

# 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.

# Packaging material / Disposal of old machine

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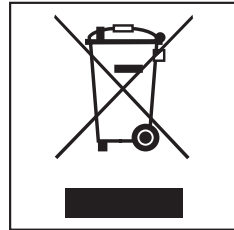
## Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally 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. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

## Disposing of your old appliance

Electrical and electronic appliances often 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 appliance. Therefore, please do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre.


Ensure that your old appliance presents no danger to children while being stored for disposal.

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## Warning and Safety instructions

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This coffee machine conforms to current safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

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

Keep the instructions in a safe place and pass them along to any future owner.


### Correct application

- ▶ This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ The coffee machine is not suitable for outdoor use.
- ▶ The machine is intended only for the preparation of coffee based drinks such as espresso, cappuccino, latte macchiato etc. Any other usage is at the owner's risk.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

# Warning and Safety instructions

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## 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 out of reach of children.
- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children 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.
- ▶ Children should be supervised when they are near the coffee machine. Do not allow them to play with it or to use the controls.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Risk of suffocation!  
Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.



### Technical safety

- ▶ Repairs and installation work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Installation work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected 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 do not guarantee the safety of the appliance (e.g. danger of overheating).
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ For safety reasons, this appliance 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 (except in combination with a built-in Miele plate warming drawer).

## Warning and Safety instructions

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- ▶ 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. Otherwise condensate may form and the appliance or the furniture unit may be damaged. The ventilation cut-out area in the furniture unit and the space underneath the ceiling must amount to at least 200 cm<sup>2</sup>.
- ▶ If the coffee machine is installed 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 appliance 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.
- ▶ Before any repair work is carried out, the appliance must be completely disconnected from the electricity supply. The appliance is only completely isolated from the electricity supply when:
  - the mains fuse is disconnected, or
  - it is switched off at the circuit breaker, or
  - the mains connection cable is disconnected from the power supply.Pull the plug, not the cord, to disconnect the appliance from the power supply.

## Warning and Safety instructions


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- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele Original spare parts. The manufacturer can only guarantee the safety of the appliance 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.
- ▶ Use only Miele Original spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

## Warning and Safety instructions

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### Correct use

 The dispensing 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.
- Heating surfaces have residual heat after use. Do not touch hot components.
- Hot liquid or steam could spatter from the nozzles. 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:

- Fill the water container only with fresh, cold tap water. 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 reverse osmosis units. The machine could be damaged.

► 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.

## Warning and Safety instructions

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- ▶ 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. Sugar will damage the coffee machine.
- ▶ Only add ground coffee or cleaning tablets 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 cow's milk, only use pasteurised milk to prevent a build-up of bacteria in the appliance.
- ▶ 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 appliance door when it is open as this could damage the hinges on the coffee machine.
- ▶ The seal on the central spout connector is lubricated with silicone grease. Try to avoid getting this grease on your clothing when removing and inserting containers or other components.
- ▶ The machine must not be used for cleaning objects.

## Warning and Safety instructions

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### Cleaning and care

- ▶ It is important to switch off the coffee machine before any cleaning or maintenance.
- ▶ Clean the coffee machine and the milk flask 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 clean the machine with a steam cleaner or immerse it in water as this will damage the machine. Steam or water could reach the electrical components and cause a short circuit.
- ▶ Avoid spillage on appliance connectors.
- ▶ 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.

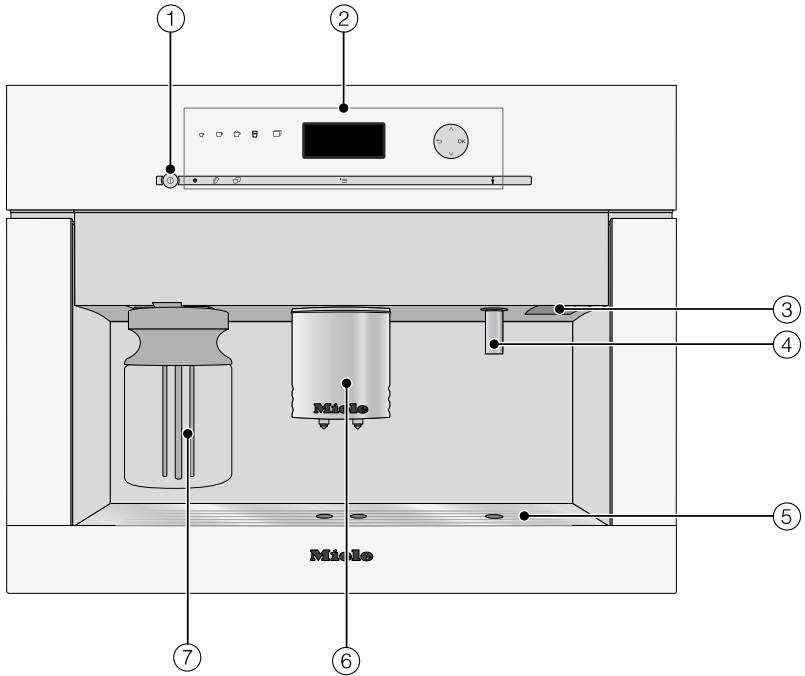
### **The following applies to appliances with stainless steel surfaces:**

- ▶ Do not adhere stickers, adhesive tape or any other adhesive materials to stainless steel surfaces. The coating on the stainless steel surfaces will become damaged and lose its protective properties against soiling.
- ▶ Stainless steel scratches very easily and even magnets can cause damage to the surface.

# Guide to the appliance

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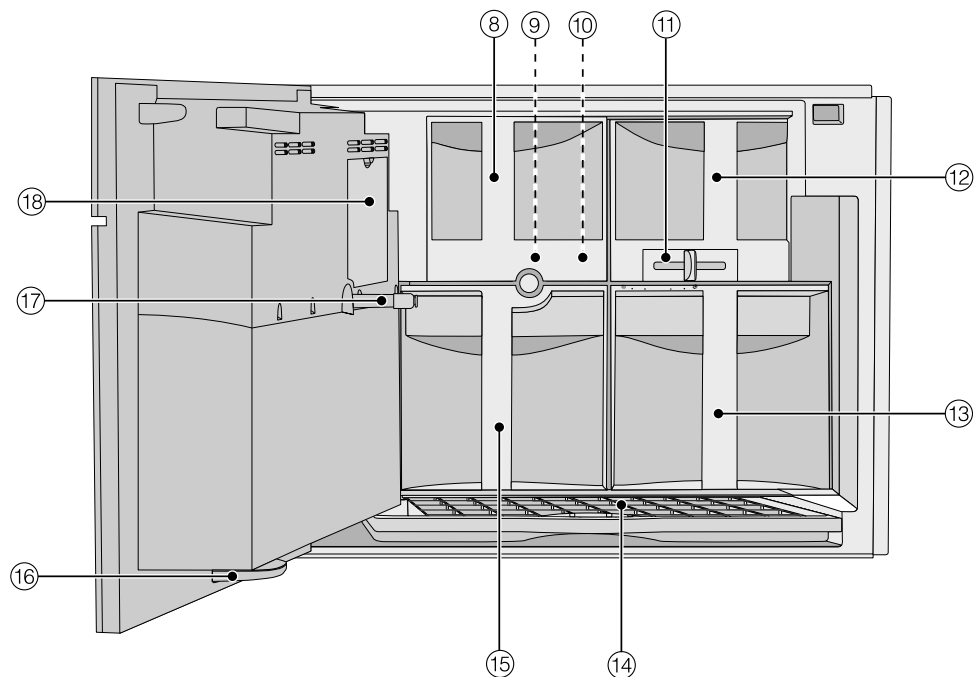
## Exterior view



- ① On/Off sensor ①
- ② Controls and display
- ③ Door handle
- ④ Steam and hot water spout
- ⑤ Drip tray cover
- ⑥ Height-adjustable central spout with lighting
- ⑦ Milk flask with lid

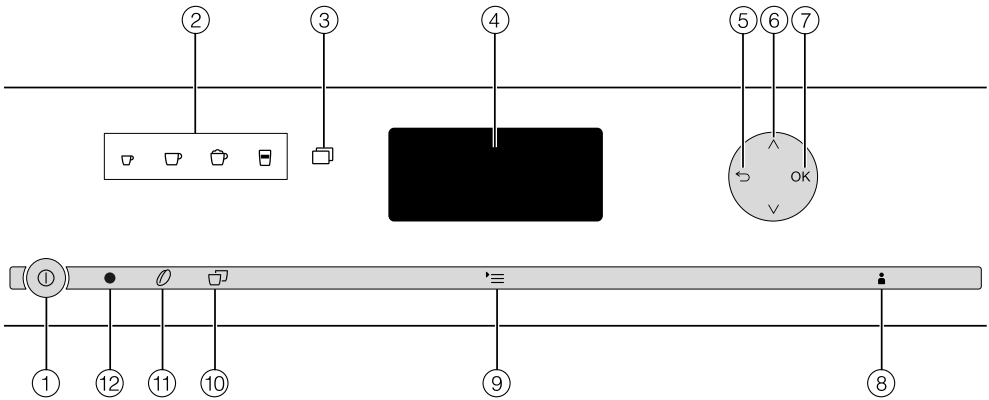














## Interior view



- ⑧ Ground coffee chute cover
- ⑨ Brew unit
- ⑩ Ground coffee chute
- ⑪ Slide control for the grinder setting
- ⑫ Coffee bean container
- ⑬ Water container
- ⑭ Drip tray with grid
- ⑮ Waste container
- ⑯ Drip tray inside machine door
- ⑰ Central spout connector
- ⑱ Service flap

# Controls and display



- ① **On/Off sensor**   
Switching the coffee machine on and off
- ② **Drink sensors**  
For making Espresso , Coffee , Cappuccino  or Latte macchiato 
- ③ **Further programmes**   
More drinks such as Long coffee, Café latte, hot milk, milk froth and hot water, Maintenance menu
- ④ **Display**  
Shows information on current activity or status
- ⑤ **Back**   
For returning to the previous menu, cancelling unwanted actions
- ⑥ **Arrow sensors**   
For showing more selection options in the display and highlighting a selection
- ⑦ **OK sensor**  
For confirming display messages and saving settings
- ⑧ **User profiles**   
Save and manage User profiles
- ⑨ **Settings**   
Change settings, show or check information, see which settings are currently active
- ⑩ **Double portion**   
For dispensing two portions of a drink
- ⑪ **Parameters**   
Settings for checking or altering coffee preparation
- ⑫ **Optical interface**  
(for service technician use only)

These products and other useful accessories can be ordered via the Miele webshop or directly from Miele (see back cover for contact details).

