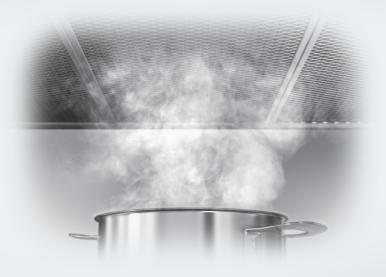


Operating and Installation Instructions Ventilation Hood



To prevent accidents and damage to the appliance, you **must** read these instructions before installing the appliance and using it for the first time.

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## READ AND SAVE THESE INSTRUCTIONS

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

Read all instructions before installing or using the appliance for the first time. Only use the appliance for its intended purpose.

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

## Appropriate use

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

► This appliance is intended for residential use only. Use only as described in these operating instructions.

This ventilation hood is not intended for outdoor use.

It must only be used to extract and clean vapors produced during cooking. Any other use occurs at the owner's own risk.

▶ Where a recirculation ventilation hood is installed above a gas cooktop, please check that all local codes are observed to insure an adequate supply of fresh air.

This appliance is suitable for installation above gas or electric cooking surfaces.

Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

## Safety with children

Children must be kept away from the ventilation hood unless they are constantly supervised.

Children must not be allowed to clean or service the hood.

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

The LED ClearView lighting is very intense.
Avoid looking directly into the light for prolonged periods of time.

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

## **Technical safety**

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

- Use this appliance only in the manner intended by the manufacturer. If you have questions, contact Miele.
- 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.

Installation, repair and maintenance work should be performed by a Miele authorized service technician in accordance with national and local safety regulations and the provided installation instructions. Contact Miele's Technical Service Department for examination, repair or adjustment. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.

A damaged ventilation hood can be dangerous. Always check for visible signs of damage. Never use a damaged ventilation hood.

▶ 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.

► To avoid damaging the ventilation hood, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance.

If in doubt, consult a qualified electrician.

► Do not use a power bar or extension cord to connect the ventilation hood to electricity. These are a fire hazard and do not guarantee the required level of appliance safety.

► To ensure safe operation, only use the ventilation hood after it has been properly installed.

This ventilation hood may not be used in non-stationary locations (e.g. on a ship).

Adequate ventilation must be provided when the hood is operated simultaneously with devices that burn gas or other fuels.

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.

▶ If the power cord is damaged, it must only be replaced by a qualified service technician.

During installation, maintenance, and repair work, the ventilation hood must be disconnected from the electrical supply. It is only completely isolated from the electricity supply if one of the following applies:

- The circuit breakers on the electrical service panel are tripped.
- The screw-type fuses on the electrical service panel have been removed.
- The power cord (if present) has been unplugged from the socket (pull the plug not the cord).

## **Correct use**

► WARNING: TO 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.

Open flames are a fire hazard.

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

► 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.
- c) 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 Fire Safety Tips" published by NFPA.

The ventilation hood may become damaged if exposed to excessive heat from a gas cooktop.

- When using the ventilation hood over a gas cooktop, ensure that any burners in use are always covered by cookware. Turn burners off when removing the cookware, even if doing so for just a short time.
- Select cookware that is suitable for the size of the burner.
- Adjust the flame so that it never extends up the sides of the cookware.
- Avoid overheating the cookware (e.g., when cooking with a wok).
- Always turn the ventilation hood on whenever a burner is in use to prevent damage from condensation.

Overheated oil and fat can ignite, causing fire damage to the ventilation hood.

Do not leave cookware, pans, and deep-fat fryers unattended when cooking with oil or fat. Similarly, never leave an open flame unattended when grilling.

Fat and debris deposits impair the proper functioning of the ventilation hood.

To ensure that cooking vapors are properly cleaned, never use the ventilation hood without the grease filters in place.

Please note that the heat rising from the stovetop during cooking can cause the ventilation hood to become very hot.

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

## **Proper installation**

► WARNING: TO 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.

To determine whether a ventilation hood may be operated above your cooking appliance, please refer to the information provided by the appliance's manufacturer.

Safety regulations prohibit the installation of a ventilation hood over solid fuel stoves.

An insufficient safety distance between the cooktop and the ventilation hood can result in damage to the ventilation hood. The minimum safety distances between the top of the cooktop and the bottom of the ventilation hood given in the "Installation" section of this manual must be observed, unless the cooktop manufacturer states that a greater safety distance is required.

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

► The information provided in "Installation" must be observed when installing the ventilation hood.

