

Operating and installation instructions Built-in coffee machine



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

Caring for the environment

Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance


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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Caring for the environment	2
Warning and Safety instructions	6
Guide to the appliance	15
Controls and indicators	17
Operating principles	19
Symbols in the display	21
Miele@home	22
Before using for the first time	23
Before using for the first time	23
Switching on for the first time	23
Filling the coffee bean container	25
Filling the water container	26
Switching on and off	27
Spout adjustment	28
Making drinks	29
Making coffee drinks with and without milk	29
Preparing hot milk	30
Making a coffee drink	31
Cancelling preparation	31
DoubleShot	31
Making 2 portions (☐ sensor)	31
Coffee pot	32
Tea	33
TeaTimer	34
Making tea	34
Teapot	35
Preparing warm and hot water	35
Expert mode	36
Grinder setting	37
Parameters	38
Displaying and changing parameters	38
Portion size	38
Amount of coffee	39

Contents

Brewing temperature.....	39
Pre-brewing ground coffee.....	39
User profiles.....	40
Creating a profile.....	40
Changing drinks in a profile.....	40
Preparing User profile drinks.....	40
Processing profiles.....	40
Setting change of profile.....	40
Changing a name.....	41
Deleting a profile.....	41
MobileStart.....	42
Settings.....	43
Displaying and changing Settings.....	43
Language.....	43
Time of day.....	43
Date.....	43
Timer.....	43
Switch on at.....	43
Switch off at.....	44
Switch off after.....	44
TeaTimer.....	44
Volume.....	44
Display brightness.....	44
Lighting.....	44
Info (display information).....	44
Altitude.....	44
Performance mode.....	44
Eco mode.....	45
Barista mode.....	45
Latte mode.....	45
Party mode.....	45
Water hardness.....	45
System lock 	46
Miele@home.....	47
Remote control.....	47
RemoteUpdate.....	47
Software version.....	48
Showroom programme (Demo mode).....	48
Factory default settings.....	48

Cleaning and care	49
Cleaning intervals - Quick guide	49
Cleaning by hand or in the dishwasher	50
Unsuitable cleaning agents	51
Cleaning the drip tray and waste container.....	53
Cleaning the drip tray cover	55
Cleaning the water container	55
Cleaning the central spout	55
Cleaning the cup rim sensor	57
Cleaning the milk flask with lid.....	58
Cleaning the milk valve.....	59
Cleaning the bean containers.....	59
Cleaning the interior, the inside of the appliance door and the drip catcher	60
Cleaning the appliance front	61
Maintenance programmes.....	61
Rinsing the appliance.....	61
Rinsing the milk pipework	61
Degreasing the brew unit and cleaning the interior.....	62
Descaling the appliance	65
Problem solving guide	67
Messages in the display	67
Unusual performance of the coffee machine	70
Unsatisfactory results.....	72
Cleaning the milk valve.....	74
After sales service and warranty	77
Accessories	78
Installation	79
Electrical connection	79
Building-in dimensions.....	80
Building in the coffee machine	82
Door opening limiters	83

Warning and Safety instructions

This coffee machine complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the Operating instructions carefully before using the coffee machine. They contain important information on the safety, installation, use and maintenance of the appliance. Familiarity with these instructions will help to prevent personal injury and damage to property.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”. Miele cannot be held liable for damage caused by non-compliance with these instructions.


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

Correct application

- ▶ The coffee machine is intended for use in private households.
- ▶ The coffee machine is not suitable for outdoor use.
- ▶ This coffee machine must not be used at altitudes above 2,000 m.
- ▶ The machine is intended only for the preparation of drinks such as espresso, cappuccino, latte macchiato, tea etc. Any other usage is at the owner's risk.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Warning and Safety instructions

Safety with children

 Danger of burning and scalding on the dispensing spouts. Children's skin is far more sensitive to high temperatures than that of adults.

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

- ▶ Install the coffee machine out of reach of children.
- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the coffee machine if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ Children should be supervised when they are near the coffee machine. Do not allow them to play with it or to use the controls.
- ▶ Young children must not be allowed to clean the coffee machine. Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.


Technical safety

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

Warning and Safety instructions

- ▶ Only use the coffee machine in rooms where the ambient temperature is between +16 °C and +38 °C.
- ▶ A minimum installation height of 850 mm must be maintained.
- ▶ This coffee machine must not be installed behind a closed furniture door. Heat and moisture can build up behind the closed furniture door. This can result in damage to the appliance and/or furniture unit.
- ▶ Before any repair work is carried out, the appliance must be completely disconnected from the electricity supply.
The appliance is only completely isolated from the electricity supply when:
 - it is switched off at the circuit breaker, or
 - the mains connection cable is disconnected from the power supply.
Pull the plug, not the cord, to disconnect the appliance from the power supply.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Miele can only guarantee the safety of the appliance when original Miele spare parts are used. Faulty components must only be replaced by original Miele spare parts.
- ▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- ▶ Only use original Miele accessories. If other parts are used, warranty, performance and/or product liability claims will be invalidated.

Correct use

 Danger of burning and scalding on the dispensing spouts. The liquids and steam dispensed are very hot.

Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

Hot liquid or steam could spatter from the spouts. Ensure that the central spout is clean and fitted correctly.

If there is a cup or container underneath the central spout, make sure that you remove this before opening the appliance door.

Water in the drip tray can also be very hot. Take care when emptying it.

 Risk of injury to the eyes!

Never look directly at the lighting or use optical instruments (magnifying glass or similar) to look at it.

► Please note the following regarding water:

- The water quality must conform to the requirements for drinking water in the country in which the coffee machine is being used.
- Only use cold, fresh tap water to fill the water container. Hot or warm water or other liquids can damage the coffee machine.
- Change the water every day to prevent a build-up of bacteria.
- Do not use carbonated water.

► Only put roasted coffee beans in the bean container. Do not put coffee beans containing additives or ground coffee in the bean containers.

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

Warning and Safety instructions

- ▶ Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.
- ▶ Do not use coffee beans which have been treated with caramel, sugar or other substances. Sugar will damage the coffee machine.
- ▶ Only use milk without additives. Additives in milk usually contain sugar and this will stick to the milk pipework.
- ▶ If using cow's milk, only use pasteurised milk to prevent a build-up of bacteria in the appliance.
- ▶ When making tea, please follow the instructions on the packaging.
- ▶ Do not place flaming alcohol mixtures underneath the central spout. The flames could ignite plastic components and cause them to melt.
- ▶ Do not swing from or hang anything on the appliance door when it is open as this could damage the hinges on the coffee machine.
- ▶ The machine must not be used for cleaning objects.

Cleaning and care

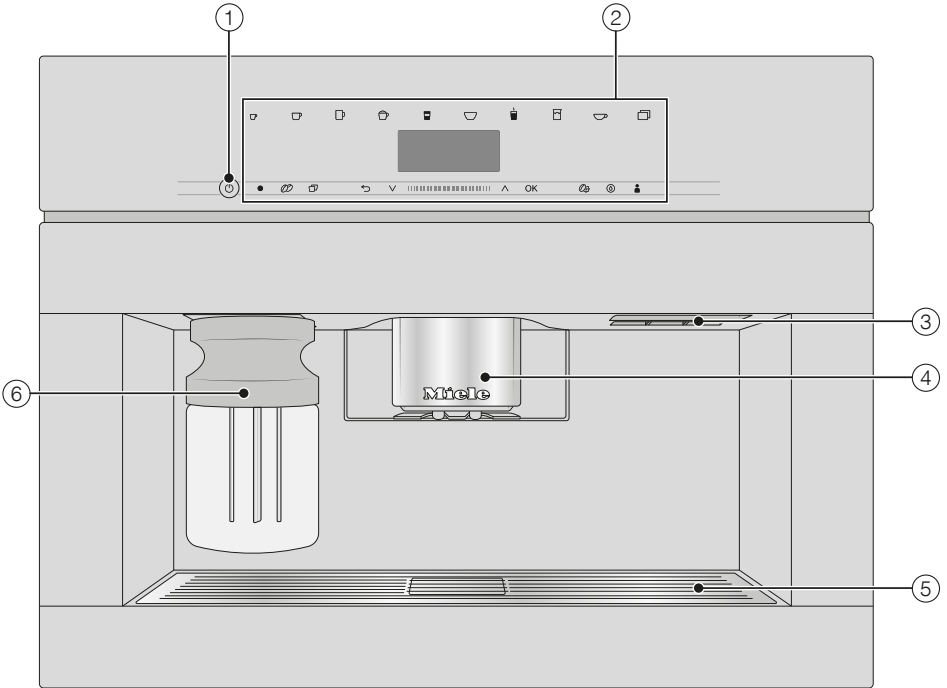
- ▶ Clean the coffee machine and the milk flask daily, particularly before using for the first time.
- ▶ All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning.
- ▶ Descale the coffee machine regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agents or the use of a descaling agent which is not of the appropriate concentration.
- ▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.
- ▶ Do not clean the machine with a steam cleaner or immerse it in water as this will damage the machine. Steam or water could reach the electrical components and cause a short circuit.
- ▶ Used coffee grounds should be disposed of with the organic rubbish or on the compost heap. Do not empty them down the sink, as they could block it.

Warning and Safety instructions

The following applies to appliances with stainless steel surfaces:

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

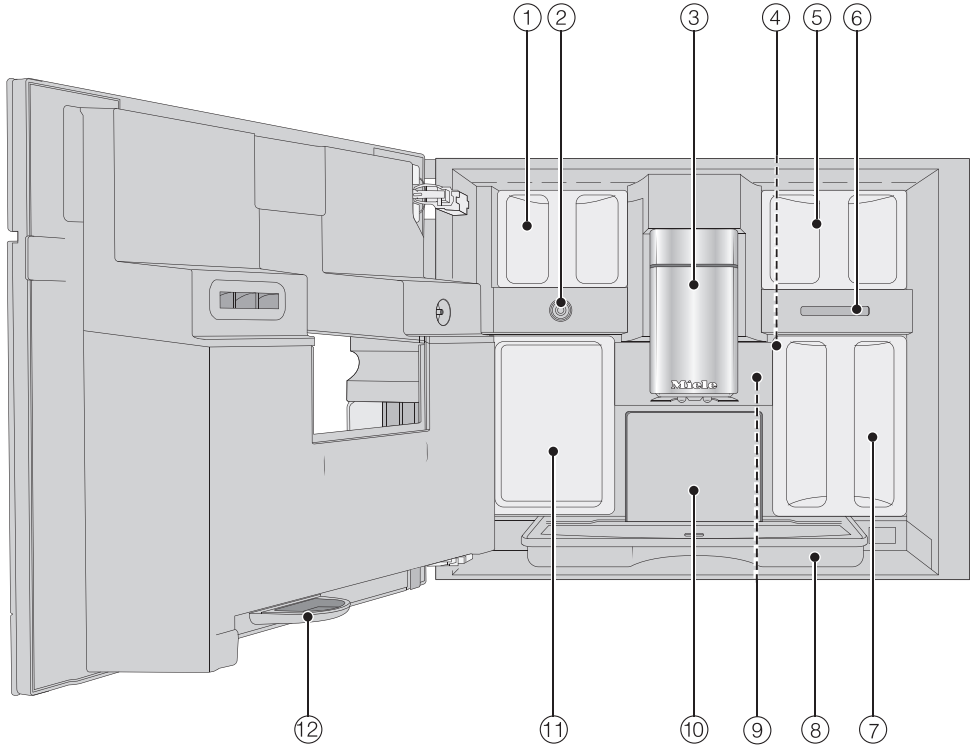
Exterior view



- ① On/Off ① sensor
- ② Control panel
- ③ Door handle
- ④ Automatic height-adjustable central spout with lighting
- ⑤ Drip tray cover
- ⑥ Milk flask

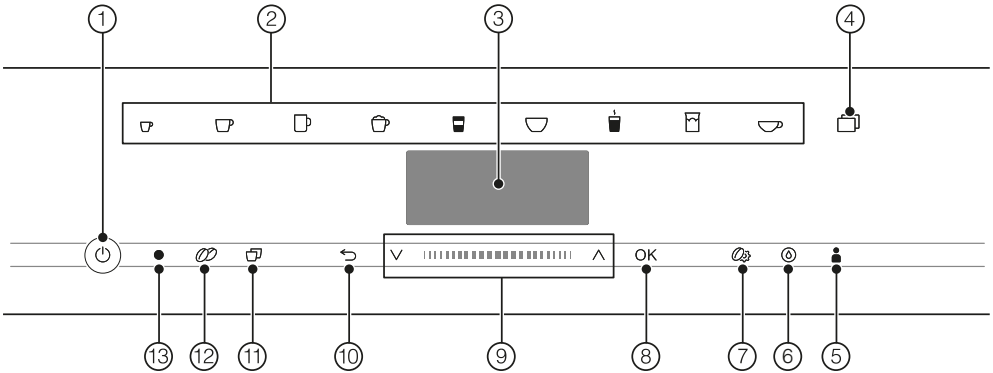
Guide to the appliance

Interior view



- ① Bean container
- ② Milk valve
- ③ Automatic height-adjustable central spout with lighting
- ④ Grinder setting
- ⑤ Bean container
- ⑥ Fan outlet
- ⑦ Water container
- ⑧ Drip tray with lid
- ⑨ Brew unit
- ⑩ Waste container
- ⑪ Maintenance container
- ⑫ Drip catcher