## Accessories supplied

- **Measuring spoon**  
For ground coffee
- **Milk flask with lid**  
For storing milk and preparing drinks with milk
- **Cleaning agent for milk pipework**  
For cleaning the milk system (starter set)
- **2 cleaning containers** (large and small)  
For cleaning and maintenance of the machine
- **Descaling tablets**  
For descaling the water pipework (starter set)
- **Test strips**  
For determining the water hardness level
- **Silicone grease**  
For lubricating the seal on the central spout connector
- **Cleaning brush**  
For cleaning the milk pipework
- **Central spout connector cap**  
Spare part
- **Milk pipework elbow connector**  
Spare part

## Optional accessories

Miele also offers a range of optional accessories, as well as cleaning and conditioning products for your coffee machine.

- **Original Miele all purpose microfibre cloth**  
For removing finger marks and light soiling
- **Milk flask with lid**  
For storing milk and preparing drinks with milk
- **Compact lid**  
For storing the milk flask in the refrigerator
- **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 seal on the central spout connector

# Using for the first time

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Before using the coffee machine for the first time, please read these instructions and make yourself familiar with the appliance and its controls.


## 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 from the front of the machine.

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

## Switching on for the first time

When the coffee machine is switched on for the first time, you will be asked to set the following settings:

- Language and country
- Date
- Time of day
- Display (time display)
- Touch the On/Off sensor .

"Miele - Willkommen" appears briefly in the display.

## Selecting a language

- Use the arrow sensors  $\wedge \vee$  to highlight the required language. Then touch *OK*.
- Use the arrow sensors  $\wedge \vee$  to highlight the required country. Then touch *OK*.

The setting is now saved.

## Setting the time of day

- Touch the arrow sensors  $\wedge \vee$  until the time of day appears. Then touch *OK*.

The setting is now saved.

## Set the date

- Use the arrow sensors  $\wedge \vee$  until the current date is set. Touch *OK* to confirm the year, month and day.

The setting is now saved.

## Display

You can choose one of the following options:

- On: The time and date are always visible in the display when the appliance 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  $\wedge$   $\vee$  to highlight the required language. Touch **OK**.

Depending on the setting selected, the coffee machine may use more energy. A message will appear in the display to inform you of this.

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 and steam used. Depending on the level of water hardness set, more or fewer drinks can be dispensed before the appliance 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. At the correct time a prompt will then appear in the display to descale the appliance.

The machine has four programmable levels:

Water hardness	Water hardness level in your area	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

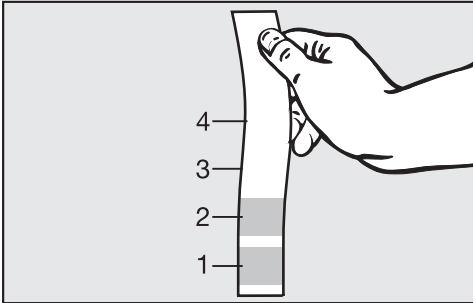
The machine is programmed ex-works to hardness level 3.

# Using for the first time

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## Measuring water hardness

You can measure 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.

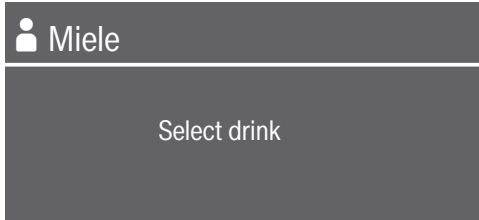
## Setting the water hardness level

- Touch  $\text{≡}$ .
- Use the arrow sensors  $\wedge \vee$  to select *Water hardness* and touch *OK*.
- Use the arrow sensors  $\wedge \vee$  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.

When the following appears in the display, you are in the drinks menu:

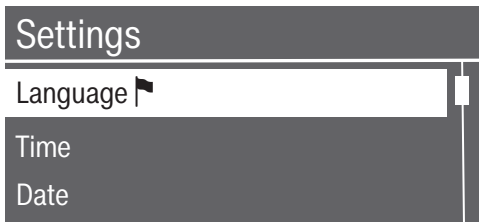




To prepare a drink, select a coffee blend and touch one of the drink sensors.


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.

If you want to select an option, touch the arrow sensors   until the option you want is highlighted.

Touch the *OK* sensor to confirm your selection.

## Leaving the menu or cancelling an action

To exit the current menu, touch "Back" .

## Filling the water container

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

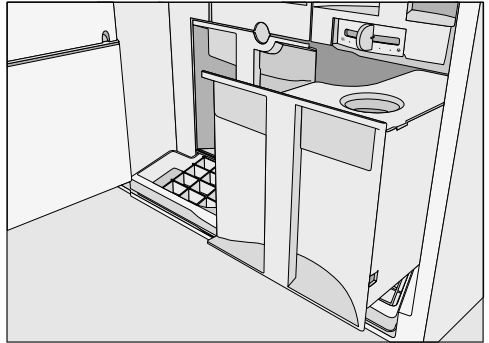
Only use cold, fresh tap water to fill the water container.

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 appliance door.



- Pull the water container out to remove it.
- Remove the lid and fill the water container with fresh, cold tap water up to the "max." marker.
- Push the water container into the machine until it clicks into place.

If the water container is a little high or not pushed in all the way, check whether the surface that the water container sits on is dirty. If the water container is not sitting correctly, the drainage valve will not be sealed. Clean the surface if necessary.



## Filling the coffee bean container

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").

**Important!** 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.

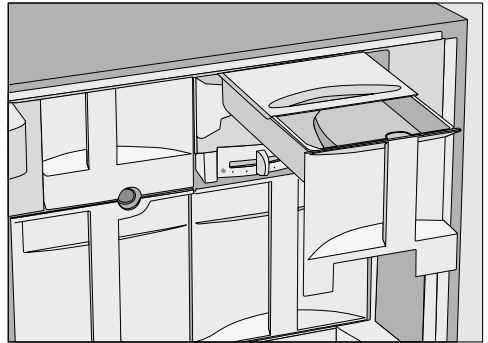
Do not fill the bean container with any type of liquid.

**Important!** Sugar damages 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 a certain amount of residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

**Useful 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 **portion by portion** to the ground coffee chute and make the desired coffee drink (see "Making drinks with ready ground coffee").



- Pull out the coffee bean container.
- Push back the lid and fill the container with coffee beans.
- Slide the lid back into place.
- Push the coffee bean container back into the coffee machine and close the appliance door.

# Switching the coffee machine on and off

## 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 still has an operating temperature which is higher than 60 °C, rinsing will not take place.

- Touch the On/Off sensor ①.

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

You can now prepare drinks.

**Useful tip:** 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 preparing the first coffee of the day.

## Switching off

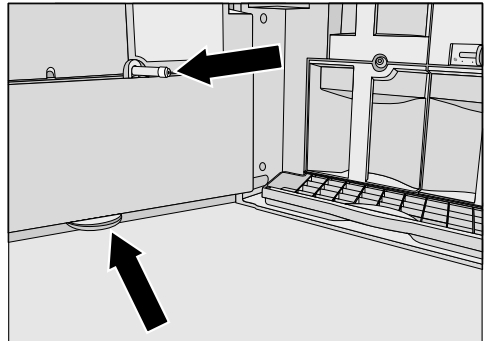
- Touch the On/Off sensor ①.

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, e.g. whilst on holiday:

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



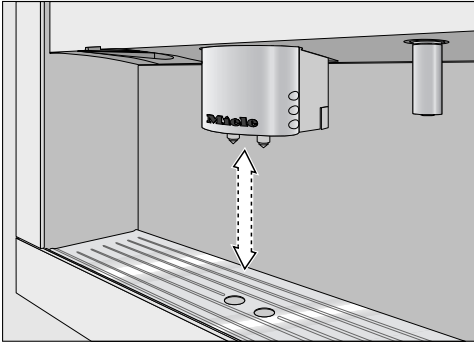
- Clean all components thoroughly, including the brew unit, the central spout connector and the small drip tray located inside the door.
- Switch off the appliance.

If the appliance door is to be left open for a long time, it is advisable to switch off at the wall or the fuse to save energy.

## Adjusting the central spout to the correct cup height


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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.

## Making drinks

 The dispensing 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** ☐ 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 roasted coffee beans.

– **Coffee** ☐ 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 drink



■ Place a cup under the central spout.

■ Touch the sensor for the drink you want:

☐ Espresso

☐ Coffee

☐ in Further programmes: Long coffee

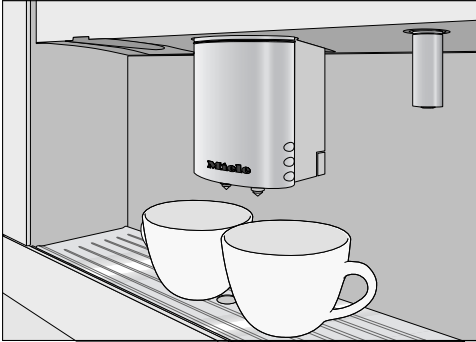
The coffee or espresso will be dispensed from the central spout into the cup.


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.

## Dispensing a double portion

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 one cup under each of the coffee spouts.
- 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.

If, after a while, you have not touched one of the drinks sensors, the "Double portion"  option will revert back to single portions.

## Cancelling preparation

Drink preparation can be cancelled while *Stop* is visible 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.


# Making drinks

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## Preparing several cups of coffee - 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  $\wedge$   $\vee$  to highlight Coffee pot. Touch *OK*.
- Use the arrow sensors  $\wedge$   $\vee$  to highlight the number of cups you want (3 to 8). Touch *OK*.
- Follow the instructions in the display.

Each portion will be ground, brewed and dispensed individually. The display will inform you about the progress.

You can cancel the process at any time by:

- Touching *OK* or .

## Drinks made with ready ground coffee

To make espresso or coffee using ready ground coffee, add a portion of ground coffee to the ground coffee chute.

This gives you the option of preparing 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 can be prepared at a time when using ready ground coffee or espresso.

