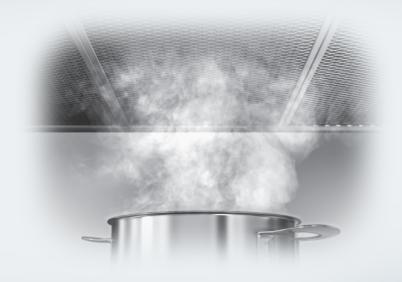


Operating and installation instructions Range Hoods



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. 10 631 640

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This appliance complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on the safety, installation, use and maintenance of the appliance. Miele cannot be held liable for non-compliance with these instructions.

Keep these instructions in a safe place and ensure that all users are familiar with the contents. Pass them on to any future owner of the appliance.

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) 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 8 years and older may only use the cooker hood unsupervised if they have been shown how to use it safely and recognise and understand the consequences of 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

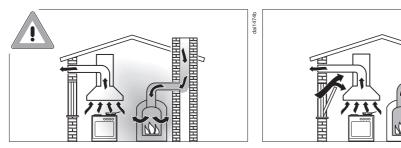
- ► Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- A damaged appliance can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.
- ► 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.
- ► Reliable and safe operation of this cooker hood can only be assured if it has been connected to the mains electricity supply.
- ► 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 approved service technician.
- ▶ 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.
- ▶ If the electrical connection cable is faulty it must only be replaced by a Miele authorised service 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 to the open air 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, an underpressure 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, the advice of a competent builder, or for gas, a qualified gas fitter should be sought.

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

- Never use a naked flame beneath the cooker hood. To avoid the danger of fire, do not flambé or grill over a naked 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.

This cooker hood is not suitable for placing objects on.

Correct installation

- ▶ Refer to the cooker or hob manufacturer's instructions as to whether a cooker hood may be operated above the cooker/hob.
- 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 cooker or hob and the bottom of the cooker hood given in the "Installation" section of this booklet must be maintained, 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 distances given in "Installation" must be observed when fitting the cooker hood.

- Metal parts 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

▶ 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.

Caring for the environment

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to 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 baffle filters and directed outside.

Non-return flap

The non-return flap is designed to prevent the exchange of room and outside air taking place when the cooker hood is switched off.

The flap is closed when the cooker hood is switched off.

When the cooker hood is switched on, the non-return flap opens for the cooking vapours to be blown directly outside.

If the on-site ventilation system does not have a non-return flap, the non-return flap supplied must be fitted in the exhaust socket in the motor unit.

Recirculation mode

(with conversion kit "DRUU")



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

Recirculation mode is only available with the following models: DAR 1225, DAR 1235

Operation with an external motor

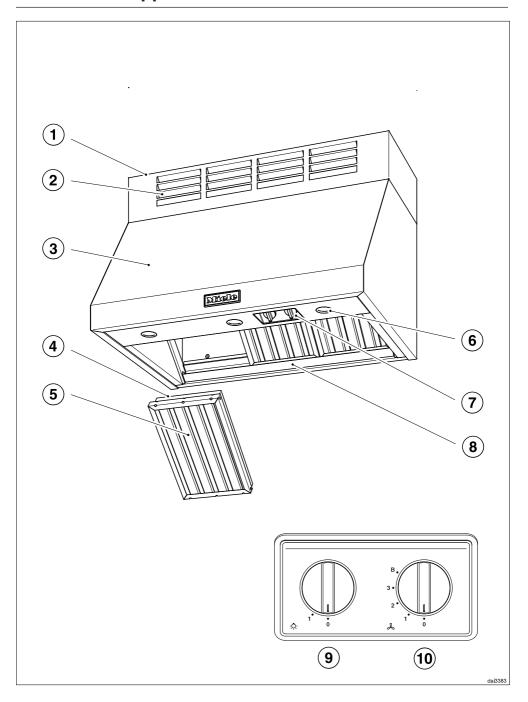
(...EXT model cooker hoods)



Cooker hoods set up for operation with an external motor have to be connected to a Miele external motor located in a suitable position outside the room in which the cooker hood is installed. The external motor is linked to the cooker hood via a connection cable and then operated using the controls on the cooker hood.