Controls and indicators



- ① **On/Off** ① sensor
For switching the coffee machine on and off
- ② **Drink sensors**
For making drinks
- ③ **Display**
For showing information about the current action or status
- ④ **☐ sensor**
 - For selecting more drinks, e.g. Ristretto, Cappuccino Italiano
 - For selecting Coffee pot or Teapot
 - Settings 🚩 menu
- ⑤ User profiles 👤 sensor
For creating and managing profiles
- ⑥ Maintenance ⌚ sensor
Maintenance programmes, e.g. Descale
- ⑦ Parameters ⚙️ sensor
For displaying and changing drink settings
- ⑧ **OK sensor**
For confirming display messages and saving settings
- ⑨ **Navigation area with arrow sensors** ^ v
For scrolling through lists of options, highlighting a selection or changing values
- ⑩ **“Back”** ↩️ sensor
For going back a menu level and cancelling unwanted actions
- ⑪ **“2 portions”** ☐ sensor
For dispensing two portions of a drink at the same time
- ⑫ **“DoubleShot”** ☕ sensor
For a making a particularly strong and aromatic coffee with twice the amount of coffee powder, but the same amount of water
- ⑬ **Optical interface**
(for Miele service technicians only)

Controls and indicators

Drink sensor symbols

-  Espresso
-  Coffee
-  Long coffee
-  Cappuccino
-  Latte macchiato
-  Cafè latte
-  Hot milk
-  Milk froth
-  Tea water

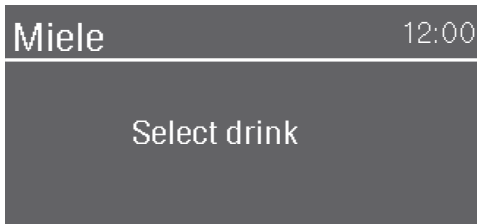
Sensor controls

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

An audible signal is generated each time a sensor is touched. You can adjust the volume of the signal tones or switch the tones off (see “Settings – Volume”).

Drinks menu

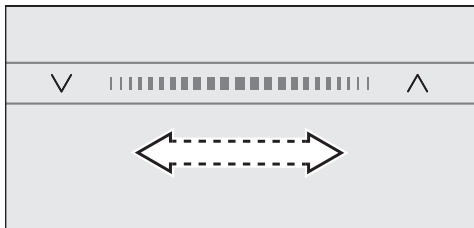
When **Select drink** appears in the display, you are in the drinks menu:



You can find more drinks in the **Other** (☐ sensor) menu.

Navigation area

To select an option, touch the \wedge or \vee arrow sensor until the option you want is highlighted.



To scroll faster, swipe left or right in the area between the arrows.

The **OK** sensor lights up orange as soon as a value, prompt or setting can be confirmed.

Touch **OK** to confirm your selection.

Selecting a menu and navigating within a menu

To select a menu, touch the relevant sensor, e.g. the ☐ sensor.



You will then be able to start an action or change settings in the menu. A bar on the right-hand side indicates that further options or text are available.

The setting in a list which is currently selected will have a tick \checkmark beside it.

Exiting a menu or cancelling an action

Touch the \leftrightarrow sensor to exit the current menu.

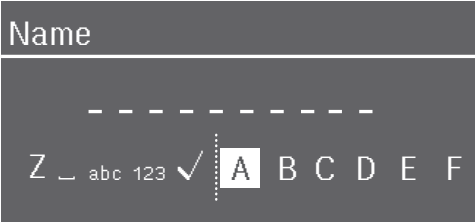
Alternatively, touch the sensor highlighted in orange to return to the drinks menu.

Entering a name

Letters and numbers are entered via the navigation area. You can select both upper and lower case letters.

Useful tip: It is best to select short, memorable names.









Operating principles



- To enter a character, highlight a character and confirm the selection with *OK*.
- To delete a character, touch the ↶ sensor.
- A name is saved by selecting the tick ✓ and confirming with *OK*.

Symbols in the display

The following symbols may also appear in the display in addition to the text and drinks symbols:

Symbol	Explanation
	This symbol indicates the “Settings” menu and the “Language” menu option.
	This symbol indicates that there is additional information and advice about using the coffee machine. Select <i>OK</i> to confirm the information.
	This symbol appears if the system lock is activated. Operation is locked.
	This symbol and the desired switching on time appear in the display up to 23:59 hours before the coffee machine is due to switch on if the <i>Switch on at timer</i> and the time display are activated (see “Settings - Timer”).
	The <i>TeaTimer</i> minute minder has been started (see “Tea - TeaTimer”). The remaining brewing time is shown next to the symbol.
	This symbol appears while the appliance is being descaled. (This symbol can also be found on the water container: fill up to this mark).
	The symbol is displayed during the <i>Clean milk pipework</i> maintenance programme. (This symbol can also be found on the water container: fill up to this mark with water.)
	If <i>Miele@home</i> is activated for the coffee machine, the Wi-Fi connection is indicated with these symbols. The symbols indicate the strength of the Wi-Fi connection in gradations from strong to not connected.

Miele@home

Your coffee machine is equipped with an integrated Wi-Fi module.

In order to use it you need:

- a Wi-Fi network
- the Miele@mobile App
- a Miele user account. The user account can be created via the Miele@mobile App.

The Miele@mobile App will guide you as you connect your coffee machine to your home Wi-Fi network.

Once your coffee machine is connected to your Wi-Fi network, you can use the App, for example, to carry out the following activities:

- Call up information on the operating status of your coffee machine
- Change the settings of your coffee machine
- Operate your coffee machine remotely

Connecting your coffee machine to your Wi-Fi network will increase energy consumption, even when the coffee machine is switched off.

Before installing the coffee machine in its final location, ensure the signal strength of your Wi-Fi network is sufficient.

Availability of the Wi-Fi connection

The Wi-Fi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This may result in sporadic or even complete connection failures. Therefore, a constant availability of featured functions cannot be guaranteed.

Miele@home availability

The ability to use the Miele@mobile App depends on the availability of the Miele@home service in your country.

The Miele@home service is not available in every country.

For information about availability, please visit www.miele.com.

Miele@mobile App

You can download the Miele@mobile App from the Apple App Store® or the Google Play Store™ free of charge (only functional in selected countries).



Before using for the first time

Before using for the first time

- Connect the coffee machine to the mains electricity supply.
- Install the coffee machine.
- Remove any protective foil and stickers from the machine. Exception: Please do not remove any labels (e.g. the data plate) which are visible when you open the appliance door.
- Remove the protective foil from the drip tray cover.

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

- Clean the coffee machine (see “Cleaning and care”).
- Remove the water container and fill it with fresh, cold tap water. Only fill the water container up to the “max.” marker and then refit it in the machine (see “Filling the water container”).
- Remove the bean container and fill it with roasted coffee beans.

Switching on for the first time

- Touch the On/Off  sensor.

Selecting the display language and country

The country that is selected determines the time display, e.g. 12 or 24-hour format, or the units etc. displayed.

- Select the required display language.
- Then select the country.

Setting up the network (Miele@home)

You can connect your coffee machine to your local Wi-Fi network.

The following appears in the display during set-up: Set up Miele@home.

Useful tip: You can also set up Miele@home for your coffee machine at a later time. Then select Skip.

- Make sure that the signal of your Wi-Fi network is sufficiently strong in the place where you want to set up your coffee machine.
- Touch Continue.
- Select the connection method you wish to use.
- Follow the instructions in the coffee machine display and in the Miele@mobile App.

Connection successfully established appears in the display.

- Touch Continue to continue with the set-up.

Setting the date

- Enter the current date and touch OK.

Setting the time of day

- Enter the current time of day and touch OK.

If you have connected the coffee machine to a Wi-Fi network and have signed it on in the Miele@mobile App, the time will be synchronised based on the country setting in the Miele@mobile App.

Before using for the first time

Setting the water hardness level

Contact your local water supplier to find out your local water hardness range if necessary.

See “Settings - Water hardness” for more information.

- Enter the local water hardness level (in °dH) and confirm with *OK*.

Selecting Performance mode

Select the most suitable mode depending on your coffee preferences (see “Settings - Performance mode”).


- **Eco mode:** This is an energy saving mode.
 - **Barista mode:** This mode is optimised for perfect coffee enjoyment.
 - **Latte mode:** In this mode drinks with milk can be made significantly faster.
- Select the required mode and confirm this with *OK*.

Your machine has been successfully set up and is ready for use.

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

Filling the coffee bean container

Coffee or Espresso can be made from whole roasted coffee beans which are freshly ground for each portion. This requires the coffee bean container to be filled with coffee beans.

 Risk of damage to the grinder due to incorrect operation.

The coffee machine will be damaged if the bean container is filled with unsuitable substances such as liquids, ground coffee or coffee beans treated with sugar, caramel or similar.

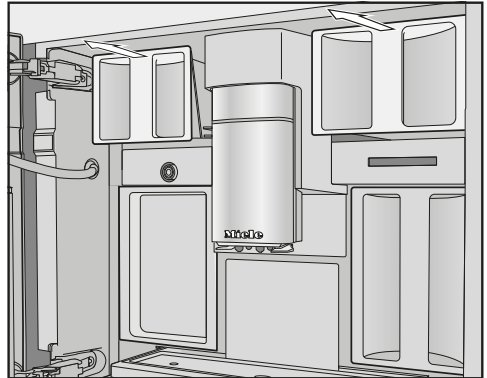
In addition, green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans can damage the grinder. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

Only put roasted coffee beans in the bean container.

There are two bean container drawers at the top right and left of the coffee machine. The coffee beans from all three bean containers are mixed together when ground.



- Open the appliance door.



- Pull out the coffee bean containers.
- Remove each lid and fill the bean containers with roasted coffee beans.
- Close the bean containers with their respective lids.
- Insert the coffee bean container drawers fully in the coffee machine. Close the appliance door.

Filling the water container

⚠ Risk to health due to contaminated water.

Bacteria can develop in water which has been sitting in the water container for too long and is a risk to your health.

Change the water in the water container **every day**.

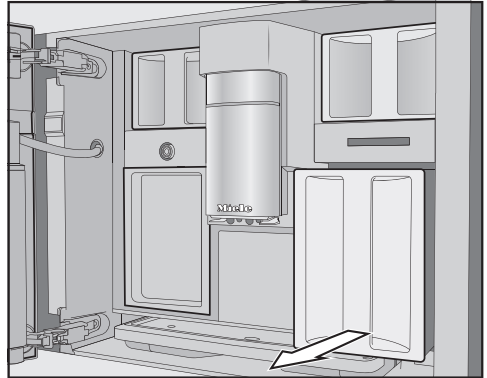
Pour out the water from the water container if a drink has not been prepared for a long time.

⚠ Risk of damage due to incorrect operation.

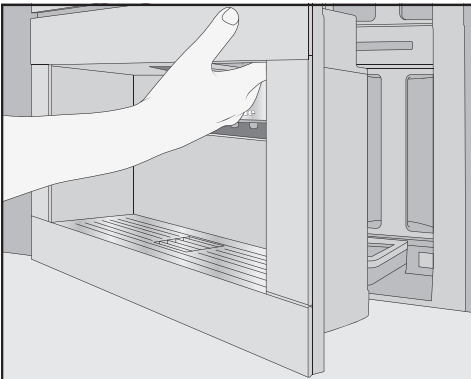
Unsuitable liquids such as hot or warm water or other liquids can damage the coffee machine.

Carbonated water leaves too much limescale in the coffee machine.

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



- Pull the water container out to remove it.
- Fill the water container with cold, fresh tap water up to the “max.” mark.
- Insert the water container in the machine and close the appliance door.



- Open the appliance door.

Switching the coffee machine on

- Touch the On/Off ① sensor.

The coffee machine heats up and rinses the pipework. Hot water will run out of the central spout.

You can now make drinks.

If the coffee machine is already at operating temperature, rinsing will not take place.

While dispensing a drink or during maintenance processes, moisture builds up in the coffee machine. The internal fan expels moisture from the interior of the appliance. The fan will continue to run after dispensing a drink or for approx. 30 minutes after switching off the appliance. You will hear an accompanying noise.

Switching the coffee machine off

- Touch the On/Off ① sensor.

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

Switching off for longer periods of time

If the coffee machine is not going to be used for a longer period of time, e.g. if you are going on holiday, please do the following:

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

- Clean all parts thoroughly, including the brew unit and the interior of the machine.
- Switch the coffee machine off.

Spout adjustment


The height of the central spout **cannot** be manually adjusted.

Before making the drink, the central spout moves down and the cup sensor stops it at the optimum height for the cups or glasses being used.

When the coffee machine is switched off, the central spout moves to a medium height.

