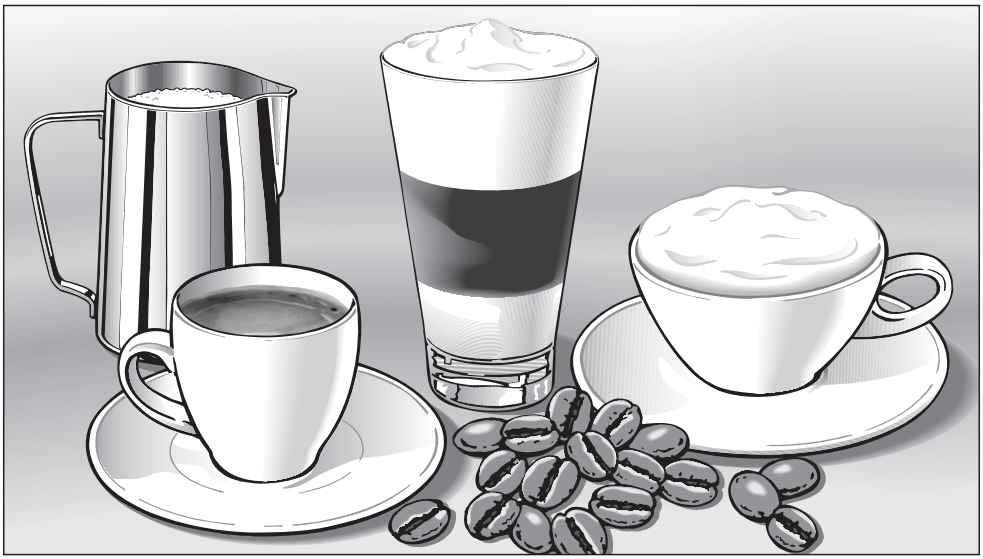
Miele

Operating and installation instructions



Built-in coffee machine
CVA 6401 (C)

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.

en - GB

M.-Nr. 09 549 660

Caring for the environment

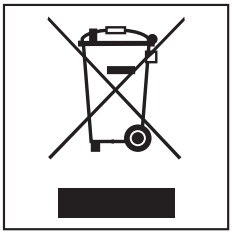
Disposal of the packing material

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

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

Disposal of your old machine

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



Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Contents

Caring for the environment . . . 2
Guide to the machine . . . 6
Guide to the machine . . . 8
Display and controls . . . 8
Accessories . . . 9
Warning and Safety instructions . . . 10
Using for the first time . . . 17
Before using for the first time . . . 17
Switching on for the first time . . . 17
Water hardness . . . 18
Operation . . . 20
Filling the water container . . . 21
Filling the coffee bean container . . . 22
Switching the coffee machine on and off . . . 23
Adjusting the central spout to the correct cup height . . . 24
Making drinks . . . 25
Espresso, Coffee or Long coffee . . . 25
Making two portions . . . 25
Cancelling preparation . . . 26
Dispensing several cups of coffee one after the other (Coffee pot) . . . 26
Making espresso and coffee using ready ground coffee . . . 26
Drinks with milk . . . 28
Milk flask . . . 28
Making drinks with milk . . . 29
Dispensing hot water . . . 29
Making drinks using a profile . . . 29
After making drinks . . . 29
Coffee the way you like it . . . 30
Grinder setting . . . 30
Displaying and altering the parameters for a drink . . . 31
Amount of coffee . . . 31
Brewing temperature . . . 31
Pre-brewing the coffee . . . 32

Contents

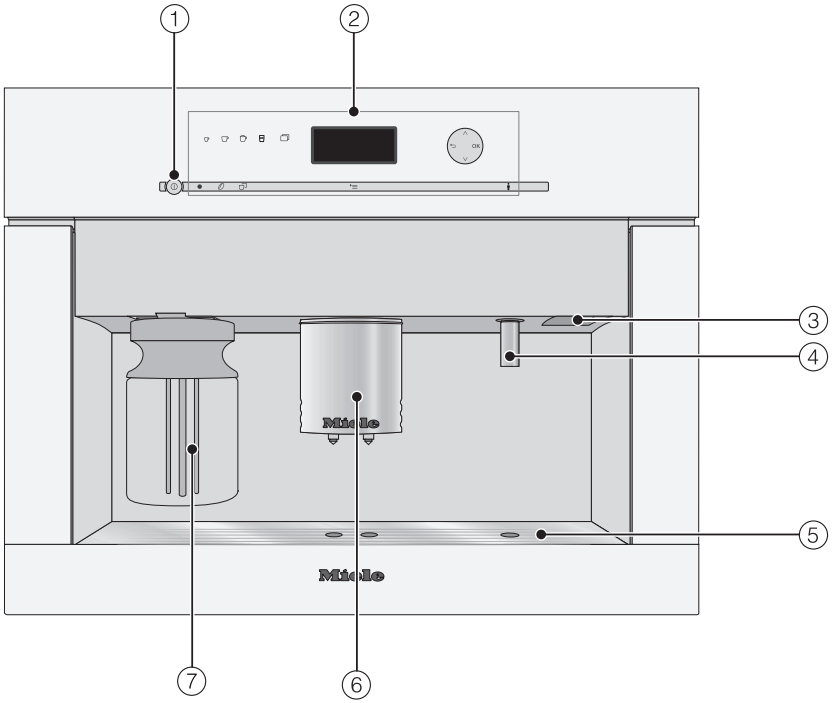
Setting the portion size 33
Setting the portion size when making a drink 33
Calling up portion sizes from the menu "Parameter" ∅ 35
Setting the portion sizes for different profiles 35
Setting up profiles 36
Calling up a profile 36
Creating a profile 36
Selecting a profile 37
Changing the name 37
Deleting a profile 37
Changing a profile 38
Settings 39
Calling up the "Settings" menu 39
Changing and saving settings 39
Possible setting options 40
Language 42
Time 42
Date 42
Timer 42
Eco mode 44
Lighting 44
Info (Display information) 45
Locking the coffee machine (System lock 🔒) 45
Water hardness 45
Display brightness 45
Setting the volume 45
Factory default 45
Demo mode (Showroom programme) 46

Contents

Cleaning and care 47
Quick guide 47
Rinsing the coffee machine 49
Milk pipework 49
Milk flask and lid 51
Central spout 52
Water container 54
Waste container 54
Drip tray 55
Drip tray cover 55
Coffee bean container 56
Central spout connector 56
Interior and machine front 57
Brew unit 57
Removing the brew unit and washing by hand 57
Degreasing the brew unit 58
Machine front 59
Descaling 60
Problem solving guide 62
Cleaning blockages from the milk pipework 70
After Sales / Guarantee 73
Saving energy 74
Electrical connection U.K., ZA, IRL 75
Installation 76
Building-in and combination options 76
Ventilation 77
Installation 77
Adjusting the hinges 79

Guide to the machine

Exterior view



1 On/Off sensor ⏻

2 Controls and display

3 Handle

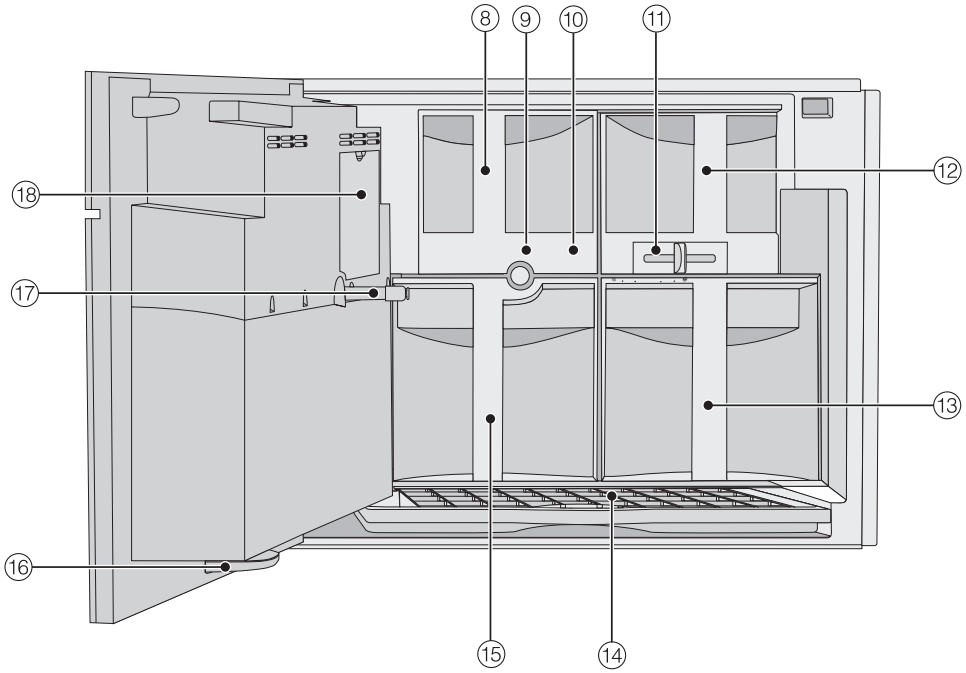
4 Hot water spout

5 Drip tray cover

6 Height-adjustable central spout with lighting

7 Milk flask and lid

Interior view



⑧ Ground coffee chute cover

⑨ Brew unit

⑩ Ground coffee chute

⑪ Slide control to select fineness of ground coffee

⑫ Coffee bean container

⑬ Water container with inlet device

⑭ Drip tray with grid

⑮ Waste container

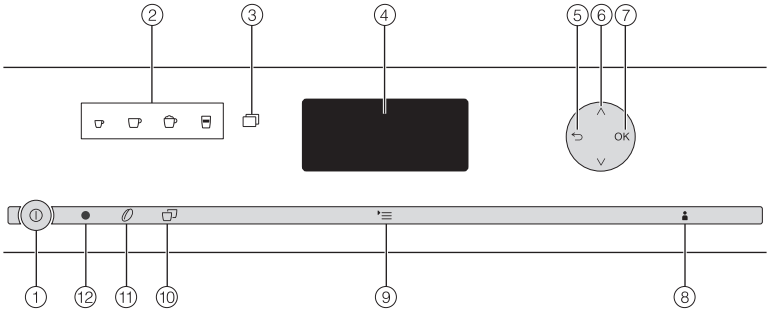
⑯ Drip catcher

⑰ Central spout connector

⑱ Maintenance panel

Guide to the machine

Display and controls



① On/Off sensor ⏻	For switching the coffee machine on and off
② Drinks sensors	For dispensing Espresso Coffee Cappuccino Latte macchiato
③ Further programmes	Other drinks such as Long coffee, Caffè latte, hot milk, milk froth and hot water Maintenance menu
④ Display	Shows information about the current action or status
⑤ Back ⮌	For returning to the previous menu, cancelling unwanted actions
⑥ Arrow sensors ∧ ∨	For displaying further options and highlighting a selection
⑦ OK sensor	For confirming display messages and saving settings
⑧ Profiles	For saving and editing profiles
⑨ Settings	For altering settings, displaying information or checking which settings are currently active
⑩ Two portions	For making two portions of a drink
⑪ Parameters	Settings for checking or altering coffee preparation
⑫ Optical interface	(for service technician use only)