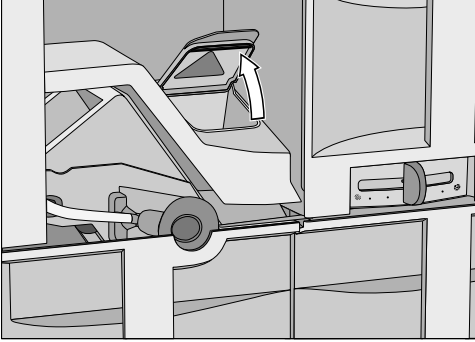
### Adding ready ground coffee

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 appliance door.



- Remove the coffee chute cover and open the lid of the coffee chute.
- Add one level scoop of ready ground coffee to the chute.
- Close the lid, push the coffee chute cover into the machine and close the appliance door.

Prepare ground coffee? appears in the display.

## Making drinks with ready ground coffee

If you want to make a drink with ready ground coffee:

- Select **Yes** with the arrow sensors  $\wedge \vee$ . Touch **OK**.

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

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

The coffee machine will now prepare the desired drink.

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

- Select **No** with the arrow sensors  $\wedge \vee$ . Touch **OK**.

The ground coffee will be directed into the waste container.

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

# Making drinks

## 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 adhere to the milk pipework and damage the machine.  
If using cow's milk, only use pasteurised milk to prevent a build-up of bacteria in the appliance.

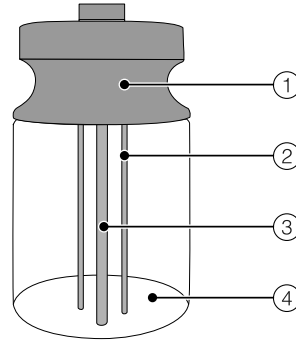
The following drinks with milk can be made:

- **Cappuccino** ☕ consists of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** ☕ consists of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** ☕ consists of hot milk 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.

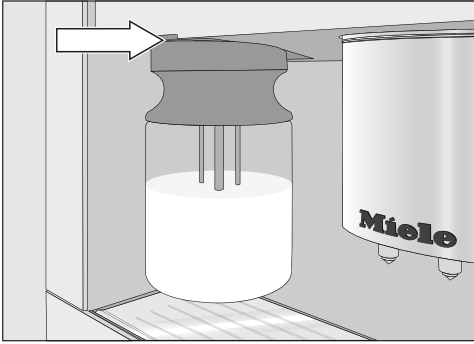


- ① Lid
- ② Milk sensor
- ③ Milk suction tube
- ④ Glass milk flask

- Fill the milk flask up to max. 2 cm below the rim. Seal 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). Any soiling can lead to a malfunction of the flask in the machine.





- Push the milk flask into the coffee machine.

## Preparing drinks with milk

- Place a suitable vessel 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 coffee machine will now prepare the selected drink.

## Preparing hot water

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

Please note that the water prepared by the machine is not boiling and is therefore not suitable for preparing tea.

- Place a suitable vessel underneath the hot water spout.
- Touch ☐.
- Touch the arrow sensors  $\wedge$   $\vee$  until Hot water is highlighted. Touch OK.

Hot water will be dispensed into the vessel under the hot water spout.

## To cancel preparation:

- Touch OK.


The preparation of hot water will be cancelled.

# Making drinks

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## Preparing User profile drinks

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  $\wedge$   $\vee$  until the User profile you want is highlighted. Touch OK.

The name of the User profile selected will be shown in the top left-hand corner of the display.

You can now prepare the drink you want.

## After a drink has been prepared

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

- Touch OK.

The milk pipework will now be rinsed.

Even if you do **not** touch OK, the milk pipework will automatically be rinsed after some time.



**Useful 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 ( $< 10\text{ }^{\circ}\text{C}$ ).

The small milk flask lid is available to order from Miele.

# Coffee the way you like it

In order to customise the coffee machine to the type of coffee being used, you can

- change the grinder setting,
- change the amount of coffee,
- set the brewing temperature, or
- pre-brew the coffee powder.

## 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 nutbrown 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.

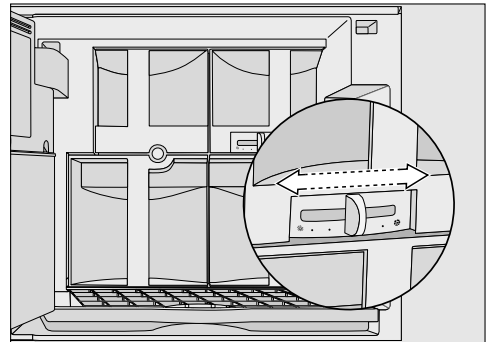
Set a coarser grinder setting.

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 appliance door.



- Push the slide control one setting to the left (for finer grinding) or one setting to the right (for coarser grinding).
- Close the appliance door.
- Dispense a coffee.

Then you can adjust the grinder setting with the slide control again.

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

# Coffee the way you like it

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## Amount of coffee, brew temperature and pre-brewing

You can adjust the amount of coffee, the brew temperature and pre-brewing individually for each coffee drink. To do this, first select the drink in the Parameters  $\emptyset$  menu, then the drink parameters can be adjusted.

- Touch  $\emptyset$ .
- 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.

- Select Amount of coffee, Brew temperature or Pre-brewing.
- Select the setting you want and touch **OK**.

The setting is now saved.

## 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 touch **OK**.
- Use the arrow sensors  $\wedge$   $\vee$  to change the amount. Then touch **OK**.

The setting is now saved.

**Useful 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 prepared, 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.

**Useful tip:** Not all types of coffee can withstand a high temperature. 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 touch *OK*.
- Select the required temperature and touch *OK*.

The setting is now saved.

## Pre-brewing ground 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 normal length of time or an extra long length of time. Alternatively, you can switch off the "Pre-brewing" function. The machine is supplied with the "Pre-brewing" function switched off.

- Touch the arrow sensors  $\wedge$   $\vee$  until Pre-brewing is highlighted. Touch *OK*.

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

- Touch the arrow sensors  $\wedge$   $\vee$  until the setting you want is highlighted. Touch *OK*.

The setting is now saved.

# Portion size

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The flavour of the coffee produced depends on the type of coffee, how finely the beans are ground and the quantity of water used. You can programme the quantity of water according to the size of your cups and the type of coffee you are using.

For coffee drinks that use milk you can also set the amount of milk or milk froth to be dispensed with these drinks. Additionally, you can set the portion sizes for hot milk and milk froth alone.

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 User profile. The name of the current User profile appears in the top-left of the display.





There are two ways of initiating the programming of the portion size:

- By touching the drink sensor when you are preparing a coffee; or
- By selecting **Portion size** in the **Parameters**  menu.

**Useful tip:** You can cancel portion size programming while **Stop** is visible in the display.

If the water container becomes empty during the preparation of a drink, the programming of the portion size will be cancelled. The portion size will not be saved.

## Changing the portion size during drink preparation

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 combination programmed in and the total portion size 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 vessel underneath the central spout.
- Touch .
- Select the drink you want.
- Select Portion size and touch *OK*.

From this point onwards the procedure is identical to programming the portion size during drink preparation.

### Changing the portion size for different User profiles

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

- Touch .
- Select the User profile you want.

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

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

# User profiles

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

For each profile you can adjust the settings for drinks individually (portion size, grinder setting, brew temperature and pre-brewing).

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



## Calling up User profiles

- Touch .



You can now create a User profile.

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



- **Select profile** from the User profiles that have already been allocated.
- **Change name** if the name of a User profile needs to be changed.
- **Delete profile** if you want to delete a User profile.
- **Change profile** to set whether the coffee machine automatically always reverts to the Miele standard profile or retains the last selected profile.

**Useful tip:** Touch  or  to return to the main menu.

## Creating a User 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 will then appear in the line above.


- Repeat the process until the required name appears in the display line above.

**Useful tip:** If you make a mistake, select the  sensor to delete the last character.

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

- use the arrow sensors   to highlight the tick  and touch the **OK** sensor.

## If you do not want to save what you have entered,

- touch and hold  until all characters have been deleted and the coffee machine jumps back to the previous menu.

The last created profile is selected as the current profile.



## Selecting a User profile

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

- Touch the arrow sensors  $\wedge$   $\vee$  until Select profile is highlighted. Touch *OK*.
- Select the required User profile with the arrow sensors  $\wedge$   $\vee$  and touch *OK*.

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

## Changing a name

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

- Touch the arrow sensors  $\wedge$   $\vee$  until Change name is highlighted and touch *OK*.
- Proceed the same as with "Create profile":
  - Select  $\leftarrow$  to delete a character.
  - To enter new characters, select the relevant character and confirm with *OK*.
  - Save the new name by selecting  $\checkmark$  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  $\wedge$   $\vee$  until Delete profile is highlighted and touch *OK*.
- Use the arrow sensors to select the profile you want to delete.
- Touch *OK*.

A tick  $\checkmark$  will appear after the name and the profile will be deleted after a short time.

# User profiles

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## Changing a User profile

You can programme the coffee machine so that it changes back to the Miele standard profile automatically after each drink is 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 touch **OK**.

You now have the following options:

- **Manually:** The selected User profile remains active until you select another User profile.
  - **After each use:** The machine will change back to the Miele standard profile automatically after a drink is dispensed.
  - **When switched on:** Each time the machine is switched on it will automatically select the Miele standard profile regardless of which User profile was set before the machine was last switched off.
- Select the required option and touch **OK**.

## Calling up the "Settings" menu

- Touch '≡.

You can now check or change the 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*.

**Useful 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 ^ v and touch *OK*.

- Use the arrow sensors ^ v to highlight the required option. Then touch *OK*.


The setting is now saved.


# Settings

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## Overview of available settings

The factory default for each option is indicated by \*.

<b>Menu option</b>	<b>Available settings</b>
Language 	deutsch* 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 (00:30)* / Switch off at – Days of the week Allocate day 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 – Allocate day 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


Menu option	Available settings
Info	Number of drinks – Total no. of drinks / Espresso / Coffee / Long coffee / Cappuccino / Latte macchiato / Caffè latte / Milk froth / Hot milk / Hot water No. of portions until appliance needs descaling: No. of portions 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

# Settings

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## Language

You can select a language and country for all display texts.

**Useful tip:** If you select the wrong language by mistake, you can find the "Language" option by following the flag symbol .

## Time of day

You can set the display for when the time of day appears after switching off the appliance, the clock format and the time.

### Display (time display)

You can choose one of the following options:

- On: The time and the date will appear in the display all the time, even when the coffee machine is switched off.
- Off: The time and the date will not appear in the display when the coffee machine is switched off.
- Night dimming: The date and time are displayed from 5:00 to 23:00.