When a maintenance programme is being carried out, the central spout will move to the height of the cleaning container or into a lower maintenance position.

Ensure the central spout is in either the upper or middle position before opening the door.

 Danger of burning and scalding on the dispensing spouts.

The liquids and steam dispensed are very hot and can cause scalding.

Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

Making coffee drinks with and without milk

The following drinks can be made:

- **Ristretto** is a strong, concentrated espresso. It is prepared with the same amount of coffee as for an espresso but with much less water.
- **Espresso** is a strong aromatic coffee with a thick hazelnut brown coloured froth - known as the crema - on top. We recommend using espresso roasted coffee beans to make an espresso.
- **Coffee** differs from espresso by the increased amount of water and the roast of the beans. We recommend using coffee beans with the appropriate roast to make the coffee.
- **Long coffee** is a coffee with considerably more water.
- **Long black** is made with hot water and two shots of espresso.
- **Caffè Americano** consists of equal proportions of espresso and hot water. The espresso is made first, then the hot water is dispensed.

- **Cappuccino** consists of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** consists of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** consists of hot milk and espresso.
- **Cappuccino Italiano** has the same proportions of milk froth and espresso as a cappuccino. The difference is that the espresso is added first and then the milk froth.
- **Espresso macchiato** is an espresso with a small amount of milk froth on top.
- **Flat white** is a special variation of the cappuccino: a much greater amount of espresso compared to milk froth creates an intensive coffee aroma.
- **Café au lait** is a French coffee speciality made from coffee and milk froth. Café au lait is normally served in a bowl.

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

Making drinks

Preparing hot milk

Additives containing sugar or milk alternatives, e.g. soy milk, can clog the milk pipework and milk carrying parts. Residues from unsuitable liquids may adversely affect correct preparation.

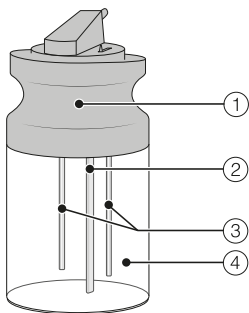
Do not use milk with additives.
Use only pasteurised cow's milk.

Useful tip: Using cold cow's milk (< 10 °C) with a protein content of at least 3% will produce the perfect milk froth.

You can select milk with a fat content according to preference. With full cream milk (at least 3.5% fat), the milk froth will be slightly creamier than with low-fat milk.

Milk flask

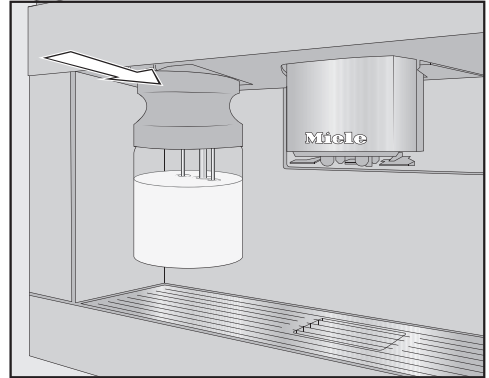
Milk is **not** cooled in the milk flask. Use cold milk (< 10 °C) to produce a good quality milk froth.



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

Filling and fitting the milk flask

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

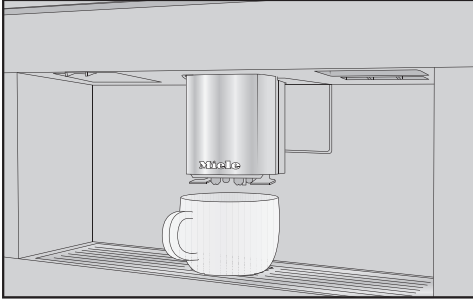


- Push the milk flask into the coffee machine until it clicks into place.

Useful tip: The milk flask is easier to remove with two hands.



Making a coffee drink



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

Preparation will begin and the coffee will be dispensed into the cup or glass from the central spout.


Cancelling preparation

- Touch the control panel symbol illuminated in orange again.

If you are making drinks with more than one component, e.g. latte macchiato, you can cancel the preparation of each component early.


- Touch **OK** when **Stop** appears in the display.


DoubleShot

Select the DoubleShot  function to make a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed halfway through brewing. Due to the reduced extraction time, fewer unwanted aromas and bitter substances are released.

DoubleShot can be activated for all coffee drinks except “Ristretto” and “Long black”.

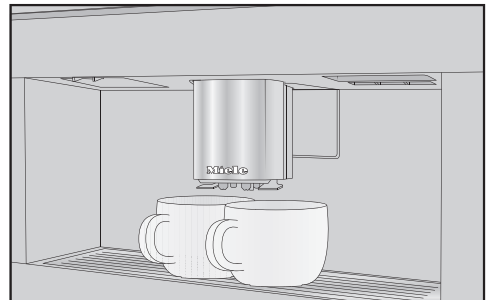
Making a DoubleShot of coffee


- Touch the  sensor immediately before or after you have started making a drink.

Preparation starts and the  sensor lights up orange. Two portions of coffee beans will be ground and brewed.

Making 2 portions (sensor)

You can also dispense two portions of a drink into one large cup or dispense two portions into two cups at the same time.



- Place one cup under each of the coffee spouts.
- Touch the  sensor immediately before or after you have started making a drink.

Making drinks

The ☐ sensor lights up.

Preparation starts and the ☐ symbol lights up orange. Two portions of the desired drink will be dispensed.

Coffee pot

You can make several cups of coffee one after the other automatically with the Coffee pot function (max. 1 litre).

The drinks menu is displayed.

Useful tip: Before starting Coffee pot, ensure the bean containers and the water container are sufficiently filled.

- Place a sufficiently large container under the central spout.
- Touch the ☐ sensor.
- Select Coffee pot and confirm with *OK*.
- Select the number of portions you want to dispense (3 to 8).

Each cup of coffee will be brewed and dispensed individually. The display will inform you about the progress.

Cancelling preparation

- Touch the ☐ sensor.

Tea

This coffee machine is not intended for commercial or scientific purposes. Temperatures given are approximate and can vary according to ambient conditions.

To make tea, you can select from the following options:

- **Japanese tea** is a high quality green tea and has a delicate, fresh, “green” flavour.
Dispensing temperature:
approx. 65 °C; brewing time:
approx. 1.5 minutes
- **White tea** is a green tea where only the young buds of the tea plant, which are still white, are used and processed very gently. White tea has a particularly mild flavour.
Dispensing temperature:
approx. 70 °C; brewing time:
approx. 2 minutes
- **Green tea** gets its green colour from the leaves of the tea plant. The tea leaves are processed gently in different ways – either roasted or steamed – depending on the region. Green tea can be infused multiple times.
Dispensing temperature:
approx. 80 °C; brewing time:
approx. 2.5 minutes
- **Black tea** gets its dark colour and typical flavour from the fermentation of the tea leaves. Black tea can be drunk with a little lemon or with milk.
Dispensing temperature:
approx. 97 °C; brewing time:
approx. 3 minutes

- **Chai tea** has its origins in the traditional Ayurveda medicine as a black tea with typically Indian spices and milk. The milk mellows the spices and tops off the flavour experience.
Dispensing temperature:
approx. 97 °C; brewing time:
approx. 3 minutes
- **Herbal tea** is an aromatic infusion drink made up of dried leaves or fresh parts of plants.
Dispensing temperature:
approx. 97 °C; brewing time:
approx. 8 minutes
- **Fruit tea** consists of dried pieces of fruit and/or parts of plants, e.g. rose hip. The flavour varies depending on the plants used and their blend. Many fruit teas are also flavoured.
Dispensing temperature:
approx. 97 °C; brewing time:
approx. 8 minutes

The type of tea determines the preset temperature.

The respective dispensing temperatures are recommended by Miele for making these types of tea.

You can change the dispensing temperatures of individual teas by changing the brewing temperature for a particular tea (see “Parameters - Brewing temperature”). Temperatures given are approximate and can vary according to ambient conditions.

Whether you use loose tea leaves, blended tea or tea bags depends on your own personal preferences.


Making drinks

Follow the instructions for making tea on the tea packaging.

The amount of tea to use varies from one type of tea to the next. Always follow the recommendations of the manufacturer on the packaging or of the supplier. The amount of hot water used can be adjusted depending on the type of tea and the size of the cup (see “Portion size”)

TeaTimer

You can use the `TeaTimer` function to start a minute minder when making tea. A specific brewing time is preset for the selected type of tea. You can change the preset brewing time (max. 14:59 minutes).



While the brewing time is counting down, you can continue to use the coffee machine as normal. An audible tone will sound and the  symbol will flash after the brewing time has elapsed.

Setting the TeaTimer

You can select from the following options:


- **Automatic:** The `TeaTimer` starts automatically when tea dispensing has finished.
- **Manual:** When tea dispensing has finished, you have the option of starting the `TeaTimer`.

The drinks menu is displayed.


- Touch the  sensor.
- Select `Settings`  | `TeaTimer`.

- Select the setting you want and confirm with `OK`.

Making tea

If you touch the  sensor, a menu with various types of tea will appear.

The drinks menu is displayed.

- Pour loose tea into a tea filter or similar or take a tea bag from the packet.
- Place the tea filter or the tea bag in the tea cup.
- Place the tea cup under the central spout.
- Touch .
- Select the type of tea you want and confirm your choice with `OK`.

Hot water will be dispensed into the cup.

If you have selected the `TeaTimer` | `Automatic` setting, the minute minder for the brewing time will start after dispensing the water for the tea.


Starting the TeaTimer manually

`TeaTimer` appears in the display as soon as the water for the tea has been dispensed.

- Touch `OK`.

The editor will open with a suggested time.

- Change the brewing time, if necessary, and confirm with `OK`.

An audible tone will sound and the  symbol will flash after the brewing time has elapsed.

- Remove the tea filter or tea bag when the desired brewing time has elapsed.

Teapot

You can use the **Tea pot** function to dispense a larger quantity of water for making tea (max. 1 litre). The selected type of tea determines the preset temperature.

The drinks menu is displayed.

Useful tip: Before starting **Tea pot**, ensure the water container is sufficiently filled.

- Place a sufficiently large container under the central spout.
- Touch the ☞ drink sensor control.
- Select **Tea pot**.
- Select the desired type of tea and the desired number of cups (3-8).

Cancelling preparation

- Touch the ☞ sensor.

Preparing warm and hot water

You can select from the following options:

- Hot water (approx. 90 °C)
- Warm water (approx. 65 °C)

The drinks menu is displayed.

- Place a suitable cup or glass underneath the central spout.
- Touch the ☐ sensor.
- Select warm or hot water.
- Confirm with **OK**.



Dispensing will start.

Expert mode

With the Expert mode function you can change the portion size while the drink is being made. The setting will **not** be saved and will only apply for the current drink.

Switching Expert mode on and off

The drinks menu is displayed.



- Touch the  sensor.
- Select Settings  | Expert mode.
- Select the desired option.
- Confirm with *OK*.

The setting is now saved.

Expert mode: Changing the portion size

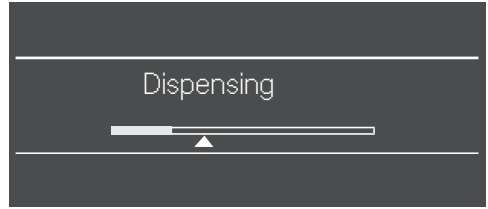
The drinks menu is displayed.

The portion size can only be changed when the respective ingredient is being processed while the drink is being made.

If you select DoubleShot  or 2 portions , the portion size can be changed temporarily.

- Select a drink.

Dispensing will start. You can adjust the portion size while it is being dispensed, e.g. individually change the amount of hot milk, milk froth and espresso for Latte macchiato.



- Move the control (small triangle) in the navigation area to the desired position.

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 hazelnut brown colour.

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

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

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

- espresso or coffee flows into the cup too quickly,
- the crema is very pale and uneven.

Set a finer grinder setting.

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

- espresso or coffee flows into the cup very slowly,
- the crema is dark brown.

Set a coarser grinder setting.

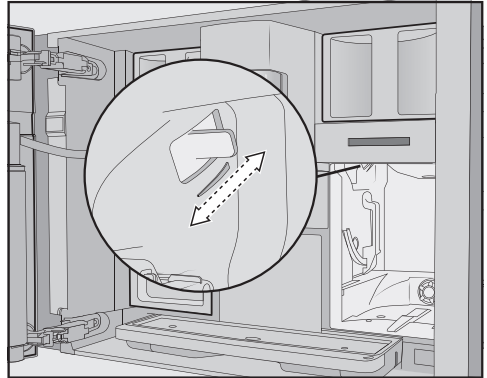
Only adjust the grinder one setting at a time.

Start making a drink to grind beans again. Adjust the grinder setting one setting at a time again.

Adjusting the grinder setting

The slide control for the grinder setting is located at the top left behind the water container.

- Open the appliance door.
- Remove the water container.



- Push the slide control a maximum of one setting to the front (for finer grinding) or to the back (for coarser grinding).
- Push the water container back into the machine.
- Close the appliance door.
- Make one cup of coffee.