Components can have sharp edges which may cause injury. Wear gloves to protect your hands.

▶ When installing the exhaust duct, only use pipes or tubes made of non-flammable material. These can be obtained from your Miele dealer or from Miele Technical Service. Always observe local building code requirements when selecting duct material.

Exhaust air should not be vented into a chimney or vent flue which is otherwise in use and should not be channeled into ducting which ventilates rooms with fuel-burning installations.

If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.

► WARNING: TO REDUCE THE RISK OF FIRE USE ONLY METAL DUCTWORK.

#### **Cleaning and maintenance**

There is a risk of fire if cleaning is not completed according to the instructions in this manual.

Never use a steam cleaner to clean the ventilation hood. The steam can reach the electrical components and cause a short circuit.

## Accessories and parts

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

Defective components should be replaced by Miele original parts only. Only with these parts can safety of the appliance be assured as intended by the manufacturer.

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

# Disposal of the packing material

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

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

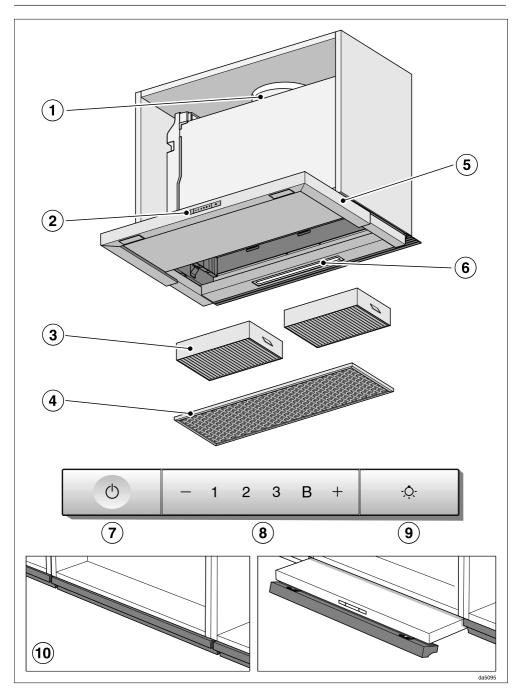
### Disposal of your old appliance

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



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

## Guide to the ventilation hood



- 1 Vent collar
- 2 Controls
- ③ Charcoal filters
   Optional accessories for recirculation mode
- ④ Grease filter
- S Pull-out canopy
- <sup>6</sup> Overhead lighting
- $\ensuremath{\overline{\textit{\textit{O}}}}$  Control for switching the blower on and off
- (8) Controls for setting the blower power
- (9) Button for switching the lighting on and off
- 10 Drop-down front panel

The front panel of the pull-out canopy can be fitted with one that matches your kitchen cabinetry instead (DML 2000 installation kit required).

The following functions are available on your ventilation hood, depending on the model:

## **Extraction mode**



Air entering through the intake is cleaned by the grease filters and conducted out of the building.

## **Recirculation mode**

(only with conversion kit and charcoal filters as optional accessories, see "Technical data")



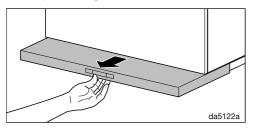
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The air is drawn in and cleaned first by the grease filter and then by charcoal filters. The air is then circulated back into the kitchen.

## Turning on the fan

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



Pull out the canopy. To ensure optimum extraction and a low noise level, pull the canopy all the way out.

The fan switches on at power level 2.

## Selecting the power level

Power levels **1** to **3** are available for light to heavy cooking vapors and odors.

For strong vapors and odors that are temporarily produced when cooking, e.g., during searing, select the **B** Booster setting.

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 blower automatically switches back to level **3** after 5 minutes.

## **Delayed shut-down**

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

This helps to neutralize any lingering vapors and odors in the air.

It also reduces the risk of residues accumulating in the ventilation hood and any resulting odors.

## Turning off the blower

- Turn off the blower by pushing the deflector plate back in. The next time the deflector plate is pulled out, the blower will switch on at setting 2 again.
- Press the On/Off control () to turn the blower off.

# Turning the overhead lighting on/off

The overhead lighting can be turned on and off independently from the blower.

The  $\dot{x}$  symbol is lit when the overhead lighting is turned on.

### Power management

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

- If the booster level is selected, the blower automatically switches to level 3 after 5 minutes.
- If the blower is set to level 3, 2, or 1, it switches back one blower setting after 2 hours and then in 30-minute intervals until the blower eventually switches off.
- The overhead lighting will switch off automatically after 12 hours.

