Operating and installation instructions
Built-in coffee machine



To avoid 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. 10 213 550

Packaging material / Disposal of old machine

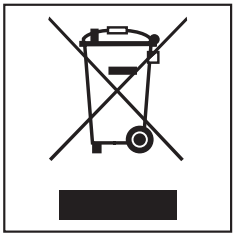
Disposal of the packing material

The packaging is designed to protect the machine 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 machine

Electrical and electronic machines often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

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Warning and Safety instructions

This coffee machine complies with current safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

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

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

Correct application

▶ This coffee machine is intended for use in domestic households and similar working and residential environments.
Examples of a working or residential environment include

– shops, offices and other working environments,
– small businesses, showrooms etc.,
– where the coffee machine is being used by customers in hotels, motels, bed and breakfast and other similar establishments.

▶ This coffee machine is not intended for outdoor use.

▶ It must only be used as a domestic appliance to make espresso, cappuccino, latte macchiato etc. Any other use is not permitted.

▶ This coffee machine 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

⚠ Caution! Danger of burning and scalding on the dispensing spouts.

Children's skin is far more sensitive to high temperatures than that of adults.

Ensure children do not touch hot surfaces of the coffee machine or place parts of their body under the dispensing spouts.

▶ Install the coffee machine where it is out of the reach of children.

▶ Children under 8 years of age must be kept away from the machine unless they are constantly supervised.

▶ Children 8 years and older may only use the coffee machine unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Please supervise children in the vicinity of the coffee machine and do not allow them to play with it.

▶ Children must not be allowed to clean the coffee machine unsupervised.

▶ Remember that coffee and espresso are not suitable drinks for children.

▶ Danger of suffocation.
Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, they could become entangled in packaging or pull it over their head and suffocate.

Technical safety

▶ Installation and repairs may only be carried out by a Miele authorised service technician. Installation, repairs and other work by unqualified persons can cause considerable danger to users.

▶ A damaged coffee machine could be dangerous. Before building in the machine, check it for any externally visible damage. Do not use a damaged machine.

▶ To avoid the risk of damage to the machine, make sure the connection data (voltage and frequency) on the data plate corresponds to the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.

▶ The electrical safety of this coffee machine 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 the coffee machine can only be guaranteed if it is connected to the mains electrical supply.

▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ The coffee machine must not be used in a non-stationary location (e.g. on a ship).

▶ For safety reasons, this machine may only be used when it has been built in.

▶ If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them.

▶ Only use the coffee machine in rooms where the ambient temperature is between +10 °C and +38 °C.

▶ Do not cover or block the ventilation gaps.
This would prevent adequate ventilation. Condensation can damage the coffee machine or the furniture housing unit.

▶ Ensure that there is sufficient ventilation around the coffee machine. The ventilation gaps in the furniture housing unit and the gap between the top of the housing unit and the ceiling must be at least 200 cm^2. Otherwise condensation can build up and damage the machine or the housing unit.

▶ If the coffee machine is built-in behind a kitchen furniture door, it may only be used with the furniture door open. This will prevent the formation of heat and humidity and subsequent damage to the machine and/or furniture unit. Do not close the furniture door while the coffee machine is in use. Ensure the coffee machine has cooled down completely before closing the furniture door.

▶ Repairs may only be carried out by a Miele authorised service technician. Repairs by unqualified persons can cause considerable danger to the user.

▶ The coffee machine must be disconnected from the electricity supply during repair work.

▶ While the machine is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Faulty components must only be replaced by genuine Miele Original spare parts. The manufacturer can only guarantee the safety of the machine when Miele replacement parts are used.

▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.

▶ Only use genuine original Miele accessories with this machine. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

Correct use

⚠ The spouts present a danger of burning or scalding.
The liquids and steam dispensed are very hot.

▶ Please note:

– Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.
– Do not touch hot components.
– Hot liquid or steam could spatter from the spouts. Ensure that the central spout is clean and fitted correctly.
– Water in the drip tray can also be very hot. Take care when emptying it.

⚠ Never look directly at the lighting or use optical instruments to look at it.

▶ Please note the following regarding water:

– Only use cold, fresh tap water to fill the water container. Hot or warm water or other liquids could damage the coffee machine.
– Change the water every day to prevent a build-up of bacteria.
– Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
– Do not use water from a reverse osmosis unit in this machine. This would damage it.

▶ Only fill the bean container with roasted espresso/coffee beans.
Do not fill the bean container with coffee beans which have been treated with additives or with ground coffee.
Do not fill the bean container with any type of liquid.

▶ Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain a certain amount of residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

▶ Do not use coffee beans which have been treated with caramel, sugar or other substances including sugary liquids. Sugar will damage the coffee machine.

▶ Only add ground coffee or the Miele cleaning tablets for degreasing the brew unit to the ground coffee chute.

▶ Do not use any caramelised ready ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee machine. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.

▶ Only use milk without additives. Additives in milk usually contain sugar and this will stick to the milk pipework.

▶ If using dairy milk make sure that it has been pasteurised.

▶ Do not place any alcohol mixtures which are alight underneath the central spout. The flames could ignite plastic components and cause them to melt.

▶ Do not swing from or hang anything on the machine front when it is open as this could damage the hinges on the coffee machine.

▶ The central spout connector cap is lubricated with silicone grease. Take care not to get this on your clothes when removing or replacing the containers or other components.

▶ The machine must not be used for cleaning objects.

Cleaning and care

▶ The coffee machine must be disconnected from the electricity supply before cleaning or maintenance.

▶ Clean the coffee machine and the milk flask thoroughly before using for the first time (see "Cleaning and care").

▶ All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning.

▶ Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.

▶ Descale the coffee machine regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agent or the use of descaling agent which is not of the appropriate concentration.

▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

▶ Used coffee grounds should be disposed of with the organic rubbish or on the compost heap. Do not empty them down the sink, as they could block it.

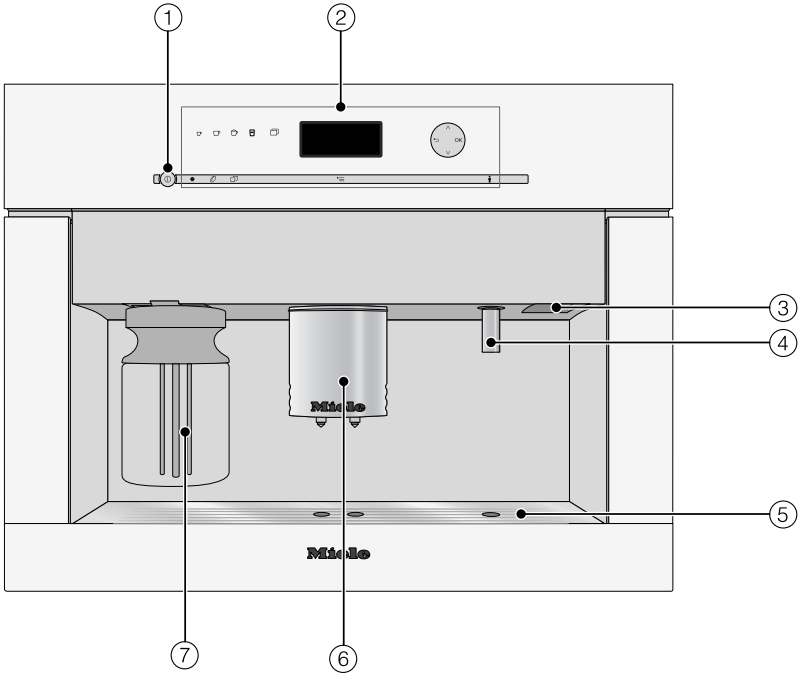
For machines with stainless steel surfaces:

▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on stainless steel surfaces. These damage the surface, causing it to lose its dirt repellent protective coating.

▶ The finish on stainless steel surfaces is susceptible to scratching. Even magnets can cause scratching.

Guide to the machine

Exterior view



① On/Off sensor ⏻

② Controls and display

③ Handle

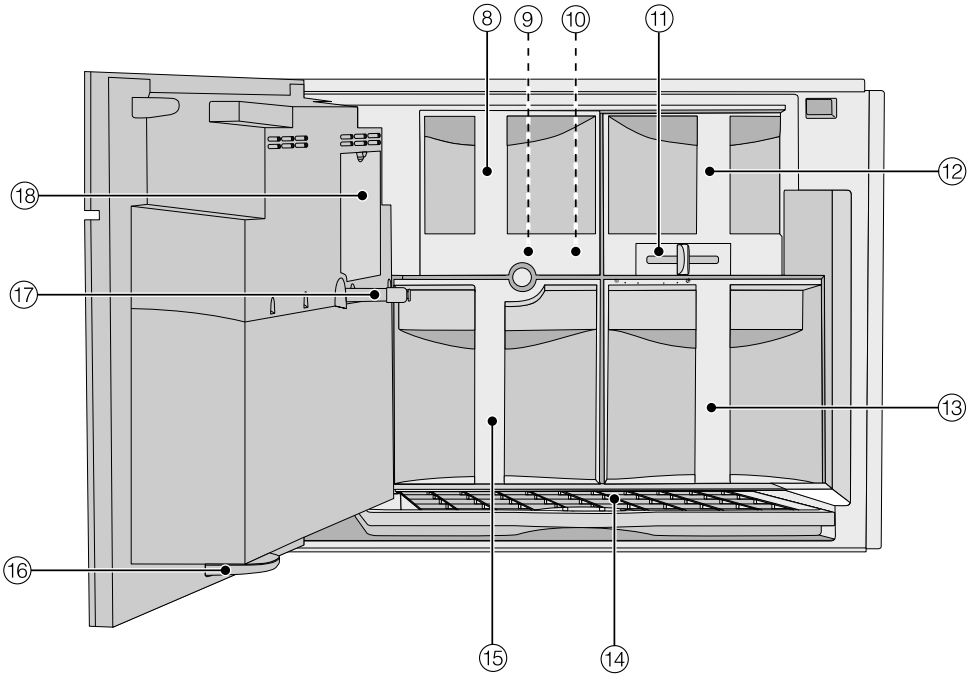
④ Hot water spout

⑤ Drip tray cover

⑥ Height-adjustable central spout with lighting

⑦ Milk flask and lid

Interior view



⑧ Ground coffee chute cover

⑨ Brew unit

⑩ Ground coffee chute

⑪ Slide control to select fineness of ground coffee

⑫ Coffee bean container

⑬ Water container

⑭ Drip tray with grid

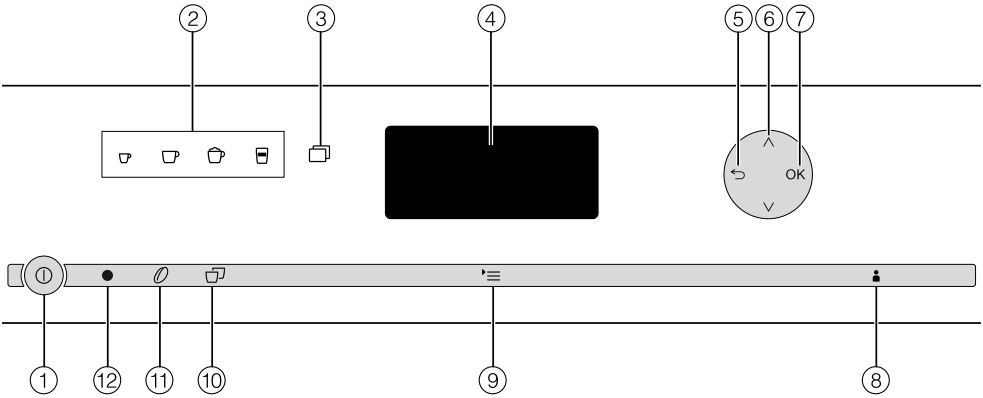
⑮ Waste container

⑯ Drip catcher

⑰ Central spout connector

⑱ Maintenance panel

Controls and display



① **On/Off sensor** ⏻
For switching the coffee machine on and off

② **Drink sensors**
For making Espresso, Coffee, Cappuccino or Latte macchiato

③ **Further programmes**
Other drinks such as Long coffee, Caffè latte, hot milk, milk froth and hot water,
Maintenance menu

④ **Display**
Shows information about the current action or status

⑤ **Back** ⮌
For returning to the previous menu, cancelling unwanted actions

⑥ **Arrow sensors** ∧∨
For displaying further options and highlighting a selection

⑦ **OK sensor**
For confirming display messages and saving settings

⑧ **Profiles**
For saving and editing profiles

⑨ **Settings**
For altering settings, displaying information or checking which settings are currently active

⑩ **Two portions**
For making two portions of a drink

⑪ **Parameters**
Settings for checking or altering coffee preparation

⑫ **Optical interface**
(for Miele service technician use only)

These products and other useful accessories can be ordered via the internet, from Miele (see back cover for contact details) or from your Miele dealer.



