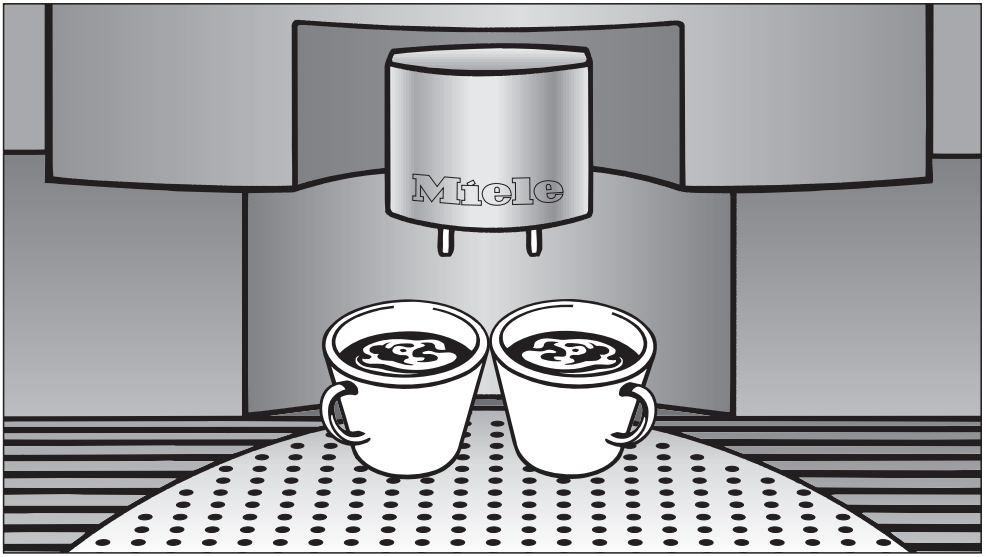
Miele

Operating and installation instructions



Built-in coffee machine
CVA 4060

To avoid the risk of accidents
or damage to the machine,
it is essential to read these
instructions before it is installed
and used for the first time.

AUS

M.-Nr. 06 717 620

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Disposal of the packing material

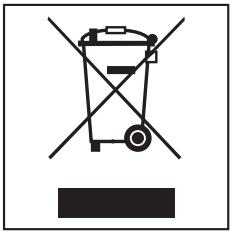
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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.

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines 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 or machine. Please do not therefore dispose of it with your household waste.

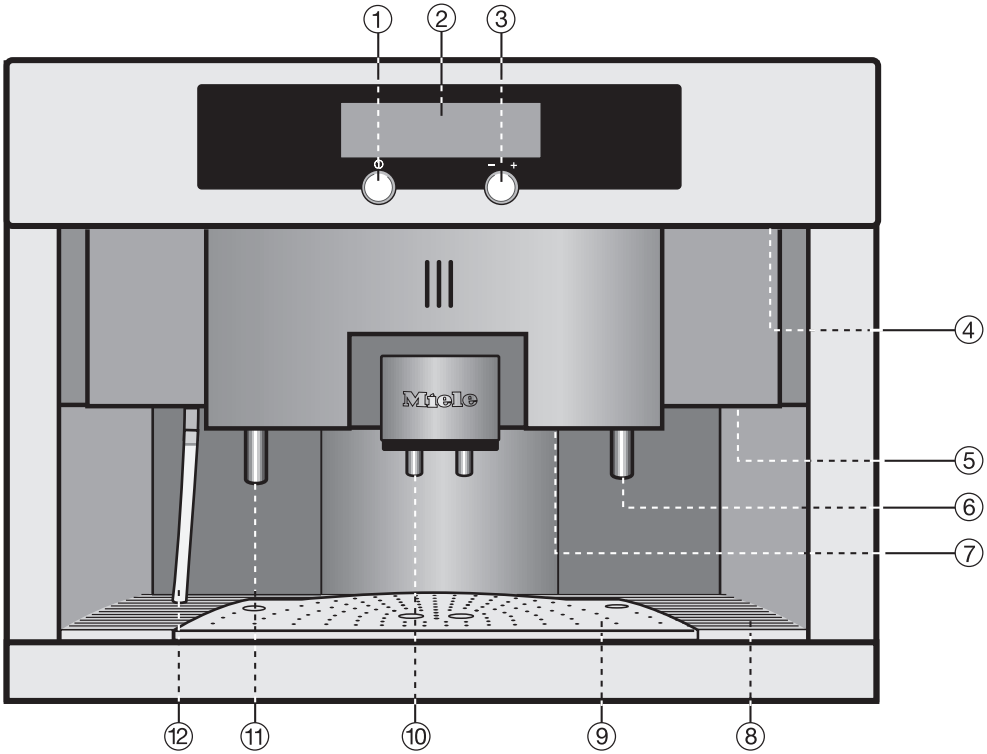


Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind it to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

Description of the machine

External view



① On/Off control

② Display

③ Operating control (with turn and press mechanism)

④ Upper lighting

⑤ Door handle

⑥ Hot water spout

⑦ Lower lighting

⑧ Plastic grille

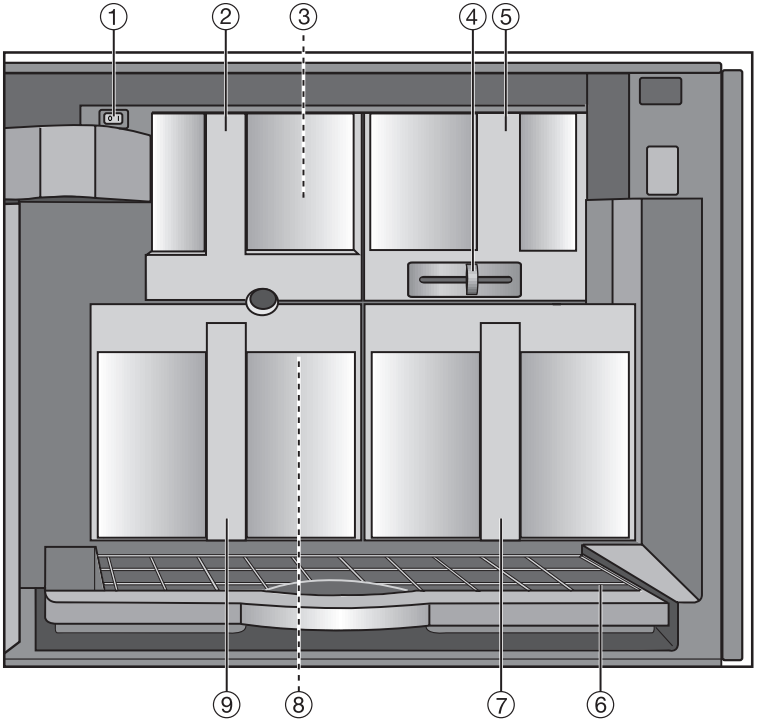
⑨ Drip tray cover

⑩ Coffee spouts, height-adjustable

⑪ Capuccinatore spout, removable for cleaning

⑫ Cappuccinatore suction tube, removable together with the Cappuccinatore spout

Interior view



1 Master switch
2 Ground coffee chute cover
3 Ground coffee chute
4 Slide control to select fineness of ground coffee
5 Coffee bean container
6 Drip tray with grid for easier carrying
7 Water container
8 Brew unit
9 Waste container

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

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the machine.

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

Correct use

The machine is intended for domestic use only for the preparation of espresso, cappuccino and coffee. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

Technical safety

Before connecting the machine to the mains supply, make sure the rating on the data plate corresponds to the voltage and frequency of the household supply. Consult a qualified electrician if in any doubt.

The electrical safety of this machine can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).

The machine must be built in before operation to ensure that no electrical components are accessible.

Do not connect the machine to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the machine (e.g. danger of overheating).

When installed in the mobile unit (optional extra) the machine is not suitable for use in the open air.

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Installation work and repairs may only be carried out by suitably qualified and competent persons in accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

Ensure current is not supplied to the machine until after installation, maintenance or repair work has been carried out.

The machine is only completely isolated from the electricity supply when:

– the mains fuse is withdrawn,
– or the screw-out fuse is removed (in countries where this is applicable),
– it has been switched off at the wall socket and the plug has been withdrawn.

Never open the housing 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.

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

Use

Caution. Danger of scalding. The spouts and the liquids dispensed are very hot.

Never look directly at the lighting or use optical instruments to look at it. **Caution** Laser (Laserbeam Class 1 M).

The use of the machine by the elderly or infirm or those who have not used the appliance before should be supervised by a competent and responsible person to avoid the risk of injury.

This machine is not a toy! To avoid the risk of injury, keep children well away and do not let them play with it or use the controls. Their skin is very sensitive and reacts to hot temperatures. Danger of scalding. Remember that coffee and espresso are not suitable drinks for children.

The water piping and the Cappuccinatore must be rinsed through and the machine cleaned thoroughly before the first drink is prepared.

Only cold, fresh drinking water should be used to fill the water container. Warm or hot water or other liquids could damage the machine. Change the water every day to prevent a build up of bacteria.

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

Never put anything other than roasted espresso/coffee beans in the coffee bean container. It must never be filled with ground coffee as this could damage the grinder.

The ground coffee chute must never be filled with anything other than ground coffee or brew unit cleaning tablets. Otherwise the machine will be damaged.

Sugar can damage the coffee machine. Only use pure coffee beans. Do not use coffee beans which have been treated with anything containing caramel, any kind of sugar or any other substances. Do not put drinks containing sugar, or instant coffee in the machine.

Never place a drink with ignited alcohol under the steam spouts. The flames could ignite plastic components and cause fire damage.

The hot water and steam could cause scalding. Be very careful when using these functions. Make sure you do not come into contact with hot steam or hot water. The machine must never be used for cleaning objects.

Do not use the coffee machine if the Cappucinatore has been dismantled. Danger of scalding by hot steam!

Do not use steam cleaning apparatus to clean the machine. Pressurised steam could reach the electrical components and cause a short circuit.

Clean the machine every day to prevent a build-up of bacteria. All parts, except the brew unit and the coffee been container, are dishwasher safe.

The machine should be descaled regularly, depending on the hardness of the water, with the descaling tablets supplied. The harder the water, the more often the machine must be descaled. The manufacturer cannot be held liable for damage arising from insufficient descaling.

Only use the descaling tablets supplied by Miele and follow the instructions on the packet carefully. Use the exact proportions recommended Otherwise the machine will be damaged.

Depending on the fat content of the coffee used, the brew unit could become blocked. It is important therefore to clean the brew unit with a cleaning tablet after approx. 200 coffees. (A reminder will appear in the display).

Used coffee grounds should be put with the organic rubbish or on the compost heap, but not emptied down the sink, as they could block it.

Never swing from or hang anything on the front when it is open as this could damage the machine.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Disposal of your old machine

Before throwing an old machine away, switch it off and disconnect it from the power supply. Cut off the cable directly behind the machine, and cut off and render any plug unusable to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Brief description

This machine has a container for **coffee beans** so that they can be freshly ground on demand for every cup to benefit fully from the flavour.