#### Turning power management on/off

You can deactivate power management.

Keep in mind that this may increase energy consumption.

- To set this option, turn off the fan and the overhead lighting first.
- Press the and + buttons at the same time for approx. 10 seconds, until 1 lights up.
- Then, press the following buttons in succession:
- the lighting button \$\bar{\phi}\$,
- followed by the button and then
- the lighting button \$.

If power management is turned on, the **1** and **B** indicators will be continuously lit.

If it is turned off, the **1** and **B** indicators will flash.

Press the — button to turn power management off.

The **1** and **B** indicators will flash.

■ To turn it on, press the + button.

The **1** and **B** indicators will be continuously lit.

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

All the indicator lights will go out.

If the new setting is not confirmed within 4 minutes, the ventilation system reverts to the previous setting.

## Safety shut-off

If power management has been deactivated, the ventilation hood will switch itself off automatically after 12 hours if it has been left on (blower and overhead lighting).

This hood operates in a very efficient and energy-saving manner. The following will help you to save even more energy when using it:

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

## **Cleaning and care**

Before proceeding with any maintenance or cleaning task, the ventilation hood must be disconnected from the power supply, see "IMPORTANT SAFETY INSTRUCTIONS".

### **Stainless steel 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 ventilation hood can cause damage.

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

- Clean all surfaces and control buttons using a small amount of warm water and liquid dish soap. Apply with a sponge 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 controls

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

Remove 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 filter**

/ Risk of fire

An oversaturated grease filter is a fire hazard.

Clean the grease filter at regular intervals.

The re-usable metal grease filter in the appliance removes solid particles from the kitchen vapors (grease, dust, etc.), preventing soiling of the ventilation hood.

The grease filter must be cleaned at regular intervals.

A heavily soiled grease filter hinders air extraction and will lead to increased levels of soiling in the ventilation hood and in the kitchen.

#### **Cleaning intervals**

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

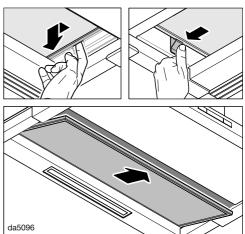
#### Removing the grease filters

When handling the grease filter, be careful not to drop it.

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

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

Pull out the canopy.



- Push the grease filter on the righthand side to the left and unlock it on the left-hand side.
- Pull the grease filter down to remove it.

#### Cleaning the grease filter by hand

Clean the filters with a soft nylon brush in a mild solution of hot water and dish soap. Do not use undiluted dish soap.

#### Unsuitable cleaning agents

Unsuitable cleaners can cause damage to the filter surfaces if used regularly. Do not use any of the following:

- Lime removers
- Abrasive powders or abrasive liquids
- Aggressive all-purpose cleaners and degreaser sprays
- Oven sprays

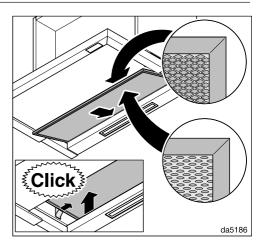
# Cleaning the grease filter in a dishwasher

- Place the grease filter upright or slightly inclined in the lower basket.
   Ensure the spray arm is not obstructed.
- Use a commonly available household dishwashing detergent.
- In a Miele dishwasher use the "Normal" program.

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

#### After cleaning

- After cleaning, leave the filters on an absorbent surface to dry.
- When removing the filter for cleaning, also clean off any residues of oil or fat from the now accessible casing to prevent the risk of these catching fire.



Reinsert the grease filter.

#### Replacing the grease filter

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

If you identify any damage, replace the grease filter.

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

## **OdorFree Charcoal Filter**

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

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

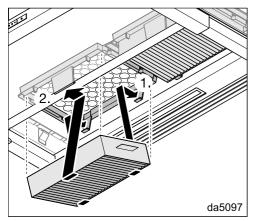
Charcoal filters are available to order via the Miele website or from your Miele dealer.

The charcoal filters are listed under "Technical data" at the back of this booklet.

# Installing/replacing the charcoal filters

The matching frames must be installed in order to use the charcoal filter. Follow the directions on the installation sheet.

- Remove the grease filter from the ventilation hood.
- Remove the charcoal filter packaging.



Push the charcoal filters into the frames until they engage firmly.

- Reinsert the grease filter.
- To remove the charcoal filters, press the holder clip forward slightly and pull the filters down to remove them.