Then you can adjust the grinder setting again.

Parameters

Displaying and changing parameters

You can change the portion size for all drinks.

For coffee drinks, you can also set the amount of coffee, the brewing temperature and pre-brewing for each coffee drink individually.

- Touch the  sensor.
- Select a drink and confirm with *OK*.

The parameters that you can change for this drink will be displayed.

If you have selected a coffee drink, the current settings for Amount of coffee, Brew temperature and Pre-brewing will be displayed.

The Portion size option is displayed. If you select Portion size and confirm with *OK*, drink preparation will begin immediately.

- Select the required parameters.
- Change the setting as required and confirm with *OK*.

The setting is now saved.

Portion size

The flavour of the coffee produced depends not only on the type of coffee, but also on the amount of water used.

You can programme the amount of water for all drinks (except coffee pot) to suit the size of your cups and/or the type of coffee you are using, for example.

For coffee drinks that use milk you can also set the amount of milk or milk froth to be dispensed with these drinks.

A maximum portion size can be programmed for each type of drink. The coffee machine halts preparation of the coffee once this portion size has been reached. The maximum possible portion size is then saved by the appliance for this type of drink.

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

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.

Changing the portion size

- Place a cup or glass under the central spout.
- Select Portion size and confirm with *OK*.

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

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

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

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

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

Useful tip: You can change the portion size of drinks shown in the display by touching and holding a sensor during preparation. Touch the desired drink sensor until preparation starts. *Save* appears in the display during dispensing.

Amount of coffee

The coffee machine can grind and brew 7.5–12.5 g of coffee beans per cup. The greater the quantity, the stronger the coffee.

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

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

- espresso or coffee flows into the cup too quickly,
- the crema is very pale and uneven,
- the espresso or coffee lacks body.

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

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

- espresso or coffee flows into the cup very slowly,
- the crema is dark brown,
- the espresso or coffee tastes bitter.

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

Brewing temperature

The ideal brewing temperature will depend on

- the type of coffee being used
- whether an espresso or a coffee is being made, and

- the altitude of the region.

Useful tip: Not all types of coffee tolerate high temperatures. Several types are sensitive to high temperatures, resulting in an impaired crema and taste.

You can also adjust the brewing temperature for tea drinks, warm water and hot water.

Pre-brewing ground coffee

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

You can set pre-brewing for a normal length of time or an extra long length of time. Alternatively, you can switch off the “Pre-brewing” function.

The machine is supplied with the “Pre-brewing” function switched off.

User profiles

In addition to the Miele drinks menu (Miele profile), you can create individual profiles to cater for different tastes and preferences.

The portion quantities and parameters for all drinks can be adjusted in each profile.

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



Creating a profile

- Touch the  sensor.

The User profiles menu opens.

- Select **Create profile** and confirm with *OK*.

The editor will open in the display.

- Enter the profile name:
 - To enter a character, highlight a character and confirm the selection with *OK*.
 - To delete a character, touch the  sensor.
 - A name is saved by selecting the tick  and confirming with *OK*.

The profile is created.

Changing drinks in a profile


If you change parameters in a profile, e.g. portion size, these settings apply to the active profile only. The settings for drinks in other profiles are not affected.

- Select the profile you want.

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

You can now change the drinks individually (see “Parameters”).

Preparing User profile drinks

- Touch the  sensor.
- Select the profile you want.
- Select the drink you want.

Drink preparation starts.

Processing profiles

When you have created at least one profile, you can rename, delete or move profiles in the User profiles menu.

- Select **Edit** and confirm with *OK*.

You can now process the selected profile.

Setting change of profile

You can select from the following options:

- **Manual:** The selected profile remains active until you select another profile.
 - **After each use:** The Miele profile is displayed after every drink.
 - **When switched on:** Every time the coffee machine is switched on, the Miele profile is displayed, regardless of which profile had been selected before switching off.
- Select **Change profile** and confirm with *OK*.
 - Select the option you want and confirm this with *OK*.

Changing a name

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

- Select **Change name** and confirm with *OK*.
- Change the name as required:
 - To delete a character, touch the ↵ sensor.
 - To enter new characters, highlight a character and confirm the selection with *OK*.
 - The changed name is saved by selecting the tick ✓ and confirming with *OK*.

Deleting a profile

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


- Select **Delete profile** and confirm with *OK*.
- Select the profile you wish to delete.
- Select **Yes** and confirm with *OK*.

The profile is deleted.

MobileStart

With MobileStart you can start making a drink, for example, via the Miele@mobile App.

You can only use MobileStart if Miele@home is set up for your coffee machine.

 **Danger of burning and scalding on the dispensing spouts.**

If liquids or steam are dispensed while the machine is unsupervised, persons may burn themselves if they place body parts under the central spout or touch hot components.

Ensure that no one, especially children, can be harmed if the machine is operated without supervision.

Milk is not cooled in the milk flask. If you want to start making a drink with milk using the App, make sure that the milk is sufficiently cold (< 10 °C).

If the coffee machine is being operated manually, it cannot be operated via the App. Operation on the appliance takes precedence.

To start making drinks remotely, MobileStart must be activated and the coffee machine must be ready to use. This means:

- The water container is sufficiently filled.
- The bean container contains enough beans.
- The drip tray and waste container are empty.

- If milk was used before the machine was last switched off, the milk pipework needs to be rinsed before switching off.
- If milk is being prepared, the milk flask must be fitted. Pay attention to the temperature of the milk.
- A sufficiently large, empty glass or cup is placed under the central spout.


MobileStart will be deactivated after 24 hours.

If you are making a drink with MobileStart, you will be notified of drink dispensing with acoustic and optical signals. These signals cannot be changed or switched off.

Switching MobileStart on and off

If you want to use MobileStart, the Remote control option must be switched on.

The drinks menu is displayed.



- Touch the  sensor.
- Select MobileStart.
- Select the option you want and confirm this with *OK*.

If you have switched on MobileStart, you can now start making a drink via the App. Follow the prompts for doing this.

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

Displaying and changing Settings


The drinks menu is displayed.

- Touch the  sensor.
- Select Settings  and touch *OK*.
- Select the option you want to display or change.
- Confirm with *OK*.
- Change the setting as required and confirm with *OK*.

Some settings which can be found in the Settings menu are described in their separate sections in the operating instructions.

Language

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

Useful tip: If you select the wrong language by mistake, you can find the “Language” option again via the  symbol.

Time of day

Display (time display)

Select how you want the time of day to appear in the display when the coffee machine is switched off:

- **On:** The time is always visible in the display.
- **Off:** The time is not displayed.

- **Night dimming:** To save energy, the time is displayed from 5:00 to 23:00 only.

Clock format

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

Setting

Set the hours and then the minutes.

If you have connected the coffee machine to a Wi-Fi network and have signed it on in the Miele@mobile App, the time will be synchronised based on the country setting in the Miele@mobile App.

Date

Set the date.

Timer

The coffee machine has two timers with the *Switch on at* and *Switch off at* timer functions.

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

Switch on at

The coffee machine switches on at a particular time, e.g. in the morning for breakfast.


The coffee machine will **not** switch on at the required time if you have activated the system lock. The timer settings are deactivated.

If the coffee machine has switched itself on automatically **three times** at the specified time and no drinks have been

Settings

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.

If you have switched on the time display for the switched off appliance (Show | On or Night dimming) the  symbol and the desired switch-on time will appear in the display up to 23:59 hours ahead of time.

Switch off at

The coffee machine switches off at a particular time.

In the event of a longer absence, the programmed times will remain in memory and will be reactivated after manually switching the machine on again.

Switch off after

The coffee machine switches off after a particular length of time if no sensors have been touched.

Under the default settings the coffee machine switches off after 20 minutes.


You can change this preset to a time of between 20 minutes and 9 hours.

TeaTimer

You can use the TeaTimer to start a minute minder when making tea (see “Making drinks - TeaTimer”).

Volume

You can set the volume of buzzer and keypad tones using the segment bar.

The welcome melody that sounds when the On/Off  sensor is touched can be switched on or off.

Display brightness

You can set the display brightness using the segment bar.

Lighting

You can adjust the brightness of the lighting when the machine is switched on or off.

You can also set for the switched off appliance the length of time after which the lighting should switch off (between 15 minutes and 9 hours).

Info (display information)

You can display the number of drink portions or the number of possible portions before maintenance programmes are necessary.

Altitude

If the coffee machine is installed at high altitudes, the lower air pressure will cause the water to boil at a lower temperature. You can set the local altitude of the machine to ensure that the correct temperatures are achieved.

Performance mode

You can select the most suitable performance mode for your type of use. Eco mode is set as standard.

Eco mode

Eco mode is an energy saving mode. The system heats up only once drink preparation has started.

Barista mode

This Performance mode is optimised for perfect coffee enjoyment. Coffee drinks can be prepared without any delay as the coffee machine remains heated to the brewing temperature. This mode consumes more energy than Eco mode.

Latte mode

This mode is optimised for preparing drinks containing milk. Milk-based drinks can be prepared much faster. This mode consumes more energy than Eco mode and Barista mode

Party mode

This Performance mode is designed for **infrequent**, intensive use of the coffee machine, e.g. for family parties.

After intensive use, clean the coffee machine, and particularly the milk pipework, thoroughly. If necessary, descale the machine and degrease the brew unit.

Please note the following information about Party mode:

- The pipework is rinsed much less frequently or not at all. The milk pipework is not rinsed until around 1 hour after the last drink with milk was dispensed.

- Any messages on the maintenance status, or maintenance prompts, are suppressed and delayed until the next time the machine is switched on.
- The Switch off at and Switch off after timer are deactivated. The coffee machine switches off 6 hours after the last sensor has been touched.
- Cup lighting on the central spout is switched on permanently at the maximum brightness level for as long as the coffee machine is switched on.

Water hardness

Programme the coffee machine to the water hardness level of your area so that it functions correctly and does not get damaged.

Contact your local water supplier to find out your local water hardness range if necessary.

If you are using bottled drinking water, e.g. mineral water, select settings according to the calcium content. The calcium content is given on the label of the bottle in mg/l Ca^{2+} or ppm (mg Ca^{2+} /l).

Do not use carbonated water.

The water hardness is preset at the factory to 21° dH (3.8 mmol/l).

Settings

Water hardness		Calcium content mg/l Ca ²⁺ or ppm (mg Ca ²⁺ /l)	Setting
°dH	mmol/l		
1	0.2	7	1
2	0.4	14	2
3	0.5	21	3
4	0.7	29	4
5	0.9	36	5
6	1.1	43	6
7	1.3	50	7
8	1.4	57	8
9	1.6	64	9
10	1.8	71	10
11	2.0	79	11
12	2.1	86	12
13	2.3	93	13
14	2.5	100	14
15	2.7	107	15
16	2.9	114	16
17	3.0	121	17
18	3.2	129	18
19	3.4	136	19
20	3.6	143	20
21	3.8	150	21
22	3.9	157	22
23	4.1	164	23
24	4.3	171	24
25	4.5	179	25
26	4.6	186	26
27	4.8	193	27
28	5.0	200	28
29	5.2	207	29

Water hardness		Calcium content mg/l Ca ²⁺ or ppm (mg Ca ²⁺ /l)	Setting
°dH	mmol/l		
30	5.4	214	30
31	5.5	221	31
32	5.7	229	32
33	5.9	236	33
34	6.1	243	34
35	6.3	250	35
36	6.4	257	36
37-45	6.6-8.0	258-321	37-45
46-60	8.2-10.7	322-429	46-60
61-70	10.9-12.5	430-500	61-70

Useful tip: If your water hardness is >21 °dH (3.8 mmol/l), we recommend instead to use bottled drinking water (< 150 mg/l Ca²⁺). This will mean your coffee machine will need to be descaled less often and there will be less impact on the environment because less descaling agent will be used.

System lock

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

When the system lock is activated, the settings for the Switch off after timer are deactivated. The coffee system will **not** switch on at the time set and/or does not react on approach.

Overriding the system lock

- Touch OK for 6 seconds.

The system lock is activated the next time the machine is switched off.

Miele@home

The following points may appear under Miele@home:

- **Set up:** This option only appears if the coffee machine has not previously been connected to a Wi-Fi network or the Network configuration has been reset.
- **Deactivate*/Activate*:** The settings for the Wi-Fi network are retained, but the network is switched on or off.
- **Connection status*:** Information about the Wi-Fi connection is displayed. The symbols indicate the strength of the connection.
- **Set up again*:** The settings for the current Wi-Fi network will be reset. The Wi-Fi connection will be set up again.

* This option appears if Miele@home has been set up and the coffee machine has been connected to your Wi-fi network.

Remote control

Remote control appears when the coffee machine is connected to a Wi-Fi network.

You can change the coffee machine settings, for example, when remote control is switched on in the Miele@mobile App. To start making a drink via the App, MobileStart must be additionally activated.

Remote control is switched on as standard.

RemoteUpdate

The RemoteUpdate menu option is only displayed and can only be selected if the requirements for using Miele@home have been met.