13

Guide to the appliance



Guide to the appliance

- 1 Chimney cover Optional accessories DRDC in various heights
- ② Recirculation grille
 Only for recirculation mode with conversion kit DRUU
- 3 Canopy
- 4 Charcoal filters Optional accessory for recirculation mode. The charcoal filters are installed to the back of the baffle filters.
- 5 Baffle filters
- 6 Hob lighting
- (7) Controls
- 8 Drip tray
- Rotary control for hob illumination
- 10 Rotary control for the fan

Operation

Switching the fan on

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**.

Switch the fan on with the fan switch and select the power level you want.

The cooker hood will get hot if you cook at very high temperatures. Excessive temperatures may damage the range hood.

Always switch the cooker hood on when a cooking zone is in use.

The cooker hood is fitted with a temperature sensor. If a fan level that is too low is selected, the cooker hood automatically switches to the Booster level temporarily. This occurs even if the cooker hood is switched off.

Switching the fan off

It is advisable to run the fan for a few minutes after cooking has finished to neutralise any lingering vapours and odours in the air.

■ Turn the fan switch to 0.

Switching the hob lighting on/

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

■ Use the lighting switch : to switch the hob lighting on (1) or off (0).

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

The surfaces and controls are susceptible to scratches and abrasion.

Please observe the following cleaning instructions.

All external surfaces and controls can be cleaned using hot water with a small amount of washing-up liquid applied with a well wrung-out soft sponge or cloth.

Make sure that water does not get into the cooker hood.
Only clean the area of the controls with a damp cloth.

■ Then wipe the surfaces dry using a soft cloth.

Do not use:

- cleaning agents containing soda, acids, chlorides or solvents,
- 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.

Important for appliances with stainless steel surfaces

- Stainless steel surfaces can be cleaned with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel.
- To help prevent re-soiling, a proprietary conditioning agent for stainless steel (available from Miele) can also be used. Follow the manufacturer's instructions on the packaging.

Important for the controls

Do not leave soiling on the controls for any length of time.

Otherwise they may suffer discolouration or damage.

Remove soiling straight away.

Please observe the general notes on cleaning earlier in this section.

Do not use stainless steel cleaning agents on the controls.

Baffle filters

Fire hazard!

Oversaturated grease filters are a fire hazard.

Clean the grease filters at regular intervals.

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

Cleaning interval

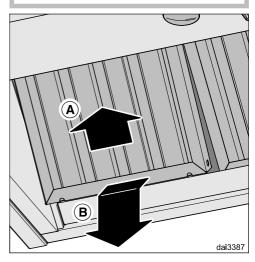
Accumulated grease solidifies over a longer period of time and makes cleaning more difficult. It is therefore recommended to clean the baffle filters every 3-4 weeks.

Removing the baffle filters

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.



- Push the baffle filter upwards ♠, swing it towards you ® and remove the filter.
- If charcoal filters are fitted to the back of the baffle filters, remove them prior to cleaning (see "Charcoal filters").

Cleaning the baffle filters by hand

 Clean the baffle filters with a soft nylon brush in a mild solution of hot water and a little washing up liquid.
 Do not use concentrated 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

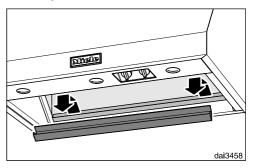
- If possible, place the baffle filters vertically or inclined in the lower basket. Ensure the spray arm is not obstructed.
- Use a proprietary household dishwasher detergent.
- Select a dishwasher programme with a wash temperature between 50 °C and 65 °C.

After cleaning

- After cleaning, leave the baffle filters on an absorbent surface to dry.
- When removing the baffle filters for cleaning, also clean off any accessible oil or fat build-up from the housing. Doing so will prevent a fire hazard.

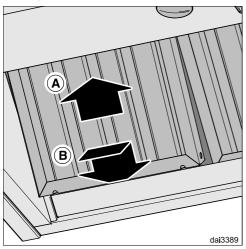
Grease tray

The lower support for the baffle filters serves as a grease tray which collects dripped grease. It can be removed for cleaning.