The ground coffee can also be moistened with hot water (**Pre-brewing**), to develop the aroma. Then hot water is **forced at high pressure** through the ground coffee.

If the machine is used by various people with different tastes and preferences, you can programme **specific settings for up to ten individual users (User profiles)**.

You can also add a portion of **ready ground coffee** should someone prefer a cup of decaffinated coffee, for example.

To prevent water from remaining in the pipes, any water left is expelled, resulting in a little trickle after the coffee has been dispensed. The coffee is then ready.

The used **coffee grounds** are automatically emptied into the waste container. There is no need to remove the grounds manually after each cup.

The size of cup can be programmed in so that the correct amount is dispensed. If you decide to use a smaller cup than the **programmed cup size**, preparation can be halted at any time by pressing the control on the right.

If **two cups** of coffee or espresso are required at the same time, the control on the right must be pressed twice briefly. The machine will fill the cups in two stages with a slight pause in between.

The machine can be programmed to grind from 6 to 14 g of coffee, depending on the type. The programmed-in **amount of coffee** will be the same for all sizes of cup (espresso, coffee, large coffee).

The **fineness** to which the coffee is ground can be adjusted.

The **lighting** can be switched on independently of operation. The upper and lower lighting can also be dimmed independently of one another.

For safety reasons, the electricity supply to the brewing system and the coffee grinder cuts out when the machine door is opened. The machine also features a **system lock** to prevent children from operating the machine.

The easy to use **programming facility** allows, amongst other things, the language in the display to be changed and the water hardness to be programmed in.

To ensure that the flavour can develop fully and be maintained for longer the machine has an additional function to **automatically rinse and pre-warm the system** when the machine is cold. The same function is used to flush coffee remains out of the system and the spouts after use.

The **hot water** from the hot water spout is ideal for **pre-warming the cups**.

So that the machine remains ready for use but does not use electricity unnecessarily, it will switch into **Energy saving mode** after a certain length of time.

You can also programme the machine to **switch on and off** at a particular time every day.

The following notes should help you get to know your coffee machine before starting to use it.

Controls

Both controls are retracted when the machine is delivered. The machine can only be operated when these controls are released.

Once these controls are released, you just have to press them gently to operate the machine. When you press the control in you will feel a slight resistance as you would when pressing a button. To operate the controls you only need to press them until you feel this resistance.

Both the controls can be pressed but only the right hand control can be turned.

Left hand control

You press this control to

– switch the machine on and off.

When switched on, the machine first warms up and then the main menu appears in the display. When switched off, the time of day is displayed.

Right hand control

This control can be turned as well as pressed.

Turning the control:

– Calls up a programme option or a setting.

Pressing the control:

– Starts and stops drink preparation.

– Selects a programme option so that it can be altered and customised.

– Saves a setting in memory when the machine is switched off.

Display

The option which can be selected or altered appears highlighted in the display.

When further options or functions are available for selection, they appear listed beside the option (e.g. Settings ...).

Currently selected options and settings are indicated by a tick ✓ next to them.

The triangle symbol at the top ▲ or bottom ▼ of the display on the right hand side indicates that you can scroll to further options by turning the control on the right hand side.

Selecting and confirming **Back** ↩ will take you back to the previous display.

Before using for the first time

The machine must be correctly installed and connected (see "Electrical connection " and "Installation") and also cleaned (see "Cleaning and care") before it is used for the first time.

Remove any protective foil from the machine.

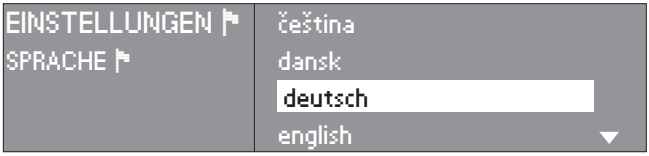
Switching on

■ Press the left hand control to switch the machine on.

A welcome screen will appear for a short time. The welcome screen will be displayed each time the machine is switched on until 5 drinks (including steam) have been prepared:



When you use the machine for **the very first time**, you will be prompted to select a language. A flag symbol after the text will guide you.



- Turn the right hand control until the language you want is highlighted.
- Press the right hand control.

A tick ✓ will now appear next to the language selected to show that is has been set.

The machine will now prompt you to set the time of day. If you have a problem doing this, please refer to "Settings: Customising your machine, Time of day".



To get the best out of your coffee machine, and to set it up for your specific requirements please continue to work through these operating instructions. It really is worthwhile doing this as you will then be able to use your coffee machine to the best advantage.

To ensure that any coffee residues from the testing process are removed from the brewing system, please **throw away the first two cups of coffee**. You can then prepare and enjoy your first coffee!

Switching off

To switch the machine off:

- Press the left hand control briefly.

The time of day will appear in the display and after a while the display will go out (depending on the setting, see "Settings: Customising your machine").

If automatic rinsing is switched on, providing that coffee has actually been dispensed from machine, the rinsing process will begin.

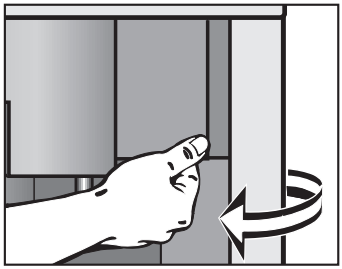
Please clean the machine thoroughly before filling the water container and the coffee bean container, (see "Cleaning and care").

Filling the water container

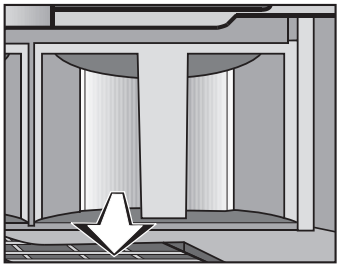


The quality of the water plays an important part in the overall quality of the coffee. The water container should therefore be emptied and filled with fresh water every day. To remind you to do this the following message will appear in the display when you switch the machine on: **Please fill with fresh water**.

Hot water and other liquids could damage the machine. Use cold, clean drinking water and fill the machine every day. **Do not on any account use mineral water**. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



■ Open the machine door.



■ Pull the water container forwards to remove it.

- Take off the lid and fill the water container with cold, clean drinking water up to the "Max." mark.

  A valve at the front of the water container will ensure that water cannot escape.

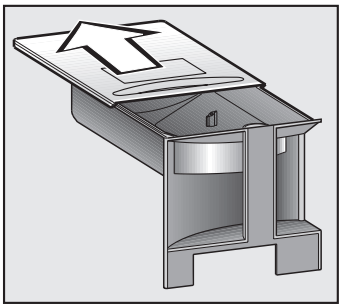
- Put the lid back on and replace the container in the machine, pushing it right to the back until it clicks into position.

The water container must click into position and sit in the machine correctly to ensure the valve is sealed. If you do not hear it click into position or the water container protrudes slightly or does not sit flat on the floor, check whether the surface that the water container sits on is dirty and clean it if necessary.

Filling the coffee bean container

Only put roasted espresso or coffee beans in the container. Anything else, including ground coffee, will damage the grinder.
Do not use coffee beans which have been treated with caramel, sugar or other substances. Do not put drinks containing sugar, or instant coffee in the machine. Sugar will damage the machine.

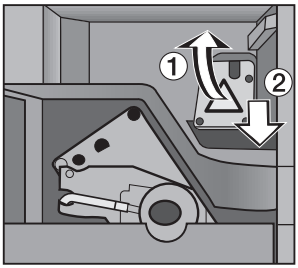
- Pull out the coffee bean container.



- Push back the lid and fill the container with roasted coffee beans.
- Pull the lid forwards again, push the coffee bean container back into place and close the machine door.

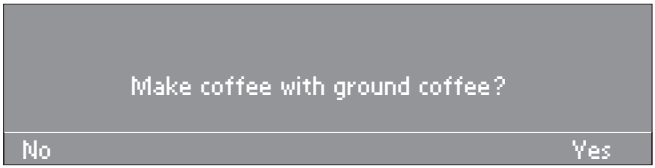
Adding ground coffee

If you want to use pre-ground coffee, you can add ground coffee to the specially designed coffee chute. To do this:



- Pull the cover for the coffee chute right out of the machine and open up the lid (1.).
- Use the scoop supplied and place one level scoop of ground coffee into the coffee chute (2). Close the lid.
- Push the cover into the machine and close the machine door.

The following will appear in the display:



- Turn the right hand control until "Yes" is highlighted and then press the control.
- The display will change to the main menu and you can select the type of drink (see "Making coffee").



If you have **not added any ground coffee**, you must select **"No"**. Otherwise the machine will assume that there is ground coffee in the chute and so only water will be dispensed the next time coffee is made!

Important: the water piping must be rinsed through every day and the machine cleaned thoroughly before the first drink of coffee is prepared. Rinsing will take place automatically if the Automatic rinsing programme option has been set to "On" and the machine is cold. Hot water will run out of both spouts into the drip tray once the machine has heated up.
If the Automatic rinsing programme option has been set to "Off", select "Maintenance" to rinse the system (see "Cleaning and care").

Switching on

To switch the machine on:

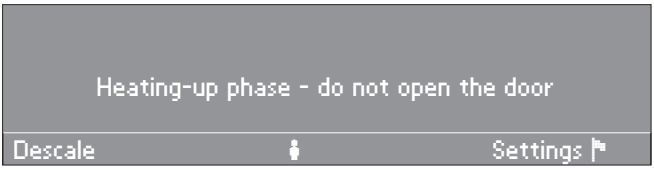
■ Press the left hand control.

The following message will appear briefly in the display:



This is a reminder to fill the water container with fresh water.

The following message will then appear:



If the Automatic rinsing programme option has been set to "On" (factory default setting), the machine will be rinsed through after heating up and the main menu will appear:



Pre-warming cups

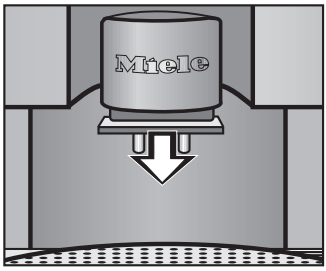
The cups should always be pre-warmed to allow the flavour to develop and be retained. The smaller the volume of coffee/espresso, the more important it is to pre-warm the cup.

If you have not got a Miele plate warmer:

- Place the cup under the hot water spout.
- Turn the right hand control to "Hot water" and then press the control.
- Allow a little hot water to run into the cup to warm it. Press the right hand control again to switch off the water.
- Leave the cup to warm for a while and then pour the water away.