The RemoteUpdate function is used for updating the software in your coffee machine. If an update is available for your coffee machine, this will be downloaded by the machine automatically. Updates will not be installed automatically. They must be initiated manually.

If you do not install an update, you can continue to use your coffee machine in the usual way. However, Miele recommends installing updates.

Switching on/Switching off

RemoteUpdate is switched on as standard. Available updates will be downloaded automatically and will only be installed if you initiate it.

Switch off RemoteUpdate if you do not wish any updates to be downloaded.

Running a RemoteUpdate

Information about the content and scope of an update is provided in the Miele@mobile App.

A message will appear in your coffee machine display if a software update is available.

You can install the update immediately or postpone it until later. When the coffee machine is switched on again, you will be reminded about the update.

Settings

Switch RemoteUpdate off if you do not wish to install updates.

The update can take several minutes.

Please note the following information about the RemoteUpdate function:

- You will only receive a message when an update is available.
- Once an update has been installed, it cannot be undone.
- Do not switch off the coffee machine while an update is being downloaded or installed. Otherwise, the update will be aborted and will not be downloaded or installed.
- Some software updates can only be carried out by a Miele service technician.

Software version

The “Software version” menu option is intended for Miele service technicians. You do not require this information for your own use.

Showroom programme (Demo mode)

Do not activate this setting for domestic use.


The Showroom programme | Demo mode function enables the coffee machine to be demonstrated in stores or showrooms. In this mode, the machine lights up but drinks cannot be prepared or maintenance programmes carried out.

Factory default settings

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

The following will **not** be reset:

- The number of drinks and the appliance status (No. of uses until appliance needs descaling, ... brew unit needs degreasing)
- Language
- Time and date
- Profiles and respective drinks
- Miele@home

 Risk to health due to inadequate cleaning.

Heat and moisture inside the coffee machine can cause coffee residues to become mouldy and/or milk residues to go off and pose a risk to health.

Carefully clean the coffee machine regularly.

Cleaning intervals - Quick guide

Recommended frequency	What do I have to clean / maintain?
Every day (at the end of the day)	Milk flask and lid
	Milk valve
	Water container
	Drip tray cover
	Drip tray and waste container
Once a week (more often if heavily soiled)	Central spout
	Cup rim sensor
	Interior
	Brew unit
	Drip catcher
	Appliance front
Once a month	Bean container
As required / When prompted by display	Milk pipework (using the Miele Cleaning agent for milk pipework)
	Degrease the brew unit (using the cleaning tablets)
	Descale the appliance

Cleaning and care


Cleaning by hand or in the dishwasher

The brew unit is **not** dishwasher-safe.

Clean the brew unit by hand only under warm running water. **Do not use washing-up liquid or any other cleaning agent.**

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

- Central spout stainless steel cover
- Brew unit
- Coffee bean container and lid

 Risk of damage as a result of excessively high dishwasher temperatures.


Components may be rendered unusable (e.g. deformed) if washed in a dishwasher at a temperature of more than 55 °C.


For dishwasher-safe parts, the maximum temperature of the dishwashing programme selected must not exceed 55 °C.

Contact with natural dyes such as those found in carrots, tomatoes and ketchup may discolour the plastic parts in the dishwasher. This discolouration does not affect the stability of the parts.

The following components are **dishwasher safe**:

- Drip tray with lid and waste container
- Drip tray cover
- Central spout (without stainless steel cover)
- Milk flask with lid
- Cup sensor
- Drip catcher
- Maintenance container
- Water container

 Danger of burning and scalding on hot components or by hot liquids. Components can become very hot during operation. Touching hot components can cause burning. The liquids and steam dispensed are very hot and can cause scalding. Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed. Always allow the coffee machine to cool down before cleaning it. Please be aware that water in the drip tray can also be very hot.

 Risk of damage due to moisture ingress. The steam from a steam cleaner could reach electrical components and cause a short circuit. Do not use a steam cleaner to clean the coffee machine.

It is important to clean the machine regularly, as the used coffee grounds will soon go mouldy. Milk residues can go off and can block the milk pipework.

Unsuitable cleaning agents

Contact with unsuitable cleaning agents can alter or discolour all surfaces. All surfaces of this appliance are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances. Remove any residual cleaning agent immediately. To protect the machine and surrounding surfaces from damage, make sure you remove any spillages or splashes of descaling agent immediately.


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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- solvent-based cleaning agents
- cleaning agents containing descaling agents (unsuitable for cleaning the appliance front)
- stainless steel cleaning agents
- dishwasher cleaners (unsuitable for cleaning the appliance front)
- glass cleaning agents
- cleaning agents for ceramic cooktops
- oven cleaner
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- dirt erasers

Cleaning and care

- sharp metal scrapers
- steel wool or stainless steel wire scourers

Cleaning the drip tray and waste container

 Danger of burning and scalding on hot components or by hot liquids. Components can become very hot during operation. Touching hot components can cause burning. The liquids and steam dispensed are very hot and can cause scalding.

If the pipework has just been rinsed, wait a while before removing the drip tray as the water used for rinsing will still run out of the coffee spouts.

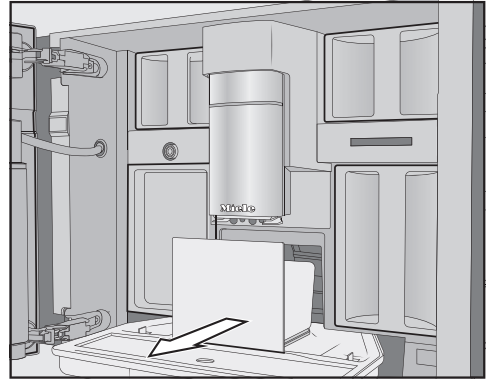
Please be aware that water in the drip tray can also be very hot. Do not touch hot components.

Clean the drip tray and waste container **every day** to avoid unpleasant smells and mildew.

A prompt will appear in the display when the drip tray and/or the waste container is full and needs to be emptied. Empty the drip tray **and** the waste container. The lid of the drip tray does not need to be removed for emptying.

Useful tip: If the drip tray is very dirty, clean it with a brush prior to placing it in the dishwasher.

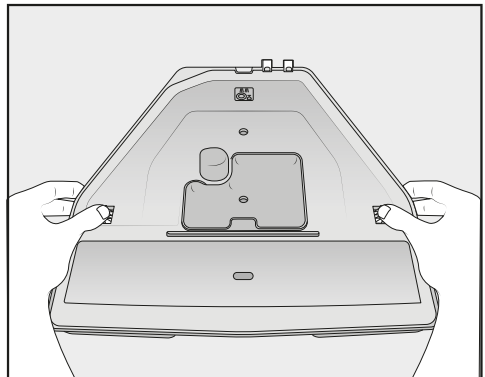
- Open the appliance door.



- Remove the drip tray with the waste container from the appliance.
- Remove the waste container from the drip tray and empty the waste container.

Apart from coffee grounds, there may also be some water in the waste container.

Dismantling the drip tray



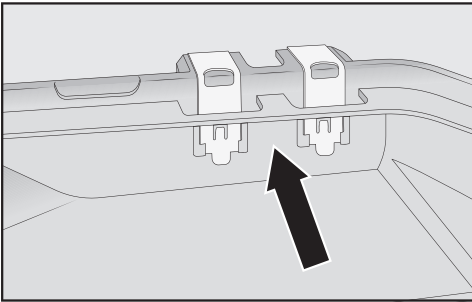
The orange latches are not removable.

- Remove the lid from the drip tray: push the orange latches on either side outwards and undo the lid. Take the lid off.

Cleaning and care

- Clean the drip tray, the lid and the waste container in the dishwasher, or by hand using warm water and a mild solution of washing-up liquid.
- Dry all parts afterwards.
- Clean the interior of the coffee machine underneath the drip tray.

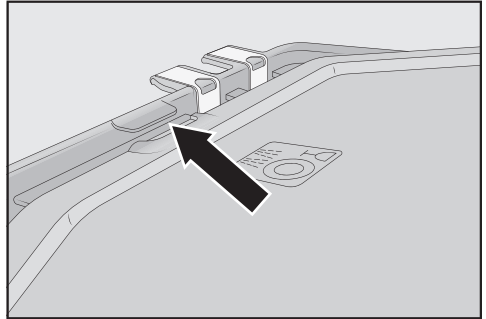
Cleaning the contacts



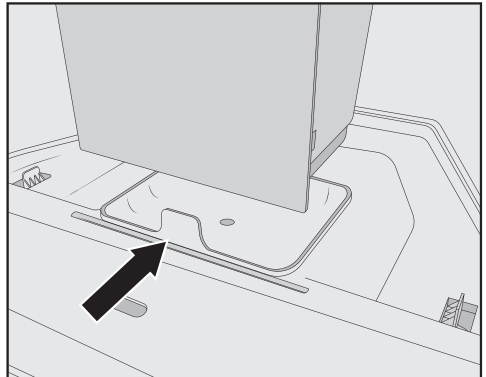
- Clean the contacts (metal discs) and the space between them carefully, e.g. with a soft brush. Dry all parts thoroughly.

The contacts will not be able to detect that the drip tray is full if they are damp or dirty. Check the contacts and the area around them once a week.

Assembling the drip tray

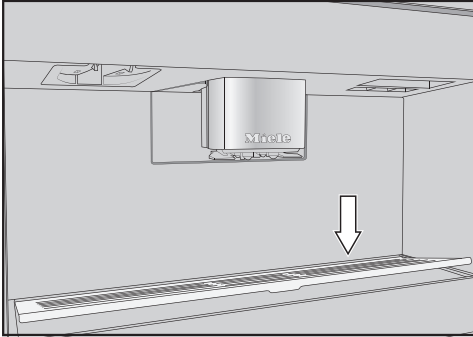


- Refit the lid of the drip tray: push the lid in under the lip next to the contacts and press down on the lid until the latches click into place.



- Place the waste container on top of the lid.
- Push the drip tray, together with the waste container, back into the coffee machine. Close the appliance door.

Cleaning the drip tray cover

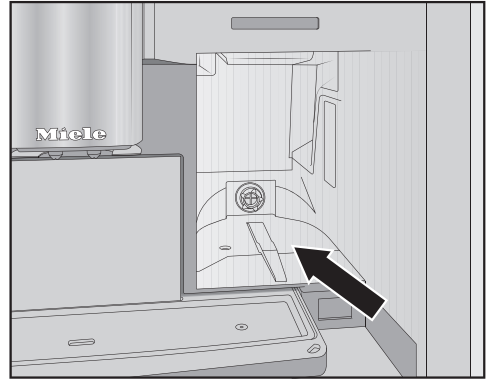


- Remove the drip tray cover: to do this, push down on the rear edge of the cover so that the front lifts up and can be easily removed.
- The drip tray cover can be cleaned in the dishwasher, or by hand using warm water, a little washing up liquid, and a soft cloth.
- Dry the drip tray cover.
- Refit the drip tray cover.

Cleaning the water container

Clean the water container daily by hand with warm water and a little washing-up liquid. You can clean the water container in the dishwasher once a week.

- Open the appliance door.
- Remove the water container.
- Clean the water container and rinse it with clean water to remove any dishwashing liquid residues. Dry the outside of the water container.



- Clean and dry the surface that the water container sits on.
- Fill the water container with cold, fresh tap water.
- Push the water container all the way into the coffee machine. Close the appliance door.

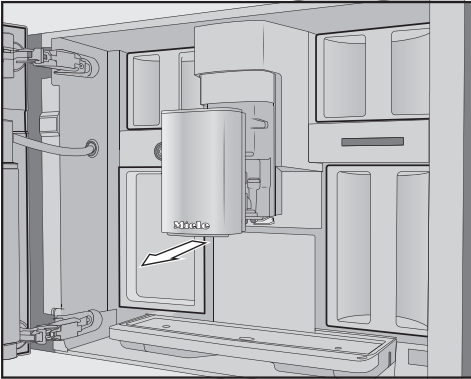
Cleaning the central spout

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

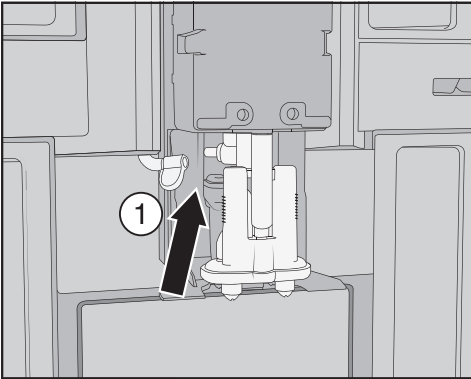
With the exception of the stainless steel cover, all parts of the central spout should be cleaned in the dishwasher at least **once a week**. This will remove coffee deposits and milk residues effectively.

- Open the appliance door.