- Pull the grease tray upwards to remove it.
- For cleaning purposes, follow the instructions provided under "Housing". The grease tray in the DAR 1125/1225 and DAR 1135/1235 can be cleaned in the dishwasher..
- Refit the grease tray after cleaning.

Fitting the baffle filters



■ Push the baffle filter upwards (A) and insert it at the bottom (B).

Charcoal filters

The following range hoods can be prepared for recirculation mode with the specified conversion kit:

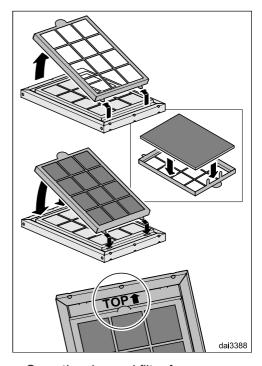
DAR 1225: conversion kit DRUU 30 DAR 1235: conversion kit DRUU 36 For recirculation mode, the baffle filters are fitted with charcoal filters. These trap odours during cooking.

The charcoal filters are fitted to the back of the baffle filters.

Charcoal filters are available to purchase from Miele. The type and designation can be found in chapter "Technical Data".

Fitting/replacing charcoal filters

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



- Open the charcoal filter frames.
- Insert the charcoal filters and close the frames again.
- Refit the baffle filters

When to change the charcoal filters

■ Replace the charcoal filters when they no longer absorb kitchen odours effectively.

They should, however, be replaced at least every 6 months.

Disposing of charcoal filters

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

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.

Protective foil

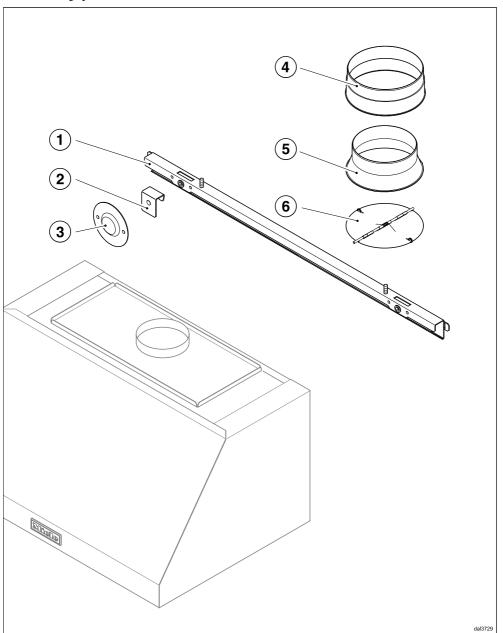
The housing components have protective foil around them to protect them from transport damage.

Please remove this foil before fitting the housing components. It can be peeled off easily.

Installation instructions

See enclosed Installation sheet for instructions on how to install this appliance.

Assembly parts



- 1 mounting rail for mounting the DAR 12xx on a wall.
- ② 2 mounting brackets for mounting the DAR 12xx on a wall.
- 3 2 cover caps
- ④ 1 exhaust socket for exhaust ducting Ø 150 mm.
- ⑤ 1 reducing collar for exhaust ducting Ø 125 mm.
- 6 1 non-return flap for fitting into the exhaust connection on the motor unit (not needed for recirculation mode) Depending on model, the non-return flap may already be fitted.



3 screws, 5 x 60 mm and

3 plugs, 8 x 50 mm

for fixing to the wall (DAR 12xx only).

The screws and plugs are designed for use in solid walls only. For other types of wall construction, alternative fixings will be required. Make sure the wall is able to take the weight of the cooker hood.



2 self-locking screws, M6 x 16 mm for attaching the DAR 12xx to the mounting rail.



4 screws, M4 x 11 mm with base and



2 clamps

for securing the DRDC and DRUU chimney covers (DAR 12xx only).



10 screws M4 x 8 mm

for fastening the cover caps and the clamps (DAR 12xx only).



4 screws, 5 x 35 mm

for securing the DAR 11xx range hood.