# When to change the OdorFree Charcoal Filter

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

#### **Disposing of charcoal filters**

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

#### **Reactivatable charcoal filters**

Reactivatable charcoal filters are available for this ventilation hood. They can be used several times after being reactivated in the oven.

Please follow the operating instructions supplied with the filters.

## **Before installation**

Before installation, it is important to read the information contained in this chapter and in the "IMPORTANT SAFETY INSTRUCTIONS" chapter.

Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information.

### Installation recommendations

- To achieve optimum vapor extraction, the hood must be centered over the cooktop, not to the side.
- The cooktop should be no wider than the hood. Preferably, it should be narrower for better extraction.
- The mounting area must be easily accessible. The ventilation hood should be easy to reach and disassemble in case a service call is necessary. This should be taken into consideration when planning the position of cabinetry, shelves, ceilings or decorative elements in the vicinity of the ventilation hood.

### Installation materials



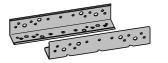
#### 1 non-return flap

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 mounted.



#### 4 mounting plates

for installation in a 23  $^{5}\!/_{8}"$  (600 mm) wide cabinet



8268021

1574700

08169470

#### 2 brackets

for installation in a 35  $^{7}\!/_{16}"$  (900 mm) wide cabinet (only for 35  $^{1}\!/_{4}"$  (896 mm) wide appliances)



#### 2 spring clips

for installation in a 35  $^{7}/_{16}$ " (900 mm) wide cabinet (only for 35  $^{1}/_{4}$ " (896 mm) wide appliances)



#### **1 spacer strip** for concealing the gap between the rear of the appliance and the wall

1839970

DFKS31-P

	08095672	the the
4 M4 x 8 mm screws		DML 2000 installation kit
(1)3333333>	01056271	for installing a hinged front panel to match kitchen cabinetry (not supplied available as an optional accessory)
5 (9)* screws, 4 x 15 mm		
-	9	Installation materials for recirculati mode
(t))	09879120	
4 screws, 4 x 30 mm		You need the following optional accessories for recirculation mode.
	04932511	
8 (12)* screws, 4 x 15 mm		
	07270730	DKFS 31-x installation kit
4 screws, M4 x 12 mm*	6	contains 2 holders and 2 charcoal filters (DKFS 31-900 P with single-us
	06462181	charcoal filters or DKFS 31-R with reactivatable charcoal filters)
4 screws. M4 x 8.5 mm*		DUU 150

dina3mle

#### 4 screws, M4 x 8.5 mm

\* For 35  $^{1}/_{4}$ " (896 mm) wide appliances

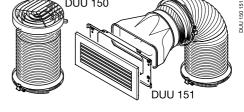


#### Installation plan

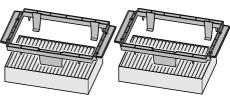
See the installation plan for details of the individual steps involved in the installation of this appliance.

Leave these instructions with the appliance for the consumer/user. **DUU 15x installation kit** 

contains a directional unit socket, hose, and hose clips (DUU 150 for the top of the cabinet or DUU 151 for the sides or front of the cabinet).



# tion

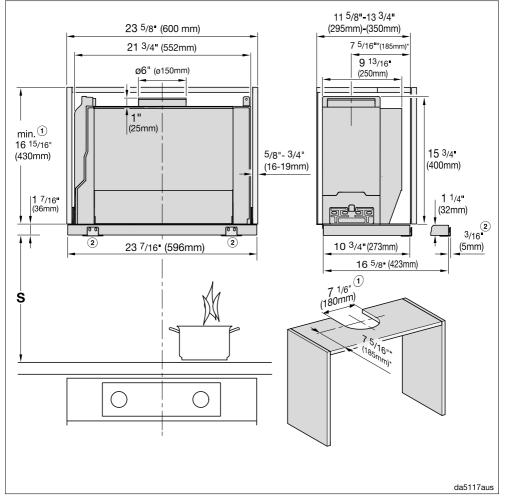


## Installation

## **Appliance dimensions**

Diagram 1:

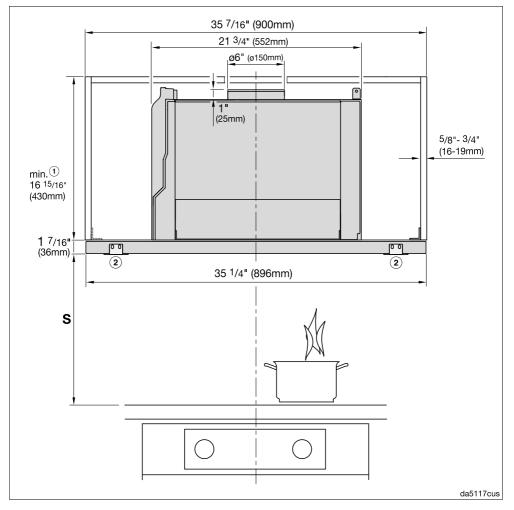
DAS 2620 in a 23  $\frac{5}{8}$ " (600 mm) wide cabinet.