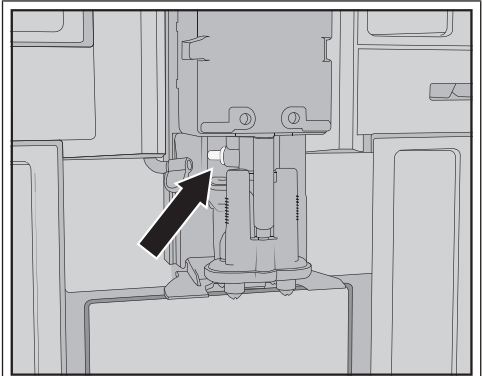
Cleaning and care



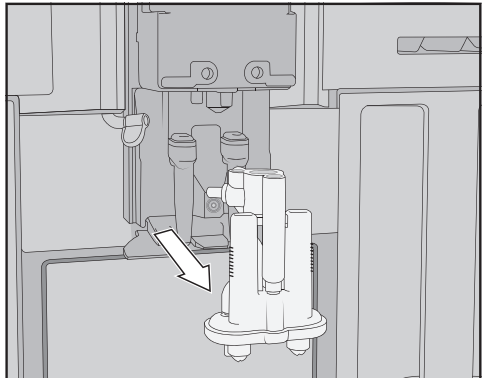
- Carefully pull the stainless steel cover off and then clean it.



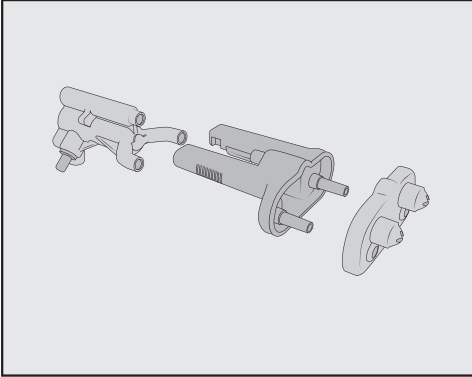
- Release the milk pipework from the dispensing unit: to do this, pull the lug ① to the left.



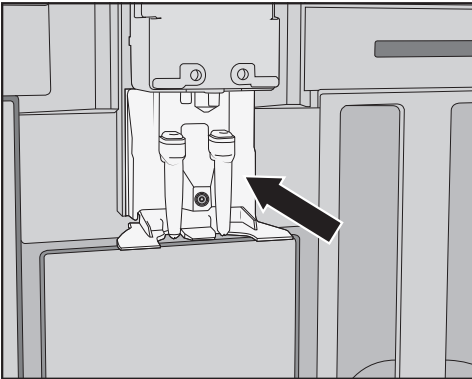
- The connection piece in the milk pipework should not be removed. Clean the connection piece, if necessary, with the cleaning brush.



- Hold the dispensing unit on either side and pull down to remove it.



- Dismantle the dispensing unit into three pieces: disconnect the Y-shaped piece, the dispensing spouts and the holder from one another.
- Clean all parts thoroughly.



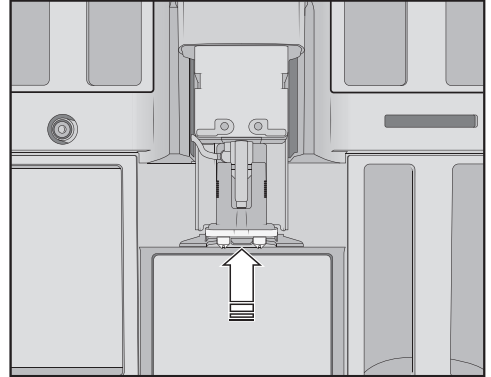
- Clean the area surrounding the central spout with a damp cloth.

Reassembling the central spout

The dispensing unit is easier to reassemble if the individual parts are dampened with water beforehand.

Make sure that all parts are tightly connected to one another.

- Reassemble the dispensing unit. Press firmly to connect the dispensing spouts correctly to the holder.



- Insert the dispensing unit in the coffee machine and connect the milk pipework.
- Refit the stainless steel cover.
- Close the appliance door.

Fit cover to central spout appears in the display.

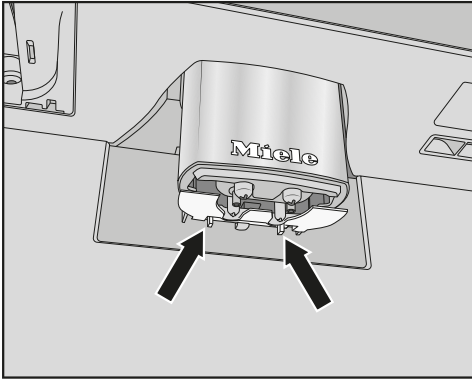
- Confirm the message with *OK*.

Cleaning the cup rim sensor

The cup rim sensor is located underneath the central spout.

Clean the cup rim sensor at least once a week and more often if heavily soiled.

Cleaning and care



- Push the two locking catches together (see arrows).

The cup rim sensor will be released.

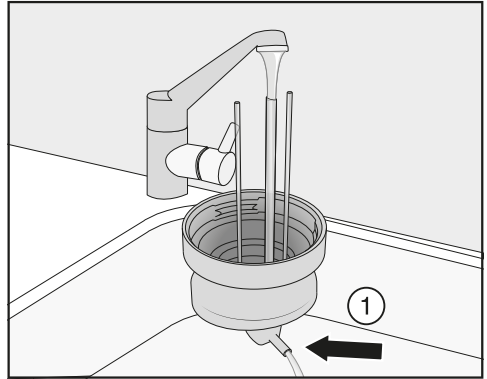
- Clean the cup rim sensor in the dishwasher, or by hand using warm water and a little washing-up liquid applied with a soft cloth.
- Push the cup rim sensor from underneath into the holder from the central spout to refit it.

Cleaning the milk flask with lid

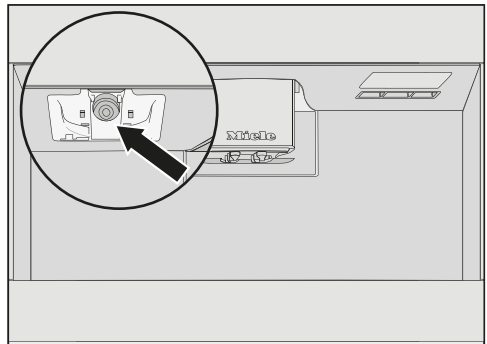
The milk flask should be taken apart and cleaned every day after use.

Clean the lid and the glass by hand using warm water and a little washing-up liquid applied with a soft cloth.

- Remove and empty the milk flask.



- Rinse the milk pipework in the lid under running water before placing the lid of the milk flask in the dishwasher.
- If water does not run out of the connection piece ①, clean it with the cleaning brush.
- Clean the glass flask.
- Dry all parts and reassemble the milk flask.

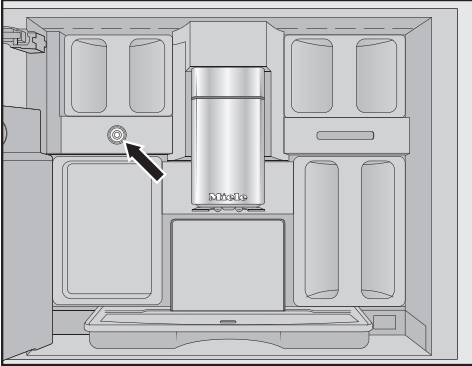


- Clean the milk flask holder on the coffee machine with a damp cloth.

Cleaning the milk valve

The seal of the milk valve can be damaged by sharp-edged objects or similar.

Do not use sharp-edged objects, e.g. a knife, to clean the milk valve.




The milk valve is located under the bean container on the left-hand side.

Milk residues can accumulate on the stainless steel stem and dry on. These crusts are difficult to remove. For this reason, regular cleaning after making drinks with milk is important.

- Open the appliance door.
- Clean the milk valve with a damp sponge or microfibre cloth.
- Close the appliance door.

Cleaning the bean containers

 Damage due to incorrect use and cleaning.

If the bean containers are immersed in water, it may result in malfunctions. Parts may break off during dismantling or mechanical components may not function correctly after reassembly.

Do not dismantle the bean containers.

Do not immerse the bean containers in liquids, e.g. washing-up liquid solution.

Coffee beans contain oils which can deposit on the walls of the bean containers and hinder the flow of the beans. Therefore, clean the bean containers regularly with a soft cloth.

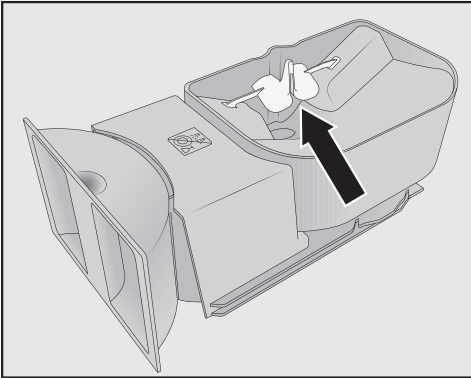
If required, you can clean the lids of the bean containers **by hand** with warm water and a little washing-up liquid. Dry the lids thoroughly before refitting them on the bean containers.

- Open the appliance door.
- Remove the bean containers on the left and right from the coffee machine.
- Clean the bean container chutes in the machine.

Useful tip: Use a vacuum cleaner to remove any coffee grounds from the interior of the machine.

- Remove the lids and empty the bean containers.

Cleaning and care

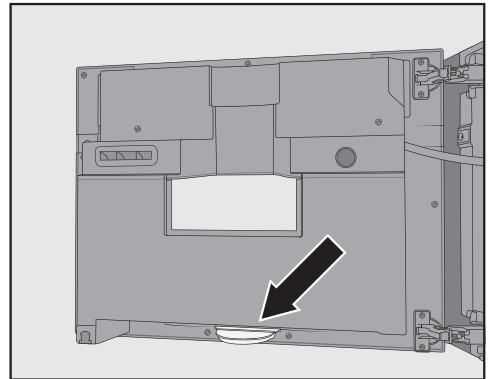


Do not remove the components which assist the flow of beans (see arrow).

- Clean the bean containers and their lids **by hand** with a slightly damp cloth. Dry all parts thoroughly before filling the bean containers with coffee beans again.
- Refit the lids and push the bean containers back into the coffee machine.
- Close the appliance door.

Cleaning the interior, the inside of the appliance door and the drip catcher

Clean the interior and the appliance front during normal cleaning. For example, clean the area underneath the water container when the water container has been removed.



At the bottom of the inside of the appliance door there is a drip catcher.

Remove and empty the drip catcher regularly. The drip catcher is dishwasher-safe.

- Open the appliance door.
- Remove and clean the drip catcher.
- Remove all parts from the interior of the machine:
 - Water container
 - Drip tray
 - Maintenance container
 - Brew unit
 - Bean container

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

- Clean the interior and the inside of the appliance door by hand with a slightly damp, clean sponge or microfibre cloth. Then dry the interior and the appliance door with a soft cloth.
- Refit all parts, including the drip catcher.
- Close the appliance door.

Cleaning the appliance front

If soiling is not removed promptly, it could cause the surface to alter or discolour.

Remove any soiling from the front of the appliance straight away.

Make sure that water cannot get behind the display.

Clean the appliance front after descaling. Wipe up any spillages of descaling agent as soon as possible.

Useful tip: Open the appliance door before cleaning the control panel. This will avoid operating errors.

- Clean the appliance front with a slightly damp, clean sponge or a microfibre cloth. After cleaning, wipe the surfaces dry using a soft cloth.

Useful tip: You can also clean the appliance front with the Miele all purpose microfibre cloth.

Maintenance programmes

The coffee machine has the following maintenance programmes:

- Rinse the appliance
- Rinse the milk pipework
- Cleaning the milk pipework
- Degrease the brew unit
- Descale the appliance

Carry out the relevant maintenance programme when the prompt to do so appears in the display. You can also start maintenance programmes at any time so that the coffee machine does not prompt mandatory cleaning at an inconvenient time.

Useful tip: To reduce the frequency of the drip tray needing to be emptied, you can place the maintenance container under the central spout.

Opening the Maintenance menu

- Touch the  sensor.

You can now select a maintenance programme.

Rinsing the appliance

If coffee has been dispensed, the coffee machine will rinse the coffee pipework automatically before switching off. You can also start Rinse appliance manually.

Rinsing the milk pipework

If you have prepared a drink using milk, the coffee machine will automatically rinse the milk pipework after a few minutes. You can also start Rinse milk pipework manually.


Cleaning and care

Cleaning the milk pipework

The milk pipework must be cleaned at least once a week.



The Clean milk pipework maintenance programme lasts for approx. 15 minutes.

The cleaning process cannot be cancelled. It must be completed through to the end.

- Touch the  sensor.
- Select Clean milk pipework and touch OK.

The process begins and various messages appear in the display.

- Follow the instructions in the display.

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

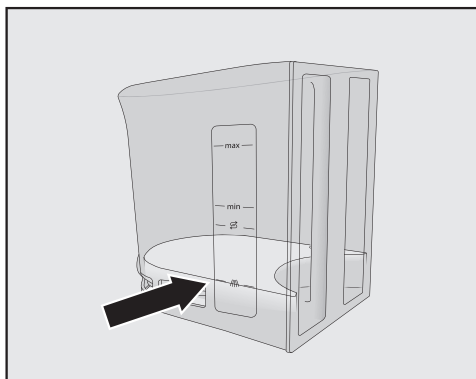
Making a cleaning solution:


For optimal cleaning results, we recommend the Miele Cleaning agent for milk pipework.