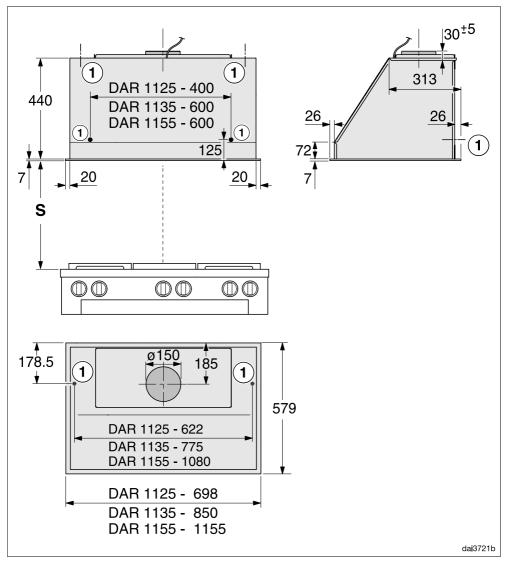
Keep the following in a safe place:



dha3mk

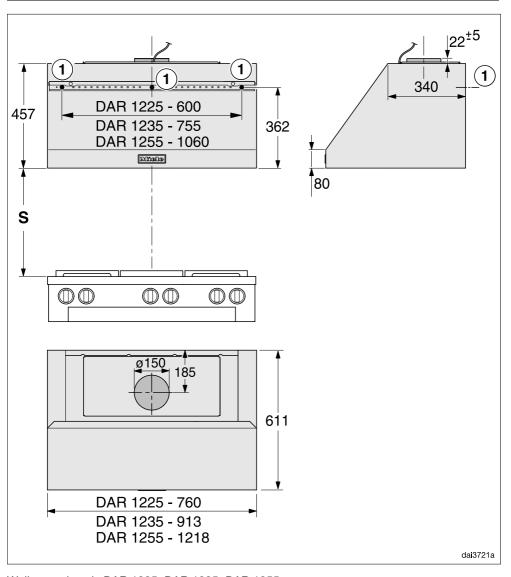
Installation instructions

Appliance dimensions



Extractor units DAR 1125, DAR 1135, DAR 1155.

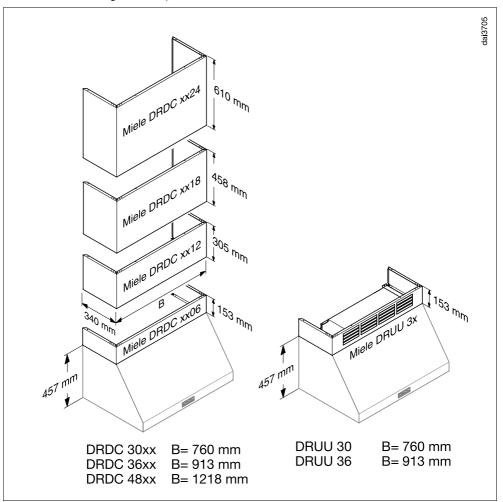
1 Fixing points: the wall to which the range hood is fixed must be capable of supporting the weight of the appliance.



Wall range hoods DAR 1225, DAR 1235, DAR 1255

1 Fixing points: the wall to which the range hood is fixed must be capable of supporting the weight of the appliance.

DRDC chimney cover, DRUU recirculation conversion kit



The DRDC chimney cover components can be additionally installed above the DRUU conversion kit.

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

- When deciding on the safety distance between the hob and cooker hood, please note that a distance of 650 mm above electric cookers/hobs may be preferable to give more working space under the hood.
- Account should also be taken of the height of the person who will be using the hood most often. They should have sufficient space to work comfortably at the hob, and be able to reach the cooker hood controls with ease
- Please be aware that if positioned too high, extraction will be inefficient.
- To achieve optimum vapour extraction, the cooker hood must be positioned centrally over the hob, not to the side.
- 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.

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.

The cooker hood is fitted with an exhaust connection of \emptyset 150 mm.

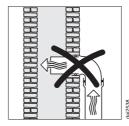
Use smooth or flexible ducting made from approved non-flammable materials for exhaust ducting.

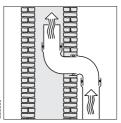
To achieve the most efficient air extraction with the lowest noise levels, please note the following:

- The cross-section of the exhaust ducting must not be smaller than the cross-section of the exhaust connection (see "Appliance dimensions").
- 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. When selecting the exhaust ducting, ensure that it is rigid enough to retain its shape during operation.
- Ensure that all connections are strong and airtight.