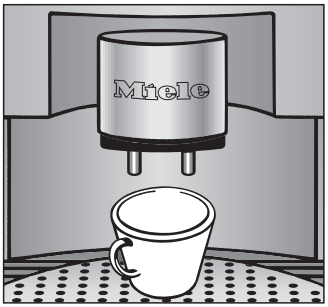
Adjusting the height of the coffee spouts

You can adjust the height of the coffee spouts to suit the height of the cup so that the espresso or coffee will not cool down as quickly as it would if the spouts were further away from the cup. The crema will also be a better quality if the coffee does not have so far to go!



- Gently pull the coffee spouts downwards (see illustration).

Preparing espresso and coffee from freshly ground beans



- Place a cup under the coffee spouts.

The coffee is always dispensed simultaneously from **both** spouts.

- Turn the right hand control to espresso or coffee and then press the control.

The machine will now grind the coffee beans, pre-brew the ground coffee (if the programme option "Pre-brewing" has been set to "On") and the coffee will then be dispensed from the coffee spouts.

Do not open the machine door during the brewing process. This will damage the machine.

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**.

Cancelling preparation

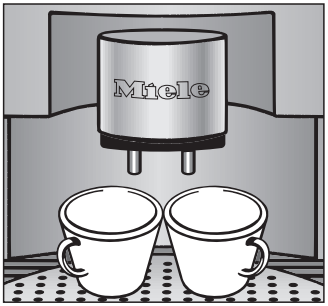
- To cancel the coffee making process, press the right hand control.

Preparation will be stopped immediately.



You can programme the size of portion dispensed for espresso, coffee and cappuccino according to individual and national tastes (see "Setting the portion sizes").

To prepare two cups at the same time



- Place a cup under each of the coffee spouts.
- Press twice in quick succession on the right hand control so that 2 Espressos or 2 Coffees appear in the display.

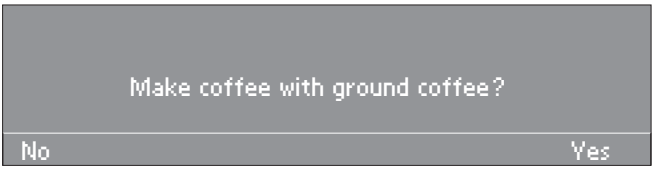
The machine will now prepare a second portion of espresso or coffee a few seconds after the first one.



Leave the cups under the coffee spouts until the main menu appears in the display. The preparation process is not finished until this appears.

Making espresso and coffee using ready ground coffee

After adding ground coffee to the specially designed coffee chute (see "Adding ground coffee") the following will appear in the display:



- Turn the right hand control until "Yes" is highlighted and then press the control.



If you have **not added any ground coffee**, you must select **"No"**. Otherwise the machine will assume that there is ground coffee in the chute and so only water will be dispensed the next time coffee is made!

- Place a cup under the coffee spouts.

The coffee is always dispensed simultaneously from **both** spouts.

- Turn the right hand control to espresso or coffee and then press the control.

The machine will prepare espresso or coffee, which will then be dispensed from the coffee spouts.

Do not open the machine door during the brewing process. This will damage the machine.

At the end of the process, the coffee machine will revert **automatically** to **making coffee with coffee beans**.

Cancelling preparation

- To cancel the coffee making process, press the right hand control.

Preparation will be stopped immediately.

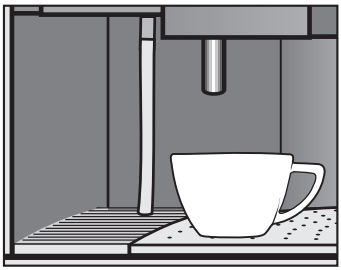
To prepare two cups at the same time

Only **one** portion can be prepared at a time when using ready ground coffee. This is because the machine will use all the ground coffee which has been added to the chute to prepare **one** coffee.

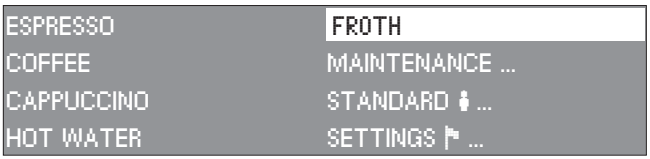
Cappuccino and milk froth

Using for the first time or after descaling

Before the coffee machine leaves the factory, the pipework is completely pumped out. This also happens during the descaling process. For this reason, water must be pumped into the pipework before using the machine to make a cappuccino or to froth milk for the first time or after descaling:



- Place an empty cup under the Cappuccinatore spout.



- Turn the right hand control to "Froth" and then press the control.

The Cappuccinatore will now draw water in for a while in order to fill the pipework. A trickle of water will come out of Cappuccinatore spout.

- Once the machine has stopped, start the "Froth" process again.

After a while steam will come out of the Cappuccinatore spout and there will now be water in the system. You can now prepare a cappuccino or froth milk.

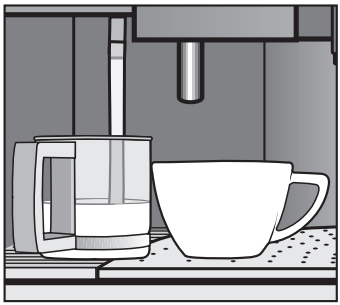
Cappuccino

To prepare a cappuccino you will need a large china or porcelain cup and a jug of milk.



Froth is best made from cold, skimmed or semi-skimmed milk (1.5% fat).

Because the milk needs to be frothed, **only one portion of Cappuccino** can be prepared at one time.



- Place a jug of milk under the Cappuccinatore suction tube and a cappuccino cup under the Cappuccinatore spout.



- Turn the right hand control to "Cappuccino" and then press the control.

The milk will be drawn up the suction tube, frothed in the Cappuccinatore, and then dispensed into the cup whilst the beans are grinding.



When you have sufficient froth in the cup, **stop** the **milk frothing process** by pressing the right hand control.

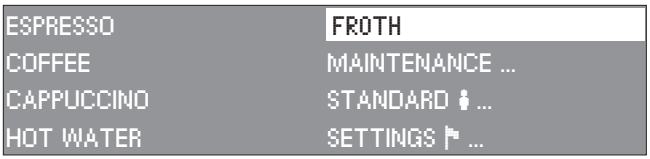
- Then place the cappuccino cup under the two coffee spouts and press the right hand control.

Your cappuccino is now ready!

Frothing milk

To froth milk separately, use a cold, stainless steel jug that narrows towards the top. Froth is best made from cold, skimmed or semi-skimmed milk (1.5% fat).

- Fill the glass jug supplied with cold milk and place it under the Cappuccinatore suction tube. Place the stainless steel jug under the Cappuccinatore spout.



- Turn the right hand control to "Froth" and then press the control.

The milk will be drawn up the suction tube, frothed in the Cappuccinatore, and then dispensed into the stainless steel jug.



When you have sufficient froth in the jug, **stop** the **milk frothing process** by pressing the right hand control.

After frothing milk or making cappuccino



Always clean the Cappuccinatore system immediately after use, as it is harder to clean once milk has dried on. Dried on milk can block the Cappuccinatore system resulting in poor frothing results or even preventing it from working (see "Cleaning and care").

Setting the coffee grinder

A good espresso or coffee with a thick, even crema (froth) depends not only on the quality, pressure and temperature of the water and the quality of the coffee beans, but also on the quantity of beans and how finely they are ground.

The crema should have an even colour with dark stripes running through it.

You can set the amount of coffee beans to be ground in the main menu (see "Settings: Customising your machine - "Amount of coffee").

Always adjust the amount of beans to be ground **one stage at a time only** and then let the machine grind this quantity before adjusting the amount again. Otherwise the machine will be damaged.

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

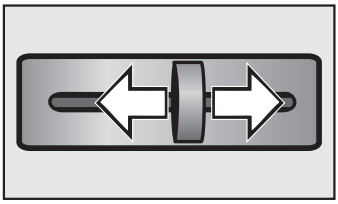
– If espresso or coffee flows too quickly into the cup, it means that the coffee has been ground too coarsely and the pressure is not sufficient. The grinder should be set on a finer setting.

– If espresso or coffee only trickles into the cup, the coffee has been ground too finely and the coffee will be bitter. The grinder should be set on a coarser setting.

– If the crema is evenly coloured but pale, this is also a sign that the coffee beans have been ground too coarsely.

– If the crema is very dark brown on one side, graduating almost to white on the other, it suggests that coffee beans have been ground too finely.

To alter the grinder setting



- push the slide control to the left (for finer grinding) or to the right (for coarser grinding).

You should be able to feel the notches when moving the slide control.

If the slide refuses to move,

- close the machine and dispense a cup of espresso coffee.

Then try the slide control again.

Settings: Customising your machine

It is easy to customise your machine to suit your exact requirements. The following settings are available:

Language: Czech, Danish, German, English, Spanish, French, Italian, Hungarian, Dutch, Norwegian, Polish, Portuguese, Finish, Swedish, Turkish, Greek and Russian

Time of day: You can set either a 24 hour or 12 hour clock, and choose to have the Time of day Display on or off

Timer:

- **Switch on at:**The machine can be set to switch on at a specific time of day.
- **Switch off after:** The machine can be set to switch off after a pre-set time. A time of between 15 minutes to 6 hours can be set.
- **Switch off at:** The machine can be set to switch off at a specific time of day.

Amount of coffee: You can set different amounts of coffee for espresso, coffee and cappuccino.

Pre-brewing: Long, Normal, Without

Temperature: The temperature for espresso, coffee, cappuccino and hot water can be set from minimal to maximum.

Automatic rinsing: On, Off

Steam system: On, Off

Lighting: Automatic, Off, Dim (Upper, Lower)

Total no. of coffees: Number of coffees made to date

Set up: Can be activated, Cannot be activated

Water hardness: Soft, medium, hard, very hard

User profile: Standard, Create, Delete,
Change (Do not change, When switched on, After each use)

Display Contrast, Brightness

Factory default: All settings, User profile, Temperatures, Amount of coffee

A more detailed explanation of the programme options is given in the individual sections.

Selecting a language

If you want to change the language used in the display, use the Settings menu and follow the flag symbol.



- Turn the right hand control to "Settings".
- Press the right hand control.



- Turn the right hand control until "Language" is highlighted (look for the flag symbol if the text is not in English) and then press the control.
- Turn the right hand control to the language you want is highlighted and then press the control.

A tick will appear beside the language to show that it has been set and the Settings menu will reappear.

Everything in the display will now appear in the language you have selected.



To return to the main menu, turn the right hand control until "Back" is highlighted and then press the control.

Time of day



- Turn the right hand control until "Settings" is highlighted.
- Press the right hand control.



- Turn the right hand control until "Time of day" is highlighted and then press the control.

24 h or 12h clock

You can now choose for the time of day to be displayed as a 24 hour or 12 hour clock. A tick ✓ will appear beside the option selected.

Setting the time of day

- Turn the right hand control until "Set" is highlighted and then press the control.
- Set the hours by turning the control and then pressing it.
- Then set the minutes by turning the control and then pressing it.

Display

The Time of day display can be switched on or off.