The Cleaning agent for milk pipework has been specially developed for use with Miele coffee machines and prevents subsequent damage.

It is available to order from the Miele online shop or directly from Miele (see the end of this booklet for contact details).

- Add 2 sachets of the Cleaning agent for milk pipework to the water container.



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

Follow the instructions for the mixing ratio of the cleaning agent. Fill the water container with the correct amount of water. Cleaning will otherwise not be completed.

- Insert the water container and close the appliance door.
- Follow the instructions in the display.
- If prompted in the display, carefully rinse out the water container with clean water. Ensure that **no** cleaning agent is left in the water container. Fill the water container with tap water.

The cleaning process is finished when the drinks menu appears in the display.

Degreasing the brew unit and cleaning the interior

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

We recommend using Miele Cleaning Tablets to clean the brew unit. These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

Miele Cleaning Tablets can be ordered via the Miele webshop or directly from Miele (see the end of this booklet for contact details).


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

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

- Confirm the message with *OK*.

This message will appear repeatedly until the brew unit is degreased.

Degreasing the brew unit

- Touch the  sensor.
- Select Degrease the brew unit and touch *OK*.

The maintenance programme will start.

- Follow the instructions in the display.

Remove the water container and the brew unit. Clean the interior of the machine. Rinse the brew unit by hand and refit in the machine with a tablet in it. **appears in the display.**

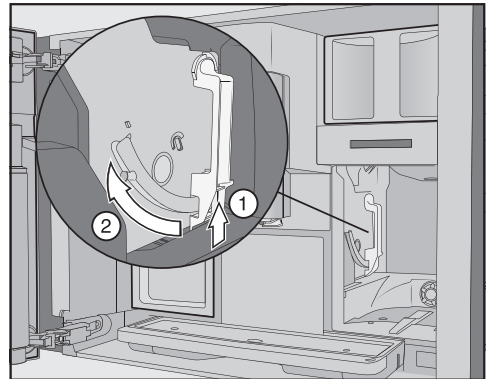
Cleaning the brew unit and the interior

The moving parts of the brew unit are lubricated. Cleaning agents will damage the brew unit.

Clean the brew unit by hand only under warm running water. **Do not use washing-up liquid or any other cleaning agent.**

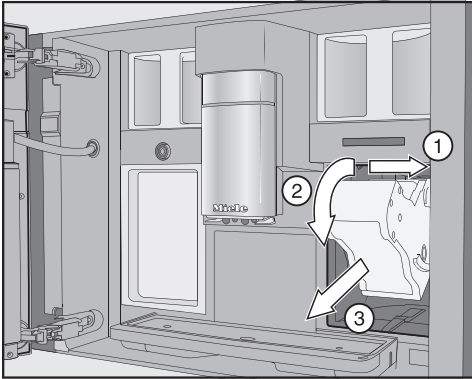
To ensure good tasting coffee and to prevent the formation of microbes in the machine, remove and clean the brew unit under running water once a week.

- Open the appliance door.
- Remove the water container.



- Press the button under the handle of the brew unit **①** and, whilst doing so, turn the handle to the front **②**.

Cleaning and care

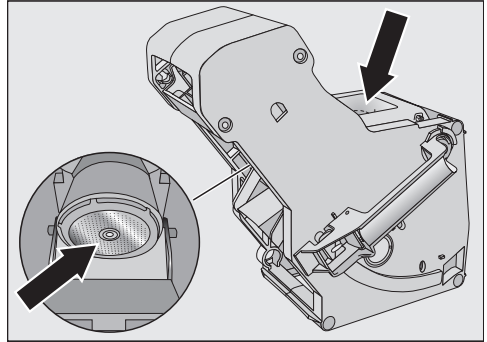


- Pull the brew unit to the side ① first and then tilt to the front ②. Pull the brew unit forwards to remove it ③.

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

When you have removed the brew unit, do **not** change the position of the handle on the brew unit. Otherwise the brew unit cannot be refitted.

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

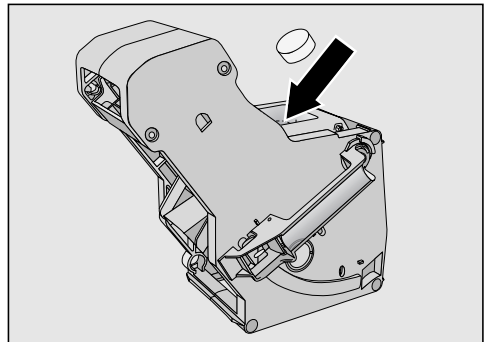


- Wipe any remaining coffee residues from the filters. One filter is located in the funnel and the other to the left of the funnel.

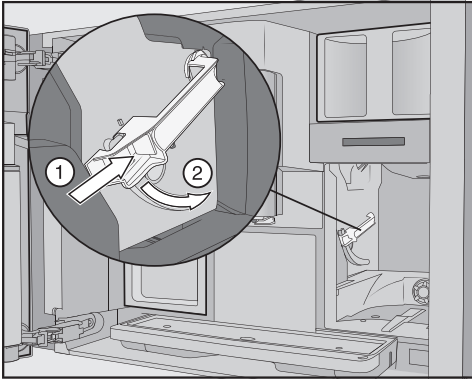
Coffee powder falls onto the drip tray when the brew unit is removed.

- Remove the drip tray and clean the lid.
- Clean the interior of the coffee machine. Use your vacuum cleaner to remove dry ground coffee residues.

Adding a cleaning tablet to the brew unit



- Drop a cleaning tablet into the top of the brew unit (arrow).
- Push the brew unit with cleaning tablet back into the coffee machine.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the rear ②.
- Push the water container and the drip tray, together with the waste container, back into the coffee machine.
- Close the appliance door.
- Follow the further instructions given in the display.

The cleaning process is finished when the drinks menu appears in the display.

Descaling the appliance

Risk of damage from spilt descaling solution.

Sensitive surfaces and/or natural floors can suffer damage.

Wipe up any spillages of descaling agent immediately.

Limescale builds up in the coffee machine through use. How often the appliance needs to be descaled will depend on the water hardness level in your area. Limescale must be removed regularly.

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

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

The coffee machine prompts you when it needs to be descaled. The remaining number of drinks that can be made before descaling will appear in the display after each drink.

- Confirm the message with **OK**.

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

You can switch the coffee machine off if you do not want to carry out the descaling programme at this point. However, you cannot make any drinks until the machine has been descaled.

Descaling after prompt appears in the display


Descal appliance appears in the display.

Descaling cannot be cancelled once it has started. It must be completed through to the end.

- Confirm the message with **OK**.

The process will start.

- Follow the instructions in the display.

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

Cleaning and care

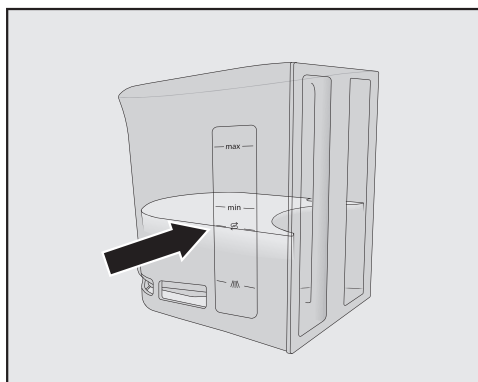
Creating the descaling solution


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

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

Miele descaling tablets are available to order via the Miele webshop or directly from Miele (see the end of this booklet for contact details).

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



- Fill the water container to the marker  with lukewarm water.
- Add **2** Miele descaling tablets to the water container.

Follow the instructions for the mixing ratio carefully. Fill the water container with the correct amount of water. Descaling will otherwise not be completed.

Carrying out descaling

- Push the water container back into the machine.
- Follow the further instructions given in the display.

When Rinse and insert the water container. Close the door appears in the display:

- Remove the water container and rinse it thoroughly with clean water. Ensure that **no** descaling solution residue remains in the water container. Fill the water container with tap water.

The descaling process has finished when the drinks menu appears in the display.

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Messages in the display

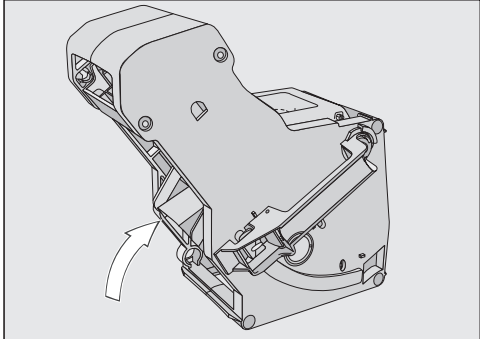
Error messages must be confirmed with *OK*. Otherwise the message may reappear in the display even though the problem has been remedied.

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

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

Problem	Possible cause and remedy
F1, F2, F80, F82, F353, F354	There is an internal fault. ■ Switch the coffee machine off. Wait for approximately one hour before switching the machine back on again.
F74, F77 F225, F226 F235, F353, F354	There is an internal fault. ■ Switch the coffee machine off. Wait for approximately 2 minutes before switching the machine back on again.

Problem solving guide

Problem	Possible cause and remedy
<p>F73 or Check the brew unit</p>	<p>The brew unit cannot be positioned correctly or it is dirty. Coffee powder cannot be pressed.</p> <ul style="list-style-type: none"> ■ Check whether you can remove the brew unit. ■ When you are able to remove the brew unit, rinse it under running water.  <ul style="list-style-type: none"> ■ Push the coffee ejector of the brew unit into the correct position (see diagram). ■ Do not insert the brew unit. Insert the water container and close the appliance door. Switch the coffee machine on. <p>This will initialise the brew unit motor and put it back into the start position.</p> <ul style="list-style-type: none"> ■ When Insert the brew unit appears in the display, open the appliance door and put the brew unit back in the machine. Close the appliance door. ■ If you are unable to remove the brew unit, switch off the coffee machine. Wait for approximately 2 minutes before switching the machine back on again.
<p>A maintenance programme is cancelled early and Push the water container in until it engages appears in the display.</p>	<p>The water container was not correctly filled and refitted.</p> <ul style="list-style-type: none"> ■ Check that you have filled to the correct marker. <p>The symbols on the water container indicate the required water level for the</p> <p>Descale appliance: ☞ and Clean milk pipework: ☞ maintenance programmes.</p> <ul style="list-style-type: none"> ■ Fill the water container to the marker and start the process again.

Problem solving guide


Problem	Possible cause and remedy
F233	<p>The cup rim sensor is not inserted or is incorrectly inserted.</p> <p>If the central spout is moving upwards and the cup rim sensor is bumped, e.g. with a cup, the cup rim sensor loses its reference position.</p> <ul style="list-style-type: none">■ Confirm the message with <i>OK</i>.■ Refit the cup rim sensor. <p>Cup detection is deactivated until the next time the coffee machine is switched on and the central spout remains in the highest position. Cup detection is initialised again the next time the machine is switched on.</p>

Problem solving guide

Unusual performance of the coffee machine

Problem	Possible cause and remedy
The display remains dark when the coffee system is switched on with the On/Off ① sensor.	The On/Off ① sensor was not touched for long enough. ■ Touch and hold the On/Off ① sensor for at least 3 seconds.
	The plug is not properly inserted into the socket. ■ Insert the plug into the socket correctly.
	The mains fuse has tripped because the coffee machine, mains voltage or another appliance is defective. ■ Switch off at the wall socket and remove the plug. ■ Contact a qualified electrician or Miele.
The lighting remains off after the coffee machine is switched on.	The lighting has been switched off. ■ Switch the lighting on (see “Settings - Lighting”).
	The lighting is faulty. ■ Call Miele.
The coffee machine does not react to operating the display.	There is a fault. ■ Touch and hold the On/Off ① sensor until the display switches off and the appliance restarts.
The coffee machine switches off suddenly.	The switch-off time programmed using the timer has been reached. ■ If required, you can select a new switch-off time (see “Settings - Timer”).
	The plug is not correctly inserted into the socket or the socket is not switched on. ■ Insert the plug into the socket correctly and switch on.
The sensors do not respond to touch. The appliance cannot be operated.	There is an internal fault. ■ Disconnect the electricity supply by switching off at the wall socket and withdrawing the plug, or switching off the mains circuit breaker.
A fan can be heard even though no drinks are being prepared and the coffee machine is switched off.	This is not a fault. The fan in the appliance will continue to run after dispensing a drink or for approx. 30 minutes after switching off the appliance.