Depending on the setting selected, the coffee machine may use more energy. A message will appear in the display to inform you of this.

## Clock format

You can select:

- 24-hour display (24 h)
- 12-hour display (12 h)

## Setting the time of day

Use the arrow sensors  $\wedge$   $\vee$  to set the hours and minutes.

## Date

Use the arrow sensors  $\wedge$   $\vee$  to set the year, month and day.

## Timer

There are two timers with the following timer 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

You can select:

- 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  $\wedge$  $\vee$  to set the hours and minutes.

If the coffee machine has switched itself on **three times** via 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  $\wedge$  $\vee$  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.

## Switch off after

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

If none of the sensors has been pressed or no drink has been prepared, the coffee machine will switch itself off after 30 minutes to save energy.

You can change this pre-setting using the arrow sensors  $\vee$  $\wedge$  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 by .

When all required days of the week are marked:

- Touch the arrow sensor  $\vee$  repeatedly until **Accept** is highlighted. Touch the **OK** sensor.

# Settings

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## Activating and deactivating the timer

For the time display, you have selected On or Night dimming:

If the timer for Switch on at has been activated, the symbol ⌚ and the desired switch-on time appear in the display 23:59 hours ahead of time.

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

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

- 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 heats up when 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.

The coffee machine will indicate that the energy consumption has been altered.



## Lighting

The following options are available:

- Set the brightness of the lighting when the appliance is switched on.
- Set the brightness of the lighting when the appliance is switched off.
- You can specify when the lighting should switch off (Lighting: Switch off after).

### Setting the brightness

First select:

- Appliance switched on
- Appliance switched off

Change the brightness using the arrow sensors  $\wedge$   $\vee$ .

### To switch off the lighting,

- touch the  $\vee$  arrow sensor until all of the segments are empty, and Switched off appears.

### Setting the switching off time for the lighting (Switch off after)

You can adjust the length of time that the coffee machine remains lit up after switching off.

Use the arrow sensors  $\wedge$   $\vee$  to set the hours and minutes.

While the appliance is switched on, the lighting will remain on for 10 minutes after the last activity. This time cannot be changed.

## Info (display information)

In the Info option you can choose to display the number of prepared portions for each type of drink.

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 portions until ...).

To return to the previous display:

- Touch OK.

# Settings

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## 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 *Touch the OK sensor 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 once more.

## Water hardness

See "Setting up and using the coffee machine" for information about water hardness.

## Display brightness

Change the display brightness using the arrow sensors  $\wedge \vee$ .

## Volume

You can set the volume of buzzer and keypad tones using the arrow sensors  $\wedge \vee$ .

To switch off the tones,

- touch the  $\vee$  arrow sensor until all of the segments are empty, 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 portions until appliance needs descaling, ... brew unit needs degreasing) cannot be reset.

Please refer to the "Overview of available settings" chart for the factory settings which are shown in bold.

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

- Language
- Time of day
- Date

## Showroom programme (Demo mode)

Do not activate this function for domestic use.

The appliance can be presented in Miele Centers or retail stores with the Showroom programme function. The lighting will come on but drinks cannot be dispensed and other actions cannot be carried out.

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 need to clean / maintain?
<b>Every day</b> (at the end of the day)	Milk flask and lid
	Water container
	Waste container
	Drip tray and drip tray cover
<b>Once a week</b> (more often if heavily soiled)	Central spout
	Sensor cover
	Clean the milk valve with the cleaning brush
	Interior
	Drip tray inside the machine door
	Brew unit
	Appliance front (especially important straight after descaling)
<b>Once a month</b>	Lubricate the cap on the central spout connector
	Coffee bean container
<b>When prompted</b>	Milk pipework (with the Original Miele cleaning agent for milk pipework)
	Brew unit (degrease with the cleaning tablets)
	Descaling the machine

### Cleaning by hand or in the dishwasher


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

- Central spout cover
- Brew unit
- Bean container and lid
- Service flap

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 of these components 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 with lid
- Drip tray inside machine door

 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. Milk residue can spoil and the milk pipework can become blocked.

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.

## Cleaning and care

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

### **To avoid damaging the surfaces of your appliance, 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,
- dirt erasers,
- sharp metal tools.

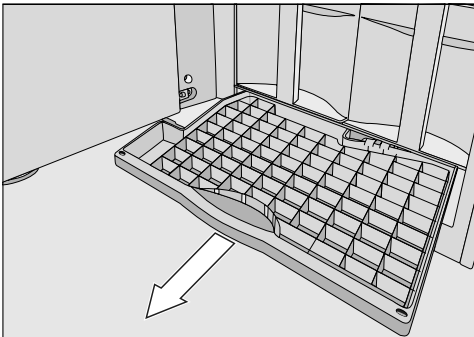
## Drip tray

**⚠ 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 avoid unpleasant smells and mildew.

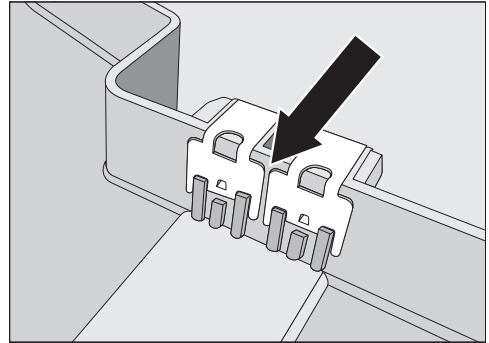
A prompt will appear in the display when the drip tray is full and needs to be emptied. Empty the drip tray at the latest when this prompt appears.



- Open the machine door 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 applied a soft cloth, 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.

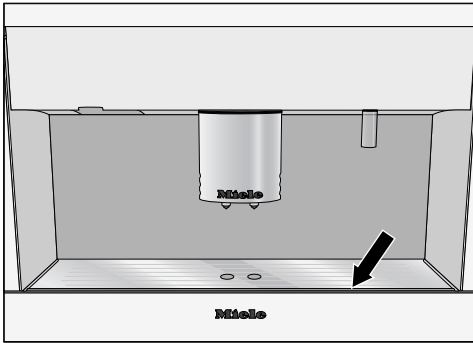
- Clean the area underneath the drip tray.
- Push the drip tray back into the coffee machine.

Make sure that the drip tray is pushed right into the coffee machine as far as it will go.

# Cleaning and care

## 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 applied with a soft cloth
- Dry the drip tray thoroughly.



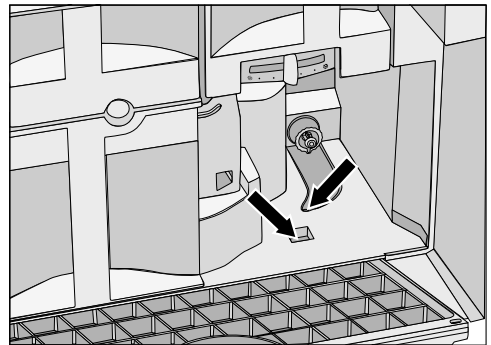
- Refit the cover in the drip tray. Make sure the drip tray cover sits flush at the front.

## 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 applied with a soft cloth. After cleaning, dry the water container.



- Carefully clean and dry the surface the water container sits on, particularly the slots.



## 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.

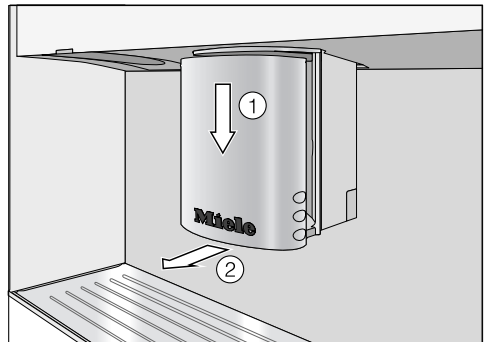
There will probably also be some water in the waste container left over from the rinsing process.

- 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.

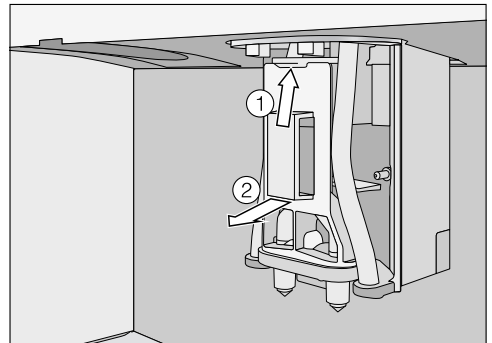
## Central spout

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 central spout cover **by hand only** using warm water and a little washing-up liquid, applied with a soft cloth.

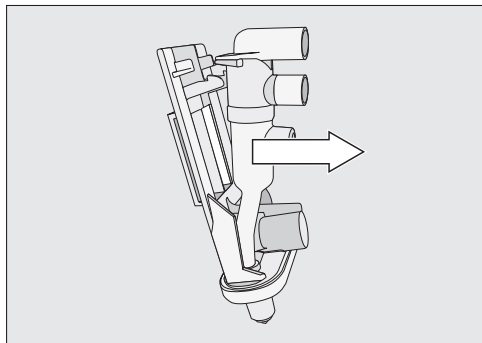


- Push the central spout right down ① and remove the cover by pulling it off towards you ②.

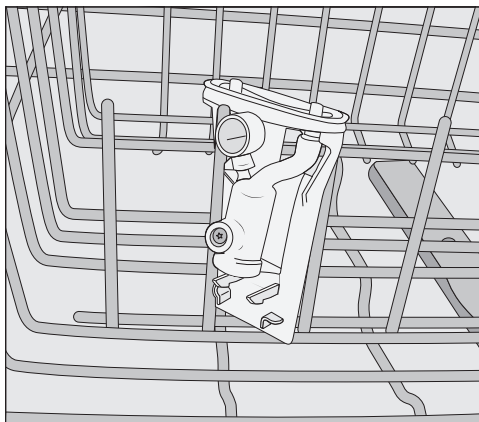


- Press the catch ① upwards, grasp the dispensing unit by the handle and pull this forwards and off ②.