Accessories supplied

– **Measuring spoon**
for ground coffee

– **Milk flask with lid**
for storing milk and heating/frothing milk

– **Cleaning agent for milk pipework**
for cleaning the milk system (Starter set)

– **2 containers** (large and small)
for cleaning and maintenance of the machine

– **Descaling tablets**
for descaling the water pipework (Starter set)

– **Cleaning tablets**
for degreasing the brew unit (Starter set)

– **Test strips**
for determining the water hardness level

– **Silicone grease**
for lubricating the cap on the central spout connector

– **Cleaning brush**
for cleaning the milk pipework

– **Central spout connector cap**
Replacement part

– **Angled connector for milk pipework**
Replacement part

Optional accessories

Miele accessories and cleaning and conditioning products are available for your coffee machine.

– **Microfibre cloth**
for removing finger marks and light soiling

– **Milk flask with lid**
for storing milk and heating/frothing milk

– **Small lid**
For storing the milk flask in the fridge

– **Cleaning agent for milk pipework**
for cleaning the milk system

– **Descaling tablets**
for descaling the water pipework

– **Cleaning tablets**
for degreasing the brew unit

– **Silicone grease**
for lubricating the cap on the central spout connector

Please read the operating instructions carefully and take the time to familiarise yourself with the coffee machine before using it for the first time.

Before using for the first time

- Install the coffee machine and connect it to the electricity supply (see "Electrical connection" and "Installation").
- Remove any protective foil.

Clean the machine thoroughly before filling it with water and coffee beans (see "Cleaning and care").

Switching on for the first time

When you switch the coffee machine on for the first time, after the welcome screen has appeared you will be prompted to set the following:

– Language and country

– Date

– Time

– Display (Time of day display)

- Touch the On/Off sensor ⏻.

The welcome message Miele - Willkommen will appear in the display briefly.

Select language

- Use the arrow sensors ∧∨ to highlight the required language. Touch *OK*.
- Use the arrow sensors ∧∨ to highlight the required country. Touch *OK*.

The setting is now saved.

Setting the time

- Use the arrow sensors ∧∨ until the current time of day appears. Touch *OK*.

The setting is now saved.

Setting the date

- Use the arrow sensors ∧∨ until the current date is set. Touch *OK* to confirm the year, month and day.

The setting is now saved.

Display

You can choose from the following options:

– On: The time and date are always visible in the display when the machine is switched off.

– Off: The display is dark when the machine is switched off.

– Night dimming: The date and the time are only displayed between the hours of 5:00 and 23:00.

■ Use the arrow sensors ∧∨ to highlight the required language. Touch *OK*.

The coffee machine will use more energy depending on the option you choose for the display. Information about this will appear in the display.

The coffee machine is now successfully set up for use.

■ Fill the water container with fresh, cold tap water.

Water hardness

The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the coffee machine will need to be descaled.

The coffee machine measures the amount of water used and steam made. Depending on the level of water hardness set, more or fewer drinks can be dispensed before the machine needs to be descaled.

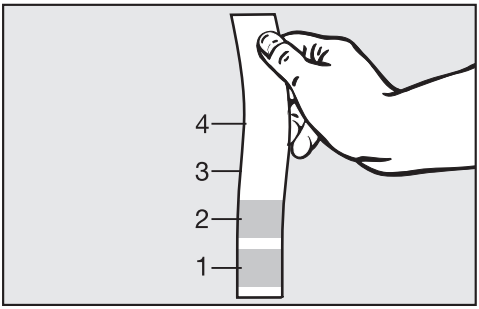
Programme the coffee machine to the water hardness level of your area so that it functions correctly and does not get damaged. A prompt to descale the machine will then appear in the display at the correct time.

The machine has four programmable levels:

Water hardness	Local water hardness level	Setting (water hardness level)
0 - 8.4 °dH (0 -1.5 mmol/l)	Soft	Soft 1
8.4 - 14 °dH (1.5 - 2.5 mmol/l)	Medium	Medium 2
14 - 21 °dH (2.5 - 3.7 mmol/l)	Hard	Hard 3
> 21 °dH (> 3.7 mmol/l)	Hard	Very hard 4

Measuring the water hardness level

You can determine the water hardness yourself using the enclosed test strip. Alternatively, your local water authority will be able to tell you the hardness of water in your area.



- Dip the test strip in your drinking water for approximately one second, then shake off any excess water. The result will be evident after about a minute.

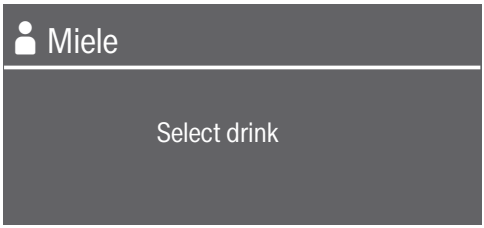
Setting the water hardness level

- Touch ▸≡.
- Select Water hardness with the arrow sensors ∧∨ and touch *OK*.
- Use the arrow sensors ∧∨ to highlight the required water hardness. Then touch *OK*.

The setting is now saved.

To operate the coffee machine, touch the sensors with your finger.

You are in the drinks menu when the display shows:

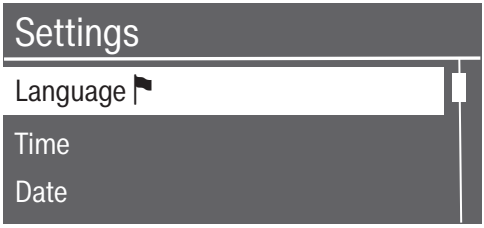


To make a drink, touch one of the drinks sensors.

You can find more drinks in the Further programmes menu.

Selecting a menu and navigating within a menu

To select a menu, touch the relevant sensor. You will then be able to start an action or change settings in the menu.



A bar on the right-hand side indicates that further options or text are available. Use the arrow sensors ∧∨ to show these.

The setting which is currently selected will have a tick ✓ beside it.

To select an option, touch the arrow sensors ∧∨ until the option you want is highlighted.

Touch *OK* to confirm your selection.

Exiting a menu or cancelling an action

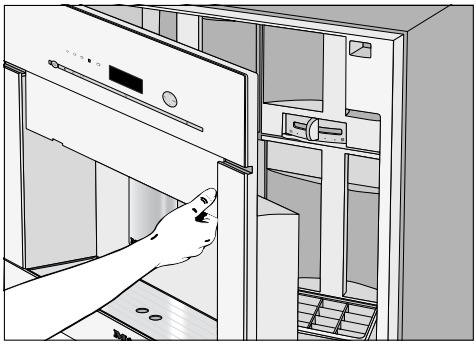
To exit the current menu, touch ⮌.

Filling the water container

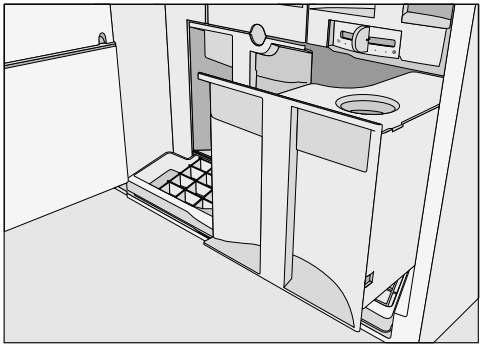
⚠ Change the water **every day** to prevent a build-up of bacteria.

Only use cold, fresh tap water to fill the water container.
Hot or warm water or other liquids can damage the coffee machine.

Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



- Open the front of the coffee machine.



- Pull the water container forwards to remove it.
- Take off the lid and fill the water container with fresh, cold tap water up to the "max." mark.
- Push the water container into the machine until it clicks into place.

If the water container protrudes slighlty or is a little high, check whether the surface that the water container sits on is dirty. If the water container is not positioned correctly, the outlet valve will not connect properly and could leak. Clean the surface, if necessary.

Fill the coffee bean container with roasted coffee or espresso beans if you want to use freshly ground coffee beans for each cup of espresso or coffee.

Alternatively, you can make coffee or espresso with ready ground coffee (see "Making coffee or espresso using ready ground coffee").

Warning. Risk of damage to the grinder.

Only put roasted coffee or espresso beans in the container. Anything else, including ground coffee, will damage the grinder.

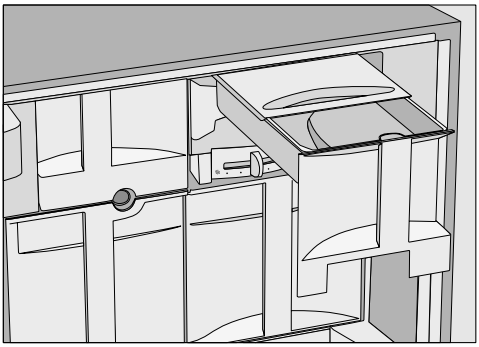
Do not fill the bean container with any type of liquid.

Warning. Sugar will damage the coffee machine.

Do not use coffee beans that have been treated with sugar, caramel or other substances and do not put liquids containing sugar in the coffee bean container.

Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

Tip: You can use a nut or seed grinder to grind green coffee beans. These types of grinder generally have a rotating stainless steel blade. You can then add the ground green coffee **one portion at a time** to the ground coffee chute and make the desired coffee drink (see "Making espresso and coffee using ready ground coffee").



- Pull out the coffee bean container.
- Push back the lid and fill the container with roasted coffee beans.
- Slide the lid back into place.
- Push the coffee bean container fully back into the coffee machine. Close the front.

Switching on

When the coffee machine is switched on, it heats up and rinses the pipework. This not only cleans the pipework, but also warms it before coffee is prepared.

If the coffee machine is already at operating temperature, the pipework will not be rinsed when the machine is switched on.

■ Touch the On/Off sensor ⏻.

The machine will begin rinsing after the heating-up phase. Hot water will come out of the central spout.

You can now make drinks.

Tip: If you do not want the water from the rinsing process to flow into the drip tray, place a suitable container (e.g. the small cleaning container) underneath the central spout before making the first coffee of the day.

Switching off

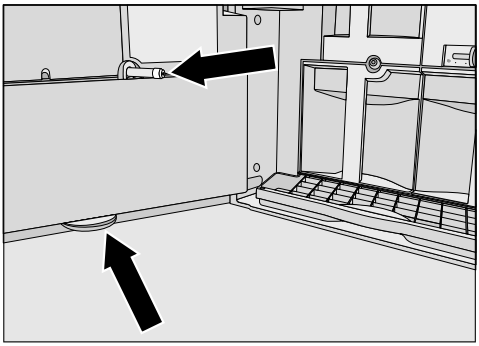
■ Touch the On/Off sensor ⏻.

If coffee has been dispensed, the coffee machine will rinse the coffee pipework automatically before switching off.

Switching off for longer periods of time

If the coffee machine is not going to be used for a longer period of time:

■ Empty the drip tray, the waste container and the water container.



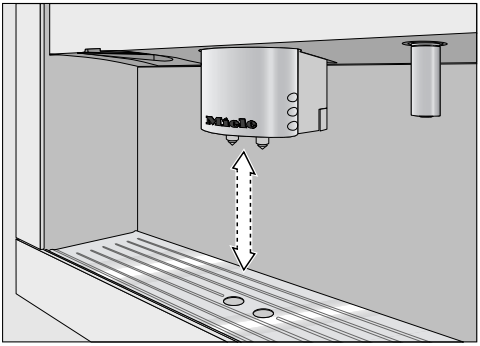
■ Clean all components thoroughly, including the brew unit, the central spout connector and the drip catcher in the machine front.

■ Switch off the machine.

If you are leaving the front open while the coffee machine is not being used for a long time, disconnect it from the mains electricity supply to save energy.

Adjusting the central spout to the correct cup height

You can adjust the central spout to suit the height of the cup you are using so that the coffee or espresso will not cool down as quickly and the crema will have a better consistency.



- Pull the central spout down until it is at the same level as the rim of the cup.
  Alternatively, push the central spout up until there is enough room to fit a larger cup or mug underneath.

⚠ The spouts present a danger of burning or scalding.
The liquids and steam dispensed are very hot.
Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.
Do not touch hot components.

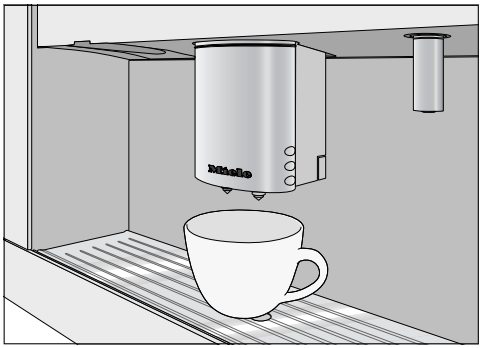
The following drinks can be made:

– **Espresso** ☕. This is a strong, aromatic coffee with a thick hazelnut brown coloured layer of froth - known as the crema - on top.
When making espresso, use espresso roast coffee beans.

– **Coffee** ☕. This differs from espresso by the increased amount of water and the roast of the beans.
Use coffee beans of the correct roast to make coffee.

– **Long coffee** ☕ is a coffee with considerably more water.

Making a coffee



■ Place a cup under the central spout.