Accessories supplied

– **Measuring spoon**
for ready ground coffee

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

– **Milk pipework cleaner**
for cleaning the milk system
(Starter set)

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

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

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

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

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

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

– **Central spout connector cap**

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

Optional accessories

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

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

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

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

– **Milk pipework cleaner**
for cleaning the milk system

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

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

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

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



www.miele-shop.com

This coffee machine complies with all statutory safety requirements. Improper use can, however, lead to personal injury and damage to property.

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

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This coffee machine is intended for use in domestic households and similar working and residential environments. It is not intended for outdoor use.

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

▶ The coffee machine can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

Safety with children

⚠ The spouts present a danger of burning or scalding. Children's skin is very sensitive and reacts to hot temperatures. Do not allow them to touch hot components of the coffee machine or to place any part of their body under the spouts.

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

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

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

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

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

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

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

Technical safety

▶ Installation and repairs may only be carried out by a Miele authorised service technician. Installation, repairs and other work by unqualified persons can cause considerable danger to users. The manufacturer cannot be held liable for unauthorised work.

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

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

▶ The electrical safety of this machine can only be guaranteed if correctly earthed. It is essential that this standard safety requirement is met. If in any doubt, please have the electrical installation tested by a qualified electrician.

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

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

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

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

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

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

▶ If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the coffee machine is in use.

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

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

▶ The machine must be disconnected from the electrical supply during installation and repair work.

▶ Do not open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

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

Correct use

⚠ The spouts present a danger of burning or scalding.
The liquids and steam dispensed are very hot.
Water in the drip tray can also be very hot. Take great care when emptying it.

Please note:

– Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.
– Do not touch hot components.
– The spouts can spray hot liquid or steam. Make sure that the central spout is clean and that it is fitted correctly.

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

▶ The machine must not be used for cleaning objects.

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

▶ Please note the following regarding water:

– Only use cold, fresh tap water to fill the water container. Hot water and other liquids could damage the machine.

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

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

– Do not use water from a reverse osmosis unit in this machine. This would damage it.

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

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

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

▶ Do not use milk with additives. Sugar additives will stick to the milk pipework and damage the machine.

▶ If using animal milk, use only pasteurised milk.

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

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

▶ Please note the following with regard to cleaning the coffee machine:

– Always disconnect the coffee machine from the electrical supply before cleaning.
– Clean the coffee machine and the milk flask daily (see "Cleaning and care").
– Do not use a steam cleaning appliance to clean the coffee machine. Steam could reach electrical components and cause a short circuit.
– Descale the coffee machine regularly using the appropriate number of Miele descaling tablets for the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling.
– Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

For machines with stainless steel surfaces:

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

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

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

Before using for the first time

- The machine must be correctly installed and connected (see "Electrical connection" and "Installation") before it is used for the first time.
- Remove any protective foil.

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

Switching on for the first time

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

– Language

– Date

– Time

– Display (Time of day display)

- Touch the On/Off sensor ⏻.

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

Selecting the language

- Touch the arrow sensors until the language you want is highlighted. Touch the OK sensor.
- Touch the arrow sensors until the country you want is highlighted. Touch the OK sensor.

The setting is now saved.

Setting the date

- Touch the arrow sensors until the current year appears. Touch the OK sensor.
- Repeat this for "Month" and "Day", until the current date has been set.

The setting is now saved.

Setting the Time of day

- Touch the arrow sensors until the current time appears. Touch the OK sensor.

The setting is now saved.

Display

You can choose from the following options:

– **On**: the display will always show the date and time (even when the machine is switched off).

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

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

■ Touch the arrow sensors until the option you want is highlighted. Touch the OK sensor.

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

"Set-up successfully completed" will appear in the display.

"Fill and replace the water container" will appear in the display.

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

Tip: Please continue to work though the further steps outlined in the operating instructions so that you can familiarise yourself with the coffee machine and set it up for your specific requirements.

Water hardness

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

The coffee machine measures the quantity of water and steam used. The number of drinks which can be dispensed before the machine needs to be descaled will depend on the water hardness level set.

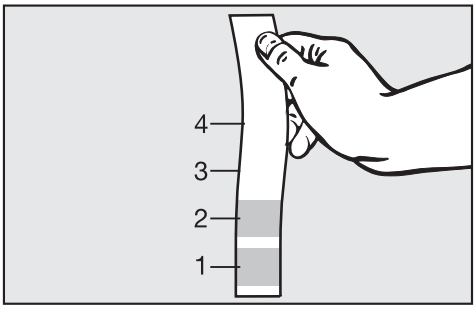
Set the water hardness level on the coffee machine to the water hardness level for the local area to ensure that the machine functions correctly and is not damaged. This will ensure that the reminder to descale the machine will appear in the display at the correct time.

The machine has four programmable levels:

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

Checking the water hardness level

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the hardness of the water in your area.



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

You can now set the water hardness level for the coffee machine.

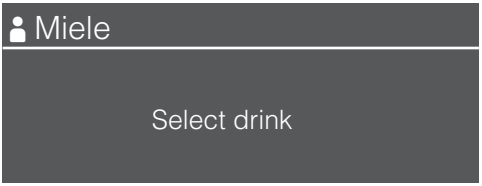
Setting the water hardness level

- Touch ‣≡.
- Touch the arrow sensors until "Water hardness" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until the hardness level you want is highlighted. Touch the OK sensor.

The setting is now saved.

The coffee machine is operated by touching the sensors.

You are in the drinks menu when the display shows:



To make a drink, touch one of the drinks sensors

Other drinks are available in the "Further programmes" menu.

Calling up and navigating in a menu

To call up a menu, touch the relevant sensor. You will be able to start actions or alter settings in the selected menu.



A scroll bar on the right hand side of the display indicates more options or text. These can be displayed using the arrow sensors.

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

To select an option, touch the ∨ and ∧ arrow sensors to highlight the option you want.

Touch the OK sensor to confirm your selection.

Exiting a menu or cancelling an action

Touch ⮌ to exit the current menu.

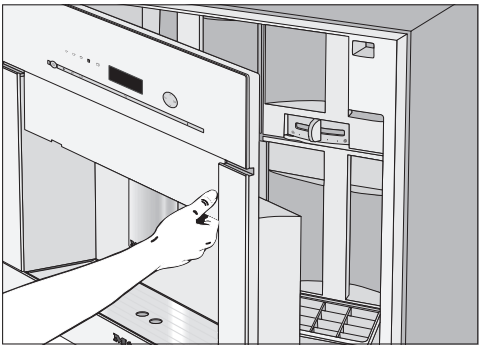
If none of the sensors has been touched for a while, the coffee machine will revert to the drinks menu.

⚠ Bacteria can cause infection. It is important to empty and fill the container with fresh tap water **every day** to avoid the risk of bacteria building up.

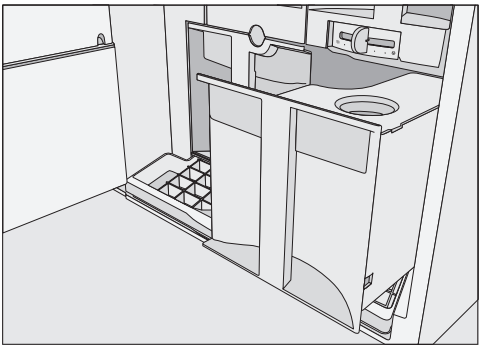
Only use fresh, cold tap water.

Hot or warm water or other liquids could damage the coffee machine.

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



- Open the front of the coffee machine.



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

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

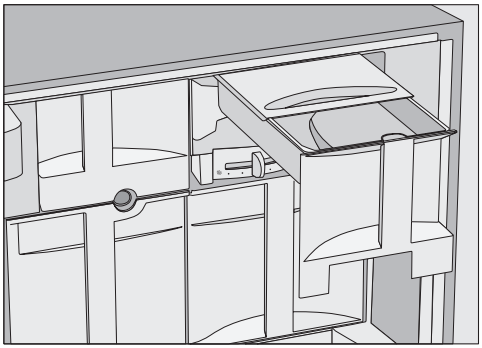
Filling the coffee bean container

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

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

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

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



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

Switching on

When the machine is switched on it heats up and rinses out the pipework. This cleans and heats the pipework in preparation for making coffee.

If the coffee machine still has an operating temperature higher than 60 °C, then rinsing will not take place.

■ Touch the On/Off sensor ⏻.

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

At first "Heating-up phase" will appear in the display and once the coffee machine has heated up, "Appliance rinsing" will appear. Hot water will be dispensed from the central spout.

You can now make drinks.

Switching off

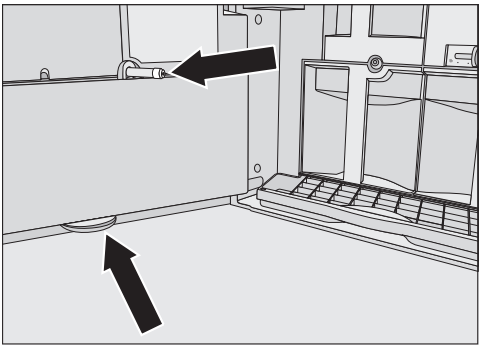
■ Touch the On/Off sensor ⏻.