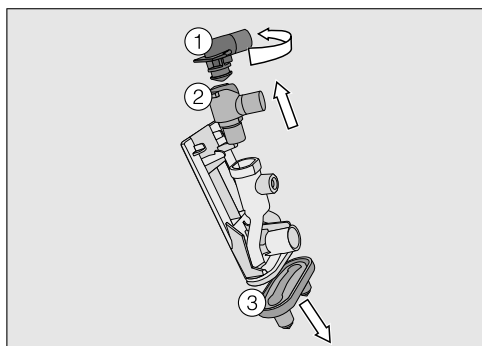
## Cleaning and care



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



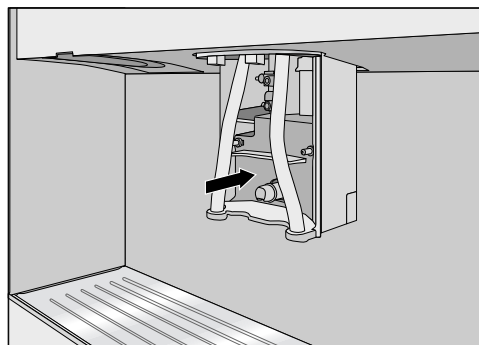
**Useful tip:** Place the dispensing unit vertically in the upper basket of the dishwasher. Place the connecting pieces and the dispensing spouts in the cutlery tray.



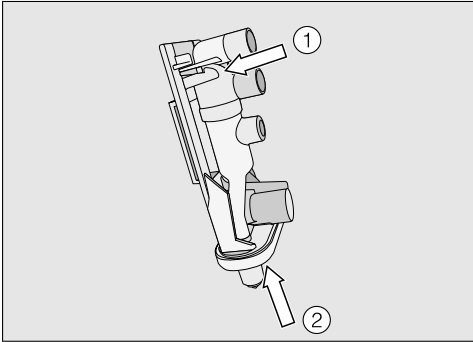
- Turn the top connection piece ① and pull it upwards to remove it. Remove the lower connection piece ② in the same way.
- Remove the dispensing spouts ③.

The Y-shaped piece should not be removed.

- Clean all parts thoroughly.




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



- Reassemble the spout unit in the reverse order. Make sure the top connection piece ① engages with a click. Firmly push the spout jets ② onto the spout unit.
- Refit the spout unit in the central spout.
- Then refit the cover.

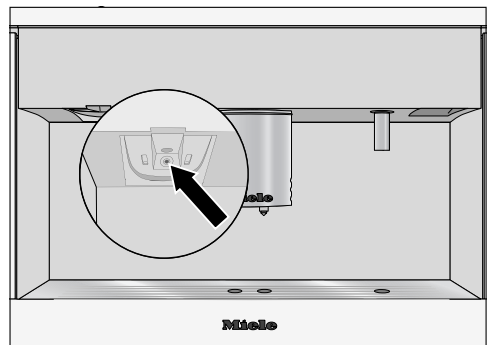
## Maintenance of the milk valve

To ensure the milk used to prepare drinks is always of the highest quality, the milk valve should be conditioned once a week.

- Touch .
- Use the  $\wedge$  arrow sensor to select Maintenance. Touch *OK*.
- Select Condition milk valve and touch *OK*.

The milk valve will move into the maintenance position.

**Important:** You **must** remove the cleaning brush before confirming. Leave 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 initial position and the milk pipework will be rinsed.

# Cleaning and care

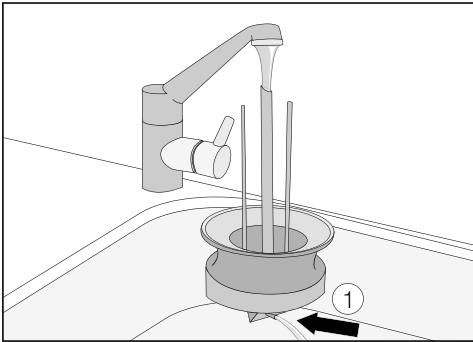
## Milk flask with lid

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 applied with a soft cloth. Dry the milk flask thoroughly.

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



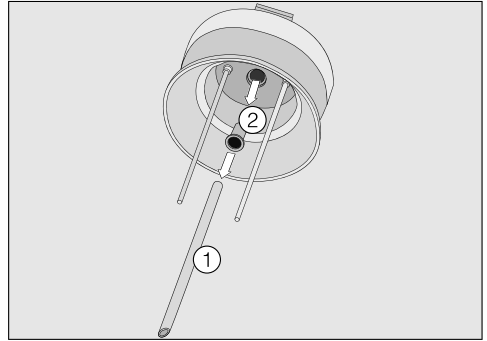
- Rinse the milk pipework in the lid under running water.

If water does **not** run out of the milk pipework ①,

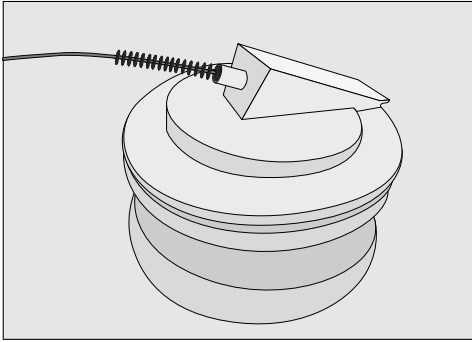
- dismantle the milk flask lid and clean it with the cleaning brush supplied.

## 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.



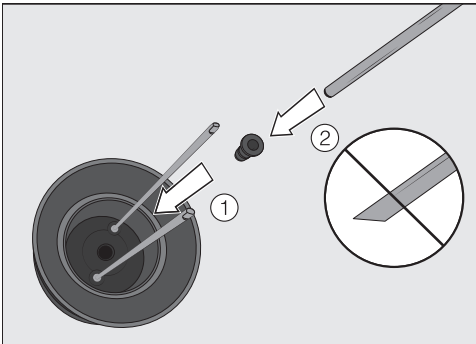
- Pull the milk suction tube ① out of the milk flask lid. Make sure you remove the seal ② as well.
- Clean both parts under warm running water. Insert the cleaning brush supplied in the stainless steel tube and move it back and forth until all milk residues have been removed.



- 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.

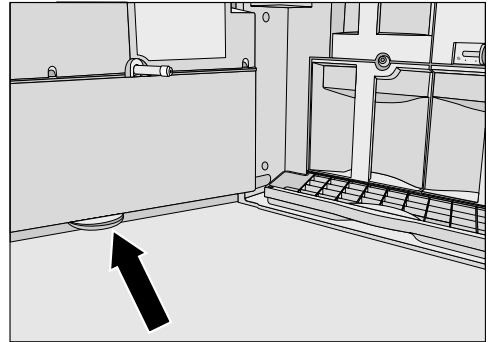
- Fit the milk intake tube into the seal.

## Interior and appliance door

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

**Useful tip:** Use your vacuum cleaner to remove dry ground coffee residues.

A small drip tray is located inside the lower part of the machine door.



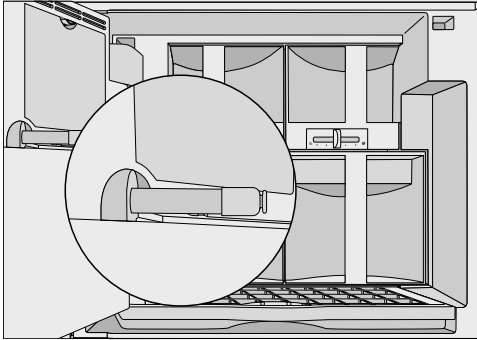
- Remove the drip catcher and clean it in the dishwasher or by hand using warm water and a little washing-up liquid applied with a soft cloth.

Do not forget to refit this small drip tray.

# Cleaning and care

## Central spout connector

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



- 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.

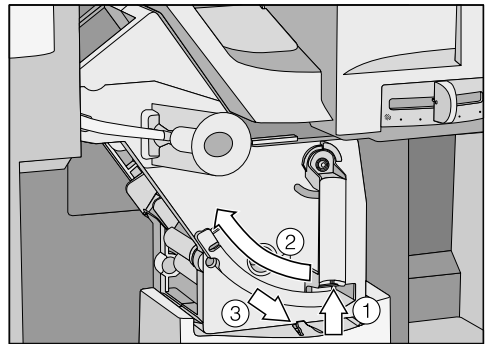
## Brew unit

### 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 appliance door.
- Remove the water container, waste container and the coffee chute cover.

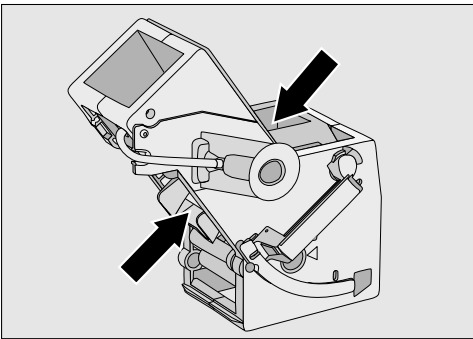


- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle clockwise ②.
- Press the catch in front of the brew unit ③ downwards, and pull the brew unit carefully out of the machine.
- Carefully pull the brew unit out of the coffee machine.

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").

When you take 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.

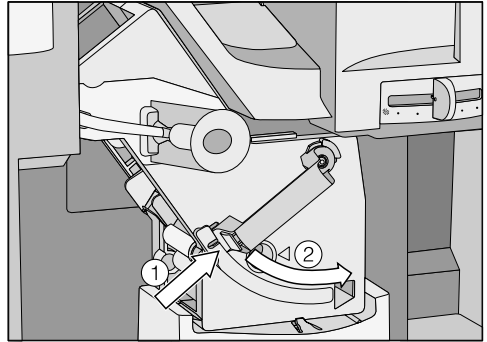
- Clean the brew unit **by hand under warm running water** without using washing-up liquid.



- 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 refit 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 to the anti-clockwise ②.
- Close the appliance door.

# Cleaning and care

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## Maintenance programmes

The coffee machine has the following maintenance programmes:

- Rinsing the appliance
- Rinsing the milk pipework
- Cleaning the milk pipework
- Degreasing the brew unit
- Descaling 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 Maintenance with the arrow sensor  $\wedge$ . Touch OK.

You can now select a maintenance programme.

## Rinsing the appliance

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 grounds.

- Touch .
- Touch the arrow sensor  $\wedge$  until Maintenance is highlighted. Touch OK.
- Touch the arrow sensors until Rinse appliance is highlighted. Touch OK.

The pipework will now be cleaned.




### Rinsing the milk pipework

The milk pipework can become blocked with milk residue. If you have prepared a drink using milk, the coffee machine will automatically rinse the milk pipework after a few minutes.

You can also rinse the milk pipework manually.

**Useful tip:** Place a suitable vessel underneath the central spout.

- Touch .
- Touch the arrow sensor  $\wedge$  until Maintenance is highlighted. Touch *OK*.
- Select Rinse milk pipework and 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. Days until "Clean milk pipework": 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.