■ Touch the sensor for the drink you want:
☕ Espresso
☕ Coffee
☕ in Further programmes: Long coffee

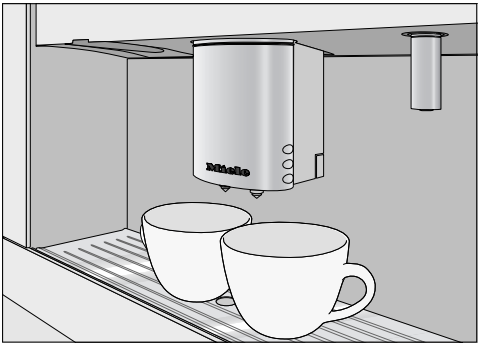
The coffee or espresso will be dispensed from the central spout into the cup.

To ensure that any coffee residues from the factory testing process are removed from the brewing system, please throw away the first two cups of coffee when using the coffee machine for the first time.

Making two portions

You can dispense two portions of espresso or coffee at once either into one cup or two separate cups.

To fill two cups at the same time:



- Place a cup under each of the coffee dispensers in the central spout.
- Touch ⧉.

The ⧉ sensor will light up.

- Touch the sensor for the drink you want.

Two portions of the desired drink will be dispensed from the central spout.

After a while, if you have not touched one of the drinks sensors, the "Two portions" ⧉ option will revert to single portions.

Cancelling preparation

Drink preparation can be cancelled while Stop is showing in the display.

- Touch *OK*.

When making two portions at once touching the *OK* sensor once will only stop the first drink.
To stop both drinks, touch *OK* for longer.

Dispensing several cups of coffee one after the other - Coffee pot

You can make several cups of coffee one after the other automatically with the Coffee pot function (max. 1 litre). Up to eight cups can be made in this way.

You can use the Coffee pot function twice in a row. After this the coffee machine will need a longer cooling down time of an hour in order to avoid it being damaged.

- Place a sufficiently large container under the central spout.
- Touch ⧉.
- Use the arrow sensors ∧∨ to highlight Coffee pot.
  Touch *OK*.
- Use the arrow sensors ∧∨ to highlight the number of cups you want (3 to 8). Touch *OK*.
- Follow the instructions in the display.

The coffee for each cup is individually ground, brewed and dispensed. Each stage of the process is shown in the display.

You can cancel the process at any time by:

- Touching *OK* or ⧉.

Making coffee with ground coffee

To make coffee using ready ground coffee, add a portion of ground coffee to the ground coffee chute.
This gives you the option of making a cup of decaffeinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

The coffee machine will recognise automatically that ready ground coffee has been added to the ground coffee chute.

Only **one** portion of coffee or espresso can be made at a time when using ground coffee.

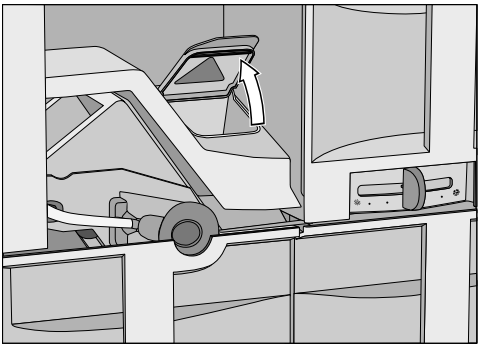
Adding ground coffee

Do not add more than one level scoop of ground coffee to the coffee chute. If too much is added, the brew unit will not be able to process the coffee.

The coffee machine will use all the ground coffee which has been added to the chute to make the next coffee.

Use the measuring spoon supplied so that the correct amount is used.

- Open the front of the coffee machine.



- Remove the cover to the ground coffee chute and open the lid.
- Add one level spoon of ready ground coffee to the chute.
- Close the lid. Push the cover into the machine. Close the front.

Use ground coffee? will appear in the display.

Making coffee with ground coffee

If you want to make a drink with ground coffee:

- Select Yes with the arrow sensors ∧∨. Touch *OK*.

You can now select which type of drink you would like to make with ground coffee.

- Place a cup under the central spout.
- Select the type of coffee you want.

The coffee machine will now make the drink you have chosen.

If you **do not** want to use ground coffee to make the drink:

- Select No with the arrow sensors ∧∨ and touch *OK*.

The ground coffee will be directed into the waste container.

If no drink is selected within approx. 15 seconds, the ground coffee will also be directed into the waste container.

Drinks with milk

⚠ Danger of burning and scalding on the central spout.
The liquids and steam dispensed are very hot.

Do not use milk with additives. Most additives contain sugar which will stick to the milk pipework and damage the machine.
If using dairy milk make sure that it has been pasteurised.

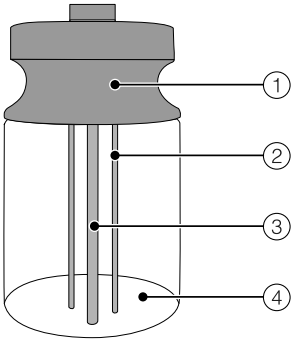
The following drinks with milk can be made:

– **Cappuccino** consisting of approx. 2/3 milk froth and 1/3 espresso.
– **Latte macchiato** consisting of 1/3 each of hot milk, milk froth and espresso.
– **Caffè latte** consisting of hot milch and espresso.

Hot milk or **milk froth** can also be made.

Notes on the milk flask

Milk is **not** cooled in the milk flask. Therefore, place the milk flask in the refrigerator if you are not going to use milk for a while. Good milk froth can only be achieved when cold milk below 10 °C is used.



① Lid

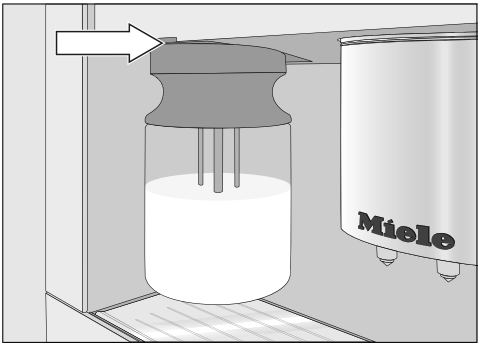
② Sensor

③ Milk suction tube

④ Glass flask

■ Fill the milk flask with milk up to max. 2 cm below the rim. Close the milk flask with the lid.

It is important to keep the opening and neck of the milk flask clean (whilst filling it and carrying it). If the flask is dirty it could cause a fault in the machine.



- Push the milk flask fully back into the coffee machine.

Making drinks with milk

- Place a suitable container underneath the central spout.
- Touch the sensor for the drink you want:
  Cappuccino
  Latte macchiato
  in Further programmes: Caffè Latte, hot milk, milk froth

The selected drink will now be made.

Dispensing hot water

Danger of burning and scalding on the hot water spout. The water dispensed is very hot.

Please note that the water dispensed is not hot enough for making tea.

- Place a suitable container underneath the hot water spout.
- Touch .
- Touch the arrow sensors ∧∨ until Hot water is highlighted. Touch *OK*.

Hot water is dispensed into the container under the spout.

To cancel preparation:

- Touch *OK*.

Preparation of hot water will be cancelled.

Making drinks using a profile

If you have already created a specific user profile, you can select this before you make a drink.

- Touch .
- Touch Select profile.
- Touch the arrow sensors ∧∨ until the profile you want is highlighted. Touch *OK*.

The name of the profile selected will be shown in the top left of the display.

You can now make the drink you want.

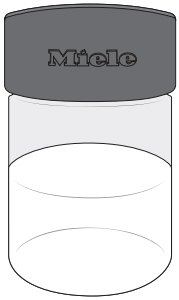
After making drinks

If you have made a drink with milk, Start rinse cycle will appear in the display after a while.

- Touch *OK*.

The milk pipework will now be rinsed.

Even if you do **not** confirm the message with "OK", the coffee machine will rinse the milk pipework after a few minutes automatically.



Tip: Remove the milk flask and rinse the lid under running water. Then fit the small lid to the milk flask and store the flask in the fridge until it is needed again.
You can only achieve good quality milk froth with milk which is cold (< 10 °C).

The small milk flask lid is available to order from your Miele Dealer, Miele or via the internet at www.miele-shop.com.

To set the coffee machine up for the type of coffee you are using, you can

– change the grinder setting,

– change the amount of coffee,

– set the brewing temperature, or

– pre-brew the ground coffee.

Grinder setting

When the beans are ground correctly, the coffee or espresso will flow evenly into the cup with a good crema.
The crema should have an even nut-brown colour.

The grinder setting you select will be used for all coffee drinks.

There are various ways to tell whether the coffee grinder is set correctly.

The coffee has been **too coarsely** ground if:

– Espresso or coffee flows into the cup too quickly.

– The crema is very pale and uneven.

Set a finer grinder setting.

The coffee has been **too finely** ground if:

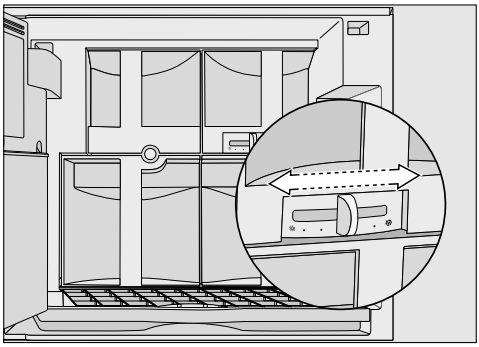
– Espresso or coffee only trickles into the cup.

– The crema is dark brown.

Set a coarser grinder setting.

To avoid damaging the grinder, please note the following:
Only adjust the grinder one setting at a time.
Grind the coffee beans again if you want to adjust the grinder to the next setting.

■ Open the front of the coffee machine.



■ Push the slide control one setting to the left (for finer grinding) or one setting to the right (for coarser grinding).

■ Close the front.

■ Make one cup of coffee.

Adjust the grinder setting again.

The altered grinder setting will not be used until after the second coffee has been dispensed.

Displaying and changing the parameters of a drink

- Touch ∅.
- Select the drink you want and touch *OK*.

The current settings for the amount of coffee, brewing temperature and pre-brewing will be displayed for this drink.

Amount of coffee

The coffee machine can grind and brew 6-14 g of coffee beans per cup. The greater the quantity, the stronger the coffee.

There are various ways to tell whether the amount of coffee is set correctly.

The amount of coffee is **too low** if:

– Espresso or coffee flows into the cup too quickly.

– The crema is very pale and uneven.

– The espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed.

The amount of coffee is **too high** if:

– Espresso or coffee only trickles into the cup.

– The crema is dark brown.

– The espresso or coffee tastes bitter.

Decrease the amount of coffee so that less ground coffee is brewed.

- Select Amount of coffee and then touch *OK*.
- Use the arrow sensors ∧∨ to change the amount. Touch *OK*.

The setting is now saved.

Tip: If the coffee is too strong for you or it tastes bitter, try a different type of bean.

Brewing temperature

The ideal brewing temperature will depend on

– the type of coffee being used,

– whether an espresso or a coffee is being made, and

– the altitude of the region.

If the coffee machine is located at more than 2000 metres above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

Tip: Not all types of coffee can withstand high temperatures. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired.

The coffee machine has five brewing temperatures.

■ Select Brew temperature and then touch *OK*.

■ Select the required temperature and touch *OK*.

The setting is now saved.

Pre-brewing the coffee

When the pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This helps release the flavour of the coffee.

You can set pre-brewing for a short or long length of time, or deselect " Pre-brewing " altogether.
The machine is supplied with the "Pre-brewing" function switched off.

■ Touch the arrow sensors ∧∨ until Pre-brewing is highlighted. Touch *OK*.

The pre-brewing option which is currently selected will be marked with a tick ✓.

■ Touch the arrow sensors ∧∨ until the setting you want is highlighted. Touch *OK*.

The setting is now saved.

Portion size

The flavour of the coffee produced depends not just on the type of coffee used, but also on the amount of water used. You can programme the amount of water to suit the size of your cups and the type of coffee you are using.

For coffee drinks that use milk, in addition to the amount of espresso or coffee, you can also set the amount of milk or milk froth to be dispensed. You can also set the portion sizes for hot milk and milk froth separately.

Each type of drink has a maximum portion size that can be programmed into the machine. The coffee machine halts preparation of the coffee once this portion size has been reached. The maximum possible portion size for this type of drink is then saved in the machine.

The changed portion size is always saved in the current Profile. The name of the current profile appears in the top left-hand side of the display.

There are two ways to start programming the portion amount:

– Either by touching the drink sensor when you are making a coffee, or

– By selecting Portion size in the Parameters menu.

Tip: You can cancel the portion size programming as long as Stop is visible in the display.

If the water container becomes empty whilst making a drink, the machine will stop programming the portion size. The portion size will not be saved.

Changing the portion size while making a drink

You can change and save the portion size for Espresso, Coffee, Cappuccino and Latte macchiato while making these drinks.

- Place a cup under the central spout.
- Touch the sensor for the drink you want until Change appears in the display.

The desired drink will be made and Save will appear in the display.

- When the cup is filled up to the level you want, touch *OK*.

If you want to change the portion size for coffee specialities made with milk (e.g. Cappuccino), the ingredients (components) which make up the drink will be saved one after the other while the drink is being made.

- When the quantity for each ingredient reaches the level you want, touch *OK*.