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

Switching off for longer periods of time

If the machine is not going to be used for a longer period of time, e.g. whilst on holiday:

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



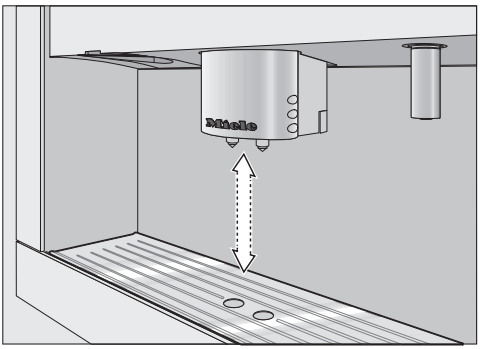
■ Clean all components thoroughly, including the brew unit, the central spout connector and the drip catcher in the machine front.

■ Switch off the machine.

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

Adjusting the central spout to the correct cup height

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

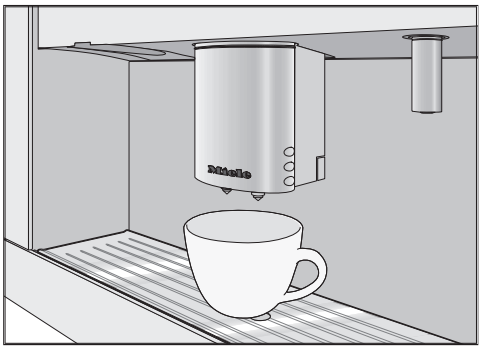


- Pull the central spout down to the same level as the rim of the cup.

or

- Push the spout up until there is enough room to fit a larger cup or mug underneath.

Espresso, Coffee or Long coffee



- Place a cup under the central spout.
- Touch the sensor for the drink you want.

☕	Espresso
☕	Coffee
☕☕	in "Further programmes": Long coffee

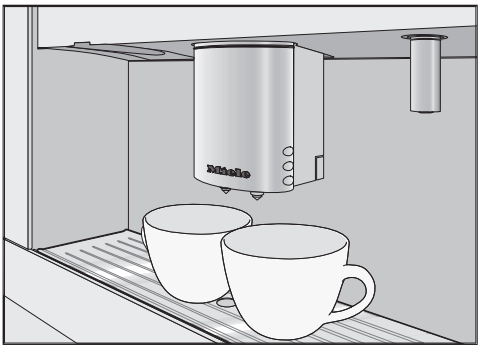
The coffee or espresso will be dispensed from the central spout into the cup.

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

Making two portions

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

To dispense two cups of coffee or espresso at the same time:



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

The ☕☕ sensor will now light up.

- Touch the sensor for the drink you want.

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

Tip: After a while, if a drink is not selected "Two portions" ☕☕ will disappear from the display.

Cancelling preparation

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

- Touch the OK sensor.

Preparation will be cancelled.

When making two portions at once touching the OK sensor once will stop the 1st drink. Touching it for longer will stop both drinks.

Dispensing several cups of coffee one after the other (Coffee pot)

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

- Place a suitable container underneath the central spout.
- Touch .
- Touch the arrow sensors until "Coffee pot" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until the number of cups you want (3 to 8) is highlighted. Touch the OK sensor.
- Follow the instructions in the display.

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

You can interrupt the process at any time, by

- touching the OK sensor or .

You can use the "Coffee pot" function twice in succession. After this the coffee machine will need to cool down for an hour in order to avoid it being damaged.

Making espresso and coffee using ready ground coffee

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

This gives you the option of making a cup of decaffinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

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

Only **one** portion can be made at a time when using ready ground coffee.

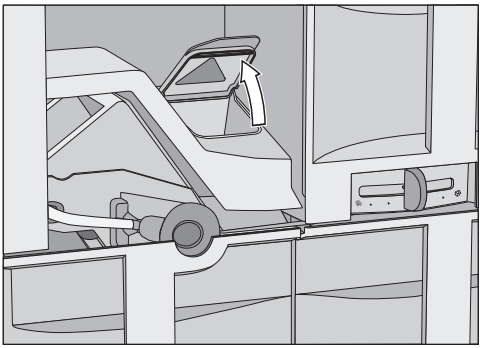
Adding ready ground coffee

Use the coffee spoon supplied.

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

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

- Open the front of the coffee machine.
- Remove the cover of the ground coffee chute. Open the lid of the chute.



- Add one level spoon of ready ground coffee.
- Close the lid. Push the cover into the machine. Close the front.

"Use ground coffee?" will appear in the display.

Making espresso and coffee using ready ground coffee

If you want to use ready ground coffee to make the drink:

- Touch the arrow sensors until "Yes" is highlighted in the display. Touch the OK sensor.

You can now select whether you want to dispense a coffee or an espresso made with ground coffee.

- Place a cup under the central spout.
- Touch the sensor for the drink you want.

This will now be dispensed.

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

- Touch the arrow sensors until "No" is highlighted. Touch the OK sensor.

The ground coffee will be directed into the waste container.

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

Drinks with milk

You can use milk to make different coffee specialities, **hot milk** or **milk froth**.

The following can be made:

Cappuccino: consists of two thirds milk froth and a third espresso.

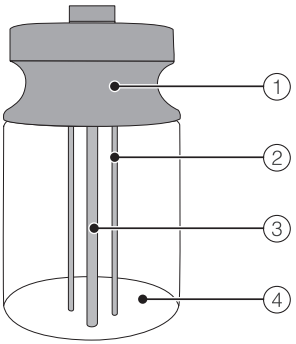
Latte macchiato: consists of a third hot milk, milk froth and espresso.

Caffè latte: consists of hot milk and coffee.

Milk flask

The milk will **not** keep cool in the milk flask. It should therefore be kept in the fridge if you are not going to be using milk for a long period. Cold milk (below 13° C) gives the best results for milk froth.

Do not use milk with additives. Sugar additives will stick to the milk pipework.



① lid

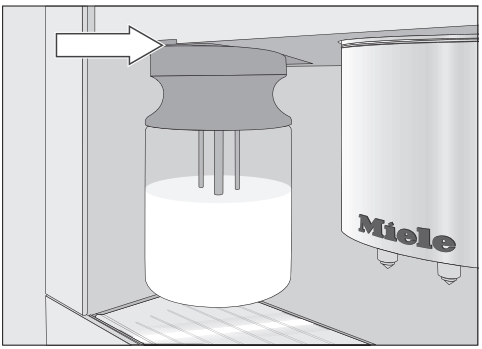
② sensor

③ milk suction tube

④ glass flask

- Fill the flask with milk up to a maximum of 2 cm below the rim. Close the flask with the lid.

It is important to keep the opening and the neck of the flask clean (whilst filling it and carrying it). If the flask is dirty it may not work properly.



- Push the milk flask fully back into the machine.

Making drinks with milk

- Place a suitable container underneath the central spout.
- Touch the sensor for the drink you want.

	Cappuccino
	Latte macchiato:
	in "Further programmes": Caffè latte, milk froth or hot milk

The coffee selected will be dispensed.

Dispensing hot water

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

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

- Place a suitable container underneath the hot water spout.
- Touch .
- Touch the arrow sensors until "Hot water" is highlighted. Touch the OK sensor.

Hot water is dispensed into the container under the spout.

To cancel preparation:

- touch the OK sensor.

Preparation will be cancelled.

Making drinks using a profile

If you have set the machine up for a specific user profile you can select this before you make a drink.

- Touch .
- Touch "Select profile".
- Touch the arrow sensors until the profile you want is highlighted. Touch the OK sensor.

The profile name will appear in the display to show that a profile has been selected.

You can now make the drink you want.

After making drinks

If you have made a drink with milk, the following message appears in the display after a while "Start rinse cycle"

- Touch the OK sensor.

The milk pipework will now be rinsed through.

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

To set the coffee machine for the type of coffee you are using, you can change the amount of coffee, set the brewing temperature or switch on the "Pre-brewing option in the "Parameters" menu. This can be done for each type of drink.

You can also adjust the grinder setting to suit the type of coffee you are using.

Grinder setting

When the beans are ground correctly, the coffee or espresso will flow evenly into the cup with a good crema.

The crema should have an even nut-brown colour.

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

The coffee is **too coarsely ground**, if

– espresso or coffee flows into the cup very quickly.

– the crema is very pale and uneven.

Set a finer grinder setting.

The coffee is **too finely ground**, if

– espresso or coffee only trickles into the cup.

– the crema is dark brown.

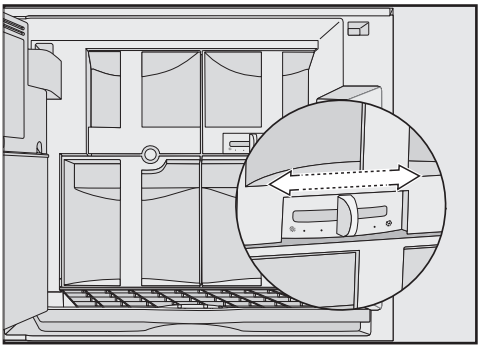
Set a coarser grinder setting.

To avoid damaging the grinder:

Only ever adjust the grinder by one setting at a time.

Grind the coffee beans again if you want to adjust the grinder to the next setting.

■ Open the front of the coffee machine.



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

■ Close the front.

■ Make a coffee.

Then move the slide control again.

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

Displaying and altering the parameters for a drink

■ Touch ⌀.

The ⌀ sensor will now light up.

■ Touch the arrow sensors until the drink you want is highlighted. Touch the OK sensor.

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

Amount of coffee

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

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

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

– espresso or coffee flows into the cup very quickly.

– the crema is very pale and uneven.

– the espresso or coffee lacks body.

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

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

– espresso or coffee only trickles into the cup.

– the crema is dark brown.

– the espresso or coffee tastes bitter.

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

■ Touch the arrow sensors until "Amount of coffee" is highlighted. Touch the OK sensor.