- Confirm the message with *OK*.

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 then only prepare espresso, coffee, long coffee and hot water. You can only prepare drinks containing milk after the milk pipework has been cleaned.



- Confirm the message with *OK*.

# Cleaning and care

## 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 sensor  until Maintenance is highlighted. Touch OK.
- Touch the arrow sensors until Clean milk pipework is highlighted. Touch OK.

The process begins and various messages appear in the display.

- Follow the instructions in the display.

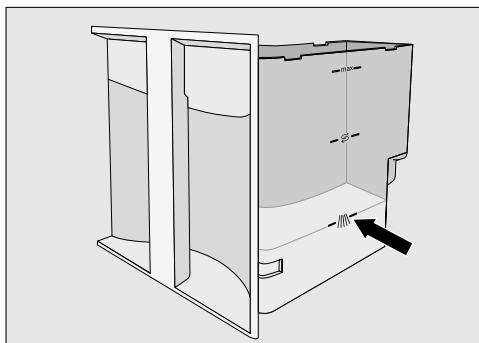
**When** Fill the water container with cleaning agent and lukewarm water up to the symbol  and replace  appears in the display, proceed as follows.


## Making a cleaning solution

We recommend using the Miele cleaning agent for milk pipework 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](http://www.miele-shop.com) (depending on country).

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



- Fill the water container to the  marker with lukewarm water and stir the solution.

Please adhere to the mixing ratio. It is important that you do not fill the water container with too little water, otherwise cleaning will be incomplete.

- Insert the water container and close the appliance door.
- Follow the instructions in the display.

## When prompted to by the display:

- Carefully rinse the water container with clean water. Ensure that **no** cleaning agent residue remains in the water container. Then fill the water container with fresh tap water.

The cleaning process is finished when Process 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 via the Miele webshop or directly from Miele (see back cover for contact details).




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 "Degrease the brew unit" process**

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

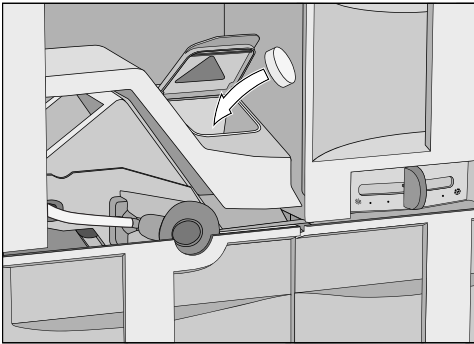
## Cleaning and care

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The cleaning process cannot be cancelled once it has started. The process has to be completed 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 in the coffee chute.
- Close the lid, replace the coffee chute cover and close the machine door.
- Follow the further instructions given in the display.

When **Process finished** appears in the display:

- Touch **OK**.

The brew unit is now degreased.

Important! 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 appliance needs to be descaled will depend on the water hardness level in your area. The machine should be descaled regularly to ensure that it functions correctly.

The appliance 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.

The descaling process is **essential** and takes approx. 20 minutes.

The coffee machine prompts you when it needs to be descaled. No. of portions until appliance needs descaling: 50 appears in the display. Each time a drink is prepared, the coffee machine displays the number of portions remaining until descaling must be carried out.

- Confirm the message with *OK*.

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

You can switch off the coffee machine if you do not want to descale it at this point in time. However, you will be able to prepare drinks only after descaling has been carried out.

## Descaling after prompt appears in the display



Descalce appliance appears in the display.

The descaling programme cannot be cancelled once you have touched *OK*. The programme has to be completed through to the end.

- Touch *OK*.

The process will start.

- Follow the instructions in the display.

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

## Creating the descaling solution

We recommend using Miele descaling tablets for optimum results.

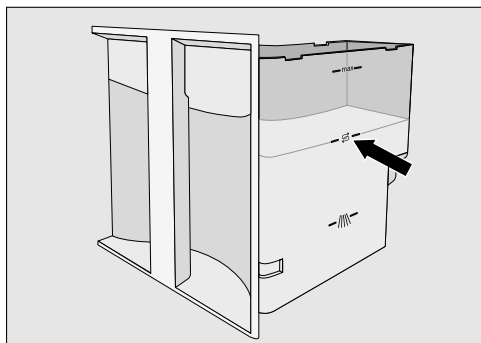
These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

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 via the Miele webshop or directly from Miele (see back cover for contact details).

## Descaling the machine

You will need **2** descaling tablets for the descaling process.



- Fill the water container to the marker **S** 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

- Insert the water container and close the appliance door.
- Follow the further instructions given in the display.

When Rinse the water container and fill with fresh tap water up to the descaling symbol **S** 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 marker **S** with fresh tap water.

The cleaning process is finished when rinsing has finished.


- Touch **OK**.

The coffee machine is now free of limescale and drinks can be prepared again.

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

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 Descal appliance.

The descaling programme cannot be cancelled once you have touched *OK*. The programme has to be completed through to the end.

- Touch *OK*.

The descaling programme will begin.

## Problem solving guide

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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.



**Important!** Never open the casing of the appliance.

Unauthorised or incorrect repairs could cause personal injury or damage to the appliance.

Repairs should only be carried out by technicians approved by Miele.



If you can't remedy the problem yourself, please call Miele. Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

### Messages in the display

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

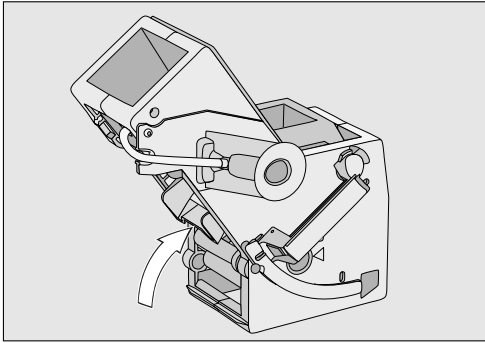
Follow the instructions which appear in the display to remedy the problem.

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



Message	Possible cause and remedy
<b>F1, F2, F3, F4, F80, F81, F82, F83</b>	There is a fault inside the appliance. ■ Switch the machine off with the On/Off  sensor. Wait for 1 hour before switching it back on again.
<b>F74, 77 F225, F226 F235, F236</b>	There is a fault inside the appliance. ■ Switch the machine off with the On/Off  sensor. Wait for 2 minutes before switching it back on again.



# Problem solving guide

Message	Possible cause and remedy
<p><b>F73 or</b> Check the brew unit</p>	<p>The brew unit cannot be positioned correctly, or it is dirty and the coffee cannot be processed.</p> <ul style="list-style-type: none"><li>■ Check whether you can remove the brew unit (see "Cleaning and care - Brew unit").</li><li>■ Clean the brew unit if it can be removed (see "Cleaning and care - Brew unit").</li></ul>  <ul style="list-style-type: none"><li>■ Push the coffee ejector of the brew unit into the correct position (see diagram).</li><li>■ Push the waste container and the water container back in the machine. Do not insert the brew unit. Close the door and switch the machine on with the On/Off ⓪ sensor.</li></ul> <p>This will initialise the brew unit motor and put it back into the start position.</p> <ul style="list-style-type: none"><li>■ When <b>Insert the brew unit</b> appears in the display, open the door and refit all parts in the machine. Close the door.</li></ul> <p>If the brew unit cannot be removed:</p> <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off ⓪ sensor. Wait for approx. 2 minutes before switching it back on again.</li></ul>



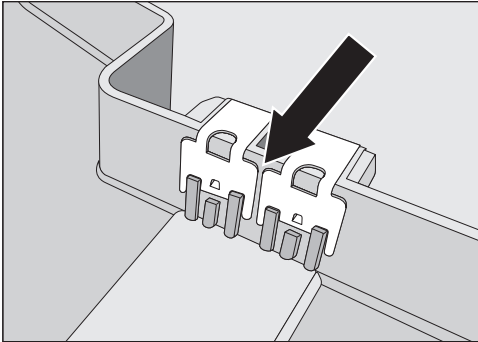
## Problem solving guide

Message	Possible cause and remedy
Too much ground coffee	<p>There is too much ground coffee in the coffee chute. If more than one level scoop 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.</p> <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off  sensor.</li><li>■ Remove and clean the brew unit (see "Cleaning and care – Brew unit").</li><li>■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner.</li><li>■ Use the coffee spoon supplied to add ground coffee to the ground coffee chute. Add only <b>one</b> portion of ground coffee to the chute.</li></ul>
Push the water container in until it engages	<p>The water container is not in the correct position.</p> <ul style="list-style-type: none"><li>■ Remove the water container and push it back in again.</li></ul> <p>This fault message also appears if the water container was not correctly filled and fitted for descaling.</p> <ul style="list-style-type: none"><li>■ Fill the water container to the descaling symbol  and restart the descaling programme.</li></ul>

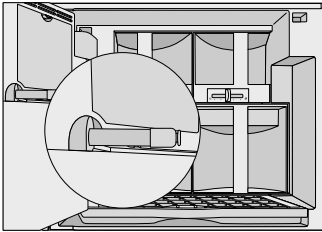
## Unusual performance of the coffee machine

Problem	Possible cause and remedy
<b>The display remains dark when the coffee machine is switched on using the On/Off ① sensor.</b>	The On/Off ① sensor was not touched for long enough. ■ Touch the On/Off ① sensor for at least 3 seconds.
	The plug is not correctly inserted into the socket. ■ Insert the plug into the socket correctly.
	The mains fuse has tripped because the coffee machine, mains voltage or another appliance is defective. ■ Switch off at the wall socket and remove the plug. ■ Contact a qualified electrician or Miele.
<b>The lighting remains off after the coffee machine is switched on.</b>	The lighting has been switched off. ■ Switch the lighting on (see "Settings - Lighting").
	The lamp needs to be replaced. ■ Call Miele.
<b>The coffee machine switches off suddenly.</b>	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 correctly inserted into the socket. ■ Insert the plug into the socket correctly.
<b>The coffee machine is switched on. The lighting switches off suddenly.</b>	The lighting switches off 10 minutes after the coffee machine was last used.
<b>The sensors do not react to touch. The appliance cannot be operated.</b>	There is a fault inside the appliance. ■ Open the appliance door.
	The process currently running will be stopped. ■ Disconnect the electricity supply by switching off at the wall socket and withdrawing the plug, or switching off the mains circuit breaker.