The programmed mix of ingredients and portion sizes will now be dispensed every time that particular drink is selected.

Changing the portion sizes in the Parameters ∅ menu

You can only change the portion sizes for **Long coffee**, **Caffè Latte**, **hot milk** and **milk froth** via the "Parameters" menu.

- Place a suitable container underneath the central spout.
- Touch ∅.
- Select the drink you want.
- Select Portion size and touch *OK*.

Now proceed as for changing the portion size while making a drink.

Changing the portion size for different profiles

You can set the portion size for individual drinks for each profile.

- Touch .
- Select the profile you want.

The name of the current profile is shown in the top left of the display.

You can now change the portion size of the individual drinks as described previously.

Profiles

In addition to the Miele profile, you can enter individual profiles to cater for different tastes and preferences.

In each profile you can adjust the settings for individual drinks (portion size, amount of coffee, brewing temperature and pre-brewing).

The name of the current profile is shown in the top left of the display.

Opening a profile

■ Touch .

You can now create a profile.

If you have allocated a profile in addition to the Miele profile, you have the following options:

– **Select profile** from the profiles which are already allocated.

– **Change name** if you want to alter the name of a profile.

– **Delete profile** if you want to delete a profile.

– **Change profile** to programme the coffee machine so that it changes back to the Miele standard profile automatically after each drink is dispensed or so that it retains the most recently selected profile.

Tip: Touch ⮌ or to return to the main menu.

Creating a profile

■ Select Create profile with the arrow sensors ∧∨ and touch *OK*.

Letters will appear in the display that you can select with the arrow sensors. You can use the arrow sensors to select from numbers, upper case and lower case letters.

■ Touch the arrow sensors ∧∨ to select the first character and then touch *OK*.

The character you have chosen will appear in the top line of the display.

■ Repeat the process until the name required appears in the top line of the display.

Tip: If you make a mistake you can delete the last character with the ⮌ sensor.

When you have finished entering a name and want to save it,

■ use the arrow sensors ∧∨ to highlight the tick ✓ and touch *OK*.

If you do not want to save your entry:

■ touch and hold ⮌ until all characters have been deleted and the previous menu appears in the display.

The last created profile is selected as the current profile.

Selecting a profile

This selection is only possible if a profile has been allocated in addition to the Miele standard profile.

- Touch the arrow sensors ∧∨ until Select profile is highlighted. Touch *OK*.
- Select the required profile with the arrow sensors ∧∨ and touch *OK*.

The name of the current profile is shown in the top left of the display.

Changing the name

This selection is only possible if a profile has been allocated in addition to the Miele standard profile.

- Touch the arrow sensors ∧∨ until Change name is highlighted. Touch *OK*.
- Now proceed as described in "Creating a profile":

– Select ⮌ to delete a character,

– To enter new characters, select the relevant character and confirm *OK*.

– Save the new name by selecting ✓ in the display and touching *OK*.

Deleting a profile

This selection is only possible if a profile has been allocated in addition to the Miele standard profile.

- Touch the arrow sensors ∧∨ until Delete profile is highlighted and touch *OK*.
- Use the arrow sensors to select the profile you want to delete.
- Touch *OK*.

A tick ✓ will appear beside the profile and after a short while the profile will be deleted.

Changing a profile

You can programme the coffee machine so that it changes back to the Miele profile automatically after each drink has been dispensed, so that the Miele profile is always active when the machine is switched on or so that it retains the most recently selected profile.

■ Select Change profile and then touch *OK*.

You now have the following options:

– Manually: The currently selected profile will remain active until you select another profile.

– After each use: The machine will change back to the Miele profile automatically after a drink is dispensed.

– When switched on: Each time the machine is switched on it will automatically select the Miele profile regardless of which profile was selected before the machine was last switched off.

■ Select the required option and touch *OK*.

Opening the Settings menu

■ Touch ‣≡.

You can now check or make alterations to settings.

Options which are currently selected will have a tick ✓ next to them.

Touch ⮌ if you want to access the previous menu.
Touch ‣≡ to return to Select drink.

Tip: If you have switched on the time of day display or selected Night dimming, you can alter settings without switching the coffee machine on by touching ‣≡.

Changing and saving settings

■ Touch ‣≡.

■ Select the setting you wish to change with the arrow sensors ∧∨ and touch *OK*.

■ Use the arrow sensors ∧∨ to highlight the required option. Then touch *OK*.

The setting is now saved.

Settings

Possible setting options

The factory default for each option has a * next to it.

Option	Available settings
Language ⚑	deutsch* English and other languages Country
Time	Show – Off* / On / Night dimming Clock format – 12 h / 24 h* Set
Date	Set
Timer	Timer 1 – Set : Switch on at / Switch off after (0:30)* / Switch off at – Days of the weekDays of the week: Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday – Activate : Switch on at (Yes / No*) / Switch off at (Yes / No*) Timer 2 – Set : Switch on at / Switch off at – Days of the week: Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday – Activate : Switch on at (Yes / No*) / Switch off at (Yes / No*)
Eco mode	On* / Off
Lighting	Brightness Switch off after

Option	Available settings
Info	Number of drinks – Total no. of portions / Espresso / Coffee / Long coffee / Cappuccino / Latte macchiato / Caffè latte / Milk froth / Hot milk / Hot water No. of uses until appliance needs descaling: No.of uses until brew unit needs degreasing:
System lock	On / Off*
Water hardness	Soft Medium Hard* Very hard
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone
Showroom programme	Demo mode (On / Off*)
Factory default	Do not reset Reset

Language

You can select the language (and country variant of that language) for all display text.

Tip: If you select the wrong language by mistake, you can find the "Language" option by following the flag symbol ⚑.

Time

You can set the time display, the clock format and the time.

Display (Time of day display)

You can choose from the following options:

– On: The time and the date will show in the display all the time, even when the coffee machine is switched off.

– Off: The time and the date will not show in the display when the coffee machine is switched off.

– Night dimming: The time and the date are displayed from 5:00 to 23:00.

The coffee machine will use more energy depending on the option you choose for the display. Information about this will appear in the display.

Clock format

The options are:

– 24-hour display (24 h)

– 12-hour display (12 h)

Setting the time

Use the arrow sensors ∧∨ to set the hours and minutes.

Date

Use the arrow sensors ∧∨ to set the year, month and day.

Timer

There are two timers with the following functions:

The coffee machine

– switches on at a particular time, e.g. in the morning for breakfast (Switch on at),

– switches off at a particular time (Switch off at),

– switches off after a particular length of time if none of the sensors has been touched or a drink has not been made (Switch off after; Timer 1 only).

You can allocate the timer functions to individual days of the week.

For Switch on at and Switch off at, the timer must be activated and at least one day of the week allocated.

Selecting a timer

The options are:

– Timer 1: Switch on at, Switch off at, Switch off after

– Timer 2: Switch on at, Switch off at

Switch on at

Please note that the coffee machine will **not** switch on at the required time if you have activated the system lock.

Use the arrow sensors ∧∨ to set the hours and minutes.

If the coffee machine has switched itself on **three times** using the Switch on at timer function and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example, whilst you are away on holiday.
The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

Switch off at

Use the arrow sensors ∧∨ to set the hours and minutes.

In the event of a longer absence the programmed times will remain in memory and will be reactivated after manually switching the machine on again (see "Switch on at").

Switch off after

The Switch off after timer function is only available in Timer 1.

If none of the sensors have been touched or a drink has not been made, the coffee machine will switch itself off after 30 minutes to save energy.

You can change this pre-setting using the arrow sensors ∨∧ to a time of between 15 minutes and 9 hours.

Allocating days of the week

Select the day of the week you want. The selected day of the week will be marked with a ☑.

When all days of the week required are marked,

■ touch the arrow sensor ∨ repeatedly until Accept is highlighted. Touch the *OK* sensor.

Activating and deactivating the timer

If you have selected On or Night dimming for the time display:
when Switch on at is activated for the timer, the 🕘 symbol and the desired switching on time will appear in the display 23:59 hours before.

If the system lock is activated, the Switch on at option for the timer cannot be selected.

Select the required timer function. The timer function selected will be marked by a ☑.

- Touch the arrow sensor ∨ repeatedly until Accept is highlighted. Touch the *OK* sensor.

Eco mode

Eco mode is an energy-saving mode. The steam system does not heat up until a coffee drink or steam for hot milk / milk froth is requested.

If Eco mode is switched off, milk froth and hot milk, as well as coffee and espresso, can be made one after another. The steam system remains heated up and much more energy is used.

A message regarding the altered energy consumption will appear in the display.

Lighting

You have the following options:

– You can set the brightness when the machine is switched on.

– You can set the brightness when the machine is switched off.

– You can specify when the lighting should switch off (Lighting: Switch off after).

Set the brightness

First select:

– Appliance switched on

– Appliance switched off

Change the brightness using the arrow sensors ∧∨.

To switch off the lighting,

■ touch the ∨ arrow sensor until none of the segments is filled and Switched off appears.

Setting the time the lighting switches off (Switch off after)

You can adjust the length of time that the coffee machine remains lit up after switching off.
Use the arrow sensors ∧∨ to set the hours and minutes.

When the coffee machine is switched on it remains lit up for 10 minutes after the last action. This time cannot be adjusted.

Info (display information)

In the Info option, the number of portions made for each individual drink can be displayed.

You can also see whether more than 50 portions can be dispensed before the machine needs to be descaled or before the brew unit needs to be degreased (No. of uses until).

To return to the previous display,

■ touch *OK*.

Locking the coffee machine (System lock 🔒)

You can lock the coffee machine to prevent it being used without your knowledge, by children, for example.

Activating and deactivating the system lock 🔒

When the system lock is activated, the Switch on at option for the timer is deactivated. The coffee machine will **not** switch on at the time set.

Overriding the system lock 🔒

While the message Press the OK button for 6 seconds to unlock is in the display,

- touch the *OK* sensor for 6 seconds.

As soon as you switch the coffee machine off, the system lock will be activated again and the coffee machine is locked.

Water hardness

Please see "Using for the first time" for information about water hardness.

Display brightness

Change the display brightness using the arrow sensors ∧∨.

Volume

You can set the volume of buzzer and keypad tones using the arrow sensors ∧∨.

To switch the tones off:

- touch ∨ arrow sensor until none of the segments is filled and Switched off appears.

Factory default

You can reset the settings back to the ones which were set when the coffee machine was delivered - the factory default settings.

The number of drinks and the appliance status (No. of uses until descaling, ... degreasing the brew unit) cannot be reset.

Please refer to the "Possible setting options" chart for the factory settings.

The following settings will **not** be reset:

- Language
- Time
- Date

Demo mode (Showroom programme)

Do not activate this setting for domestic use!

The coffee machine can be demonstrated in the showroom using the Showroom programme. In this mode the machine lights up but drinks cannot be made or actions taken.

If you activate the Demo mode, you cannot switch the appliance off with the On/Off sensor ⏻.

Cleaning and care

⚠ Clean the coffee machine regularly to avoid a build-up of bacteria.

Quick guide

Recommended frequency	What do I have to clean / maintain?
Every day (at the end of the day)	the milk flask and lid
	the water container
	the waste container
	the drip tray and the drip tray cover
Once a week (or more often if badly soiled)	the central spout
	the sensor cover
	clean the milk valve with the cleaning brush
	the interior
	the small drip catcher inside the front of the machine
	the brew unit
	the front of the machine (especially straight after descaling)
Once a month	lubricate the cap on the central spout connector
	the coffee bean container
When prompted to	the milk pipework (using the cleaning agent for milk pipework)
	the brew unit (degrease with the cleaning tablets)
	descale the machine

Cleaning by hand or in the dishwasher

The following must be cleaned **by hand only**:

– Central spout cover

– Brew unit

– Coffee bean container and the coffee bean container lid

– Maintenance panel

Some components of the coffee machine are dishwasher safe. However, cleaning these in the dishwasher frequently can cause them to become discoloured due to regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged.

The following components are **dishwasher safe**:

– Drip tray and lid

– Drip tray and grid

– Drip tray cover

– Water container

– Waste container

– Central spout (without stainless steel cover)

– Milk flask and lid

– Drip catcher

⚠ Danger of burning and scalding on hot components or by hot liquids.
Always allow the coffee machine to cool down before cleaning it.
Caution: Water in the drip tray can be very hot

Do not use a steam cleaner to clean this machine. Steam could reach the electrical components and cause a short circuit.

It is important to clean the machine regularly as the used coffee grounds will soon go mouldy. Sour milk deposits can block the milk pipework.

The central spout connector cap is lubricated with silicone grease.
Take care not to get this on your clothes when removing or replacing the containers or other components.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage. Contact with unsuitable cleaning agents can discolour the surfaces. Wipe up any spillages or splashes of descaling agent immediately.