■ Touch the arrow sensors to alter the amount of coffee. Touch the OK sensor.

The setting is now saved.

Brewing temperature

The ideal brewing temperature will depend on

– the type of coffee,

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

– the altitude of the region.

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

There are five brewing temperatures.

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

- Touch the arrow sensors until "Brew temperature" is highlighted. Touch the OK sensor.

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

- Touch the arrow sensors until the temperature you want is highlighted. Touch the OK sensor.

The setting is now saved.

Pre-brewing the coffee

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

You can select a normal or extra long Pre-brewing, or deselect "Pre-brewing" altogether.
The machine is delivered with "Pre-brewing" switched off.

- Touch the arrow sensors until "Pre-brewing" is highlighted. Touch the OK sensor.

The Pre-brewing option which is currently selected will have a tick ✓ beside it.

- Touch the arrow sensors until the setting you want is highlighted. Touch the OK sensor.

The setting is now saved.

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

For coffee made with milk, in addition to programming the portion size of coffee you can programme the amount of milk and milk froth used. You can also programme the portion size for hot milk and froth.

There is a maximum amount which can be programmed for each type of drink. Preparation stops when this is reached. The maximum amount possible for that type of drink will then be saved.

The changed portion size is always saved in the current profile. The name of the current profile is shown in the top left of the display.

There are two ways of programming the portion size. Either:

– with the drinks sensors while making a coffee, or

– by selecting "Portion size" in the "Parameters" menu.

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

If there is insufficient water in the water container, the process for programming the amount will be stopped and the amount **will not** be saved.

Setting the portion size when making a drink

Setting the portion size for Espresso, Coffee and Long coffee

- Place the desired cup under the central spout.
- Touch , or until "Change" appears in the display.

The required drink will be prepared and "Save" will appear in the display.

- Touch the OK sensor when the cup has been filled to the level you want.

The portion size you have saved will now be dispensed every time that particular drink is selected.

Setting the portion size

Setting the portion size for Cappuccino and Latte macchiato

- Place a suitable container underneath the central spout.
- Touch or until "Portion size" appears in the display.

The ingredients of the drink are now displayed and their respective quantities can be altered.

Cappuccino: milk froth, espresso

Latte macchiato: hot milk, milk froth, espresso

- Using the arrow sensors select all the ingredients for which you wish to alter the portion size. Confirm these individually by touching the OK sensor.

You can see from the tick ✓ next to the relevant ingredient that the portion size can be set.

- Touch the arrow sensors until "Start" is highlighted in the display. Touch the OK sensor.

The coffee machine starts making the drink. You can now programme the portion size for each selected ingredient as soon as Save appears in the display.

- Press the OK sensor when the cup has been filled to the level you want.
- Save the portion size required for the selected ingredients.

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

Setting the portion size for Caffè latte, hot milk and milk froth

- Place a suitable container underneath the central spout.
- Touch .
- Touch the arrow sensors until the drink you want is highlighted.
- Touch the arrow sensors until "Portion size" is highlighted in the display. Touch the OK sensor.

For **caffè latte** the portion sizes for the individual ingredients – hot milk, coffee – can be changed as described in "Setting the portion size for Cappuccino and Latte macchiato".

For **milk froth** and **hot milk**, proceed as described in "Setting the portion size for Espresso , Coffee and Long coffee "

Calling up portion sizes from the menu "Parameter" ⌀

- Touch ⌀.
- Touch the arrow sensors until the drink you want is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Portion size" is highlighted in the display. Touch the OK sensor.

Now proceed to set the portion size as described under "Setting the portion size when making a drink"

Setting the portion sizes for different profiles

You can set the portion sizes for the individual drinks in each profile

- Touch 👤.
- Select the profile you want.

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

Now you can proceed as described above, either by selecting "Portion size" in the "Parameters" ⌀ menu, or by setting the portion size while making a drink.

Setting up profiles

You can enter individual profiles to cater for different tastes and preferences. For each individual profile you can select the portion sizes for each drink (see "Setting the portion size").

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

Calling up a profile

■ Touch .

The sensor will now light up.

You can now create a profile.

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

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

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

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

– **Change profile**, to programme the coffee machine so that it always changes back to the Miele standard profile or so that it retains the most recently selected profile.

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

Creating a profile

■ Touch the arrow sensors until "Create profile" is highlighted in the display. Touch the OK sensor.

Letters will now appear in the display. Use the arrow sensors to select the letters you require. You can select numbers and upper and lower case letters using the arrow sensors.

■ Touch the arrow sensors to select the character you require. Touch the OK sensor.

The character you have selected will appear in the display.

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

Tip: If you make a mistake, touch ⮌ to delete the last character.

When you have finished making your entry and want to **save** it,

■ use the arrow sensors to go to the tick ✓ and touch the OK sensor.

If you **do not want to save** your entry,

■ touch ⮌ until all characters have been deleted and the coffee machine returns to the previous selection.

Tip: The most recently created profile is selected as the current profile.

Selecting a profile

This selection is only possible if you have already created a profile in addition to the standard Miele profile.

- Touch the arrow until "Select profile" is highlighted. Touch the OK sensor.
- Use the arrow sensors to select the profile you want. Touch the OK sensor.

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

Changing the name

This selection is only possible if you have already created a profile in addition to the standard Miele profile.

- Touch the arrows until "Change name" is highlighted in the display. Touch the OK sensor.

Now proceed as described in "Creating a profile".

– to delete a character, select ⮌,

– to enter new characters, select the relevant character and confirm with OK,

– to save the altered name, select ✓ and touch the OK sensor.

Deleting a profile

This selection is only possible if you have already created a profile in addition to the standard Miele profile.

- Touch the arrow sensors until "Delete profile" is highlighted. Touch the OK sensor.
- Use the arrow sensors to select the profile you want to delete.
- Touch the OK sensor.

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

Changing a profile

You can programme the machine so that it always changes back to the Miele standard profile automatically after each drink has been dispensed or so that it retains the most recently selected profile.

■ Touch the arrow sensors until "Change profile" is highlighted in the display. Touch the OK sensor.

You now have the following options:

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

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

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

■ Touch the arrow sensors until the option you want is highlighted. Touch the OK sensor.

You can use the "Settings" menu to customise the coffee machine to suit your requirements.

Calling up the "Settings" menu

- Touch ‣≡.

You can now check or alter settings.

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

Touch ⮌ to return to the previous menu.
Touch ‣≡ to return to "Select drink".

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

Changing and saving settings

- Touch ‣≡.
- Select the setting you want with the arrow sensors and touch the OK sensor.
- Touch the arrow sensors until the option you want is highlighted.
- Touch the OK sensor.

The setting is now saved.

Possible setting options

The factory setting for the option is shown in **bold**.

Option	Available settings
Language	**Deutsch**, English and other languages Country
Time	Display **Off** / On / Night dimming Clock format 12 h / **24 h** Set
Date	Set
Timer	Timer 1 Set switch on at / switch off after (**1:00**) / switch off at Days of the week Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday / Accept Activate Switch on at (Yes / **No**) / Switch off at (Yes / **No**) Timer 2 Set Switch on at / Switch off at Days of the week Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday / Accept Activate Switch on at (Yes / **No**) / Switch off at (Yes / **No**)
Eco mode	Eco mode (**On** / Off)
Lighting	Brightness Switch off after
Info	Number of drinks Total no. of portions / espresso / coffee / long coffee / cappuccino / latte macchiato / cafè latte / milk froth / hot milk / hot water No. of uses until descaling
System lock	On / **Off**
Water hardness	Soft 1 Medium 2 Hard 3 **Very hard 4**
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone

Option	Available settings
Showroom programme	Demo mode (On/ **Off**)
Factory default	Do not reset Reset

Language

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

Tip: If you select the wrong language by mistake, follow the flag symbol to find the Language option again.

Time

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

Display (Time of day display)

You can choose from the following options:

– **On**: The time will show in the display when the machine is switched off.

– **Off**: The time will not show in the display all the time, even when the machine is switched off.

– **Night dimming**: The time of day will only show in the display during the daytime.

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

Clock format

The options are:

– 24-hour display (24 h)

– 12-hour display (12 h)

Setting the time

Use the arrow sensors to set the hours and minutes.

Date

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

Timer

There are two timers with the following functions:

The coffee machine

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

– switches off at a particular time ("Switch off at").

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

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

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

Selecting a timer

The options are:

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

– Timer 2:
Switch on at, Switch off at

Switch on at

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

Use the arrow sensors to set the hours and minutes.

If the coffee machine has switched itself on using the "Switch on at" timer function **3 times** and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example whilst you are away on holiday.

The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

Switch off at

Use the arrow sensors to set the hours and minutes.

If the coffee machine is not used for a long time, e.g. whilst you are away on holiday, the saved times will be reactivated after manually switching the machine on again (see "Switch on at")

Switch off after

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

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

You can change this to another time of between 15 minutes and 9 hours.

Allocating days of the week

Select the day of the week you want. The day of the week selected is marked with a tick ☑.

When all days of the week required are marked,

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

Activating and deactivating the timer

If the timer is activated for "Switch on at", the ⏲ symbol and the desired switching-on time appear in the display 23:59 hours before, as long as "On" or "Night dimming" is selected.

When the system lock is activated, the "Switch on at" option for the timer will **not work.**

Select the timer function you want. The timer function selected is marked with a tick ☑.

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

Eco mode

The Eco mode is an energy-saving mode. The steam system only heats up when a coffee or steam for hot milk and milk froth is selected.

With Eco mode switched off, milk froth or hot milk, and coffee or espresso can be made in rapid succession. The steam system remains heated up and this uses considerably more energy.

A message regarding energy consumption will appear in the display.

Lighting

You have the following options:

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

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

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

Set the brightness

First select:

– Appliance switched on

– Appliance switched off

Alter the brightness using the arrow sensors.

To switch the lighting off:

■ touch the ∨ arrow sensor, until no more segments are filled in and "Switched off" appears.

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

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

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

Use the arrow sensors to set the hours and minutes.

Info (Display information)

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

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

To return to the previous display,

- touch the OK sensor.