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

■ If the exhaust is ducted through an outside wall, a telescopic wall vent or a roof vent (available as an optional accessory) is recommended.

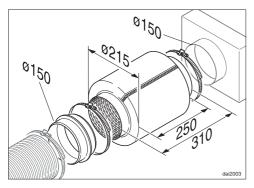




- If the exhaust air is to be ducted into a flue, the ducting must be directed in the flow direction of the flue.
- Where ducting is horizontal, it must be laid to slope away at at least 1 cm per metre. This is to ensure that condensate cannot drain back into the cooker hood.
- If the exhaust ducting is to run through rooms, ceiling space etc. where there may be great variations in temperature between the different areas. The problem of condensation will need to be addressed. The exhaust ducting will need to be suitably insulated.

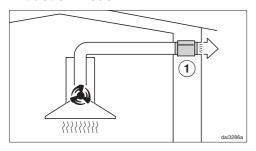
Connection for air extraction

Silencer



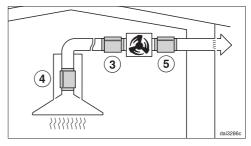
To achieve even further reductions in noise levels, a special silencer (optional accessory) can be fitted in the ducting system.

Extraction mode



The silencer not only reduces noise from the motor outside the house, but also sounds from outside (e.g. traffic noise). For this reason the silencer must be positioned as close as possible to the ducting exit ①.

Extraction mode with external motor



To minimise noise from the motor in the kitchen, the silencer should be positioned in front of the external motor ③ if possible, or, if the ducting is long, above the exhaust socket on the cooker hood ④. In the case of an external motor located inside the house, fitting a silencer behind the external motor ⑤ reduces the noise of the motor outside the house.

Electrical connection

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous, for which the manufacturer cannot be held liable.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out. Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

The connection data is given on the data plate. This is visible when the grease filters have been removed. Ensure that this data matches the household mains supply.

Connection of this appliance should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the On-Off switch should be easily accessible after the appliance has been built in. When switched off there must be an all-pole contact gap of 3 mm in the switch (including switch, fuses and relays according to EN 60335).

If the switch is not accessible after installation (depending on country), an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Contact a qualified electrician for advice.

Important

This appliance is supplied for connection to an a.c. 230 V single phase 50 Hz supply. The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	earth
Blue	neutral
Brown	live

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED

After Sales / Warranty

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

Contact details for Miele are given at the end of this booklet. N.B. A call-out fee will be charged for service visits where the problem could have been resolved as described in these instructions.

When contacting your dealer or Miele, please quote the model and serial number of your appliance.

These are shown on the data plate.

Position of the data plate

The data plate is visible after removing the baffle filters.

Warranty: U.K.

In the U.K., the 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.

Please note that telephone calls may be monitored and recorded for training purposes.

Warranty: Other countries

For information on the appliance warranty specific to your country please contact Miele. See end of this booklet for contact details.

Technical data

Fan motor*	200 W
Hob lighting	200 11
DAR 1125, 1225	2 x 3 W
DAR 1135, 1235	3 x 3 W
DAR 1155, 1255	4 x 3 W
Total connected load*	
DAR 1125, 1225	206 W
DAR 1135, 1235	209 W
DAR 1155, 1255	212 W
Voltage, frequency	AC 230 V, 50 Hz
Fuse rating	10 A
Mains connection cable length	1.5 m
Weight	
DAR 1125	19 kg
DAR 1135	22 kg
DAR 1155	28 kg
DAR 1225	30 kg
DAR 1235	36 kg
DAR 1255	51 kg
DAR 1125 EXT	16 kg
DAR 1135 EXT	19 kg
DAR 1155 EXT	25 kg
DAR 1225 EXT	27 kg
DAR 1235 EXT	33 kg
DAR 1255 EXT	48 kg

 $^{^{\}star}$ For EXT models, the connected load and extraction power will depend on the type of external motor fitted.