If the **Display On** option is selected, the **Time of day will always show in the display** even when the machine is switched off.

If the **Display Off** option is selected, the **Time of day** display will go out approx. 60 seconds after the machine is switched off.

A tick ✓ will appear to show if the Time of day display has been switched on or off.



To return to the main menu, turn the right hand control until "Back" is highlighted and then press the control.

Setting the timer

ESPRESSO	FROTH
COFFEE	MAINTENANCE ...
CAPPUCCINO	STANDARD ...
HOT WATER	SETTINGS ...

- Turn the right hand control until "Settings" is highlighted.
- Press the right hand control.

SETTINGS	Back
	LANGUAGE ...
	TIME OF DAY ...
	TIMER ...

- Turn the right hand control until "Timer" is highlighted and then press the control.

Switch on at ...

You can choose a time for the coffee machine to switch oautomatically, e.g. in the morning for breakfast.

SETTINGS	Back
TIMER	Switch on at ...
	Switch off after ...
	Switch off at ...

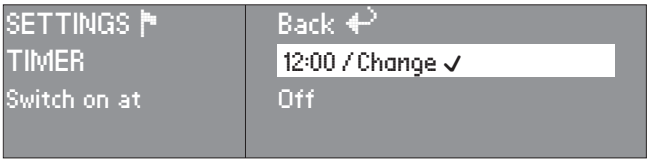
- Turn the right hand control until "Switch on at" is highlighted and then press the control.

SETTINGS	Back
TIMER	Set / Change
Switch on at	Off ✓

The tick ✓ beside "Off" shows that the machine will not switch on at a specific time of day.

To switch the machine on at a specific time of day,

- Turn the right hand control until the upper option (Set / Change) is highlighted and then press the control.
- Set the time you want the machine to switch on at by turning the right hand control and then pressing it.



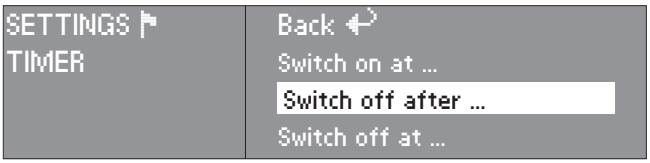
The tick will now appear beside the word "Change" and the machine will switch on every day at the time you have set. (This time will be shown in the display).

If rinsing is set to "On", the machine will automatically carry out a brief rinse when it switches itself on.

If the machine has switched itself on automatically 3 times and no drinks or hot water have been dispensed, the machine will not switch itself on again automatically! The programmed times will, however, remain in memory and can be reactivated after manually switching the machine on again. This prevents the machine switching itself on unnecessarily, for example whilst you are away on holiday, and you have not cancelled the automatic switching on procedure.

Switch off after ...

To prevent the machine using electricity unnecessarily when it is not being used, it can be set to switch off automatically. This is done using the "Switch off after" option. A time of between 15 minutes to 6 hours can be set. This time is measured from the last time a drink was dispensed.



- Turn the right hand control until "Switch on after..." is highlighted and then press the control.



1:00 means that the machine will switch off after 1 hour. If you want to alter this time,

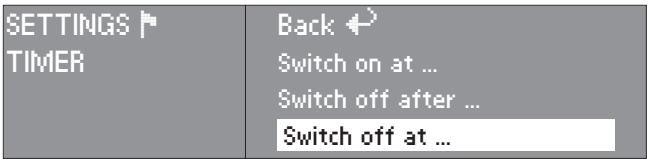
- Press the right hand control and then set a different switching off time by turning the right hand control.
- Then press the right hand control again.

The machine will now switch off at the time you have set.

If rinsing is set to "On" and the machine has been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.

Switch off at ...

If you always use your machine at a particular time of the day you can set it to switch off automatically at a specific time.



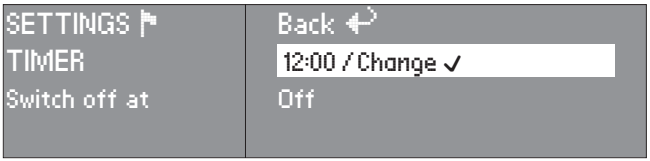
- Turn the right hand control until "Switch off at..." is highlighted and then press the right hand control.



The tick ✓ beside "Off" shows that the machine will not switch off at a specific time of day.

To switch the machine off at a specific time of day,

- Turn the right hand control until the upper option (Set / Change) is highlighted and then press the control.
- Set the time you want the machine to switch off at by turning the right hand control and then pressing it.



The tick will now appear beside the word "Change" and the machine will switch off every day at the time you have set. (This time will be shown in the display).

If rinsing is set to "On" and the machine has been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.

Amount of coffee

Both the flavour and the crema (froth) on the coffee depend on the quantity of ground coffee used.

6 to 14 grammes of coffee beans are used per cup, depending on the type of coffee. The greater the quantity, the stronger the espresso, coffee or cappuccino.

The quality of the crema is also affected by the quantity:

– If the crema is evenly coloured but pale, it could mean that too little coffee is being used.

– If the crema is very dark brown on one side, graduating almost to white on the other, it could mean that too much coffee is being used.

Select the User profile for which you want to set the amount of coffee and



- Turn the right hand control until "Settings" is highlighted.
- Press the right hand control.



- Turn the right hand control until "Amount of coffee" is highlighted and then press the control.

You can set different amounts of coffee beans to be ground for espresso, coffee and cappuccino, according to taste.

- To do this, turn the right hand control until the type of drink for which you want to set the amount of coffee is highlighted.
- Then press the right hand control.
- Turn the right hand control clockwise or anti-clockwise to set the amount of coffee higher or lower.
- Then press the right hand control to save the setting for this User profile in memory.

Pre-brewing

You can programme the machine to pre-brew for a standard length of time, a longer time or you can switch off the pre-brewing function. The machine is **delivered** with **Pre-brewing set at Off (= Without)**.

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.

When the pre-brewing function is switched off, the hot water is forced through the coffee immediately.

Select the User profile for which you want to set the pre-brewing function and



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Pre-brewing" is highlighted and then press the control.

The tick ✓ will show which Pre-brewing option is currently set.

- Turn the right hand control until the Pre-brewing option you want is highlighted.
- Then press the right hand control to save the setting for this User profile in memory.

Temperature

The machine can be set at different temperatures to suit varying coffee drinking habits.
Five temperature levels are available for each drink option and three for hot water. Maximum is the highest temperature, minimum the lowest.



Not all types of coffee can withstand a high temperature. Certain types are too delicate and the crema on top would not be so good.

Select the User profile for which you want to set the temperature of the drinks and



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Temperature" is highlighted and then press the control.

You can set different temperatures for espresso, coffee, cappuccino and hot water.

- Turn the right hand control until the type of drink for which you want to set the temperature is highlighted and then press the control.

The tick ✓ will show which temperature is currently set for this type of drink.

- Turn the right hand control until the temperature you want to set is highlighted.
- Then press the right hand control to save the setting for this User profile in memory.

Automatic rinsing

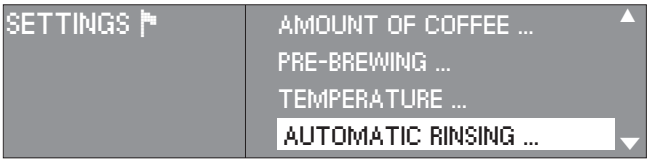
To remove any coffee grounds from the system, the water piping must be rinsed through before the first drink of the day is prepared. If programme option "Automatic rinsing" is set to "On", rinsing will start automatically when the machine is switched on and cold. This will also pre-heat the system because hot water is used for the rinse process. A message will appear in the display to let you know what is happening. The machine will also run an automatic rinse before it switches off, if it has been used to prepare a drink.

The machine **is delivered with the Automatic rinsing option set to "On"**.

To switch off Automatic rinsing,



- Turn the right hand control to "Settings" and then press the right hand control.



- Turn the right hand control until "Automatic rinsing" is highlighted and then press the control.

A tick ✓ will appear to show if the Automatic rinsing option is on or off.

- Turn the right hand control until the option you want is highlighted and then press the control.



It is a good idea to set this option to "On" so that the rinse process cannot be forgotten.

Steam system

The machine has two heating systems. This means that the coffee machine can be used not only to prepare espresso / coffee but also to prepare milk froth / cappuccino using steam at any time. However, the steam system can be switched off if the machine is rarely used to prepare milk froth / cappuccino. This saves energy as the steam heating system is not heated up.

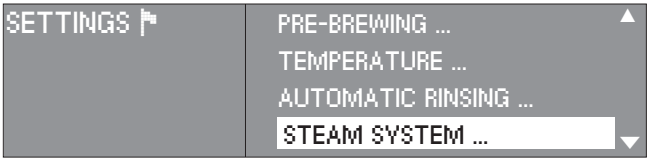
If you select froth or cappuccino when the steam heating system is switched off, the machine will not produce any steam until it has heated itself up.
The steam heating system remains active as long as the machine is still on.

The machine **is delivered** with the steam system set to **On**.

To switch off the steam system,



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Steam system" is highlighted and then press the control.

A tick ✓ will appear to show if the Steam system is on or off.

- Turn the right hand control until the option you want is highlighted and then press the control.

Lighting (with the machine switched on)

The "Lighting" option in the "Settings" menu allows you to decide which **type of lighting to have when the machine is switched on**. The lighting can be switched on automatically, switched off or even dimmed. The dimming option also allows you to dim just the upper or the lower lighting to suit your individual requirements.

Never look directly at the lighting or use optical instruments to look at it - **Caution** Laser (Laserbeam Class 1 M).

To alter the lighting,



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Lighting" is highlighted and then press the control.

A tick ✓ will appear beside the lighting option which is currently selected.

- Turn the right hand control until the option you want is highlighted and then press the control.

The options are:

Automatic

The lighting will come on when the machine is switched on and will go out when the machine is switched off.

Off

The lighting will not come on.

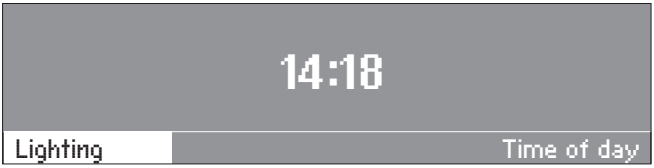
Dim

The brightness of the upper and lower lighting can be set independently of one another.

- Turn the right hand control until "Upper" (for the upper lighting) or "Lower" (for the lower lighting) is highlighted and press the control.
- Set the brightness by turning the right hand control and then pressing it.

To come out of the lighting menu, turn the right hand control until "Back" is highlighted and then press the control. Keep selecting "Back" and pressing the control until the main menu appears.

Lighting (with the machine switched off)



"Lighting" in the initial menu (which is only visible if the time of day display has been set) allows you to select the **type of lighting for when the machine is switched off**. This means that the machine can be lit up even when it is not being used. You can switch the lighting on or off or use the dim option if you find that the upper or lower lighting is too bright or not bright enough, meaning that you can adjust it to suit your individual requirements. You can also set a specific time after which the lighting will switch off.