Locking the coffee machine (System lock)

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

Activating and deactivating the system lock

When the system lock is activated, the "Switch on at" option for the timer will not work.

Overriding the System lock

When "Press the OK button for 6 seconds to unlock" appears in the display,

- Touch the OK sensor for 6 seconds.

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

Water hardness

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

Display brightness

Alter the Display brightness using the arrow sensors.

Setting the volume

You can alter the volume of the buzzer and keypad tones using the arrow sensors.

To switch the tones off:

- touch the ∨ arrow sensor, until no more segments are filled in and "Switched off" appears.

Factory default

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

Please refer to the "Possible setting options" chart for the factory settings which are shown in bold.

Please note that the following settings will **not** be reset:

- Language
- Time of day
- Number of drinks (dispensed)
- Profiles

Demo mode (Showroom programme)

Do not activate this setting for domestic use!

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

The coffee machine cannot be switched off with the On/Off sensor ⏻ when demo mode is activated.

Quick guide

⚠ Clean the coffee machine every day to prevent a build-up of bacteria.

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

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

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

– Central spout cover

– Milk flask lid

– Brew unit

– Coffee bean container and the coffee bean container lid

– Maintenance panel

Danger of burning.
Allow the coffee machine to cool down before cleaning. Please be aware that the water in the drip tray will be very hot.

Do not use a steam cleaning appliance to clean the coffee machine as this will damage the machine.

Do not 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. Sour milk deposits can block the milk pipework.

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

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.
Contact with unsuitable cleaning agents can discolour the surfaces.

Wipe up any **spillages or splashes of descaling agent** immediately.

Avoid the following on all types of front:

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

Rinsing the coffee machine

When a coffee drink has been dispensed, the coffee machine rinses itself before switching off to remove any remaining coffee residue.

You can also rinse the coffee pipework manually.

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

The pipework will now be rinsed through.

Milk pipework

All parts of the milk system need to be cleaned thoroughly and regularly

Milk contains bacteria which proliferate rapidly with inadequate cleaning. A dirty machine can be harmful to health.

Rinsing the milk pipework

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

You can also rinse the milk pipework manually.

Tip: Place a suitable container underneath the central spout.

- Touch ⧉ .
- Touch the ∧ arrow until "Maintenance" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Rinse milk pipework" is highlighted in the display. Touch the OK sensor.

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

Cleaning the milk pipework using the cleaning agent for milk pipework

All parts of the milk system need to be cleaned thoroughly and regularly

Milk contains bacteria which proliferate rapidly with inadequate cleaning. A dirty machine can be harmful to health.

The milk pipework must be cleaned at least once a week. The coffee machine will prompt you at the correct time. "Clean the milk pipework in 3 days" will appear in the display three days before the coffee machine is due to be cleaned. Each time the coffee machine is switched on the number of days until the milk pipework needs to be cleaned will appear in the display.

- Touch the OK sensor to confirm.

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

- Touch the OK sensor.

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

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

To clean the milk pipework:

- Touch ⌂ .
- Touch the ∧ arrow until "Maintenance" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Clean milk pipework" is highlighted in the display. Touch the OK sensor.

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

- Follow the instructions.

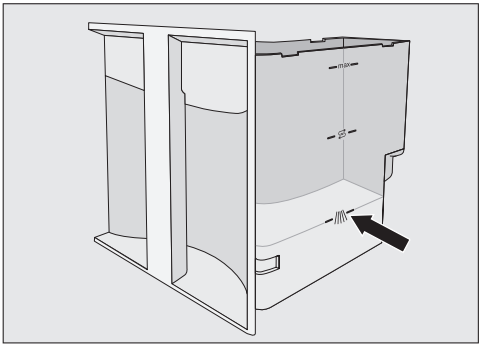
When "Fill the water container with cleaning agent and lukewarm water up to the //\\\ symbol and place in the appliance" appears, proceed as described below.

Preparing the cleaning solution

The cleaning agent for the milk system was developed specifically for this coffee machine. It is available to order from Miele (see back page for contact details), your Miele dealer or via the internet at www.miele-shop.com.

To avoid damaging the coffee machine, use this cleaning agent only.

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



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

Follow the instructions on the packet carefully. It is important that you fill the water container with enough water. Otherwise the milk pipework will not be cleaned properly.

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

When "Empty the water container and refill it with fresh tap water" appears in the display:

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

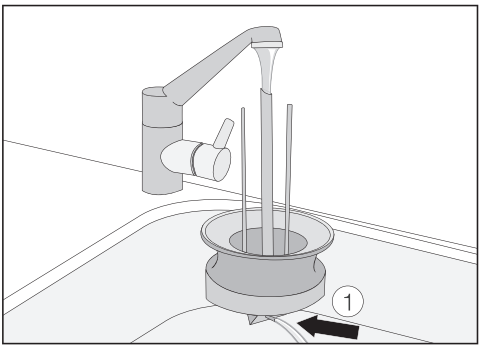
"Prog. finished" will appear in the display to indicate that cleaning has been completed.

Milk flask and lid

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

- Clean the glass milk flask in the dishwasher or by hand using hot water and a little washing-up liquid. Dry the milk flask thoroughly.

Clean the lid of the milk flask **by hand only**.



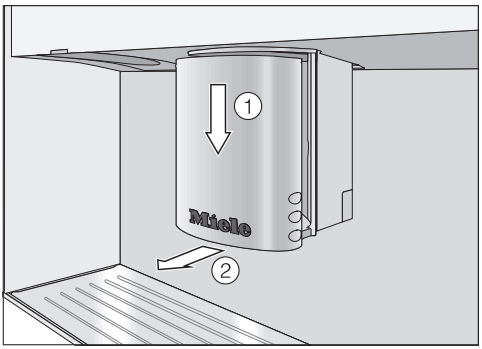
- Rinse the milk pipework in the lid under running water.

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

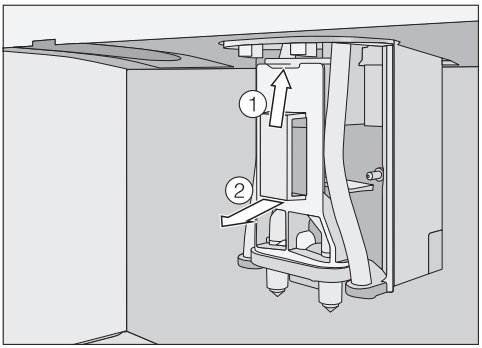
- clean the lid as described in "Cleaning blockages from the milk pipework - Step 1: Cleaning the milk pipework in the lid of the milk flask".

Central spout

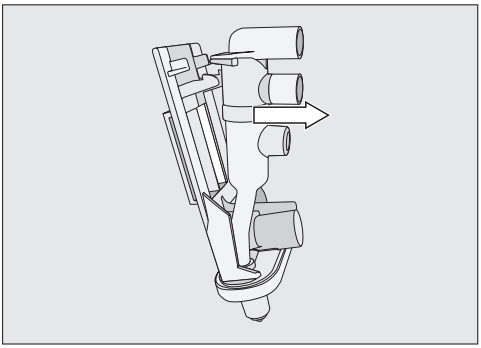
Clean the stainless steel cover of the central spout **by hand only** using hot water and a little washing-up liquid. All other parts are dishwasher safe.



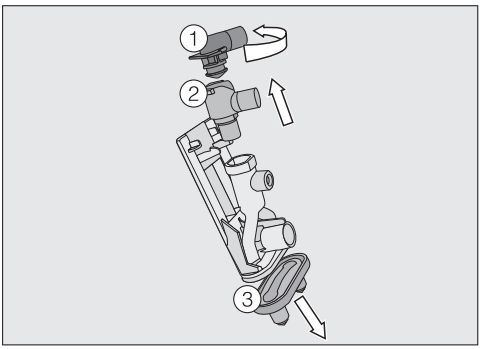
■ Pull the central spout down as far as it will go ①, and pull the cover forwards to remove it ②.



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



■ Hold the magnets at the side and pull forwards to release the unit.

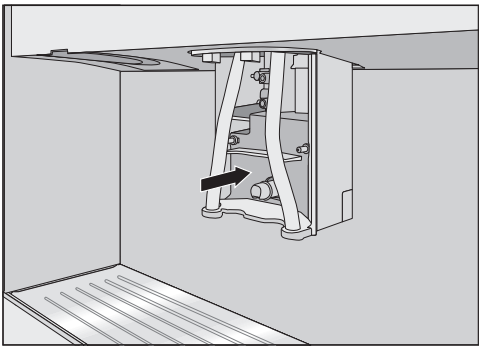


■ Turn upper connecting piece ① and pull it upwards to remove it. Remove lower connecting piece ② in the same way.

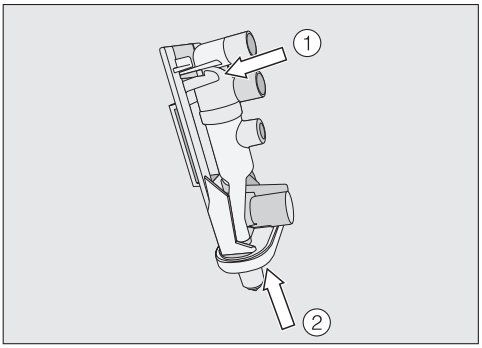
■ Pull off dispensers ③.

The Y-piece connnector must not be removed.

■ Clean all parts thoroughly.



- Clean the surfaces around the central spout (see arrow) with a well-wrung-out damp cloth.



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

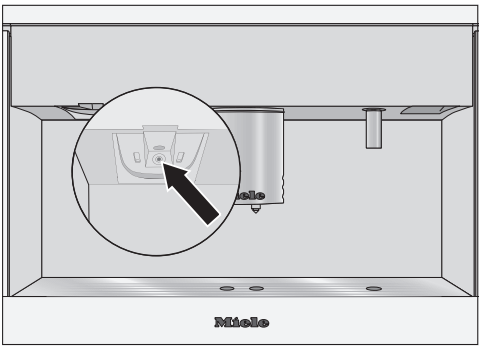
Conditioning the milk valve

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

- Touch ⧉.
- Touch the ∧ arrow until "Maintenance" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Condition milk valve" is highlighted. Touch the OK sensor.