To avoid damaging the surfaces of your coffee machine, do not use:

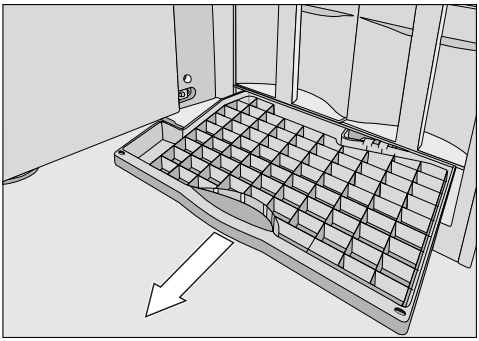
- cleaning agents containing soda, ammonia, acids or chlorides,
- solvent-based cleaning agents,
- cleaning agents containing descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- oven cleaner,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal tools.

Drip tray

⚠ Danger of burning.
If the rinsing process has just finished, wait a while before removing the drip tray as the water used for rinsing will run out of the coffee spouts.

Clean the drip tray every day to prevent unpleasant odours and mildew.

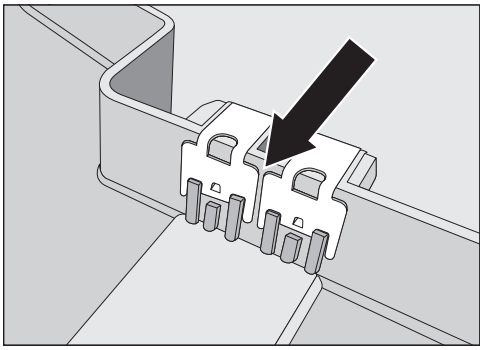
A prompt will appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty it at the latest when this prompt appears.



- Open the machine front and carefully remove the drip tray from the machine.

The grid in the drip tray prevents the water from spilling out of the tray when it is being carried.

- Clean the drip tray and the grid with hot water and a little washing-up liquid, or in the dishwasher and dry with a cloth.



- Clean the metal contact discs and the space between them carefully. Dry everything thoroughly.

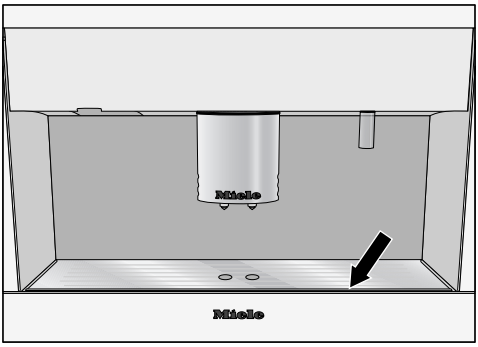
The discs will not be able to detect that the drip tray is full if they are damp or dirty.
Check this area once a week, if necessary.

- Clean the area underneath the drip tray.
- Push the drip tray back into the coffee machine.

Make sure the drip tray has been pushed right into the machine as far as it will go.

Drip tray cover

- Remove the drip tray cover.
- The drip tray cover can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid.
- Dry the drip tray thoroughly.



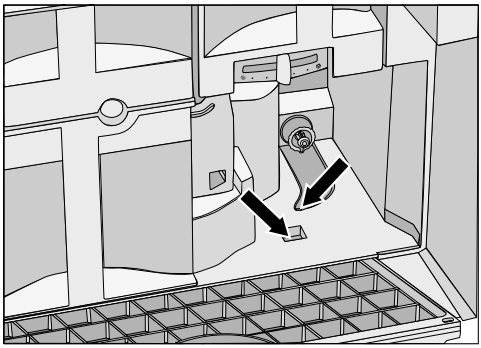
- Refit the cover on the drip tray making sure it sits flush at the front.

Water container

Change the water every day to prevent a build-up of bacteria.

Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise the water container will not sit correctly.

- The water container can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid. After cleaning, dry the water container.



- Carefully clean and dry the surface the water container sits on, taking special care to clean the recesses properly.

Waste container

After a certain period of time a reminder to empty the waste container will appear in the display. The waste container must be cleaned when this message appears
However, it is better to clean the waste container **every day** to prevent coffee grounds from turning mouldy.

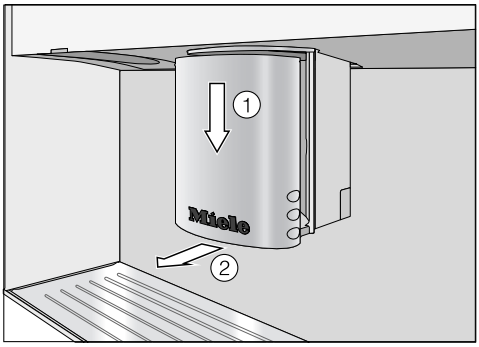
There will probably also be some water in the waste container left over from the rinsing process.

- Clean the waste container with hot water and a little washing -up liquid or in the dishwasher, and dry with a soft cloth.
- Also thoroughly clean the now accessible area in the machine where the waste container sits.

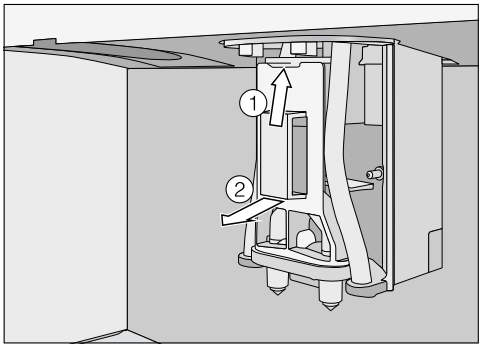
Central spout

With the exception of the stainless steel cover, all parts of the central spout should be cleaned in the dishwasher at least **once a week**. This will remove coffee deposits effectively.

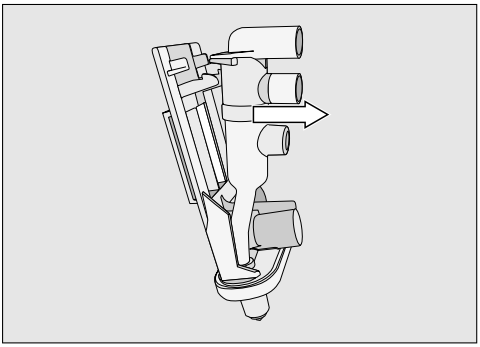
Clean the stainless steel spout cover **by hand only** using hot water and a little washing-up liquid.



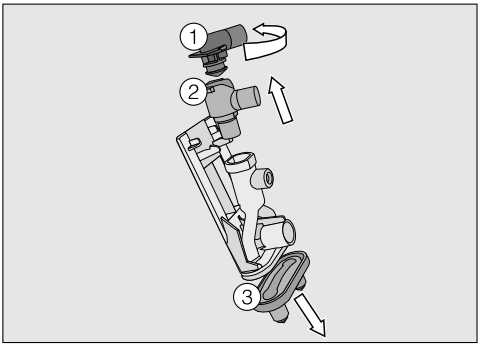
- Push the central spout right down ① and remove the cover by pulling it off towards you ②.



- Press catch ① upwards, grasp the dispensing unit by the handle and pull this forwards and off ②.



■ Hold the unit at the sides and pull it forwards to release it.

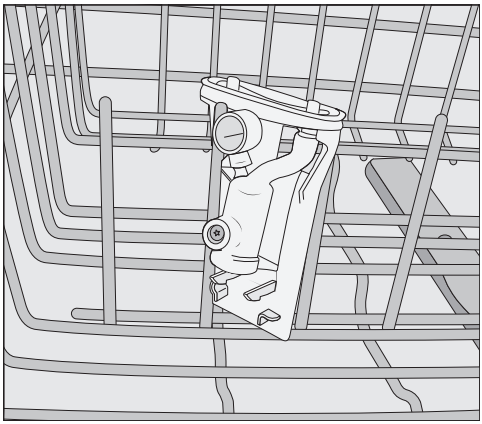


■ Turn upper connection piece ① and pull it upwards to remove it. Remove lower connecting piece ② in the same way.

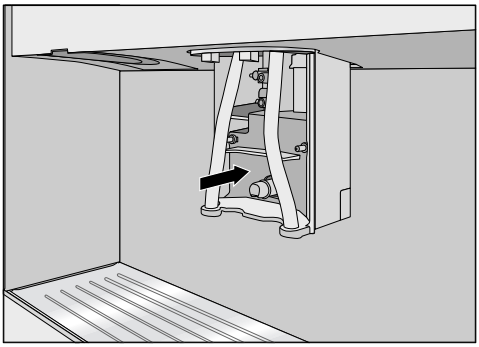
■ Pull off dispensers ③.

The Y-piece connector must not be removed.

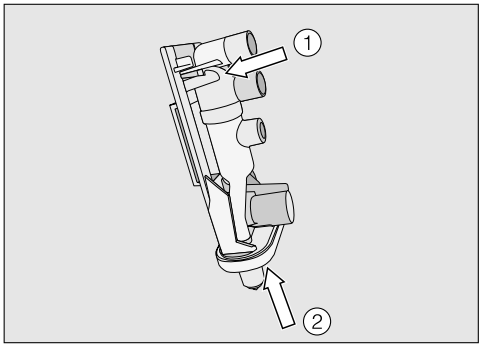
■ Clean all parts thoroughly.



Tip: Place the dispensing unit vertically in the upper basket of the dishwasher. Place the connecting pieces and the dispensers in the cutlery tray.



■ Clean the surfaces of the central spout with a damp cloth.



- Reassemble the dispensing unit in the reverse order. Make sure that upper connecting piece ① clicks into position. Press the dispensers firmly into position ② on the dispensing unit.
- Replace the dispensing unit in the central spout.
- Then refit the cover.

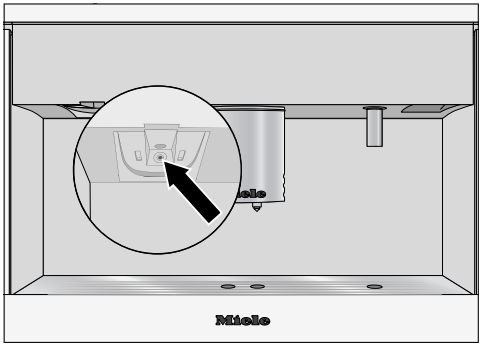
Maintenance of the milk valve

The milk valve should be cleaned once a week to ensure good quality milk froth.

- Touch ⊐.
- Use the ∧ arrow sensor to select Maintenance. Touch *OK*.
- Select Condition milk valve and then touch *OK*.

The central spout will move into the maintenance position.

Important. You **must** remove the cleaning brush before confirming Quit maintenance position with *OK*. Otherwise the coffee machine will be damaged.



- Insert the brush in the milk valve and move it back and forth.
- Touch *OK*.

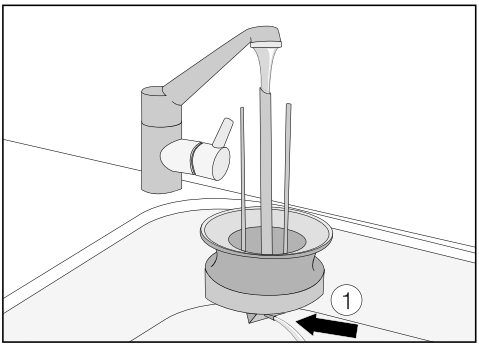
The milk valve will move into the correct position and the milk pipework will be rinsed through.

Milk flask and lid

Soiling can cause a fault in the machine.
It is important to keep the neck and flange of the flask clean (whilst filling it and carrying it).

- Clean the milk flask holder on the coffee machine with a damp cloth.
- Clean the glass milk flask in the dishwasher or by hand using hot water and a little washing-up liquid. Dry the milk flask thoroughly.

Before placing the lid of the milk flask in the dishwasher:



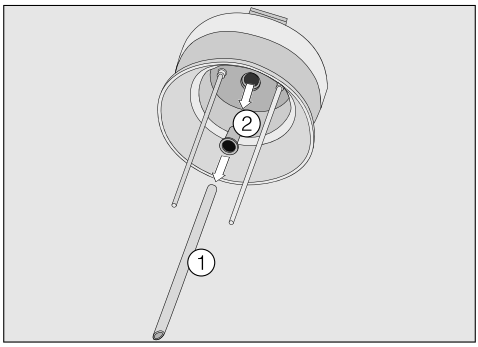
- Rinse the milk pipework in the lid under running water.

If when doing this, **no** water runs out of the milk pipework ①,

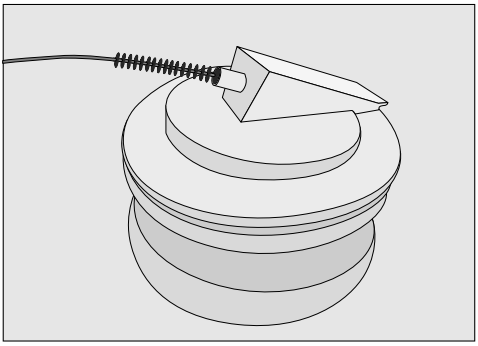
- dismantle the milk flask lid and clean it with the cleaning brush supplied.

Dismantling the milk flask lid and cleaning it with the cleaning brush

Milk fat deposits can collect in the milk flask lid. These will cause the milk to sputter when milk froth is being made.