The drawing is not to scale

#### Diagram 2:





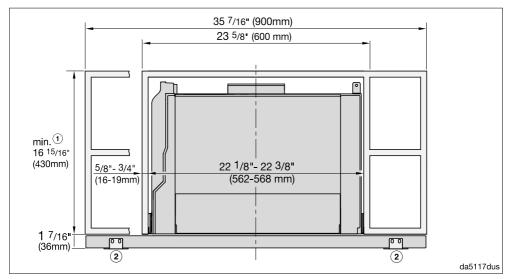
The drawing is not to scale

See diagram 1 for side view.

## Installation

Diagram 3:

DAS 2920 in a 23  $^{5}\!/_{8}"$  (600 mm) wide cabinet or in a 35  $^{7}\!/_{16}"$  (900 mm) wide cabinet with side compartments



The drawing is not to scale

See diagram 1 for side view.

Footnotes for diagrams 1 to 3:

① Vented or recirculation with DUU 150 conversion kit

2 DML 2000 bracket (accessory) for installing a front panel

\* In this installation situation, the deflector plate is flush with the front edge of the cabinet niche. If you wish to position the ventilation hood further forward or further back, you must adapt the dimensions accordingly (e.g., if you are using a front panel).

The height of the cabinet and the cut-out dimensions must take account of any accessories installed.

#### Distance between cooktop and ventilation hood (S)

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.

Please also observe the information contained in the "IMPORTANT SAFETY INSTRUCTIONS" section.

	Minimum distance S	
Cooking appliance	Miele appliance	Non-Miele appliance
Electric Cooktops	24" (610 mm)	
Electric Barbeques and Fryers	26" (660 mm)	
Multiburner Gas Cooktops ≤ 43,000 BTU/hr (12.6 kW), no burner > 15,000 BTU/hr (4.5 kW).	26" (660 mm)	30" (760 mm)
Multiburner Gas Cooktops ≤ 73,800 BTU/hr (21.6 kW), no burner > 16,500 BTU/hr (4.8 kW)	30" (76	60 mm)
Multiburner Gas Cooktops > 73,800 BTU/hr (21.6 kW), or one of the burners > 16,500 BTU/hr (4.8 kW)	Not possible	
Single Burner Gas Cooktops ≤ 20,500 BTU/hr (6 kW)	26" (660 mm)	30" (760 mm)
Single Burner Gas Cooktops > 20,500 BTU/hr (6 kW) ≤ 27,600 BTU/hr (8.1 kW)	30" (760 mm)	
Single Burner Gas Cooktops > 27,600 BTU/hr (8.1 kW)	Not possible	

If you are installing a front panel made of wood or plastic to the hood, observe the safety distances given by the cooktop manufacturer regarding the use of easily flammable materials.

## Air venting

WARNING: Danger of toxic fumes. Gas cooking appliances release carbon monoxide that can be harmful or fatal if inhaled.

To reduce the risk of fire and to properly exhaust air, the exhaust gases extracted by the hood should be vented outside of the building only.

Do not vent exhaust air into spaces within walls or ceilings or in attics, crawl spaces or garages.

To reduce the risk of fire, only use metal ductwork.

Please read and follow the "IMPORTANT SAFETY INSTRUCTIONS" to reduce the risk of personal injury. Follow all local building codes when installing the hood.

Only use smooth pipes or flexible ducting made from approved nonflammable materials for ducting.

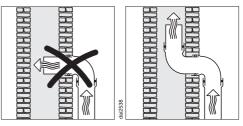
To achieve the most efficient air throughput with the lowest noise levels, please note the following:

- The diameter of the vent ducting must not be smaller than the crosssection of the vent collar (see "Appliance dimensions"). This applies in particular when using flat ducting.
- The ducting should be as short and straight as possible.
- Only use wide radius bends.
- The ducting must not be kinked or compressed.
- All connections must be strong and airtight.