The milk valve will move into the maintenance position.

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



- Insert the brush in the milk valve. Move the brush back and forth.
- Touch the OK sensor.

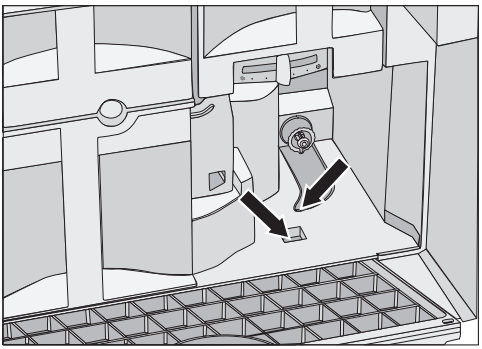
The milk valve will move into the correct position and the milk pipework will be rinsed through.

Water container

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

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

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



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

Waste container

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

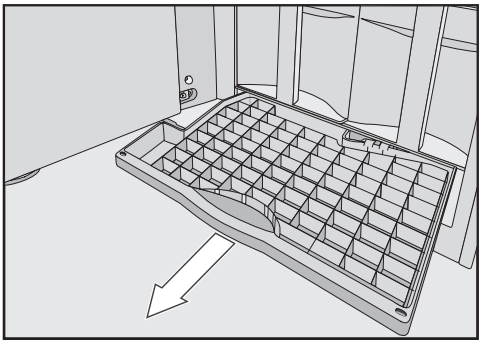
- Clean the waste container with hot water and a little washing-up liquid or in the dishwasher, and dry with a cloth.
- Also thoroughly clean the now accessible area in the machine where the waste container sits.

Drip tray

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

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

Danger of burning. If the rinsing process is in progress, wait a while before removing the drip tray so that you catch any remaining water from the system.



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

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

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

Make sure that the metal contact discs on the drip tray are cleaned and dried properly. The discs will not be able to detect that the drip tray is full if they are dirty or damp.

- Clean the space under the drip tray
- Push the drip tray back into the coffee machine.

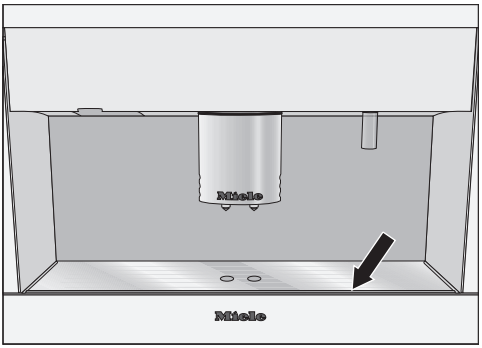
Make sure the drip tray has been pushed right into the machine as far as it will go.

Drip tray cover

- Remove the drip tray cover.
- It can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid.
- Dry the drip tray thoroughly.
- Refit the cover on the drip tray making sure that it sits flush at the front.

Coffee bean container

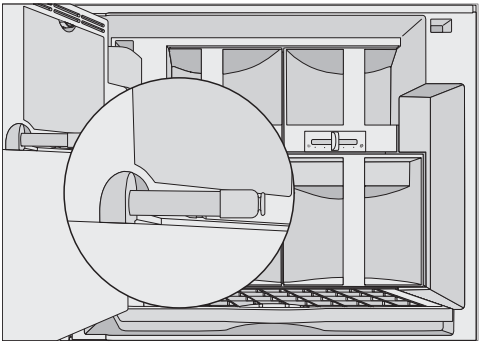
- Take the coffee bean container out of the machine and then push the lid back to remove it.
- Clean the coffee bean container and the lid by hand using hot water and a little washing-up liquid, and then dry them both thoroughly.



- Replace the lid, and push the container back into place in the machine.

Central spout connector

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



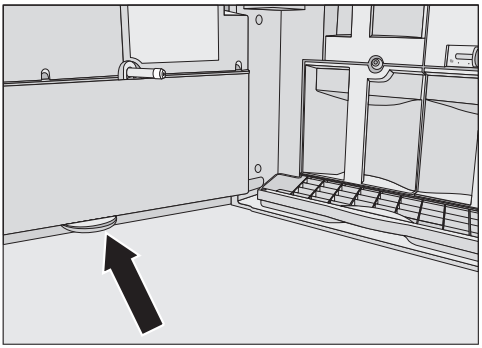
- Clean this connection regularly with a damp cloth, taking care not to wipe the grease off the cap.
- Lubricate the cap at least once a month with the silicone grease supplied.

Interior and machine front

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

Tip: Use your vacuum cleaner to remove dry coffee grounds.

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



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

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

Brew unit

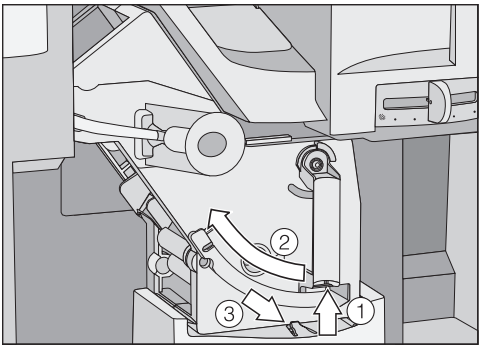
Clean the brew unit **by hand only using hot water**. Do not use washing-up liquid or any other cleaning agent. The moving parts of the brew unit are lubricated. Washing-up liquid or cleaning agent will damage the brew unit.

Clean the brew unit once a week.

Removing the brew unit and washing by hand

The brew unit can be removed for cleaning. To do this:

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

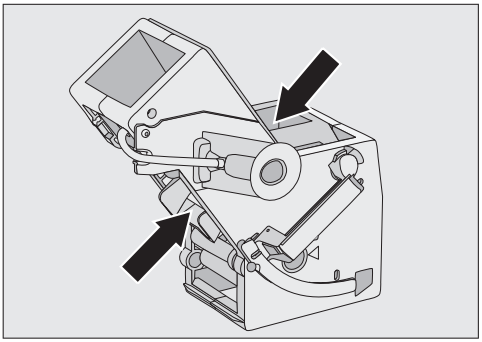


- Press the button under the handle of brew unit ① and whilst doing so, turn the handle clockwise ②.
- Press the catch in front of the brew unit ③ downwards, and pull the brew unit out carefully.
- Carefully pull the brew unit out of the coffee machine.

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

When the brew unit has been pulled out, do **not** alter the position of the brew unit handle. This would displace the brew unit and it would not fit back into the coffee machine.

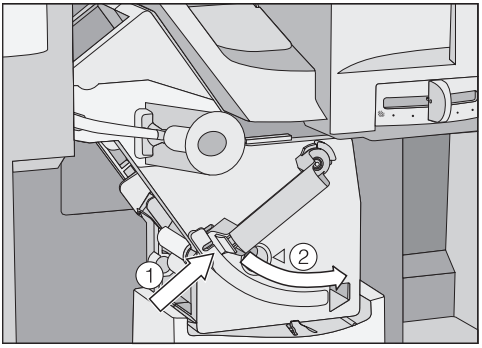
- Clean the brew unit **by hand** under hot running water **without** using washing-up liquid or any other cleaning agent.



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

To replace the brew unit proceed in the reverse order:

- Push the brew unit back into the coffee machine, making sure it is straight.



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

Degreasing the brew unit

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. Therefore use the cleaning tablets supplied to clean the brew unit.

These have been specially formulated for use in this coffee machine and are available to order from Miele (see back page for contact details), your Miele dealer or via the internet at www.miele-shop.com.

After 200 portions have been dispensed, "Degrease the brew unit" will appear in the display. This message will not go out until degreasing has been carried out.

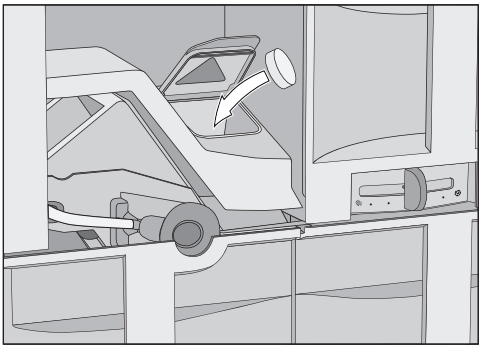
Degrease the brew unit regularly. This is necessary to ensure that the coffee machine continues to dispense excellent coffee and to operate problem-free.

- Switch the machine on with the On/Off sensor ⏻.
- Touch ⧉ .
- Touch the ∧ arrow until "Maintenance" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Degrease the brew unit" is highlighted in the display. Touch the OK sensor.

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

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

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



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

When "Prog. finished" appears in the display:

- touch the OK sensor.

The brew unit has now been cleaned.

Machine front

If soiling is not removed promptly it could cause the surfaces of the machine to alter or discolour. Remove any soiling immediately.

Make sure that water cannot get in behind the display.

All external surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.
Contact with unsuitable cleaning agents can discolour the surfaces.

Wipe up any **spillages or splashes of descaling agent** immediately.

- Switch the machine off with the On/Off sensor ⏻.
- Clean the front with a clean sponge and a solution of hot water and washing-up liquid. Dry using a soft cloth.

Tip: You can also use a microfibre cloth to clean the front.

Descaling

Limescale builds up in the coffee machine during use. How often, will depend on the hardness of the local water supply. Limescale must be removed regularly.

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

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

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

The coffee machine will remind you when descaling needs to be carried out. The following message will appear in the display: "No. of uses until appliance needs descaling: 50". The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

■ Touch the OK sensor to confirm.

When 0 is reached, the coffee machine will lock out. "Descale the appliance" will appear in the display.

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

Descaling after being prompted by the display

■ Touch the OK sensor to start the descaling process.

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

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

■ Follow the instructions.