## Problem solving guide

Problem	Possible cause and remedy
<p><b>The coffee machine does not switch itself on, although the <small>Switch on at</small> setting has been activated for the timer.</b></p>	<p>The system lock has been activated.</p> <ul style="list-style-type: none"> <li>■ You need to deactivate the system lock (see "Settings - System lock").</li> </ul> <p>A day of the week has not been selected.</p> <ul style="list-style-type: none"> <li>■ Check the timer settings and change them if required (see "Settings - Timer").</li> </ul> <p>The machine was not used after being switched on automatically three times in succession.</p> <ul style="list-style-type: none"> <li>■ Switch the machine on and dispense a drink.</li> </ul>
<p><b>The display is hard to see or not able to be read.</b></p>	<p>The display brightness has been set too low.</p> <ul style="list-style-type: none"> <li>■ Change this setting (see "Settings").</li> </ul>
<p>Push the water container in until it engages <b>appears after switching on even though the container is filled and fitted in the machine.</b> <b>The appliance does not rinse.</b></p>	<p>The coffee machine needs descaling.</p> <ul style="list-style-type: none"> <li>■ Switch the machine off with the On/Off  sensor. Wait approx. 1 hour.</li> <li>■ Then switch the machine on again. As soon as Heating-up phase appears in the display, touch  and select <b>Descal</b> appliance.</li> <li>■ Descal the coffee machine. You may need to repeat the descaling process.</li> </ul>
<p>Empty the drip tray <b>appears in the display, even though the drip tray is empty.</b></p>	<p>The drip tray doesn't sit correctly in the appliance.</p> <ul style="list-style-type: none"> <li>■ Push the drip tray all the way into the appliance.</li> </ul> <p>The sensors on the drip tray are not working properly. The contacts are dirty.</p>  <ul style="list-style-type: none"> <li>■ Clean the contacts and dry them thoroughly (see "Cleaning and care - Drip tray").</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>The machine door will not close.</b>	<p>The containers are not pushed all the way in.</p> <ul style="list-style-type: none"><li>■ Check the containers.</li></ul>
	<p>The door hinges are not correctly aligned.</p> <ul style="list-style-type: none"><li>■ Adjust the door hinges (see "Installation - Adjusting the door hinges").</li></ul>
<b>The door is difficult to open and close.</b>	<p>The cap on the central spout connector has either not been lubricated or is not lubricated sufficiently.</p>  <ul style="list-style-type: none"><li>■ Check the silicone cap for damage. If necessary, replace it with the extra cap supplied.</li><li>■ Lubricate the cap with the silicone grease supplied.</li></ul> <p>Lubricate the cap on the central spout connector regularly once a month.</p>
<b>The coffee machine does not rinse itself when turned on.</b>	<p>This is not a fault.</p> <p>If the coffee machine still has an operating temperature higher than 60 °C, rinsing will not take place.</p>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>When rinsing, no water or noticeably less water than usual runs out of the central spout.</b></p> <p><b>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.</b></p>	<p>The central spout is not fitted correctly.</p> <ul style="list-style-type: none"> <li>■ Check whether the central spout has been assembled as described (see "Cleaning and care – Central spout").</li> </ul> <p>The cap is no longer securely fitted to the central spout connector (see "Guide to the appliance").</p> <ul style="list-style-type: none"> <li>■ Check the cap on the central spout connector. Lubricate the cap with the silicone grease supplied.</li> </ul> <p>The cap on the central spout connector is damaged or missing.</p> <ul style="list-style-type: none"> <li>■ Replace the cap with the extra cap supplied.</li> <li>■ Lubricate the cap with the silicone grease supplied.</li> </ul>
<p><b>The descaling programme was started by mistake.</b></p>	<p>The descaling programme 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.</p> <ul style="list-style-type: none"> <li>■ Descale the coffee machine (see "Descaling").</li> </ul>
<p><b>Loud noises are heard during the descaling programme.</b></p>	<p>This is not a fault. These noises occur when water is flushed through the machine at a high pressure.</p>
<p><b>The display lights up but the coffee machine does not heat up and no drinks are made.</b></p>	<p>The Demo mode of the coffee machine for Miele Centers or Chartered Agents has been activated.</p> <ul style="list-style-type: none"> <li>■ Deactivate the Demo mode (see "Settings - Demo mode").</li> </ul>

## Unsatisfactory results

Problem	Possible cause and remedy
<p><b>The coffee is not hot enough.</b></p>	<p>The cup has not been pre-heated. The smaller the cup and the thicker its walls, the more important it is to pre-heat it.</p> <ul style="list-style-type: none"> <li>■ Pre-heat the cup, for example, with hot water.</li> </ul>
	<p>The brewing temperature has been set too low.</p> <ul style="list-style-type: none"> <li>■ Set a higher brewing temperature (see "Brewing temperature").</li> </ul>
	<p>The filters in the brew unit are blocked.</p> <ul style="list-style-type: none"> <li>■ Remove and clean the brew unit by hand (see "Cleaning and care – Brew unit").</li> <li>■ Degrease the brew unit (see "Cleaning and care – Brew unit").</li> </ul>
<p><b>The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly.</b></p>	<p>The coffee machine needs descaling.</p> <ul style="list-style-type: none"> <li>■ Descale the coffee machine.</li> </ul>
<p><b>Coffee is not being dispensed from both spouts evenly. Milk may be sputtering when being heated up.</b></p>	<p>Coffee deposits in the central spout are obstructing dispensing.</p> <ul style="list-style-type: none"> <li>■ 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").</li> </ul> <p>The central spout should be cleaned <b>once a week</b>.</p>
<p><b>The coffee grinder makes a louder noise than usual.</b></p>	<p>The coffee bean container has become empty during the grinding process.</p> <ul style="list-style-type: none"> <li>■ Fill the container with fresh beans.</li> </ul>
	<p>There may be stones in amongst the coffee beans.</p> <ul style="list-style-type: none"> <li>■ Switch the coffee machine off immediately. Call Miele.</li> </ul>
<p><b>The coffee flows too quickly into the cup.</b></p>	<p>The coffee is too coarsely ground.</p> <ul style="list-style-type: none"> <li>■ Set the grinder to a finer setting (see "Setting the coffee grinder").</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>The coffee trickles too slowly into the cup.</b>	<p>The coffee is too finely ground.</p> <ul style="list-style-type: none"> <li>■ Set the grinder to a coarser setting (see "Setting the coffee grinder").</li> </ul>
<b>The crema on the coffee or espresso is not as it should be.</b>	<p>The grinder setting is not correct.</p> <ul style="list-style-type: none"> <li>■ Set the grinder to a finer or coarser setting (see "Setting the coffee grinder").</li> </ul>
	<p>The brewing temperature is too high for this type of coffee.</p> <ul style="list-style-type: none"> <li>■ Set a lower brewing temperature (see "Brewing temperature").</li> </ul>
	<p>The coffee beans are no longer fresh.</p> <ul style="list-style-type: none"> <li>■ Add fresh coffee beans to the coffee bean container.</li> </ul>

## Problems when heating up or frothing milk

Problem	Possible cause and remedy
<b>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.</b>	<p>The milk temperature is too high. Good milk froth can only be achieved when cold milk (&lt; 10 °C) is used.</p> <ul style="list-style-type: none"> <li>■ Check the temperature in the milk flask.</li> </ul>
	<p>The milk flask has not been fitted correctly and so air as well as milk is being sucked in.</p> <ul style="list-style-type: none"> <li>■ Push the milk flask in until it clicks into position.</li> </ul>
	<p>The central spout is not fitted correctly.</p> <ul style="list-style-type: none"> <li>■ Check whether the central spout has been assembled correctly.</li> </ul>
	<p>The milk pipework in the milk flask lid is dirty.</p> <ul style="list-style-type: none"> <li>■ Dismantle the milk flask lid and clean it with the cleaning brush (see "Cleaning and care – Milk flask").</li> <li>■ Clean the central spout and the milk valve with the cleaning brush (see "Central spout" and "Maintenance of the milk valve").</li> </ul>
	<p>The angled connector is blocked and must be replaced.</p> <ul style="list-style-type: none"> <li>■ Replace the angled connector (see "Replacing the angled connector").</li> </ul>



## Problem solving guide

Problem	Possible cause and remedy
<p>Fill and insert milk flask <b>appears in the display even though the milk flask has been filled and inserted in the machine.</b></p>	<p>The milk flask lid could be dirty. Therefore, the sensing mechanism doesn't function correctly.</p> <ul style="list-style-type: none"><li>■ 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").</li></ul>

# Problem solving guide

## Replacing the angled connector

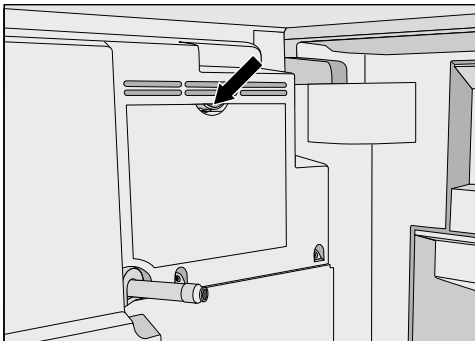
If, instead of being frothed, the milk is only being heated up, check the following first:

- 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?

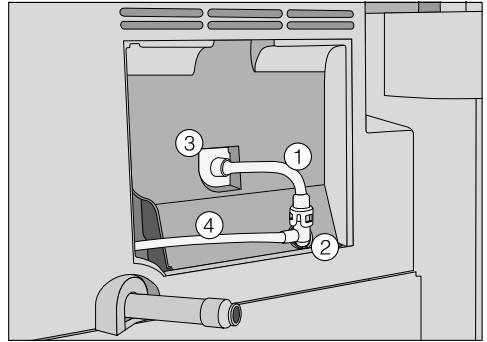
If after checking the above, milk still cannot be frothed, replace the angled connector as follows.

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

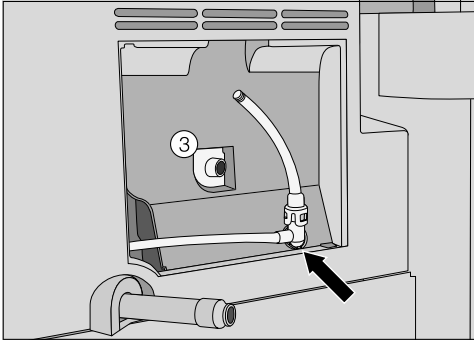
Do not use a needle or similar implement. This would damage the components.