- If the ducting has flaps, these must be opened whenever the ventilation hood is switched on.

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

#### Ventilation stack



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 vent system.

A non-return flap ensures that when the ventilation 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.

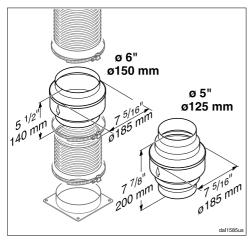
If the on-site vent system does not have a non-return flap, one is supplied with the ventilation hood.

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

#### Condensate

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

If the ducting is to be laid horizontally, it must be laid with a downwards sloping gradient of at least  ${}^{3}/{}_{8}{}^{"}$  (1 cm) per meter. This is to ensure that condensate cannot drain back into the ventilation hood.



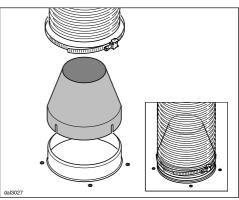
In addition to insulating the ducting, it is advisable to also install a condensate trap for collecting and evaporating any potential condensate.

Condensate traps for 5" (125 mm) or 6" (150 mm) diameter ducting are available as optional accessories.

When installing a condensate trap, ensure that it is positioned vertically and as closely as possible to the ventilation hood above the exhaust vent. The arrow on the casing indicates the direction of airflow. Miele will not accept warranty claims for any functional defects or damage caused by inadequate ducting.

#### **Reducing Collar**

(optional accessory)



If you would like to reduce the environmental impact of your ventilation system by limiting the CFM output the Reducing Collar can be installed. It reduces the air flow to less than 400 CFM. Check local building codes for max. CFM requirements.

- Push the Reducing Collar on the exhaust port of the blower.
- Push the exhaust hose over it.
- Secure both with a hose clamp.

#### **Electrical connection**

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

All electrical work should be performed by a qualified electrician in strict accordance with national regulations (for USA: ANSI-NFPA 70) and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous.

Ensure that power to the appliance is OFF while installation or repair work is performed.

Verify that the voltage, load and circuit rating information found on the data plate (see "Technical Service"), match the household electrical supply before installing the hood.

Use only with ventilation hood cordconnection kits that have been investigated and found acceptable for use with this model hood.

If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or call Miele's Technical Service Department.

WARNING: THIS APPLIANCE MUST BE GROUNDED

#### **Grounding Instructions**

WARNING - Improper grounding can result in a risk of electric shock.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a path of least resistance. This appliance is equipped with a cord having a grounding wire with a grounding plug.

If there is any doubt, have the electrical system of the house checked by a qualified electrician.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

The plug must be plugged into an outlet that is properly installed and grounded.

WARNING - Grounding instructions (Canada)

The grounding-type attachment plug shall be connected to a groundingtype receptacle installed in accordance with CSA C22.1-12, Canadian Electrical Code, Part I.

### Contact in the event of a fault

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

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

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

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

## Location of the data plate

The data plate is visible once you have removed the grease filter and, in the case of recirculation mode, the charcoal filter.

# Appliance warranty and product registration

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

## **Technical data**

Fan motor	350 W
Overhead lighting	3 W
Total connected load	353 W
Supply voltage, frequency	120 V AC, 60 Hz
Fuse rating	15 A
Power cord length	2.5 ft (0.75 m)
Weight	
DAS 2620	33.1 lbs (15 kg)
DAS 2920	37.5 lbs (17 kg)

### Optional accessories for recirculation mode

You need the following installation kits for recirculation mode:

- DUU 150 or DUU 151
- DKFS 31-900 P or DKFS 31-R (reactivatable). The installation kits contain 2 charcoal filters and the required original equipment installation frames.

Charcoal filters DKF 31-900 P or DKF 31-R (reactivatable) must be purchased as an optional accessory. The packs contain 2 charcoal filters.

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

### U.S.A.

Miele, Inc.

## National Headquarters

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#### **Customer Support**

Phone: 888-99-MIELE (64353) info@mieleusa.com

## Canada

Importer Miele Limited

Headquarters and Miele Centre 161 Four Valley Drive Vaughan, ON L4K 4V8 www.miele.ca

#### **Customer Care Centre**

Phone: 1-800-565-6435 905-532-2272 customercare@miele.ca

#### **International Headquarters**

Miele & Cie. KG Carl-Miele-Straße 29 33332 Gütersloh Germany



DAS 2620, DAS 2920