters are removed.

MieleCare

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Only genuine Miele parts installed by
factory trained professionals can
guarantee the safety, reliability, and
longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare**Extended Service Contracts, please contact your appliance dealer or visit us online at:

http://mieleusa.com/mielecare

Please have the model and serial number of your appliance available before contacting Technical Service.



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