The options are:

On

The lighting remains on, even when the machine is switched off.

Off

The lighting is switched off when the machine is switched off.

Dim

These are the same as the settings for "Dim" when the machine is switched on.

Switch off after ...

You can set the lighting to switch off time by pressing and turning the right hand control.

Displaying the number of cups of coffee already dispensed (Total no. of coffees)

If the "Total no. of coffees" programme option has been selected, the number of espressos, coffees and cappuccinos dispensed to date will appear in the display when you press the right hand control. The Settings menu will reappear after a few seconds or if you press the right hand control.

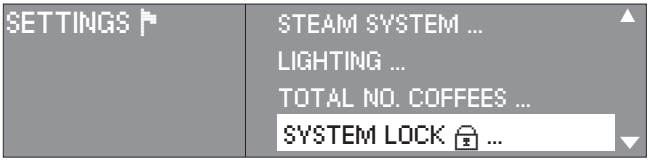
System lock

The machine can be locked to ensure that it is not operated by unsupervised children or persons who are unacquainted with the operating instructions.

Before you can activate the system lock you must first do the following via the Settings menu:



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Systen lock" is highlighted and then press the control.

The tick ✓ will show if the system lock has been set to "Can be activated" or "Cannot be activated".

- Turn the right hand control until the "Can be activated" option is highlighted and then press the control.

If you confirm the selection of "Cannot be activated" then the machine **cannot** be locked. (safety feature)

- Switch off the machine.



- Turn the right hand control until the symbol is highlighted and then press the control.
- Turn the right hand control to "On" and then press the control.

The machine is now locked and cannot dispense. A closed lock symbol will appear in the display.

To deactivate the system lock

- Turn the right hand control until the symbol is highlighted and then press the right hand control.
- Turn the right hand control to "Off" and then press the control.

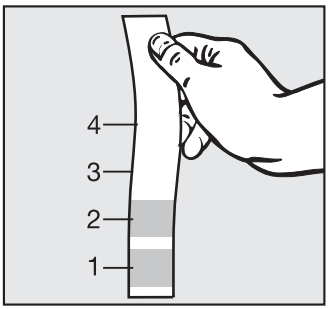
The machine is now unlocked and can be used to make drinks again.

Setting the water hardness

For trouble-free operation of the coffee machine, and to ensure that the descaling reminder appears in the display at the appropriate time, it is important to set the water hardness level. 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 machine will need to be descaled.

The machine measures the amount of water which has been taken in (including the amount required for producing steam). The amount of water which the machine can use before it needs to be descaled will depend on the water hardness level set. Less water will be used in hard water areas than in soft water areas.

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



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

If the water is harder than 40 °d / 7.0 mmol/l, limescale will build up more rapidy than with soft water. Descaling will need to be carried out more regularly than stated to prevent limescale damage to the machine.

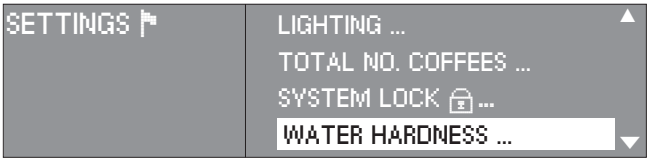
The machine has four programmable levels:

Level (machine)	**Hardness** (local water)	**°d**	**mmol/l**	**Water through-flow in litres Steam through-flow in minutes**
soft	1 (soft)	0 - 3	0 - 0.6	approx. 100 l approx. 120 min
medium	1 (soft)	4 - 7	0.7 - 1.3	approx. 80 l approx. 90 min
hard	2 (medium)	7 - 14	1.3 - 2.5	approx. 60 l approx. 60 min
very hard	3 (hard) 4 (very hard)	14 - 21 above 21	2.5 - 3.8 above 3.8	approx. 40 l approx. 30 min

To set the correct water hardness level,



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Water hardness" is highlighted and then press the control.

A tick ✓ will appear beside the water hardness level which has been selected.

■ Turn the right hand control until the water hardness level you want is highlighted and press the control.

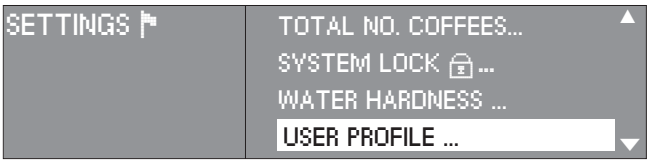
Setting a User profile

To cater for different tastes and preferences, you can enter up to 10 individual user profiles and also allocate **different settings for amount of coffee, temperature, pre-brewing and portion size to them later** (see "Setting the portion sizes").

To set a User profile,



■ Turn the right hand control until "Settings" is highlighted and then press the control.



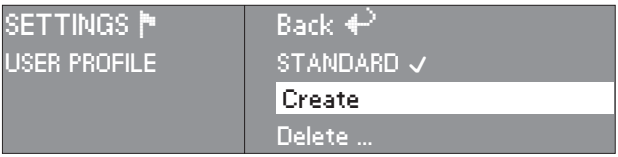
■ Turn the right hand control until "User profile" is highlighted and then press the control.

A tick ✓ will appear beside the User profile which is currently set.

The **Standard** profile is allocated with standard settings.

Create

To create a new User profile,



■ turn the right hand control until "Create" is highlighted and then press the control.



- Turn the right hand control until the first letter or the first number is highlighted and then press the control.
- Repeat this step until the name you want for the new User profile appears in the display beside "Save as:"

To delete a letter or number,

- Turn the right hand control to "Delete" and then press the control.
  The last letter or number will be deleted.

To save the name,

- Turn the right hand control to "OK" and then press the control.
  The name you have just entered will appear in the menu.

If you do not wish to save the name,

- Turn the right hand control to "Back" and then press the control.

Delete

If you want to delete the User profile completely,



- Turn the right hand control to "Delete ..." and then press the control.
- Select the name you want to delete (if the name **has a tick after it**, you will not be able to delete it) and press the right hand control.

The name you have selected will be deleted from the list.

Reset

You can programme the machine so that it always reverts to the Standard profile or so that it continues to operate using a User profile you have set.

To set the profile to be used:



- Turn the right hand control to "Reset" and then press the control.

You can now select one of the following:

Never

The machine will continue to operate using the User profile you have selected until you select another User profile.

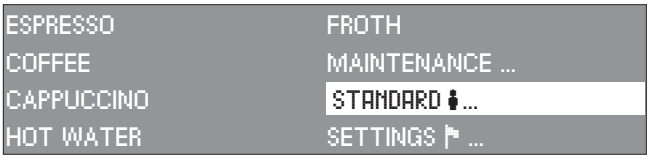
When switched on

Each time the machine is switched on it will automatically select the Standard user profile regardless of which Profile was set before the machine was last switched off.

After each use

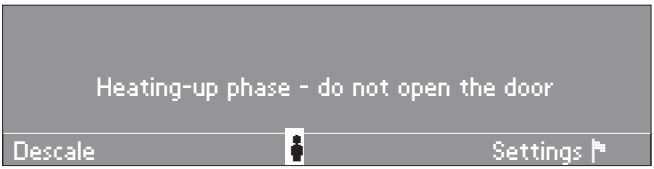
The machine will automatically revert to the Standard User profile each time a drink is dispensed.

Selecting a User profile



- Select the "Standard" option from the main menu with the right hand control and then select the User profile you want by pressing the right hand control.

Or, if you have just switched the machine on,



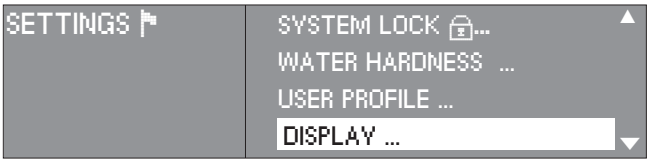
- Turn the right hand control until is highlighted and then press the control.
- Select the User profile you want be pressing the right hand control.

Display

You can adjust both the contrast and the brightness of the display:



- Turn the right hand control until "Settings" is highlighted and then press the control.



- Turn the right hand control until "Display" is highlighted and then press the control.
- Now turn the right hand control until either "Contrast" or "Brightness" is highlighted and and then press the control.

Set the contrast or brightness,

- By turning the right hand control so that a lower or higher setting is highlighted and then press the control to save the setting.

Factory default

Selecting the "Factory default" with the right hand control and then pressing the control will take you into the sub-menu. You can then select whether you want to reset **All settings** back to the factory default settings (Timer, Automatic rinsing, Steam system, Lighting, System lock, Water hardness, Display, the most recently selected type of coffee and all the Standard User profile settings) or to delete the **User profile**.

When you select either of these two options, you must first press the right hand control to confirm your selection of the option and then turn the right hand control until "OK" is highlighted and press the control again to reset the settings to the factory default.

If you decide that you want to keep your settings rather than resetting them to the factory default, select "Back ".

Setting the portion sizes

The flavour of the coffee produced depends on the type of coffee, the amount of coffee used, how finely the beans are ground and particularly, the quantity of water used. Not all cups are the same size. To ensure the machine uses the right amount of water to suit your taste and your cups, you can programme in the amount to be used.

Espresso a quantity of water of between **approx. 30 up to 125 ml** can be set,

Coffee a quantity of water of between **approx. 30 up to 250 ml** can be set,

Hot water a quantity of between **approx. 30 up to 250 ml** can be set,

Cappuccino - cappuccino uses (milk) froth and espresso. The **time** for frothing milk can be individually controlled. The quantity of water for espresso can be set between **approx. 30 up to 125 ml.**

- Place the cup you want to use under the coffee spouts (with cappuccino sized cups, place the cup underneath the Cappuccinatore spout first of all).
- Turn the right hand control until the type of drink for which you want to set the water quantity is highlighted.
- Press the right hand control and keep it pressed in until "Programme the amount" appears in the under the type of drink in the display.
- Then release the right hand control.
- When you have sufficient hot water in the cup press the right hand control again.

When the **Cappuccino amount** prompt appears, place the cup under the coffee spouts and hold the right hand control pressed in until "Programme amount" appears.

The portion size for the type of drink is now set and stored in memory. The quantity of water which you have set for the particular type of drink will now be dispensed every time this drink is prepared.

If you do not stop the flow of water whilst setting the amount, the flow will stop automatically when **it has reached the maximum amount possible**. This amount is then memorised for the drink.

Always allow the machine to cool down before cleaning. Danger of scalding.

Do not clean the machine with a steam cleaner as this will damage the machine.

Never use cleaners containing chlorides, acids, soda or scouring agents. These would damage the surface.

It is important to clean the machine regularly, as the used coffee grounds will soon go mouldy.