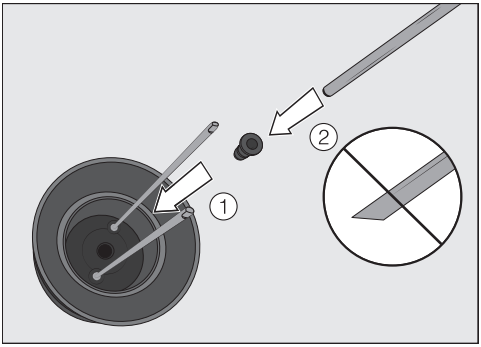
- Pull the milk suction tube ① out of the milk flask lid. Ensure that you also remove seal ② when doing this.
- Clean both under hot, running water. Insert the cleaning brush supplied into the stainless steel tube and move it back and forth until all milk deposits have been removed.



- Also use the cleaning brush to clean the milk pipework in the lid from above and below.

To reassemble the lid:

- **First** insert the seal in the lid.



Make sure you do **not** fit the slanted end of the milk intake tube into the seal. This would damage it.

- Fit the milk intake tube into the seal.

Coffee bean container

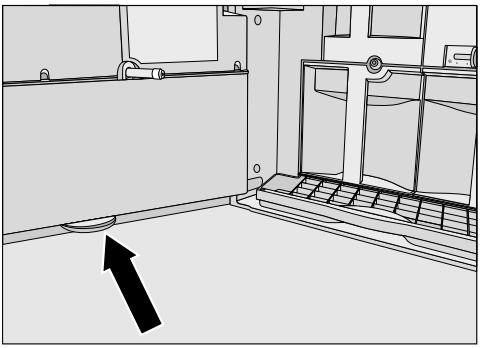
- Take the coffee bean container out of the machine and then push the lid back to remove it.
- Clean the coffee bean container and the lid **by hand** using hot water and a little washing-up liquid and then dry them both thoroughly.
- Replace the lid and push the container back into place in the machine.

Interior and machine front

- First take out all removable parts and then clean the interior and the machine front with a mild solution of hot water and washing-up liquid.

Tip: Use your vacuum cleaner to remove dry ground coffee residues.

A small drip catcher is located inside the front of the machine at the bottom.

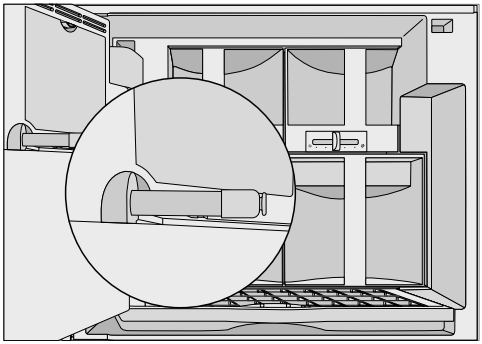


- Remove the drip catcher and clean it in the dishwasher or by hand using hot water and a little washing-up liquid.

After cleaning, remember to replace the drip catcher in the coffee machine.

Central spout connector

The part which connects the brew unit and the central spout is located on the inside of the machine front.



- Clean this connection regularly with a damp cloth, taking care not to wipe the grease off the cap.
- Lubricate the cap at least once a month with the silicone grease supplied.

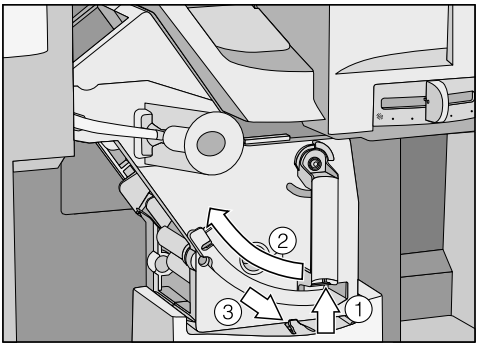
Brew unit

Removing and cleaning the brew unit by hand

Clean the brew unit by hand only using warm water. Do not use washing-up liquid. The moving parts of the brew unit are lubricated. Washing-up liquid will damage the brew unit.

The brew unit can be removed for cleaning.
It should be cleaned once a week.

- Open the front of the coffee machine.
- Remove the water container, waste container and the coffee chute cover.

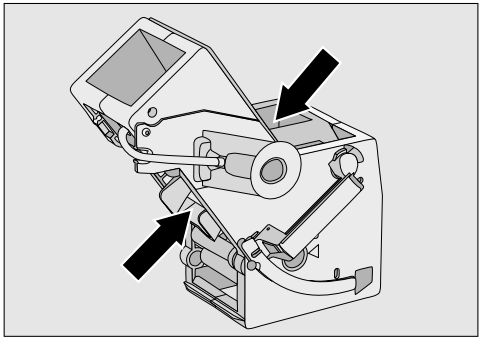


- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle clockwise ②.
- Press the catch in front of the brew unit ③ downwards, and pull the brew unit out carefully.
- Carefully pull the brew unit out of the coffee machine.

If you cannot remove the brew unit or can only do so with difficulty, the brew unit is not in the correct position (See "Problem solving guide").

After taking the brew unit out of the machine do **not** change the position of the brew unit handle, as this would cause the brew unit to be out of alignment and you will not be able to push it back into the coffee machine.

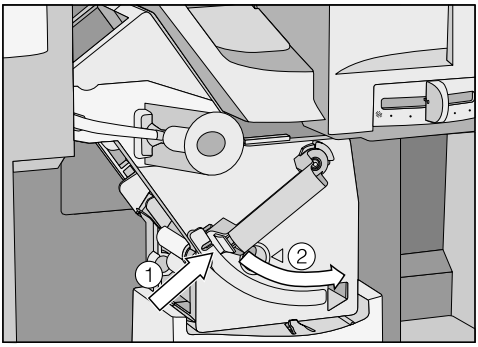
- Clean the brew unit **by hand under warm running water** without using washing-up liquid.



- Wipe any remaining coffee off the two filters. One filter is located in the funnel and the other to the left of the funnel.
- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is prepared.
- Clean the inside of the coffee machine. Use your vacuum cleaner to remove dry coffee grounds.

To replace the brew unit:

- Proceed in the reverse order: push the brew unit back into the coffee machine, making sure it goes in straight.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle anti-clockwise ②.
- Close the front.

Maintenance programmes

The coffee machine has the following maintenance programmes:

– Rinse the machine

– Rinse the milk pipework

– Clean the milk pipework

– Degrease the brew unit

– Descale the machine

Carry out the relevant maintenance programme when the prompt to do so appears in the display. Please see the following pages for more information.

Opening the "Maintenance" menu

- Touch ▭.
- Select ∧ with the arrow sensors Maintenance. Touch *OK*.

You can now select a maintenance programme.

Rinsing the machine

You can rinse the milk pipework manually.

After a coffee has been dispensed, the machine is rinsed before it switches off. This removes any residual coffee.

- Touch ⧉.
- Touch the ∧ arrow sensor until Maintenance is highlighted. Touch *OK*.
- Touch the arrow sensors until Rinse appliance is highlighted. Touch *OK*.

The pipework will now be rinsed through.

Rinsing the milk pipework

Milk residue can clog up the milk pipework. If you have made a drink with milk, the coffee machine will rinse the milk pipework automatically after a few minutes.

You can also rinse the milk pipework manually.

Tip: Place a suitable container underneath the central spout.

- Touch ⧉.
- Touch the ∧ arrow sensor until Maintenance is highlighed. Touch *OK*.
- Select Rinse milk pipework and then touch *OK*.

The pipework will now be rinsed through. The water used for rinsing process will run out of the central spout.

Cleaning the milk pipework

The milk pipework must be cleaned at least once a week.
The coffee machine will prompt you at the correct time. Clean the milk pipework in days will appear in the display three days before the coffee machine is due to be cleaned. Each time the coffee machine is switched on the number of days until the milk pipework needs to be cleaned will appear in the display.

■ Touch *OK* to confirm the message.

When the number of days remaining reaches 0, Clean milk pipework will appear in the display. You cannot make drinks with milk until cleaning has been carried out.

You can now only dispense espresso, coffee, long coffee and hot water. You will only be able to make drinks with milk once the milk pipework has been cleaned.

■ Touch *OK* to confirm the message.

Carrying out the milk pipework cleaning process

The cleaning process cannot be cancelled once it has started. The process has to be completed through to the end.

The Clean milk pipework maintenance programme lasts for approx. 13 minutes.

■ Touch ⧉.

■ Touch the ∧ arrow until Maintenance is highlighted. Touch *OK*.

■ Touch the arrow sensors until Clean milk pipework is highlighted. Touch *OK*.

The process will start and various messages will appear in the display.

■ Follow the instructions in the display.

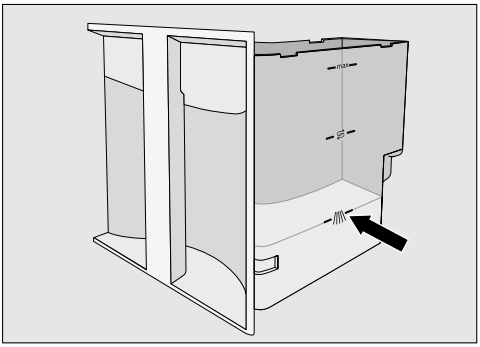
When Fill the water container with cleaning agent and lukewarm water up to the /|||\ symbol and place in the appliance appears in the display, proceed as follows.

Make up the cleaning solution

We recommend using Miele milk pipework cleaning agent for cleaning the milk pipework.
This has been specially developed for use with Miele coffee machines and prevents subsequent damage.

The milk pipework cleaning agent is available to order from Miele or via the internet at www.miele-shop.com.

- Add one sachet of the milk pipework cleaning agent to the water container.



- Fill the water container to the //|\\ mark with lukewarm water and stir the solution.

Follow the instructions for the mixing ratio carefully. It is important that you do not fill the water container with too little water, otherwise cleaning will be incomplete.

- Replace the water container in the coffee machine and close the front.
- Follow the instructions in the display.

When prompted to by the display,

- remove the water container and rinse it carefully with clean water. Make sure that **no cleaning agent** is left in the water container. Fill the water container with fresh tap water and replace it in the machine.

The cleaning process is finished when Prog. finished appears in the display.

Degreasing the brew unit

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. It must be degreased regularly in order to ensure aromatic coffee and trouble-free operation of the coffee machine.

We recommend using Miele cleaning tablets to clean the brew unit. These have been specially developed for use with Miele coffee machines and prevent subsequent damage.
Miele cleaning tablets can be ordered from Miele or www.miele-shop.com.

The maintenance programme for degreasing the brew unit lasts for approx. 11 minutes.

After 200 portions have been dispensed, Degrease the brew unit will appear in the display.

- Touch *OK*.

This message will not go out until the brew unit has been degreased.

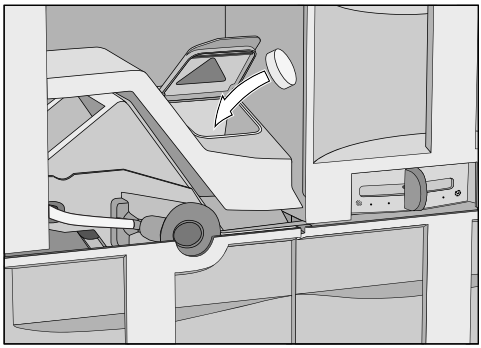
Carrying out the degreasing the brew unit process

- Switch the coffee machine on with the On/Off sensor ⏻.
- Touch ▭.
- Select Maintenance with the ∧ arrow sensor and touch *OK*.
- Select Degrease the brew unit and then touch *OK*.

The cleaning process cannot be cancelled once it has started. The process has to be carried through to the end.

- Touch *OK*.
- Follow the instructions in the display.

When Place a cleaning tablet in the ground coffee chute and close the chute appears in the display:



- Remove the coffee chute cover and open the lid of the coffee chute.
- Place a cleaning tablet into the coffee chute.
- Close the lid, replace the coffee chute cover and close the machine front.
- Follow the further instructions given in the display.

When Prog. finished appears in the display

- touch *OK*.

The brew unit has now been cleaned.

Warning. When descaling the machine, cover delicate surfaces and natural flooring to prevent damage from splashes of descaling solution.
Ensure that any splashes of descaling solution are wiped up immediately.

Limescale builds up in the coffee machine through use. How often the machine needs to be descaled will depend on the water hardness level in your area. It should be descaled regularly to ensure that it functions correctly.

The machine will guide you through the descaling process. Various messages will appear in the display, e.g. you will be prompted to empty the drip tray or fill the water container.

Descaling **must be carried out**. The process takes approx. 20 minutes.

The coffee machine prompts you when it needs to be descaled. No. of uses until appliance needs descaling: 50 will appear in the display. The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

■ Touch *OK* to confirm the message.

When the number of remaining portions reaches 0, the coffee machine will lock out.

You can switch off the coffee machine if you do not want to descale it at this time. However, you will be not be able to make any more drinks until descaling has been carried out.

Descaling after prompt appears in the display

Descale the appliance appears in the display.

The descaling process cannot be cancelled once it has started. The process has to be completed through to the end.

■ Touch *OK*.

The process will start.

■ Follow the instructions in the display.