Length of connection cable to external motor: 1.9 m

Technical data

Accessories required for recirculation mode

Conversion kit from extraction mode to recirculation mode for DAR 1225: Conversion kit DRUU 30 and charcoal filter DKF 23-1 (contains 2 charcoal filters). Conversion kit from extraction mode to recirculation mode for DAR 1235: Conversion kit DRUU 36 and charcoal filter DKF 24-1 (contains 3 charcoal filters).

Note for test institutes

All information required regarding measuring noise levels is given in the "Testing for sound emissions" leaflet.

The latest version of this leaflet can be ordered by email from:

testinfo@miele.de

Please quote your postal address, as well as the model and serial number of your cooker hood (see data plate).

Note for test institutes

Data quoted in the following data sheets was calculated in accordance with the following standards EN 61591 and EN 60704-3. The distance between the area being measured/hob and the underside of the cooker hood is 600 mm and the voltage 230 V for test purposes. Testing is carried out without a non-return valve.

MIELE	
Model name/identifier	DAR 1125
Annual Energy Consumption (AEC _{hood})	65,7 kWh/year
Energy efficiency class	В
Energy efficiency index (EEI _{hood})	63,1
Fluid Dynamic Efficiency (FDE _{hood})	25,5
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	В
Lighting Efficiency (LE _{hood})	78,3 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	80,9%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	С
Airflow at best efficiency point	410,0 m ³ /h
Air flow (min. speed)	200 m ³ /h
Air flow (max. speed)	400 m ³ /h
Air flow (intensive or boost setting)	650 m ³ /h
Max. air flow (Q _{max})	650 m ³ /h
Air pressure at best efficiency point	349 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	39 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	54 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	155,5 W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	6,0 W
Average illumination of the lighting system on the cooking surface	470 lx
Time increase factor	1,1

Data sheet for household cooker hoods

MIELE	
Model name/identifier	DAR 1125 EXT
Annual Energy Consumption (AEC _{hood})	4,4 kWh/year
Energy efficiency class	A++
Energy efficiency index (EEI _{hood})	23,5
Fluid Dynamic Efficiency (FDE _{hood})	
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	-
Lighting Efficiency (LE _{hood})	78,3 lx/W
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)	-
Airflow at best efficiency point	m ³ /h
Air flow (min. speed)	m ³ /h
Air flow (max. speed)	m ³ /h
Air flow (intensive or boost setting)	m ³ /h
Max. air flow (Q _{max})	m ³ /h
Air pressure at best efficiency point	Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	dB
Airborne acoustical A-weighted sound power emissions (max. speed)	0 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	dB
Electrical power input at best efficiency point	W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	6,0 W
Average illumination of the lighting system on the cooking surface	470 lx
Time increase factor	

MIELE	
Model name/identifier	DAR 1135
Annual Energy Consumption (AEC _{hood})	68,4 kWh/year
Energy efficiency class	В
Energy efficiency index (EEI _{hood})	65,3
Fluid Dynamic Efficiency (FDE _{hood})	24,9
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	В
Lighting Efficiency (LE _{hood})	75,0 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	80,9%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	С
Airflow at best efficiency point	394,8 m ³ /h
Air flow (min. speed)	200 m ³ /h
Air flow (max. speed)	400 m ³ /h
Air flow (intensive or boost setting)	650 m ³ /h
Max. air flow (Q _{max})	650 m ³ /h
Air pressure at best efficiency point	349 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	39 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	54 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	153,7 W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	9,0 W
Average illumination of the lighting system on the cooking surface	675 lx
Time increase factor	1,1

Data sheet for household cooker hoods

MIELE	
Model name/identifier	DAR 1135 EXT
Annual Energy Consumption (AEC _{hood})	6,6 kWh/year
Energy efficiency class	A++
Energy efficiency index (EEI _{hood})	32,4
Fluid Dynamic Efficiency (FDE _{hood})	
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	-
Lighting Efficiency (LE _{hood})	75,0 lx/W
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)	-
Airflow at best efficiency point	m ³ /h
Air flow (min. speed)	m ³ /h
Air flow (max. speed)	m ³ /h
Air flow (intensive or boost setting)	m ³ /h
Max. air flow (Q _{max})	m ³ /h
Air pressure at best efficiency point	Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	dB
Airborne acoustical A-weighted sound power emissions (max. speed)	0 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	dB
Electrical power input at best efficiency point	W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	9,0 W
Average illumination of the lighting system on the cooking surface	675 lx
Time increase factor	