With the exception of the brew unit and the coffee bean container, all removable parts can be cleaned in a dishwasher. If the parts are cleaned frequently in a dishwasher, they can become discoloured from regular contact with food residues (e.g. tomatoes) in the dishwasher.

Rinsing

If you have set the automatic rinsing function to off because you do not want the machine to rinse the brewing system automatically, you will need to rinse the system through manually. This needs to be done before making the first drink of the day and also after making the last drink of the day.



- Turn the right hand control until "Maintenance" is highlighted and then press the control.



- Turn the right hand control until "Rinse system" is highlighted and then press the control.

Water will run out of the coffee spouts and the hot water spout and the piping will be rinsed through. Remember to place a suitable container under the spouts first!

Water container

Empty the water container daily and fill with fresh, cold drinking water just before use.

When cleaning, make sure that there is no soiling in the area around the valve. Otherwise the container will not sit correctly and this could result in water leaking from the machine.



- Clean the surface the water container sits on thoroughly.

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 water in the waste container left over from the rinsing process.



Lining the waste unit with one or two pieces of kitchen paper towel will make it easier to tip the grounds out.

- Pull the waste container forwards to remove it.
- Clean the waste container with hot water and a little washing-up liquid or in the dishwasher and dry with a cloth.

- Also clean the now accessible area in the machine where the waste container sits, thoroughly.
- Push the waste container fully back into the machine.

Drip tray

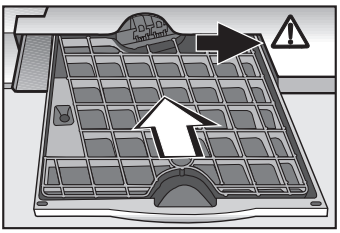
There is a sensor in the drip tray which causes a message to appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty and clean it when this message appears.
However, to avoid a build-up of odours, the drip tray should be cleaned **every day**.

After running the last rinse you should leave the drip tray in position for a while before cleaning it so that you catch any remaining from the system.

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

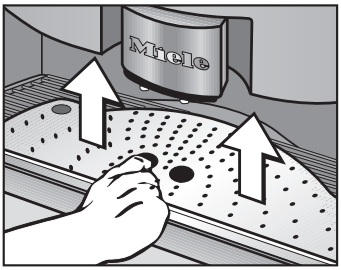
  There is a grid in the drip tray. This grid prevents the water from spilling out of the drip tray when it is being carried.
- Clean the drip tray and the grid with hot water and a little washing-up liquid, or in the dishwasher and dry with a cloth.

Make sure that the **metal contact discs** at the top of the drip tray are cleaned and dried properly. These metal discs send a signal to the machine when the drip tray is full or if it is not in the machine. The discs will not convey these messages if they are dirty or damp.



- Push the drip tray with the grid along the right hand edge back into the machine.
- Close the machine door.

Grille with drip tray cover



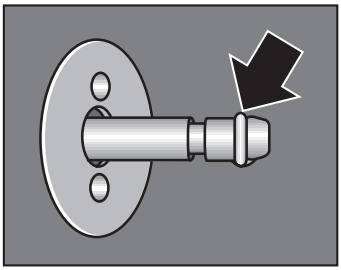
- Take the grille and drip tray cover out and wash them.

Coffee bean container

The coffee bean container **must be cleaned by hand** with hot water and a little washing-up liquid.

- Take the coffee bean container right out of the machine and then push the lid back to remove it.
- Clean the coffee bean container and the lid and then dry them both thoroughly.
- Push the lid back on and push the container back into place in the machine.

Coffee outlet connection



The part which connects the brew unit and the coffee outlet 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 seal.

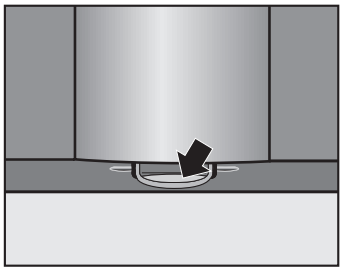
- Lubricate the seal at least once a month with the grease supplied.

Interior and machine 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.



You can use a vacuum cleaner to remove dry ground coffee residues.

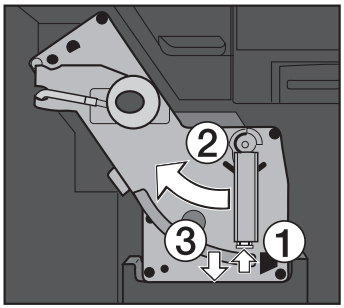


- Also clean the small drip tray in the lower part of the inside of the door thoroughly.

Brew unit

The brew unit must be **cleaned every week by hand only** because the moving parts are lubricated and the rubber seals could become brittle in a dishwasher.

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

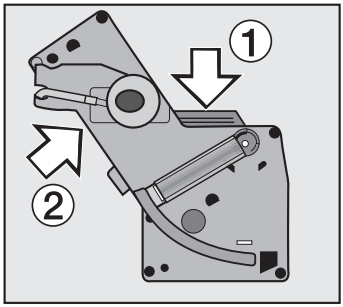


- Press the light coloured button under the handle of the brew unit ① and whilst doing so turn the handle in the direction of the arrow ②.
- Press the catch in front of the brew unit ③ downwards and pull the brew unit carefully out of the machine.

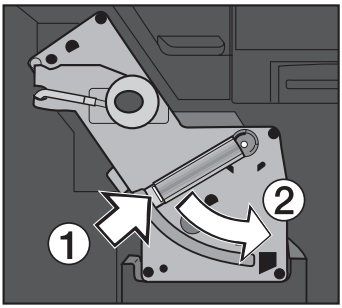
If this can only be done with difficulty, it is not correctly positioned, (see "Problem solving guide").

- Clean the brew unit thoroughly under hot running water **without** washing-up liquid.

Leave the handle in the same position, otherwise the brew unit will be out of alignment and you will not be able to push it back into the coffee machine.



- Wipe any remaining coffee off the two filters. One filter is located in the funnel ① and the other to the left of the funnel ②.
- Dry the funnel area ① to prevent ground coffee from sticking to it.
- Clean the inside of the machine and remove any coffee residues. It is best to use a vacuum cleaner to remove dry ground coffee.
- Place the brew unit on the guide runners and keeping it straight, push it into the machine.



■ Press the light coloured button under the handle of the brew unit ① and whilst doing so turn the handle in the direction of the arrow ②.

Degreasing the brew unit



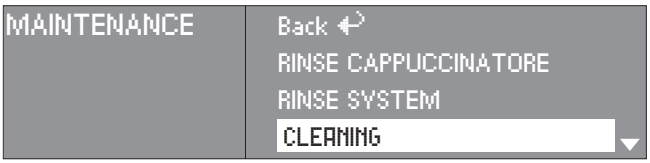
Depending on the fat content of the coffee used, the brew unit could become blocked. It should therefore be cleaned after approx. 200 portions have been prepared using the cleaning tablets supplied with the machine. These have been specially formulated for use in this coffee machine and are available from your Miele Dealer or from the Miele Spare Parts Department.

To remind you to degrease the brew unit, the message "**Please run the cleaning programme**" will appear in the display after 200 portions. It will not go out until the cleaning programme has been carried out.

The cleaning programme lasts for approx. 15 minutes.



■ Turn the right hand control until "Maintenance" is highlighted and then press the control.



- Turn the right hand control until "Cleaning" is highlighted and then press the control.

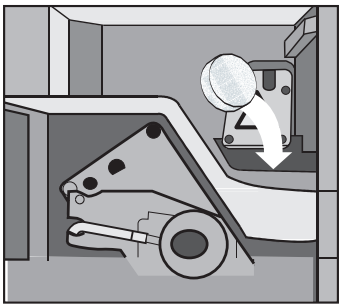
Various messages will now appear in the display. Please follow the prompts.



So that you do not have to empty the drip tray too frequently, place a **container** which can hold approx. 1.2 litres unter the coffee spouts.
However, since the inside of the machine is also being rinsed through, you will still need to empty the drip tray so that the cleaning programme can continue running.

When **Please insert a cleaning tablet** appears in the display,

- Remove the coffee chute cover and open the lid of the coffee chute.

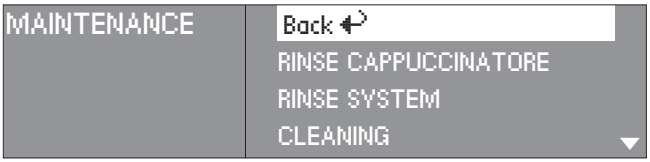


- Place a cleaning tablet into the coffee chute.
- Close the lid, replace the coffee chute cover and close the machine door.
- Press the right hand control.

Carry out the prompts which appear in the display.

When: **Programme finished, please confirm** appears in the display, the brew unit has now been cleaned of all residues and cleaning agents.

- Press the right hand control. The Maintenance menu will appear.



- Turn the right hand control until "Back" is highlighted and then press the control to return to the main menu.

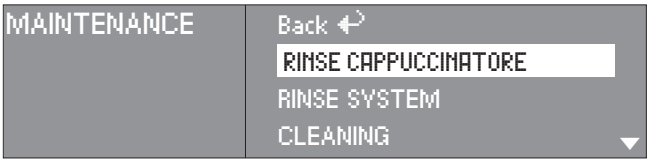
Cappuccinatore

The Cappuccinatore must be cleaned each time milk is frothed (including for cappuccino) so that milk residues do not dry on and cause a blockage.

Carrying out the "Rinse Cappucinatore" programme is **not** a substitute for cleaning it thoroughly in the dishwasher.



- Turn the right hand control until "Maintenance" is highlighted and then press the control.

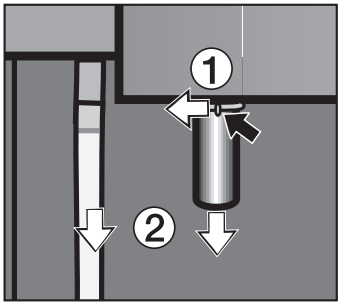


- Turn the right hand control until "Rinse Cappuccinatore" is highlighted.
- Place a glass of water under the suction tube and a jug or cup under the Cappuccinatore spout and press the right hand control.

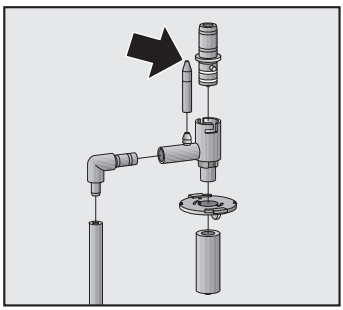
The Cappuccinatore will draw up water for a while to rinse it through.

Thorough cleaning in the dishwasher

The Cappuccinatore needs to be cleaned thoroughly. To do this, remove the parts from the machine and clean them in the dishwasher. It is very important to do this regularly to avoid the Cappuccinatore becoming blocked over time with dried on milk residues which are not removed by the normal rinsing cycle.