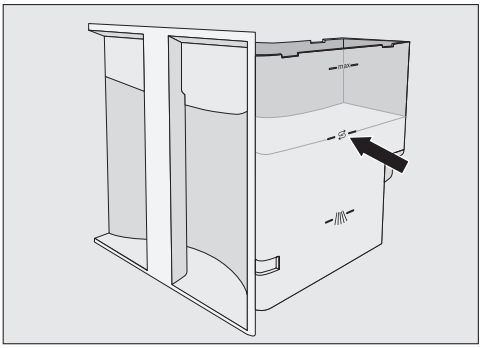
When "Fill water container with descaling agent and lukewarm water up to the ⇄ symbol and place in the appliance" appears in the display, proceed as described below.

Preparing the descaling solution

The descaling tablets supplied have been specially formulated for use with this coffee machine and are available to order from Miele (see back page for contact details), your Miele dealer or via the internet at www.miele-shop.com.

You will need **two** descaling tablets for each descaling process.

Only use Miele descaling tablets. Other types of descaling agents will damage the coffee machine and affect the taste.



- Fill the water container up to the mark with lukewarm water.
- Drop **two** descaling tablets in the water.

Follow the instructions for the mixing ratio carefully. It is important that you fill the water container with enough water. Otherwise the descaling programme will be cancelled prematurely.

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

When "Rinse the water container and fill with fresh water up to the ⇆ symbol" appears,

- Remove the water container and rinse it carefully with clean water. Make sure that no descaling agent is left in the water container. Fill the water container with fresh, clean tap water up to the ⇆ symbol.
  Also empty the waste container.

"Prog. finished" will appear in the display to indicate that descaling has been completed.

- Touch the OK sensor.

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

When descaling the machine, wipe up any spillages or splashes of descaling agent immediately. These would damage the surface.

After descaling the machine, carefully rinse the water container and the drip tray to remove all traces of descaling agent.

Descaling when not prompted by a message

- Touch ⌂ .
- Touch the ∧ arrow until "Maintenance" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Descale the appliance" is highlighted in the display.

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

- Touch the OK sensor.

The descaling process will begin.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

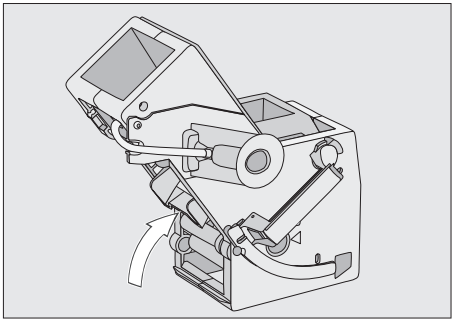
⚠ Warning. Do not open the outer casing of the machine.
Repairs may only be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations. Repairs and other work by unqualified persons can cause considerable danger to users. The manufacturer cannot be held liable for unauthorised work.

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

Messages in the display

- Follow the instructions to remedy the problem.
- If after this, the fault message appears in the display again, contact Miele.

Message	Possible cause and remedy
Fault 1 to 4 80 to 83	There is a fault inside the machine. ■ Switch the coffee machine off with the On/Off sensor ⏻. Wait for one hour and then switch it back on again.
Fault 74, 77 Fault 225, 226 Fault 235, 236	There is a fault inside the machine. ■ Switch the coffee machine off with the On/Off sensor ⏻. Wait for approx. 2 minutes and then switch it back on again.

Message	Possible cause and remedy
Fault 73 or "Check the brew unit"	■ The brew unit cannot move into the correct position or it is dirty and the ground coffee cannot be processed. ■ Try to remove the brew unit (see "Cleaning and care – Brew unit"). ■ If you can, take it out and clean it (see "Cleaning and care – Brew unit").  Push the coffee ejector of the brew unit into the correct position (see illustration). ■ Replace the waste container and the water container in the coffee machine. **Do not replace the brew unit**. Close the front of the coffee machine and switch the coffee machine on with the On/Off sensor ⏻. The brew unit motor will now be initialised. ■ When "Insert the brew unit" appears, open the front and replace all the parts in the machine.
	If you cannot remove the brew unit: ■ Switch the coffee machine off with the On/Off sensor ⏻. Wait for approx. 2 minutes and then switch it back on again.

Problem solving guide

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

Unusual performance of the coffee machine

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

Problem solving guide

Problem	Possible cause and remedy
The coffee machine does not switch itself on, although the "Switch on at" setting has been activated for the timer.	The system lock is activated. ■ Deactivate the system lock (see "Settings - System lock").
	The day of the week has not been selected. ■ Check the timer settings and change these if necessary (see "Settings - Timer").
	The machine was not used after being switched on automatically 3 times in succession. ■ Switch the machine on and make a drink.
You cannot read the display.	The display brightness has been set too low. ■ Adjust the brightness (see "Settings - Display brightness")
After being switched on, "Push the water container in until it engages" appears in the display although the water container has been filled and inserted. The machine does not rinse.	The coffee machine needs to be descaled. ■ Switch the coffee machine off with the On/Off sensor ⏻. Wait for approx. one hour. ■ Switch the coffee machine on again. As soon as "Heating-up phase" appears in the display, touch ⧉ and select "Maintenance" and the "Descale the appliance" ■ Descale the coffee machine.
The milk pipework is being rinsed through but there is no rinse water coming out of the central spout. "Push the water container in until it engages" appears in the display.	The milk pipework or the air intake tube is blocked. ■ Follow the instructions in "Cleaning blockages from the milk pipework".

Problem	Possible cause and remedy
There is no milk or milk froth being dispensed from the central spout.	The milk pipework or the air intake tube is blocked. ■ Follow the instructions in "Cleaning blockages from the milk pipework".
"Fill and insert milk flask", appears in the display although the milk flask has been filled and inserted in the coffee machine.	The lid of the milk flask could be dirty preventing the sensors from working properly. ■ Clean the milk flask and the lid thoroughly (see "Cleaning blockages from the milk pipework").
"Empty the drip tray" appears in the display although the drip tray has been emptied.	The drip tray has not been correctly positioned inside the machine. ■ Push the drip tray back in as far as it will go.
	The sensors on the drip tray are not working properly. ■ Switch the coffee machine off with the On/Off sensor ⏻.
	The metal contact discs are dirty. ■ Clean and dry the metal contacts thoroughly (see "Cleaning and care - Drip tray").
The machine front will not close properly.	The containers are not pushed into the machine completely. ■ Check the containers.
The machine front will not close properly.	The hinges are not aligned correctly. ■ Adjust the hinges (see "Installation - Adjusting the hinges").
Drink preparation is cancelled.	If the water container becomes empty while a drink is being made, after the water container is filled and replaced "Continue? Yes / No" will appear in the display. If you do not confirm "Yes" within 5 minutes, the drink will be cancelled.

Unsatisfactory results

Problem	Possible cause and remedy
The consistency of the milk froth in unsatisfactory.	The temperature of the milk is too high. Cold milk (below 13 °C) gives the best results for milk froth. ■ Check the temperature of the milk in the milk flask.
	The milk pipework or the air intake tube is blocked. ■ Follow the instructions in "Cleaning blockages from the milk pipework".
The coffee grinder makes a louder noise than usual.	The coffee bean container has become empty during the grinding process. ■ Fill the container with fresh beans.
	There could be stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. Contact Miele.
Espresso or coffee flows into the cup too quickly.	The coffee is too coarsely ground. ■ Set the grinder on a finer setting (see "Grinder setting").
Espresso or coffee flows into the cup too slowly.	The coffee is too finely ground. ■ Set the grinder on a coarser setting (see "Grinder setting").
The coffee or espresso is not hot enough.	The cup has not been pre-heated.
	The brewing temperature has been set too low. ■ Set a higher brewing temperature (see "Brewing temperature).
	The filters in the brew unit are blocked. ■ Remove and clean the brew unit by hand (see "Cleaning and care - Brew unit") ■ Degrease the brew unit (see "Cleaning and care - Brew unit")

Problem	Possible cause and remedy
The crema on the coffee or espresso is not as it should be.	The grinder setting is not correct. ■ Set the grinder on a finer or coarser setting (see "Grinder setting").
	The brewing temperature is too high for this type of coffee. ■ Set a lower brewing temperature (see "Brewing temperature").
	The coffee beans are no longer fresh. ■ Add new coffee beans to the coffee bean container.

Cleaning blockages from the milk pipework

If you notice that the **quality of the milk froth** is not satisfactory, this could be caused by a blockage in the air intake tube. Follow the instructions in "Step 2: Cleaning the air intake tube and the angled connector in the inside of the machine front"

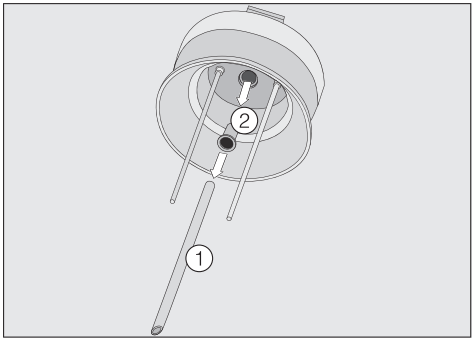
If only **steam** instead of **milk** is coming out of the central spout, follow the instructions in Steps 1 to 4.

First check that the milk in the milk flask has not gone sour as this can block the milk pipework.

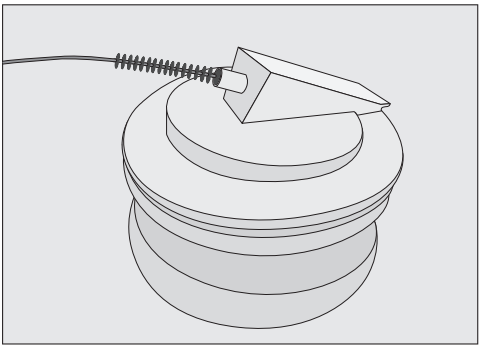
Follow the steps in the cleaning procedure below to clean blocked milk pipework. After cleaning, check that the process for heating and frothing milk is working well and that the quality is now satisfactory.

If the process for heating and frothing milk is still not working well and the quality is still not satisfactory, **do not make any drinks** and repeat the steps as described.

Step 1: Cleaning the milk pipework in the lid of the milk flask



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



- Also use the cleaning brush to clean the milk pipework in the lid.