MIELE	
Model name/identifier	DAR 1155
Annual Energy Consumption (AEC _{hood})	69,5 kWh/year
Energy efficiency class	В
Energy efficiency index (EEI _{hood})	65,0
Fluid Dynamic Efficiency (FDE _{hood})	25,6
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	В
Lighting Efficiency (LE _{hood})	62,5 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	80,9%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	С
Airflow at best efficiency point	382,1 m ³ /h
Air flow (min. speed)	200 m ³ /h
Air flow (max. speed)	400 m ³ /h
Air flow (intensive or boost setting)	650 m ³ /h
Max. air flow (Q _{max})	650 m ³ /h
Air pressure at best efficiency point	373 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	39 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	54 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	154,5 W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	12,0 W
Average illumination of the lighting system on the cooking surface	750 lx
Time increase factor	1,1

Data sheet for household cooker hoods

MIELE	
Model name/identifier	DAR 1155 EXT
Annual Energy Consumption (AEC _{hood})	8,8 kWh/year
Energy efficiency class	A+
Energy efficiency index (EEI _{hood})	40,0
Fluid Dynamic Efficiency (FDE _{hood})	
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	-
Lighting Efficiency (LE _{hood})	62,5 lx/W
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)	-
Airflow at best efficiency point	m ³ /h
Air flow (min. speed)	m ³ /h
Air flow (max. speed)	m ³ /h
Air flow (intensive or boost setting)	m ³ /h
Max. air flow (Q _{max})	m ³ /h
Air pressure at best efficiency point	Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	dB
Airborne acoustical A-weighted sound power emissions (max. speed)	0 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	dB
Electrical power input at best efficiency point	W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	12,0 W
Average illumination of the lighting system on the cooking surface	750 lx
Time increase factor	

MIELE	
Model name/identifier	DAR 1225
Annual Energy Consumption (AEC _{hood})	65,7 kWh/year
Energy efficiency class	В
Energy efficiency index (EEI _{hood})	63,1
Fluid Dynamic Efficiency (FDE _{hood})	25,5
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	В
Lighting Efficiency (LE _{hood})	78,3 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	80,9%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	С
Airflow at best efficiency point	410,0 m ³ /h
Air flow (min. speed)	200 m ³ /h
Air flow (max. speed)	400 m ³ /h
Air flow (intensive or boost setting)	650 m ³ /h
Max. air flow (Q _{max})	650 m ³ /h
Air pressure at best efficiency point	349 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	39 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	54 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	155,5 W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	6,0 W
Average illumination of the lighting system on the cooking surface	470 lx
Time increase factor	1,1

Data sheet for household cooker hoods

MIELE	
Model name/identifier	DAR 1225 EXT
Annual Energy Consumption (AEC _{hood})	4,4 kWh/year
Energy efficiency class	A++
Energy efficiency index (EEI _{hood})	23,5
Fluid Dynamic Efficiency (FDE _{hood})	
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	-
Lighting Efficiency (LE _{hood})	78,3 lx/W
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)	-
Airflow at best efficiency point	m ³ /h
Air flow (min. speed)	m ³ /h
Air flow (max. speed)	m ³ /h
Air flow (intensive or boost setting)	m ³ /h
Max. air flow (Q _{max})	m ³ /h
Air pressure at best efficiency point	Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	dB
Airborne acoustical A-weighted sound power emissions (max. speed)	0 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	dB
Electrical power input at best efficiency point	W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	6,0 W
Average illumination of the lighting system on the cooking surface	470 lx
Time increase factor	