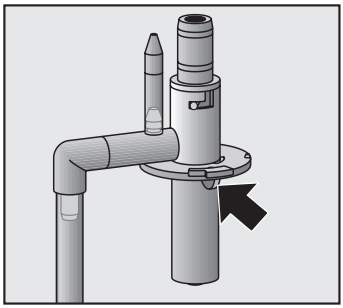


- Turn the cover above the spout in the direction of the arrow ①.

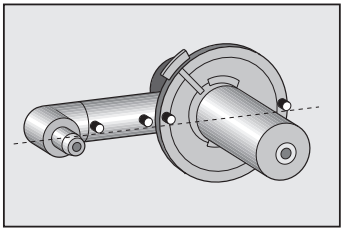


- Carefully pull the Cappuccinatore spout and suction tube downwards out of the machine ②.
- Dismantle the parts. Remove the part with the seals by turning and then pulling it.
- Wash the parts in the dishwasher. After cleaning, lubricate the seals with the grease supplied.

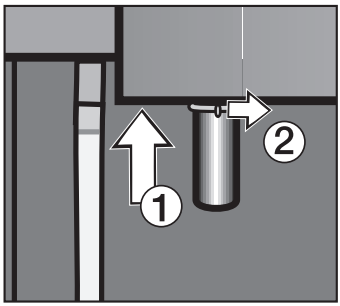
Make absolutely sure that none of the **small holes** in the parts are blocked (see arrow). You can knead the soft parts to unblock them. This is important for trouble-free operation of the machine.



■ Reassemble the parts as shown. Make sure that the lugs (see arrow) are underneath and



■ that all the guide points line up.



■ Place the Cappuccinatore in the machine from below ① and turn the cover above the spout in the direction of the arrow ②.

Do not use the machine without the Cappuccinatore in place. Steam would escape, uncontrolled, from the machine. Danger of scalding and the machine would be damaged.

Machine front

- Clean the front of the machine with a solution of hot water and washing-up liquid applied with a damp cloth. Wipe everything dry with a soft cloth.

Make sure that no water penetrates behind the displays or the controls.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Avoid the following on all types of front:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners.

– abrasive sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents.

When descaling the machine, wipe up any **spillages of descaling agent** immediately!

To prevent the risk of scratches and damage to the surface structure of stainless steel and aluminium fronted machines, pay particular attention to the following cleaning instructions.

Stainless steel fronts

The machine front and controls are susceptible to scratches and abrasion.

Please observe the different cleaning instructions for
- stainless steel surfaces and
- stainless steel coloured controls

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel. N.B. Do not use stainless steel cleaning agents on the controls.



To help prevent re-soiling, a proprietary conditioning agent for stainless steel, such as Neoblank (available from the Miele UK Spare Parts Department) can also be used. Follow the manufacturer's instructions, and apply sparingly with an even pressure in the direction of the "grain".

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove any soiling straight away. (Do not use stainless steel cleaning agents).

Aluminium fronts

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if soiling is left on for too long. Remove any soiling straight away.

The surfaces and controls are susceptible to scratches and abrasion.

Avoid:

– stainless steel cleaning agents,

– cleaning agents containing descaling agents,

– dishwasher cleaner.

The machine should be descaled regularly to ensure that it functions correctly. It will remind you when this needs to be carried out.

When only 50 portions can be made before the next descaling programme has to be run, the following message will appear in the display for the first time: "**50 drinks can be made before descaling has to be carried out!**".
This message will now appear (counting down) after each drink (coffee, espresso, cappuccino, hot water, steam) is dispensed. If you let it run to 0, the machine will stop working and the following will appear in the display:





Press the right hand control to start the descaling programme. If you do not have time to wait until the descaling programme has finished (it takes **approx. 20 minutes**) you can switch the machine off. However, you will not be able to make any more drinks until the descaling programme has been carried out.

You should only use the **descaling tablets supplied** with the machine. These have been specially formulated for use in this coffee machine and are available from your Miele dealer or the Miele Spare Parts Department.
Other types of descaling agents will damage the machine and affect the taste.
Follow the instructions on the package carefully to avoid damaging the machine.

You must use the **funnels** provided with the machine. Otherwise there is a risk of descaling agent splashing the front of the machine. When descaling the machine, wipe up any **spillages or splashes of descaling agent** immediately to avoid damage to the machine front.
After running the descaling programme, remember to clean the **water container** and the **drip tray** thoroughly to remove any descaling residues.

Descaling the machine

To run the descaling programme



- If you want to **descale the machine before it has heated up**, use the right hand control to select "Descale" from the initial menu and then press the right hand control to begin the descaling programme.
- If you want to **descale the machine without being prompted to do so by the reminder** (because your water is very hard, for example), select the "Maintenance" option,



- Turn the right hand control until "Descale" is highlighted and then press the control.

The display will guide you through the whole procedure. Please follow the instructions to, for example, empty the drip tray, fill the water container etc.

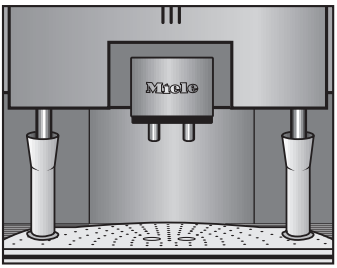
If the machine has already heated up, **it will cool down for approx. 10 minutes** before starting to run the descaling programme.
The descaling programme cannot be cancelled once the right hand control has been pressed. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important to protect the machine and ensure it functions correctly.

- When the message appears in the display asking you

– to add **descaling agent to the water container**, take the water container out and fill it up to the ⥹ mark with cold water. (**Do not use less water than this** because this would cause the descaling programme to finish before it has been completed properly).

Add **2 descaling tablets** to the water. Allow the tablets to dissolve fully before shutting the lid and putting the water container back in the machine.

- Fit the **descaling funnels** under the spouts as illustrated.



The bottom of the funnel fits into the drip tray to enable the descaling agent to be collected in it.

During the descaling programme, water containing descaling agent will run out of the hot water and the cappuccinatore spouts. This is followed by an activation period before a little more descaling agent is dispensed.

- When a message asking you to **fill the water container with fresh water** appears, you should remove the container and rinse it out thoroughly with clean water. Make sure all traces of descaling agent are removed, and then fill it up to the ⇆ mark with clean drinking water.

Water will flow out of the spouts during the rinsing process. The **drip tray** will need to be **emptied** several times during this process.

When descaling has been completed, **Programme finished** will appear in the display. Follow the instructions in the display. The machine will then run a short rinsing cycle.

The pipework is completely pumped out during the descaling process. For this reason, water must be pumped back into the pipework before using the machine to make a cappuccino or to froth milk after descaling. (See "Making coffee: Cappuccino and milk froth").

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Various messages will appear in the display to warn of certain problems. Follow the instructions which appear in the display to remedy the problem.

The following problems will not be indicated in the display, but can be dealt with as follows:

What to do if . . .

. . . the machine does not light up after it has been switched on.

- Is the machine locked?
- Has the lighting been switched off (see "Settings, Lighting").
- If not, then the lighting is defective. Call the Miele Service Department.

. . . the heating-up phase takes too long.

If the door is opened during the heating-up phase, e.g. to fill the water container, the heating elements switch off. They will start heating up again as soon as the door is closed.

. . . nothing appears in the display.

The machine is not connected to the electricity supply.

- Is the master switch in the 0 position?
- Is it plugged in and switched on at the socket?
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, contact the Miele Service Department.

. . . the machine suddenly switches itself off.

The machine will switch itself off automatically after a certain length of time if it is not being used. This time depends on the **switch off time which has been programmed**.

The **water temperature** could be **too high**. The machine will remain switched off until the water has cooled down sufficiently.

There could be stones in amongst the coffee beans. If this is the case, the machine will switch itself off automatically within 20 seconds to avoid damage.
- Call the Miele Service Dept.

■ Is the plug correctly fitted in the socket?

. . . the lighting suddenly switches itself off.

The lighting will switch off automatically after 10 minutes of inactivity if another lighting setting has not been selected.

. . . you cannot read the display.

If the machine is installed too low down, the display can be hard to see.

■ Try and improve this by adjusting the display contrast or brightness.

. . . no water or steam comes out of the cappuccinatore spout.

■ Remove the water container and replace it.

The spout is blocked if still no water or steam comes out or if only a little comes out.

■ Clean the cappuccinatore as described in "Cleaning and care - Cappuccinatore". Make absolutely sure that none of the small holes in the parts are blocked. You can knead the soft parts to unblock them.

. . . the coffee grinder makes a louder noise than usual.

There could be stones in amongst the coffee beans.

- Switch the machine off immediately.
- Contact the Miele Service Department.

. . . the coffee grinder makes less noise than usual.

The coffee bean container is empty. A message will soon appear in the display.

- Wait until the grinder makes no noise at all, then refill the bean container with beans.

. . . the espresso is dispensed too quickly.

The coffee is too coarsely ground.

- Set the grinder on a finer setting.

. . . the espresso is dispensed too slowly.

The coffee is too finely ground.

- Set the grinder on a coarser setting.

. . . the espresso is not hot enough.

- Have the cups and system been pre-warmed?
  The smaller the cup, the more important it is to pre-warm it.
- Check the temperatures the different types of coffee have been set to.
- Check whether the brew unit is blocked. Clean it if it is blocked.

. . . coffee is not dispensed, even though the beans have been ground and there is sufficient water in the water container.

- Check whether the slide control for the fineness of the coffee is at the finest setting or if the amount of coffee to be ground has been set at the largest amount.

Because the process is time controlled, it is possible that the process has taken so long that there is no time left for brewing.

■ Select a slightly coarser coffee grinder setting or a lower setting for the amount of coffee to be ground.

. . . the machine door will not close.

■ Are the containers in position correctly?

. . . the steam system is switched off but steam is still available.

If the steam system is still hot, steam will still be available. However, if you select steam once the steam system has cooled down after being switched off, it will need to heat up again before steam is available.

. . . coffee preparation has been interrupted.

The water container is empty.

. . . only water is dispensed when coffee has been selected.

– The lid of the ground coffee chute has been opened and closed and then the "Make coffee with ground coffee" (instead of coffee beans) setting has been selected. However, the coffee chute has not been filled with ground coffee.
After the drink has been dispensed, the coffee machine will revert automatically to making coffee with coffee beans.

– The beans may have become jammed. Pull the bean container out of the machine and then push it back in again.

. . . a message keeps appearing asking you to empty the drip tray even though it is empty.

■ Have the contacts been properly cleaned and dried?

■ Is the drip tray positioned correctly in the machine?

■ Switch the machine off and then back on again with the master switch.

■ Buff the contacts a little, e.g. with fine glasspaper or emery cloth.

■ If this fault message continues to appear, please call the Miele Service Department.

. . . the machine does not rinse through when switched on, even though the Automatic rinsing programme is set to "On".

If the temperature of the machine is still above 60 °C, rinsing cannot take place.