When Fill water container with descaling agent and lukewarm water up to the ⇄ symbol and place in the appliance appears in the display, proceed as follows.

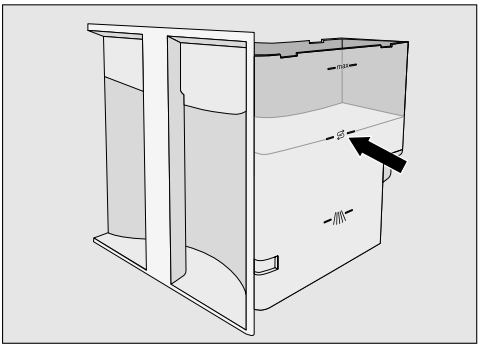
Make up the descaling solution

We recommend using Miele descaling tablets for optimum results.
These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could damage the coffee machine. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Miele descaling tablets are available to order from Miele or via the internet at www.miele-shop.com.

You will need **2** descaling tablets.



- Fill the water container to the ⇆ symbol with lukewarm water.
- Drop **2** descaling tablets in the water.

Follow the instructions for the mixing ratio carefully. It is important that you do not fill the water container with too much or too little water. Otherwise the descaling process will be cancelled prematurely.

Carrying out descaling

- Replace the water container in the coffee machine and close the front.
- Follow the further instructions given in the display.

When Rinse the water container and fill with fresh tap water up to the ⇆ symbol appears in the display:

- Carefully rinse the water container with clean water. Ensure that **no** descaling solution residue remains in the water container. Fill the water container to the ⇆ symbol with fresh, clean tap water.

The cleaning process is finished when rinsing has finished.

- Touch *OK*.

The coffee machine has now been descaled and can be used for making drinks again.

The water container and the drip tray should be cleaned carefully after descaling in order to remove any traces of descaling agent.

To protect the machine and surrounding surfaces from damage, make sure you wipe up any spillages or splashes of descaling agent immediately.

Descaling when not prompted by a message

- Touch ⊐.
- Select Maintenance and touch *OK*.
- Select Descale the appliance.

The descaling process cannot be cancelled once it has started. The process has to be completed through to the end.

- Touch *OK*.

The descaling process will now start.

Most problems that occur during daily use can be easily corrected. With the help of the following guide, you will be able to find the causes of problems and rectify them.

⚠ Warning. Do not open the casing of the machine.
Repairs and other work by unqualified persons can cause considerable danger to users.
Repairs should only be carried out by a Miele authorised technician.

If you cannot resolve the problem following these instructions please contact Miele (see back cover for contact details).

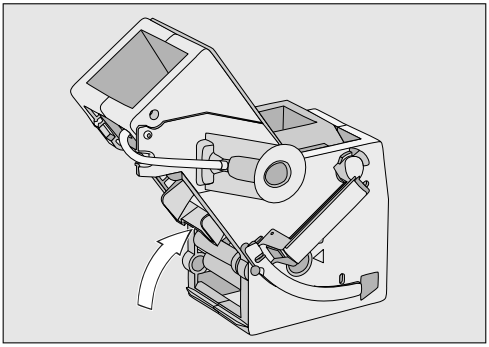
Messages in the display

Fault messages must be confirmed with "OK", otherwise the message can reappear in the display even though the problem has been remedied.

Follow the instructions which appear in the display to remedy the problem.

If after this, the fault message appears in the display again, contact Miele.

Problem	Cause and remedy
F1, F2, F3, F4, **F80, F81, F82, F83**	There is an internal fault. ■ Switch the coffee machine off with the On/Off sensor ⏻. Wait for approx. 1 hour before switching it back on again.
F74, 77 **F225, F226** **F235, F236**	There is an internal fault. ■ Switch off the coffee machine with the On/Off sensor ⏻. Wait for approx. 2 minutes before switching the machine back on again.

Problem	Cause and remedy
F73 or Check the brew unit	The brew unit cannot be positioned correctly, or it is dirty and the ground coffee cannot be processed. ■ Check whether you can remove the brew unit (see "Cleaning and care - Brew unit"). ■ Remove and clean the brew unit (see "Cleaning and care – Brew unit").  ■ Push the coffee ejector of the brew unit into the correct position (see illustration). ■ Push the waste container and the water container back in the machine. Do not insert the brew unit. Close the front and switch the machine on with the On/Off sensor ⏻. This will initialise the brew unit motor and put it back into the start position. ■ When Insert the brew unit appears in the display, open the front and replace all the parts back in the machine. Close the front.
	If the brew unit cannot be removed: ■ Switch the machine off with the On/Off sensor ⏻. Wait for approx. 2 minutes before switching it back on again.

Problem	Cause and remedy
Too much ground coffee	There is too much ready ground coffee in the ground coffee chute. If more than one level spoon of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste container and the fault message will appear in the display. ■ Switch the coffee machine off with the On/Off sensor ⏻. ■ Remove and clean the brew unit (see "Cleaning and care – Brew unit"). ■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner. ■ Use the coffee spoon supplied to add ground coffee to the ground coffee chute. Add only **one** portion of ground coffee to the chute.
Push the water container in until it engages	The water container is not in the correct position. ■ Remove the water container and replace it.
	This fault message also appears if the water container was not correctly filled and replaced for descaling. ■ Fill the water container to the descaling symbol ⇄ and restart the descaling process.

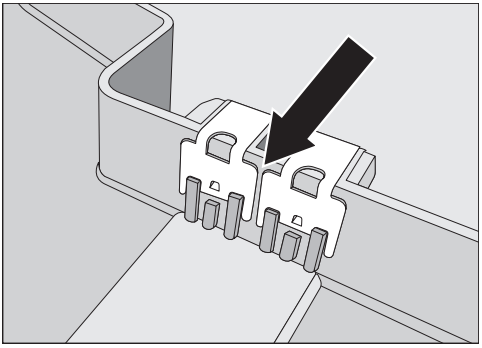
Problem solving guide

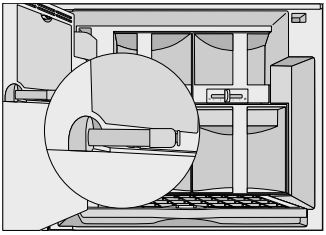
Unusual performance of the coffee machine

Problem	Cause and remedy
The display remains dark after the coffee machine has been switched on using the On/Off sensor ⓘ.	The On/Off sensor ⓘ was not touched for long enough. ■ Touch the depression in the middle of the On/Off sensor ⓘ for at least 3 seconds.
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket correctly and switch on.
	The mains fuse has tripped due to a problem with the coffee machine, the electricity supply or another appliance. ■ Switch the coffee machine off at the wall socket and unplug it. ■ Contact a qualified electrician or Miele.
The lighting remains off after the coffee machine has been switched on.	The lighting has been switched off. ■ Switch the lighting on (see "Settings - Lighting").
	The lighting is faulty. ■ Contact Miele.
The coffee machine switches off suddenly.	The switch-off time programmed using the timer has been reached. ■ If required, you can select a new switch-off time (see "Settings - Timer").
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket correctly and switch on.
The coffee machine is switched on. The lighting switches off suddenly.	The machine will switch itself off automatically after approximately 10 minutes if it is not being used.
The sensors do not react to touch. The coffee machine cannot be operated.	There is an internal fault. ■ Open the front of the coffee machine.
	The current process currently will be stopped. ■ Disconnect the coffee machine from the power supply.

Problem	Cause and remedy
The coffee machine does not switch itself on, although the Switch on at **setting has been activated for the timer.**	The system lock has been activated. ■ You need to deactivate the system lock (see "Settings - System lock").
	A day of the week has not been selected. ■ Check the timer settings and change these if necessary (see "Settings - Timer").
	The coffee machine was not used after being switched on automatically three times in succession (holiday mode). ■ Switch the machine on and dispense a drink.
The display is hard to see or not able to be read.	The display brightness has been set too low. ■ Change this setting (see "Settings").
After being switched on Push the water container in until it engages **appears in the display although the water container has been filled and inserted. The machine does not rinse.**	The coffee machine needs descaling. ■ Switch the machine off with the On/Off sensor ⏻. Wait for approx. 1 hour. ■ Then switch the machine on again. As soon as Heating-up phase appears in the display, touch and select Descale the appliance. ■ Descale the coffee machine. You may need to repeat the descaling process.

Problem solving guide

Problem	Cause and remedy
Empty the drip tray **appears in the display, even though the drip tray has been emptied.**	The drip tray is not positioned correctly in the machine. ■ Push the drip tray in as far as it will go.
	The sensors on the drip tray are not working properly. The contacts are dirty.  ■ Clean the contacts and dry them thoroughly (see "Cleaning and care - Drip tray").
The machine front will not close.	The containers are not pushed all the way in. ■ Check the containers.
	The hinges are not correctly aligned. ■ Adjust the hinges (see "Installation - Adjusting the hinges").

Problem	Cause and remedy
The machine front is difficult to open and close.	The cap on the central spout connector has either not been lubricated or is not lubricated sufficiently.  ■ Check the silicone cap for damage. If necessary, replace it with the extra cap supplied. ■ Lubricate the cap with the silicone grease supplied. Lubricate the cap on the central spout connector regularly once a month.
The coffee machine does not rinse itself when turned on.	This is not a fault. If the coffee machine is already at operating temperature, the pipework will not be rinsed.
When rinsing, no water or noticeably less water than usual runs out of the central spout. No coffee or noticeably less coffee than usual is dispensed from the central spout. The display and the noise when coffee is being made remain the same. There is noticeably more "coffee water" in the waste container.	The central spout is not fitted correctly. ■ Check whether the central spout has been assembled as described (see "Cleaning and care – Central spout").
	The cap is no longer securely fitted to the central spout connector (see "Guide to the machine"). ■ Check the cap on the central spout connector. Lubricate the cap with the silicone grease supplied.
	The cap on the central spout connector is damaged or missing. ■ Replace the cap with the extra cap supplied. ■ Lubricate the cap with the silicone grease supplied.

Problem solving guide

Problem	Cause and remedy
The descaling process was started by mistake.	The descaling process cannot be stopped once the "OK" sensor has been touched. Descaling must be continued through to completion. This is a safety precaution to make sure the machine is descaled correctly. This is important for the longevity and functional efficiency of your coffee machine. ■ Descale the coffee machine (see "Descaling").
Loud noises are heard during the descaling programme.	This is not a fault. These noises occur when water is flushed through the machine at a high pressure.
The display lights up but the coffee machine does not heat up and no drinks are made.	The Demo mode for demonstrating the coffee machine in the showroom has been activated. ■ Deactivate the demo mode (see "Settings – Demo mode")

Unsatisfactory results

Problem	Cause and remedy
The coffee is not hot enough.	The cup has not been pre-heated. The smaller the cup and the thicker its sides, the more important it is to pre-heat it. ■ Pre-heat the cup, for example, with hot water.
	The brewing temperature has been set too low. ■ Set a higher brewing temperature (see "Coffee the way you like it – Brewing temperature").
	The filters in the brew unit are blocked. ■ Remove and clean the brew unit by hand (see "Cleaning and care – Brew unit"). ■ Degrease the brew unit (see "Cleaning and care – Brew unit").
The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly.	The coffee machine needs descaling. ■ Descale the coffee machine (see "Descaling").
Coffee is not being dispensed from both spouts evenly. Milk may be sputtering when being heated up.	Coffee deposits in the central spout are obstructing dispensing. ■ Dismantle the central spout and clean the components – with the exception of the stainless steel cover – in the dishwasher (see "Cleaning and care – Central spout"). The central spout should be cleaned **once a week**.
The coffee grinder makes a louder noise than usual.	The coffee bean container has become empty during the grinding process. ■ Fill the container with fresh beans.
	There may be stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. Call Miele.

Problem solving guide

Problem	Cause and remedy
The coffee flows too quickly into the cup.	The coffee is too coarsely ground. ■ Set the grinder to a finer setting (see "Setting the coffee grinder").
The coffee trickles too slowly into the cup.	The coffee is too finely ground. ■ Set the grinder to a coarser setting (see "Setting the coffee grinder").
The crema on the coffee or espresso is not as it should be.	The grinder setting is not correct. ■ Set the grinder to a finer or coarser setting (see "Setting the coffee grinder").
	The brewing temperature is too high for this type of coffee. ■ Set a lower brewing temperature (see "Brewing temperature").
	The coffee beans are stale. ■ Add fresh coffee beans to the coffee bean container.

Problems when heating up or frothing milk

Problem	Cause and remedy
The milk sputters when it is dispensed. Hissing noises can be heard when milk is being heated up or frothed. Although the milk should be frothed, only hot milk is dispensed from the central spout.	The milk temperature is too high. Good milk froth can only be achieved when cold milk (< 10 °C) is used. ■ Check the temperature in the milk flask.
	The milk flask has not been fitted correctly and so air as well as milk is being sucked in. ■ Push the milk flask in until it clicks into position.
	The central spout is not fitted correctly. ■ Check whether the central spout has been assembled correctly.
	The milk pipework in the milk flask lid is dirty. ■ Dismantle the milk flask lid and clean it with the cleaning brush (see "Cleaning and care – Milk flask"). ■ Clean the central spout and the milk valve with the cleaning brush (see "Central spout" and "Maintenance of the milk valve").
	The angled connector is blocked and must be replaced. ■ Replace the angled connector (see "Replacing the angled connector").
Fill and insert milk flask **appears in the display even though the milk flask has been filled and inserted in the machine.**	The milk flask lid could be dirty and this has prevented the sensing function from working properly. ■ Clean the milk flask lid and the milk flask thoroughly. Dismantle the lid and clean it with the cleaning brush supplied (see "Cleaning and care – Milk flask and lid").