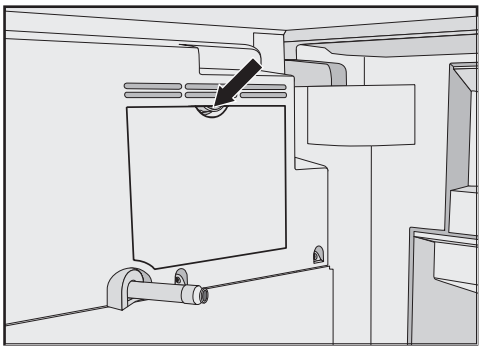
To reassemble the lid:.

- **First** insert the seal in the lid. Then fit the milk intake tube into the seal. Make sure that you do not fit the slanted end of the milk intake tube into the seal.

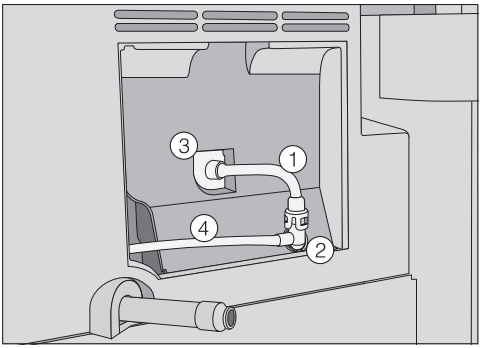
Step 2: Cleaning the air intake tube and the angled connector in the inside of the machine front

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

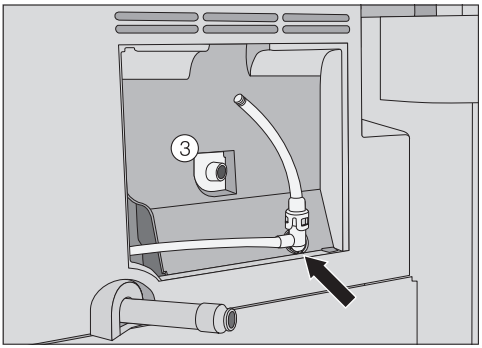
- Pull the central spout all the way down.



- Open the maintenance panel on the inside of the front of the coffee machine.



- First release air intake tube ① from opening ③. Then pull off angled connector ②.
- Pull both tubes out of the angled connector.
- Use the cleaning brush supplied to clean air intake tube ①. "Blowing through" can also help to dislodge blockages.
- Clean the opening in the door for air intake tube ③.
- Clean angled connector ② under running water. If necessary, replace it with the spare part supplied.
- Insert the brush in milk tube ④. Move the brush back and forth as far as possible until all milk deposits have been removed.



- Push the tubes back onto the angled connector and replace this in the machine. Make sure that the angled connector is positioned, as shown (see arrow).
- Re-insert the air intake tube into opening ③.

Step 3: Cleaning the milk pipework in the central spout

- Remove and dismantle the dispensing unit as described in "Cleaning and care - Central spout".
- Rinse all parts carefully under running water.

Use the cleaning brush to clean all parts **carefully**. In order to avoid pushing out the silicone parts, do not use a needle or similar implement.

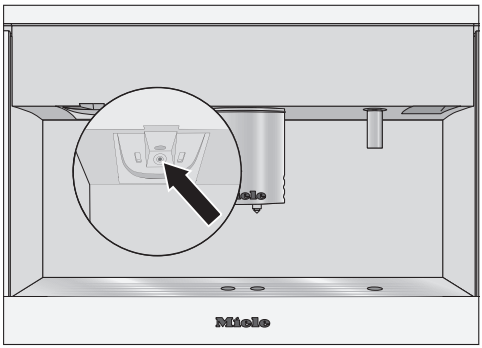
- Reassemble the central unit and replace it in the central spout.
- Replace the cover.

Step 4: Conditioning the milk valve

- Touch ⧉.
- Touch the ∧ arrow until "Maintenance" is highlighted. Touch the OK sensor.
- Touch the arrow sensors until "Condition milk valve" is highlighted. Touch the OK sensor.

The milk valve will move into the maintenance position.

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



- Insert the brush in the milk valve. Move the brush back and forth.
- Touch the OK sensor.

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

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

– your Miele Dealer

or

– Miele (see back cover for contact details).

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

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

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

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

In the U.K. your coffee machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Saving energy

Changing the following settings from their factory default will increase the energy consumption of the coffee machine:

– Eco mode

– Lighting

– Time of day display

– Timer

When altering these settings, the message "This setting increases energy consumption" will appear in the display.

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

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

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and frequency are given on the data plate. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

The machine is supplied with a mains cable with moulded plug for connection to a 230 - 240 V mains supply.

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead.

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

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

WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).
Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

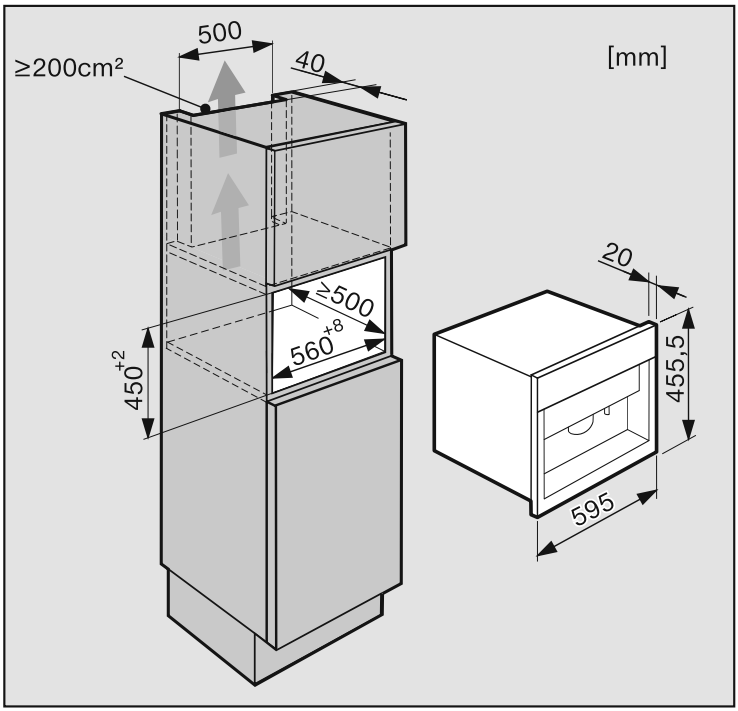
Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**.

When switched on peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

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

Building-in and combination options

The machine is designed for installation in a tall unit.



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

Ventilation

Ensure that the back of the coffee machine is sufficiently ventilated so that steam and warm air can dissipate freely.

The ventilation gaps in the furniture housing unit and the gap between the top of the housing unit and the ceiling must be at least 200 cm^2.

Otherwise condensation can build up and damage the machine or the housing unit.

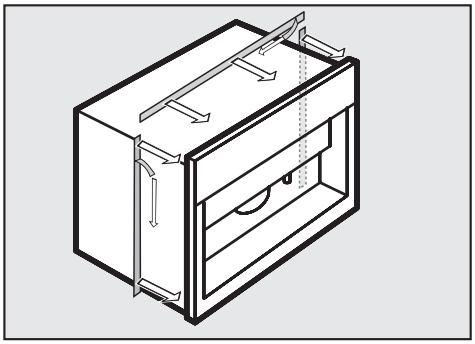
Installation

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. It is designed for use in ambient temperatures ranging from +15 °C to +38° C.

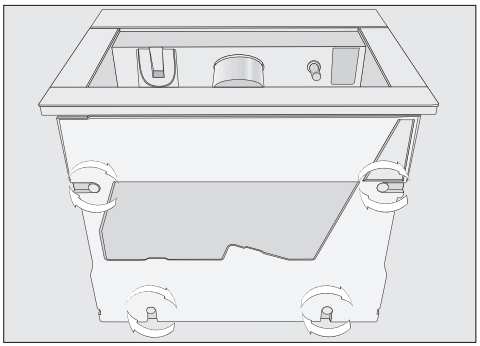
You will need two Allen keys (size 3 and 5) for installing the machine.

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



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

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



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

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

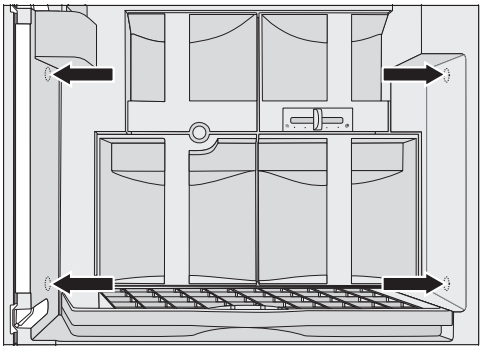
- Connect the machine to the electrical supply.
- Push it all the way into the niche until you feel resistance.

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

- Check the height of the machine to make sure that it is sitting centrally in the niche and that it is level. If this is not the case, realign the machine with using the four feet underneath.

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

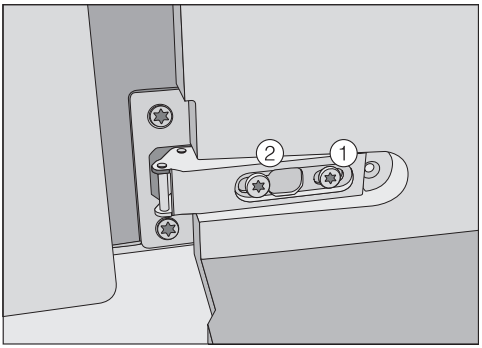
- Open the front of the machine and partially tighten the side socket screws.



- Carefully turn lower socket screws to centre the machine in the niche.
- Tighten both upper socket screws by hand to secure the machine in the unit. Do not overtighten them.

Adjusting the hinges

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



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

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555, Fax: 0845 365 0777
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353, Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay
Hong Kong
Tel: (852) 2610 1331, Fax: (852) 2610 1013
Email: mielehk@miele.com.hk

India
Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi – 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

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

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara SapuraKencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264 353, Fax: 0800 463 453
Internet: www.miele.co.nz

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae, Internet: www.miele.ae

Alteration rights reserved / 2713

M.-Nr. 09 549 660 / 01

CVA 6401 (C)

CE