MIELE	
Model name/identifier	DAR 1235
Annual Energy Consumption (AEC _{hood})	68,4 kWh/year
Energy efficiency class	В
Energy efficiency index (EEI _{hood})	65,3
Fluid Dynamic Efficiency (FDE _{hood})	24,9
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	В
Lighting Efficiency (LE _{hood})	75,0 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	80,9%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	С
Airflow at best efficiency point	394,8 m ³ /h
Air flow (min. speed)	200 m ³ /h
Air flow (max. speed)	400 m ³ /h
Air flow (intensive or boost setting)	650 m ³ /h
Max. air flow (Q _{max})	650 m ³ /h
Air pressure at best efficiency point	349 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	39 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	54 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	153,7 W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	9,0 W
Average illumination of the lighting system on the cooking surface	675 lx
Time increase factor	1,1

Data sheet for household cooker hoods

MIELE	
Model name/identifier	DAR 1235 EXT
Annual Energy Consumption (AEC _{hood})	6,6 kWh/year
Energy efficiency class	A++
Energy efficiency index (EEI _{hood})	32,4
Fluid Dynamic Efficiency (FDE _{hood})	
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	-
Lighting Efficiency (LE _{hood})	75,0 lx/W
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)	-
Airflow at best efficiency point	m ³ /h
Air flow (min. speed)	m ³ /h
Air flow (max. speed)	m ³ /h
Air flow (intensive or boost setting)	m ³ /h
Max. air flow (Q _{max})	m ³ /h
Air pressure at best efficiency point	Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	dB
Airborne acoustical A-weighted sound power emissions (max. speed)	0 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	dB
Electrical power input at best efficiency point	W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	9,0 W
Average illumination of the lighting system on the cooking surface	675 lx
Time increase factor	

MIELE	
Model name/identifier	DAR 1255
Annual Energy Consumption (AEC _{hood})	69,5 kWh/year
Energy efficiency class	В
Energy efficiency index (EEI _{hood})	65,0
Fluid Dynamic Efficiency (FDE _{hood})	25,6
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	В
Lighting Efficiency (LE _{hood})	62,5 lx/W
Lighting Efficiency class	
A (most efficient) to G (least efficient)	A
Grease Filtering Efficiency	80,9%
Grease Filtering Efficiency class	
A (most efficient) to G (least efficient)	С
Airflow at best efficiency point	382,1 m ³ /h
Air flow (min. speed)	200 m ³ /h
Air flow (max. speed)	400 m ³ /h
Air flow (intensive or boost setting)	650 m ³ /h
Max. air flow (Q _{max})	650 m ³ /h
Air pressure at best efficiency point	373 Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	39 dB
Airborne acoustical A-weighted sound power emissions (max. speed)	54 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	67 dB
Electrical power input at best efficiency point	154,5 W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	12,0 W
Average illumination of the lighting system on the cooking surface	750 lx
Time increase factor	1,1

Data sheet for household cooker hoods

MIELE	
Model name/identifier	DAR 1255 EXT
Annual Energy Consumption (AEC _{hood})	8,8 kWh/year
Energy efficiency class	A+
Energy efficiency index (EEI _{hood})	40,0
Fluid Dynamic Efficiency (FDE _{hood})	
Fluid Dynamic Efficiency class	
A (most efficient) to G (least efficient)	-
Lighting Efficiency (LE _{hood})	62,5 lx/W
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)	-
Airflow at best efficiency point	m ³ /h
Air flow (min. speed)	m ³ /h
Air flow (max. speed)	m ³ /h
Air flow (intensive or boost setting)	m ³ /h
Max. air flow (Q _{max})	m ³ /h
Air pressure at best efficiency point	Pa
Airborne acoustical A-weighted sound power emissions (min. speed)	dB
Airborne acoustical A-weighted sound power emissions (max. speed)	0 dB
Airborne acoustical A-weighted sound power emissions (intensive or boost setting)	dB
Electrical power input at best efficiency point	W
Power consumption in off mode (P _o)	0,00 W
Power consumption in standby mode (P _s)	W
Nominal power of lighting system	12,0 W
Average illumination of the lighting system on the cooking surface	750 lx
Time increase factor	

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DAR 1125, DAR 1135, DAR 1155 DAR 1225, DAR 1235, DAR 1255 DAR 1125 EXT, DAR 1135 EXT, DAR 1155 EXT DAR 1225 EXT, DAR 1235 EXT, DAR 1255 EXT