Replacing the angled connector

If instead of being frothed the milk is only being heated up, check the following first:

– Is the milk in the milk flask cold (< 10 ° C)?

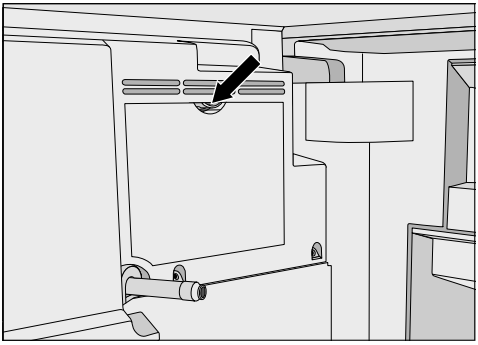
– Have the central spout and the milk flask lid been cleaned carefully?

– Is the central spout correctly fitted?

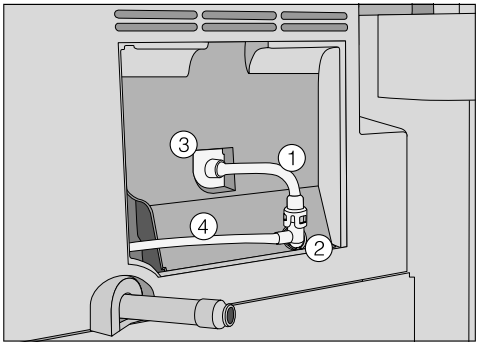
If after checking the above, milk still cannot be frothed, replace the angled connector as follows:

You will need the replacement angled connector supplied with the coffee machine.

Do not use a needle or similar implement. This would damage the components.



■ Open the maintenance panel on the back of the machine front.



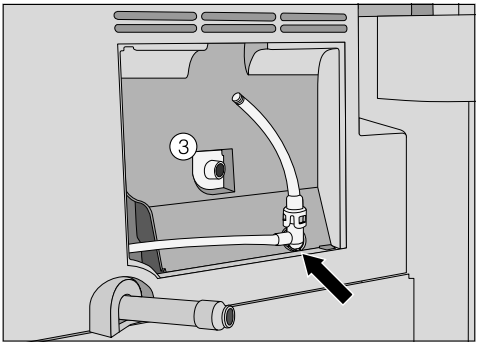
■ First release air intake tube ① from opening ③. Then pull off angled connector ②.

■ Pull both tubes out of the angled connector.

■ Clean air intake tube ① under running water with the cleaning brush supplied. "Blowing through" can help to dislodge blockages.

■ Insert the brush in milk tube ④. Move the brush back and forth as far as possible until all milk deposits have been removed.

■ Take the new angled connector. (You can dispose of the old angled connector with normal household waste).



- Push the tubes onto the angled connector and fit it in the coffee machine. Make sure that the cross-piece on the angled connector is facing downwards.
- Re-insert the air intake tube into opening ③.
- Replace the maintenance panel and close the front.

After sales service

In the event of a fault which you cannot correct yourself, or if the machine is under guarantee please contact:

– your Miele Dealer

or

– Miele.

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 coffee machine. These are shown on the data plate inside the machine.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for address.

In the UK, your coffee machine is guaranteed 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.

If the settings of the following functions are altered from the factory default, energy consumption will increase:

– Eco mode

– Lighting

– Time of day display

– Timer

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person only, 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. The manufacturer cannot be held liable for unauthorised work.

The voltage and frequency are given on the data plate located inside the machine. Please ensure these match the household mains supply. This data must correspond in order to avoid damage to the machine. The fuse rating is quoted on the plug.

The coffee machine is supplied with a mains cable with moulded plug for connection to a 50 Hz, 220-240 V mains supply.

The fuse rating must be at least 13 A.

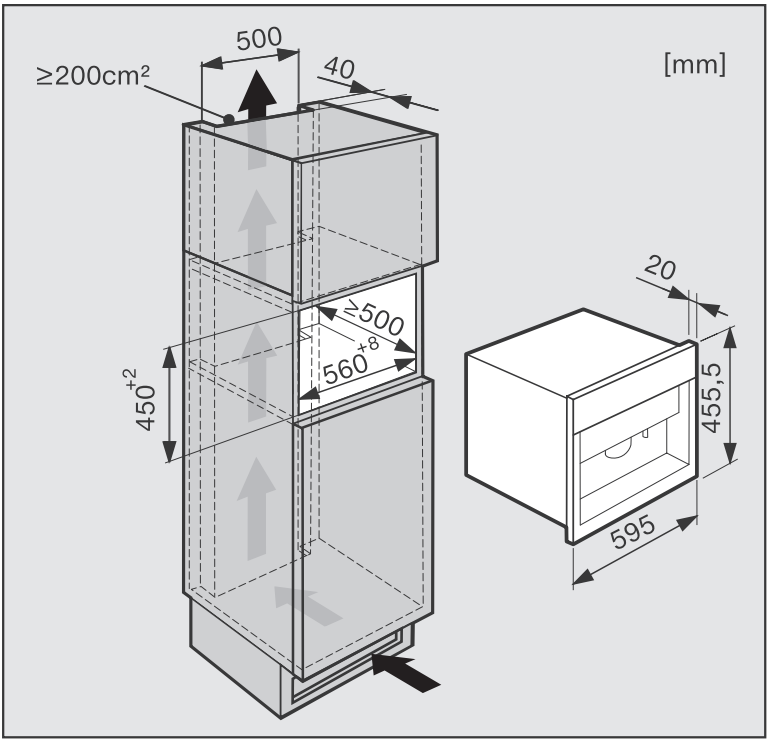
Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation. If the mains socket is not accessible after the appliance has been built in, a separator for each terminal must be present. There must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays according to EN 60335).

Do not connect the machine to an **inverter** such as those used with an autonomous energy source e.g. solar power. When switched on, peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The coffee machine must not be used with so-called **energy saving devices** either. These reduce the amount of energy supplied to the machine causing it to overheat.

Building-in and combination options

The machine is designed to be built into a tall unit.



It can also be combined with other Miele built-in appliances. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a suitable Miele built-in plate or food warming drawer).

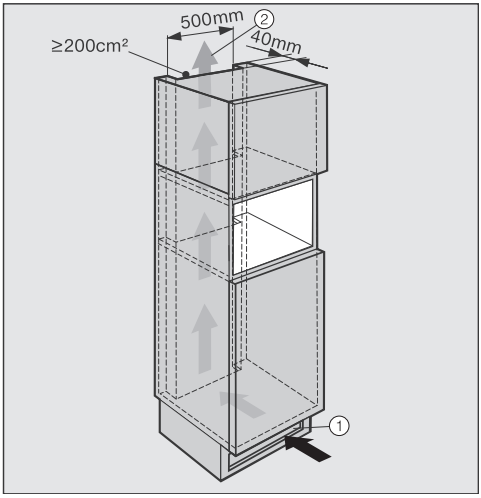
Ventilation

Condensate can damage the coffee machine or the housing unit.
The ventilation gaps given must be observed.
Do not cover or block the ventilation gaps.
Dust the ventilation gaps regularly.

Steam which is created when water is heated up can condense on the interior and the inside of the front of the coffee machine.

When installing the coffee machine ensure that there is sufficient ventilation at the rear of the machine to allow steam and heated air to escape without hindrance.

The housing unit should be configured as follows:



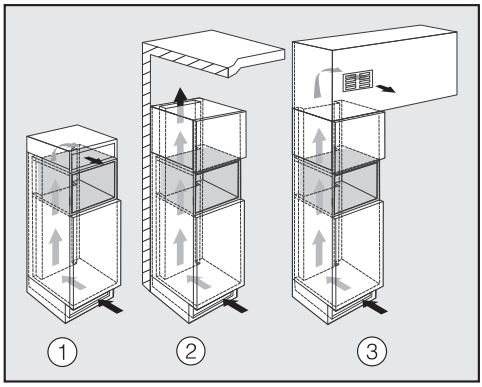
– Air intake ① occurs via the plinth at the bottom of the machine and the air escapes at the top ② at the rear of the housing unit.

– A ventilation gap of at least 40 mm depth must be allowed for behind the machine for air to circulate.

– The ventilation cross-sections in the plinth, housing unit and below the room ceiling must amount to at least 200 cm^2 to ensure that air can circulate without hindrance.

Top ventilation gap

The ventilation gap at the top of the machine can be constructed in different ways:



① directly above the coffee machine with a ventilation grille (free air flow of at least 200 cm^2)

② in between the housing unit and the ceiling

③ through a suspended ceiling.

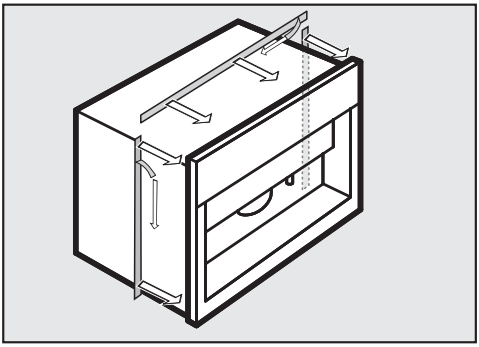
Building in the coffee machine

Before installation make sure that there is no power supply to the machine. This also applies should it ever need to be taken out of its housing unit.

The machine may only be operated when built-in and in an ambient temperature range between +10 °C to +38 °C.

You will need two Allen keys (size 3 and 5) for installing the machine.

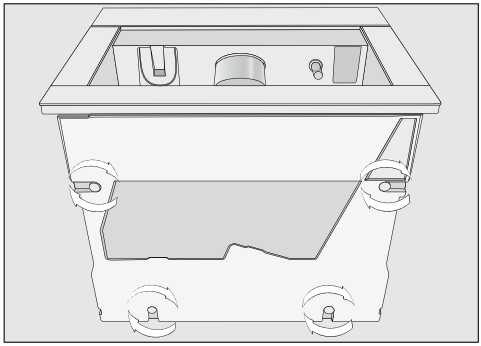
To align the machine front with the furniture front ensure that there is a sealing strip provided all the way around the building-in niche or around the coffee machine.



- If the housing unit niche is not fitted with a sealing strip you should fit a Miele sealing strip to the machine before installing it. This is fitted from the back of the machine.

The sealing strip is available to order from Miele.

Tip: It is useful to have somewhere at the height of the niche to place the machine on. This makes electrical connection easier.



- Using the large allen key, unscrew all four feet out by 2 mm.

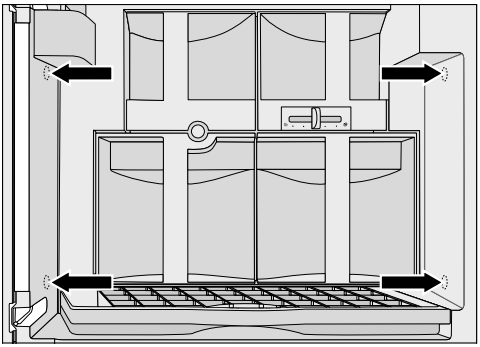
The feet can be unscrewed by up to approx. 10 mm.

- Connect the machine to the electrical supply.

Take care not to damage the electrical connection when pushing the machine into the niche.

- Push the coffee machine all the way into the niche until you feel a resistance.
- Check the height of the coffee machine to make sure that it is sitting centrally in the niche and that it is level. If this is not the case, realign the machine using the four feet.

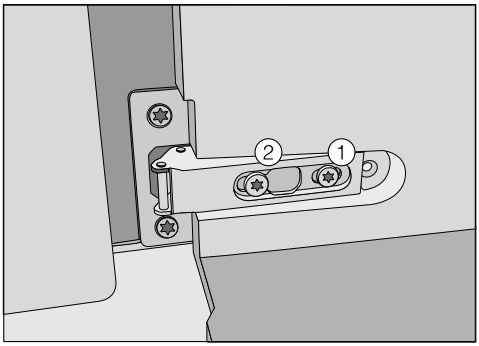
Four M5 socket screws are supplied for aligning and securing the machine in its niche.



- Open the front of the machine and loosely fit the screws at either side.
- Carefully turn the lower socket screws to centre the machine in the niche.
- Tighten both upper socket screws by hand to secure the machine in the unit. Do not overtighten them.

Adjusting the hinges

If the machine front becomes difficult to open or close after installation, you can adjust the hinges to realign it (TX 20):



- Tighten screw ① to align the front of the machine so that it is flush with the front of the housing unit.
- Tighten screw ② to align the front of the machine horizontally and vertically.

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