. . . water stopped flowing whilst programming in the amount to use.

Water flow stops automatically when the maximum fill quantity is reached. The maximum quantity is stored in memory.

There is insufficient water in the water container. The quantity used previously was not saved to memory.

. . . there is water in the waste container.

This is not a fault. The water is left over from the brewing and cleaning process.

. . . there is a lot of residual "coffee water" in the waste container.

If the slide control for the grinder is set to very fine, too much residual "coffee water" can be left in the waste container.

■ If a very fine grinder setting has not been set, call the Miele Service Department.

. . . the descaling process was started by mistake.

The descaling programme cannot be cancelled once you have pressed the right hand control. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important to protect the machine and ensure it functions correctly.

. . . the heating-up time is getting longer, the amount of water coming through is incorrect and the machine is not performing properly.

The machine needs descaling.

. . . no water comes out of the spouts.

The filters in the brew unit are dirty.

- Clean the filters by rubbing them with your finger.

. . . the brew unit or the waste container cannot be pulled out of the machine.

The brew unit is not in the correct position. This can happen if, for example, the machine door is opened during grinding or brewing.

- Close the machine door. The brew unit will position itself correctly automatically.

. . . the crema is not as it should be.

- Check that the grinder setting is not too coarse or too fine.
- Check the temperatures the different types of coffee have been set to. If the temperature is too high, there will be dark patches in the crema.

The coffee is no longer fresh enough.

The coffee blend is unsuitable.

The coffee spouts have been set too high.

. . . the fault message 10 or 17 appears.

Water has not been taken in.

- The water container has not been correctly positioned inside the machine. Remove the water container and push it back into position again, making sure it is positioned correctly.
- This error message also appears if the water container was not correctly filled for descaling. Fill the water container up to the ⇆ mark.
- After you have remedied the problem, switch the machine off and then back on again after a short while. Select the process you want again.

If this fault message still continues to appear in the display, repeat the steps described above. If, despite this, the fault message still appears in the display, call the Miele Service Department.

. . . the seal on the connection between the coffee outlet and the brew unit is damaged and is leaking.

- Replace it with the extra seal supplied.
- Check the machine door. Over time the door can come out of alignment and damage the seal. Align the door using the hinges (see "Installation: Adjusting the door hinges").

. . . too much crema has formed and is overflowing above the coffee spouts.

Some types of coffee will produce too much crema if the coffee or espresso temperature is set to maximum and the amount of coffee to be ground is set too high.

- Set a lower temperature and reduce the amount of coffee to be ground.

. . . the milk froth is "spitting".

Perhaps the system was not filled with water before the first drink was made. Fill the system with water as described in "Making coffee: Cappuccino and milk froth - Using for the first time or after descaling").

. . . milk spits out of the jug when making the first froth of the day.

If the door was opened during the heating-up phase, pressure will have built up in the steam valve. When the valve was opened, this pressure caused the milk to come out of the spout too fast.

. . . the slide control for the grinder setting will not move.

- Close the machine door and dispense a cup of espresso coffee.

The grinder setting slide control will now move.

. . . the brew unit cannot be removed.

The brew unit is not in the correct position.

- Close the door and switch the machine on.

  The brew unit will position itself correctly.

... the error message F 73 appears in the display

The brew unit may be dirty which is preventing it from being put back into position.

- Press the right hand control.
- Take the brew unit out of the machine and clean it thoroughly (see "Cleaning and Care - Brew unit").
- Place the brew unit back in the machine and close the door.

If the error message appears again please call the Miele Service Department.

. . . the ground coffee chute cover cannot be pushed in properly.

- Is the lid of the ground coffee chute closed?

. . . it is difficult to open or close the machine door and the seal on the connection between the coffee outlet and the brew unit has been stripped.

- Align the door using the hinges (see "Installation: Adjusting the door hinges").

After sales service

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

– your Miele Dealer

or

– the Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your machine. These are shown on the data plate inside the machine.

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

All electrical work should be carried out only by a suitably competent person, in strict accordance with national and local safety regulations.

The machine is supplied with a mains cable with moulded plug for connection to a 230 - 240 V mains supply. **The voltage, rated load and plug rating are given on the data plate**. Please ensure these match the household mains supply.

Connection should be made via a switched socket which is easily accessible after installation. For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA. Do not connect via an extension lead.

Test marks Electrical safety, C-Tick Mark
Electrically suppressed according to AS/NZS 1044

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth
Blue = neutral
Brown = live

Where it is necessary to change plugs, if the colours of the wires in the mains lead of this machine do not correspond with the coloured markings identifying the terminals of your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green, or green and yellow.

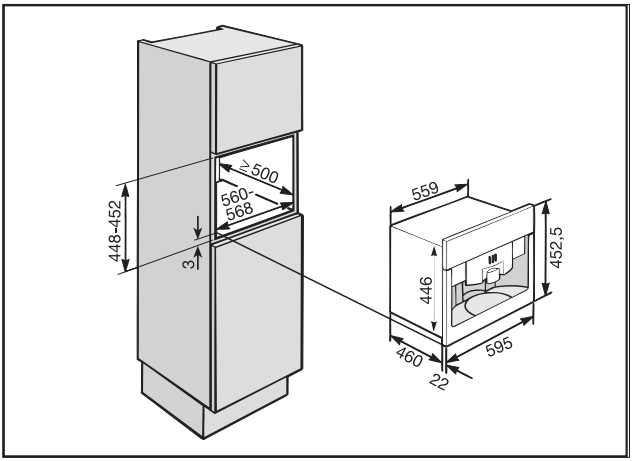
The wire which is coloured blue must be connected to the terminal in the plug which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal in the plug which is marked with the letter A or coloured red.

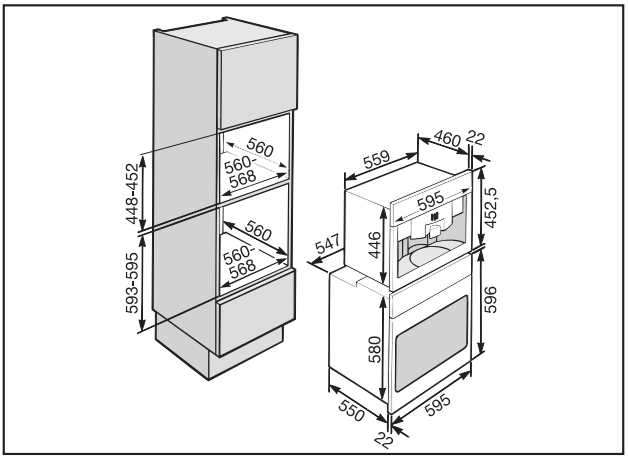
WARNING: THIS machine MUST BE EARTHED

Building-in and combination options

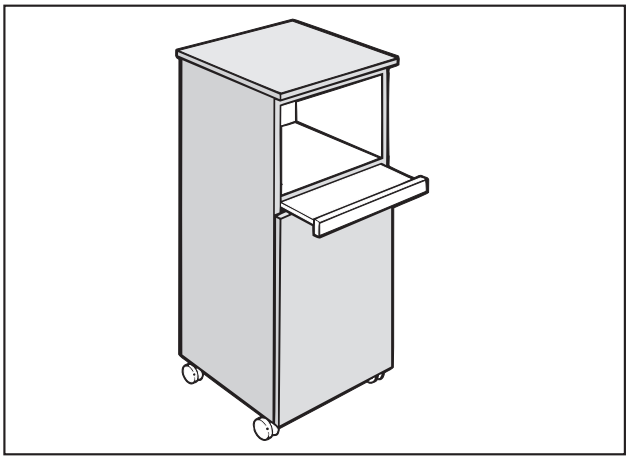
The coffee machine is designed to be built into a tall unit.



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



The machine can also be installed in a mobile unit which is available to purchase.

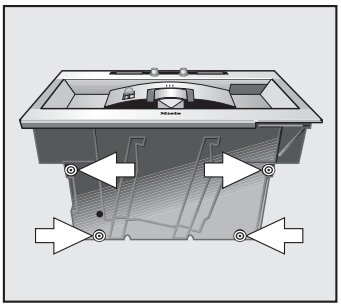


Installation

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 must be built in before it is operated.

Two allen keys (size 3 and 5) are required for installation.



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

- Push the machine all the way into the niche until there is a resistance. Then check the height to make sure it is sitting centrally in the unit and that it is level.
  If this is not the case, realign the 4 feet underneath the machine using the large allen key.

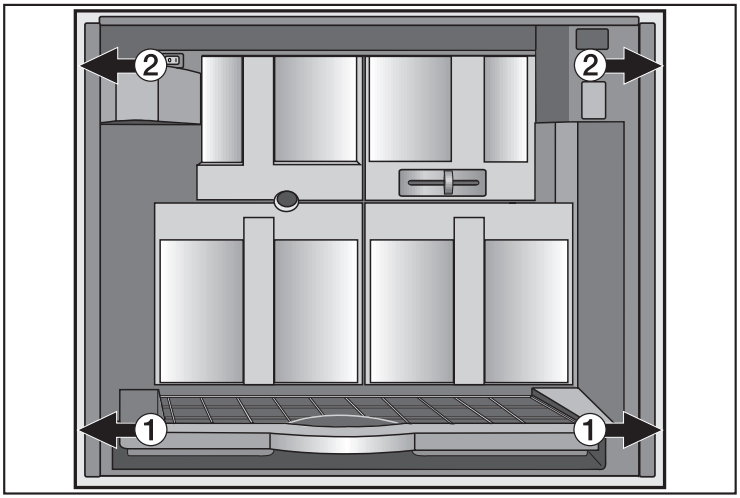
The feet can be unscrewed by up to approx. 10 mm.

- If the furniture unit walls are 19 mm thick you will need to drill four holes in the sides for securing the machine. To mark the position of these holes:

– Align the machine in the niche. Screw the side socket screws inside the machine in a little so that they make indents in the side walls and then unscrew them again.

– Take the machine out of the niche and drill ø 4.5 mm holes, 2 mm deep where you made the indentations.

- Connect the machine to the electricity supply.
- Push it all the way into the niche until you feel resistance.
- Open the machine door and partially tighten the side socket screws.

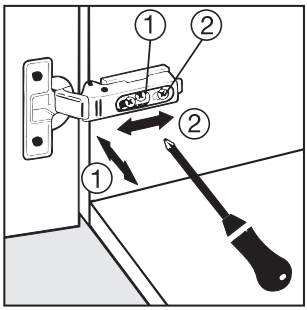


- Carefully turn the lower socket screws ① to centre the machine in the niche.

- Tighten both upper socket screws ② by hand to secure the machine in the unit. Do not overtighten them.

Adjusting the door hinges

If the machine door becomes difficult to open or close after installation you can adjust the hinges to realign it:



- To adjust the door in direction ①, turn screw ①.
- To adjust the door forwards or backwards, (direction ②), turn screw ②.

Miele

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