- Open the service flap on the back of the appliance door.



- First pull the air intake tube ① out of the opening ③. Then pull off the elbow connector ②.
- Pull both tubes out of the elbow connector.
- Clean the air intake tube ① under running water with the cleaning brush supplied. "Blowing through" can help to dislodge blockages.
- Insert the brush in the milk tube ④. Move the brush back and forth as far as possible until all milk residues 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 in the opening ③.
- Replace the service flap and close the door.

## After sales service and warranty

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### After sales service

In the event of a fault which you cannot correct yourself, please contact Miele.

The contact details for Miele are given at the back of these instructions.

When contacting Miele, please quote the **model** and **serial number** of your coffee machine.

These are visible on the data plate inside the machine.

### Warranty

This appliance has a manufacturer's warranty period of 2 years.

For further information, please refer to your warranty booklet.

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

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Before connecting the appliance to the mains supply, make sure that the connection data on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The necessary connection information is given on the data plate inside your appliance.

Danger of injury! All electrical work should be undertaken by a suitably qualified and competent person. Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Ensure power is not supplied to the appliance until after installation or repair work has been carried out. The appliance is supplied with a mains connection cable and plug for connection to AC 50 Hz, 230 V.

The fuse rating must be at least 16 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).

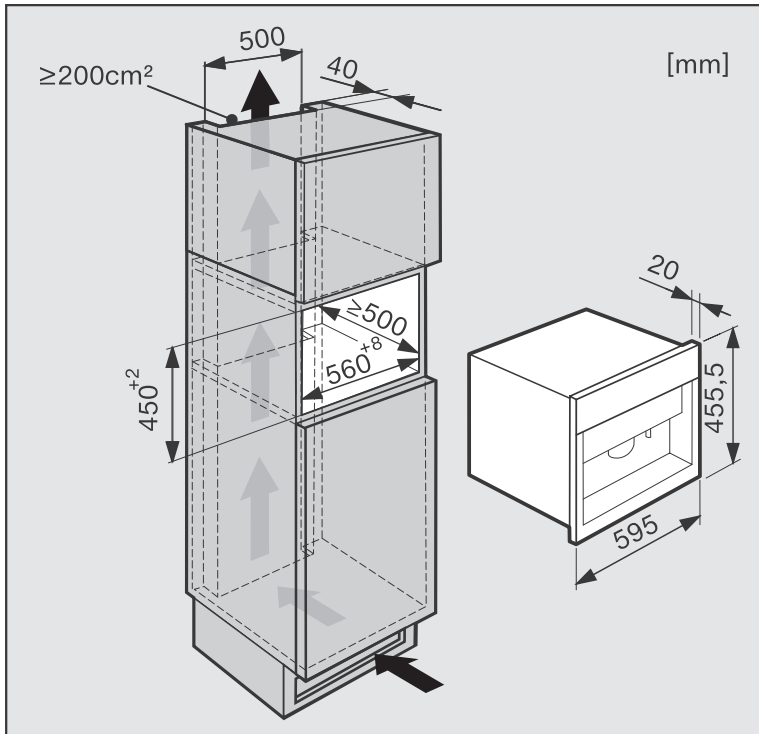
Do not connect the machine to an **inverter** such as those used with an autonomous energy source e.g. Solar power. When switched on, peak loads

in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

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

## Building-in and combination options

The appliance 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. Exception: When built in above a warming drawer.

# Installation

## Ventilation

Condensate can damage the coffee machine or the housing unit.

The ventilation gaps given must be observed.

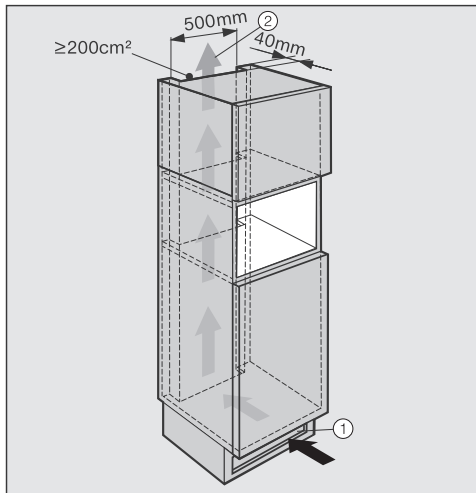
Do not cover or block the ventilation gaps.

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.

During installation, ensure there is sufficient ventilation at the rear of the appliance so that steam and warm air are able to escape without hindrance.

The housing unit should be configured as follows:

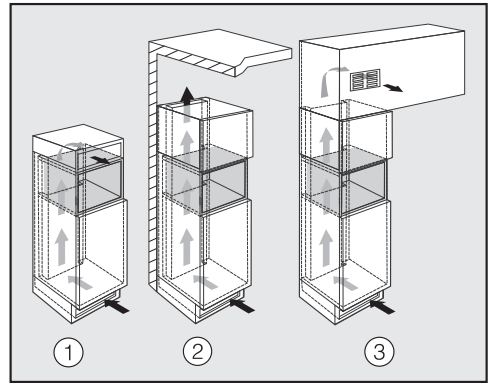


- Air intake ① occurs via the plinth at the bottom of the machine and the air escapes at the top ② at the rear of the housing unit.

- A ventilation gap of at least 40 mm depth must be allowed for behind the appliance for air to circulate.
- The ventilation cross-sections in the plinth, housing unit and above the appliance must amount to at least 200 cm<sup>2</sup> to ensure that air can circulate without hindrance.

### Top ventilation cross-section

The top ventilation cross-section can be achieved in various ways:



- ① directly above the coffee machine with a ventilation grille (free air flow of at least 200 cm<sup>2</sup>)
- ② in between the housing unit and the ceiling
- ③ through a suspended ceiling.



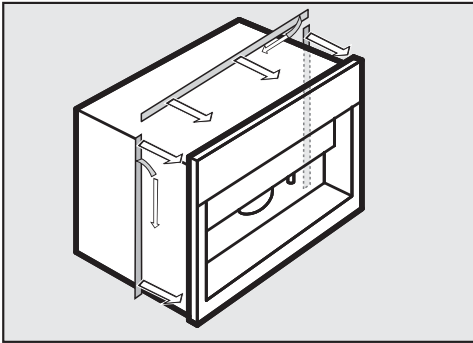
## Building in the coffee machine

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.

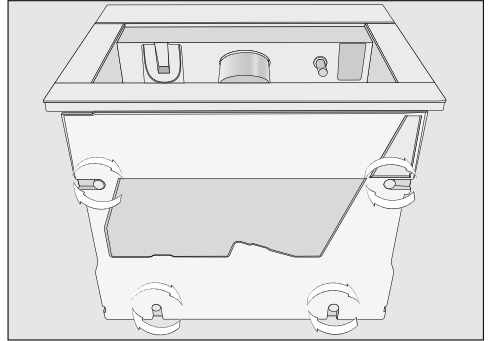
To align the machine front with the furniture front, ensure that there is a sealing strip provided all the way around the building-in niche or around the coffee machine.



- 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.

**Useful tip:** We recommend providing a place to sit the coffee machine which is the same height as the building-in niche. This will make it easier to connect the machine to the electricity supply.



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

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

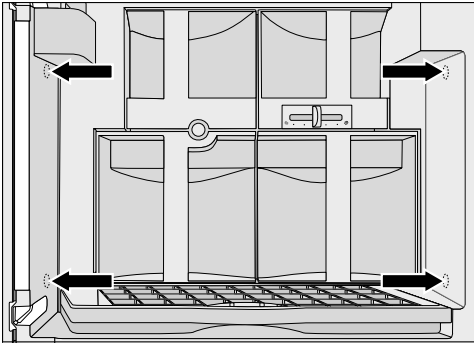
- Connect the appliance to the electricity supply.

Ensure the mains connection cable doesn't get damaged when pushing the appliance into the niche.

- Push the coffee machine all the way into the building-in niche.
- 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.

# Installation

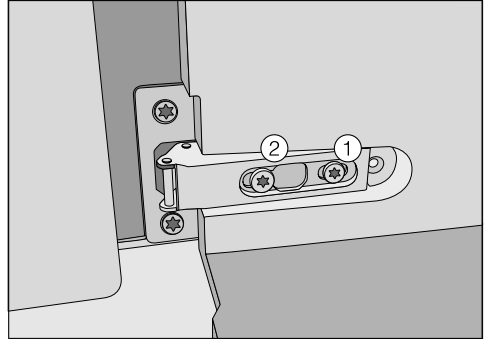
The appliance comes with four M5 socket screws to help you align and secure it in the building-in niche.



- Open the appliance door, and partially tighten the side socket screws.
- 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 door hinges

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



- Tighten the screw ① to align it flush with the furniture front.
- Tighten the screw ② to align the door horizontally and vertically.

**Miele Australia Pty. Ltd.**

ACN 005 635 398  
ABN 96 005 635 398

**Miele Experience Centre and  
Head Office Melbourne:**

1 Gilbert Park Drive  
Knoxfield, VIC 3180

**Miele Experience Centre South Melbourne:**

206-210 Coventry Street  
South Melbourne, VIC 3205

**Miele Experience Centre and Office Sydney:**

3 Skyline Place  
Frenchs Forest, NSW 2086

**Miele Experience Centre and Office Brisbane:**

39 Harvey Street North  
Eagle Farm, QLD 4009

**Miele Experience Centre Gold Coast:**

131 Ferry Road  
Southport, QLD 4215

**Miele Experience Centre and Office Adelaide:**

83-85 Sir Donald Bradman Drive  
Hilton, SA 5033

**Miele Experience Centre and Office Perth:**

205-207 Stirling Highway  
Claremont, WA 6010



[www.miele.com.au](http://www.miele.com.au)

The Miele logo is displayed in white, bold, sans-serif font against a solid black rectangular background.

**Miele New Zealand Limited**

IRD 98 463 631

**Head Office:**

Level 2, 10 College Hill  
Freemans Bay, Auckland 1011

**Miele Experience Centre  
Auckland:**

8 College Hill  
Freemans Bay, Auckland 1011  
Telephone:  
0800 464 353 (0800 4 MIELE)  
[www.miele.co.nz](http://www.miele.co.nz)

**Miele Global Headquarters**

**Germany**

**Miele & Cie. KG**

Carl-Miele-Straße 29  
33332 Gütersloh  
Federal Republic of Germany

CVA 6401



en – AU, NZ

M.-Nr. 10 499 930 / 00