Problem solving guide

Problem	Possible cause and remedy
<p>The brew unit cannot be removed.</p>	<p>The brew unit is not in the correct position.</p> <ul style="list-style-type: none"> ■ If necessary, move the handle on the brew unit back to the start position. Close the appliance door. ■ Switch the coffee machine off. ■ Wait approx. one minute before switching on the coffee machine. <p>This will initialise the brew unit motor and put it back into the start position.</p> <ul style="list-style-type: none"> ■ If necessary, repeat these steps.
<p>Drink preparation is cancelled prematurely even though a cup or glass is located under the central spout.</p>	<p>This is not a fault.</p> <p>If the opening of the cup or glass is so wide, e.g. as with a large mug, that the cup rim sensor cannot detect the rim, the drink is cancelled. Use a different cup or glass, or position it in such a way that its rim can be detected.</p>
<p>The coffee machine does not switch itself on, although the <small>Switch on at</small> setting has been activated for the timer.</p>	<p>The system lock has been activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock. <p>The current day of the week has not been selected.</p> <ul style="list-style-type: none"> ■ Check the timer settings and change these if necessary. <p>The machine was not used after being switched on automatically three times in succession (holiday mode).</p> <ul style="list-style-type: none"> ■ Switch the machine on and dispense a drink.
<p>You are preparing hot water or tea and instead of water, steam is dispensed.</p>	<p>The altitude is possibly set incorrectly.</p> <ul style="list-style-type: none"> ■ Change the altitude setting (Settings  Altitude). ■ You can also change the temperature settings if necessary (Parameters).
<p>The display is hard to see or not able to be read.</p>	<p>The display brightness is set too low.</p> <ul style="list-style-type: none"> ■ Change this setting.
<p>The display lights up but the coffee machine does not heat up and no drinks are made.</p>	<p>The Demo mode of the coffee machine for showrooms has been activated.</p> <ul style="list-style-type: none"> ■ Deactivate the Demo mode (see “Settings - Demo mode”).

Problem solving guide

Unsatisfactory results

Problem	Possible cause and remedy
The coffee is not hot enough.	The cup has not been pre-heated. The smaller the cup and the thicker its walls, the more important it is to pre-heat it. ■ Pre-heat the cup, for example with hot water.
	The brewing temperature has been set too low. ■ Set a higher brewing temperature.
	The filters in the brew unit are blocked. ■ Remove the brew unit and clean it by hand. ■ Degrease the brew unit.
The coffee grinder makes a louder noise than usual.	The coffee bean container has become empty during the grinding process. ■ Fill the coffee bean container with fresh beans.
	There may be foreign objects such as plastic or stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. Call Miele.
The coffee flows too quickly into the cup.	The coffee is too coarsely ground. ■ Set the grinder to a finer setting.
The coffee trickles too slowly into the cup.	The coffee is too finely ground. ■ Set the grinder to a coarser setting.
The crema on the coffee or espresso is not as it should be.	The grinder setting is not correct. ■ Set the grinder to a finer or coarser setting.
	The brewing temperature is too high for the type of coffee being used. ■ Set a lower brewing temperature.
	The coffee beans are no longer fresh. ■ Add fresh coffee beans to the coffee bean container.

Problem solving guide

Problem	Possible cause and remedy
<p>The coffee tastes weak. The coffee grounds in the waste container are sludgy and grainy.</p>	<p>Insufficient coffee beans are getting into the grinder and less coffee is being brewed. Have you used a dark roast?</p> <p>This type of coffee bean is often oily. These oils can cling to the inside of the coffee bean containers and hinder the flow of beans.</p> <p>Are you using a type of coffee with very large beans or different sized beans?</p> <p>The beans are possibly getting wedged or jammed and forming “bean bridges”.</p> <ul style="list-style-type: none"> ■ Clean the coffee bean containers more often if you are using darker, more oily coffee beans. ■ Pull the bean containers out a little and shake them if you are using coffee with very large beans or different sized beans. ■ Trying using a different type of coffee.
<p>Coffee is not being dispensed from both spouts evenly. Milk may be sputtering when being heated up.</p>	<p>Coffee deposits in the central spout are obstructing dispensing.</p> <ul style="list-style-type: none"> ■ Dismantle the central spout and clean the parts - except for the stainless steel cover - in the dishwasher. <p>This cleaning process should be carried out once a week.</p>
<p>The consistency of the milk froth is unsatisfactory.</p>	<p>The milk temperature is too high. Good milk froth can only be achieved with cold milk (below 10 °C).</p> <ul style="list-style-type: none"> ■ Check the temperature of the milk in the milk flask. <p>The milk valve is blocked and/or dirty.</p> <ul style="list-style-type: none"> ■ Follow the instructions in “Cleaning the milk valve”.

Problem solving guide

Cleaning the milk valve

When preparing milk, if hot milk is dispensed instead of milk froth, or the milk spits or sputters when dispensed, the milk valve may be blocked. First check the following:

- Is the milk in the milk flask cold (< 10 °C)?
- Have the central spout and the milk flask lid been cleaned carefully?
- Is the central spout correctly fitted?
- Is the milk pipework firmly connected to the dispensing unit?

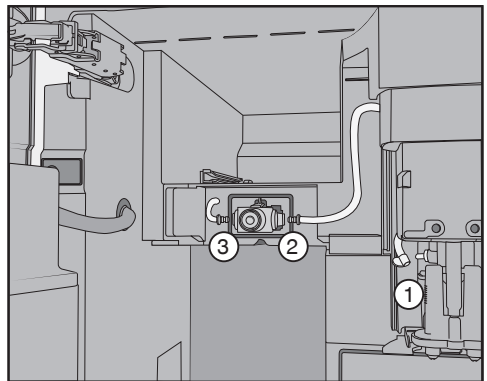
If you are still not satisfied with milk preparation, follow the steps described below to clean the milk valve.

Clean the milk valve cover **by hand** only.

- Open the appliance door.
- Remove the bean container on the left and the maintenance container.
- Remove the stainless steel cover from the central spout.



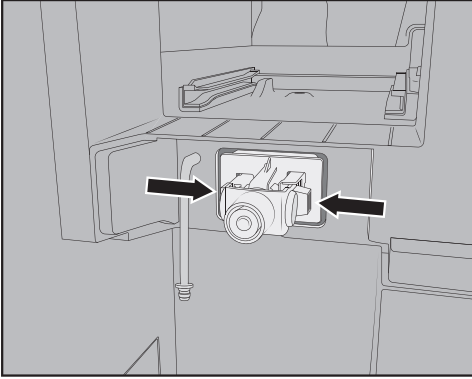
- Remove the milk valve cover: on the top right there is a pin which enables you to swing open the cover.



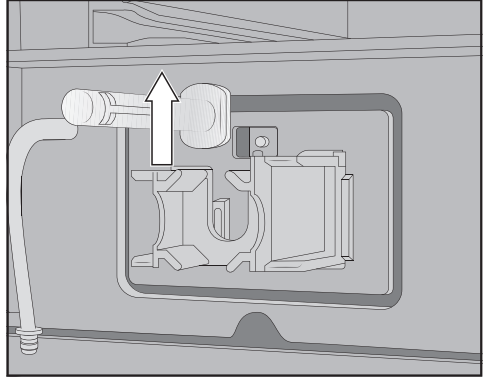
- Release the milk pipework from the dispensing unit on the central spout ① and from the holders ② and ③ on the milk valve.
- Remove the milk pipework ① that connects the milk valve to the central spout.
- Disconnect the angular moulded hose and the curved hose from one another. Rinse the hoses thoroughly under running water.

Do **not** remove the connection pieces from the hoses.

Problem solving guide



- Push the catches on the left and right of the milk valve holder and pull the holder forwards to remove.

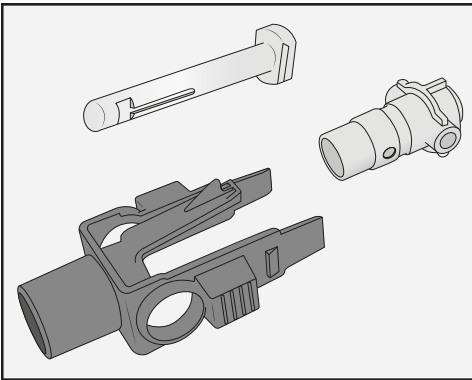


- Lift out the stainless steel stem.
- Clean the individual parts of the milk valve in the dishwasher.

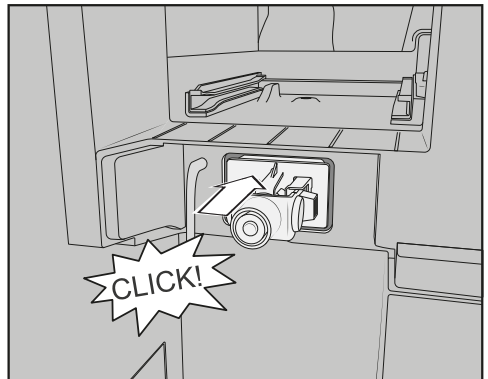
Useful tip: If dried on milk residues are located on the front side, soak the stainless steel stem in warm water with a little washing-up liquid before placing it in the dishwasher.

Fitting the milk valve

- Slide in the stainless steel stem from above.
- Fit the silicone seal in the milk valve holder.

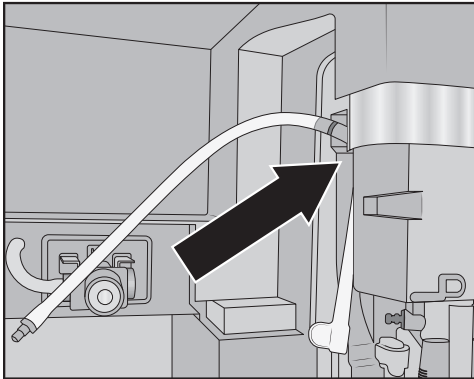


- Dismantle the holder and the silicone seal.

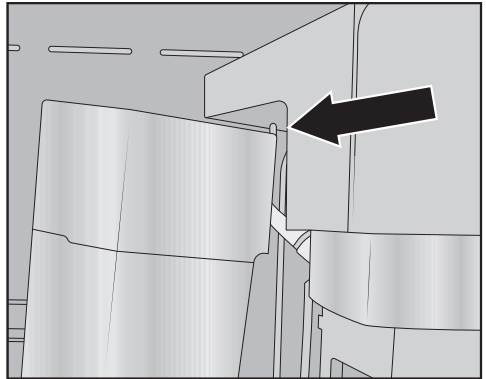


- Fit the holder with the silicone seal until it clicks into position.

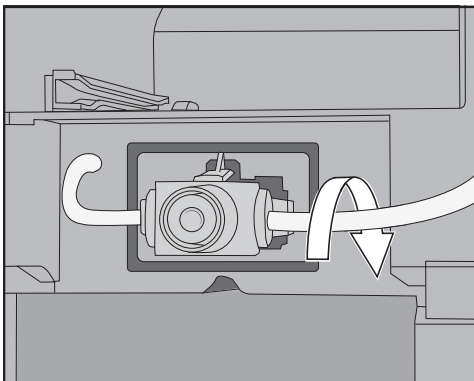
Problem solving guide



- Connect the angular moulded hose to the longer milk pipework. Firstly fit the moulded hose at the top on the central spout. The black connection piece should point towards the rear.
- Connect the lower end of the moulded hose to the dispensing unit on the central spout.
- Insert the milk pipework into the milk valve on the left and right-hand sides.
- Check whether the milk pipework sits comfortably against the housing and the cover is easy to refit.



- Fit the milk valve cover: to do this, place the pin in the top right corner and swing the cover towards the rear until it closes flush.
- Refit the bean container on the left and the maintenance container in the coffee machine. Refit the central spout stainless steel cover
- Close the appliance door.



Useful tip: If necessary, turn the milk pipework on the right towards the back.

After sales service and warranty

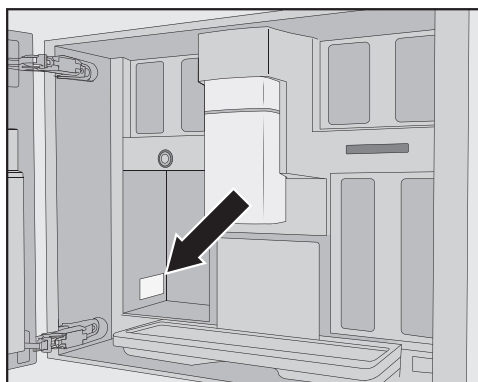
After sales service

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

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

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

These can be found on the data plate:



Warranty

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

For further information, please refer to your warranty booklet.

Accessories

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

- **Original Miele all purpose microfibre cloth**
For removing finger marks and light soiling
- **Cleaning agent for milk pipework**
For cleaning the milk system
- **Cleaning tablets**
For degreasing the brew unit
- **Descaling tablets**
For descaling the water pipework

Electrical connection

Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. If in any doubt, consult a qualified electrician.

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

The fuse rating must be at least 10 A.

The socket must be easily accessible. If the socket is no longer accessible after installation, an additional means of disconnection must be provided for all poles. Suitable means of disconnection include switches with an all-pole contact gap of at least 3 mm. These include isolator switches, circuit breakers and relays.

Do not connect the machine to an **inverter**. Inverters are used for autonomous power supply, e.g. a solar power system. When switched on, peak loads in the system can cause the safety switch-off mechanism to be triggered. This may damage the electronic unit.

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

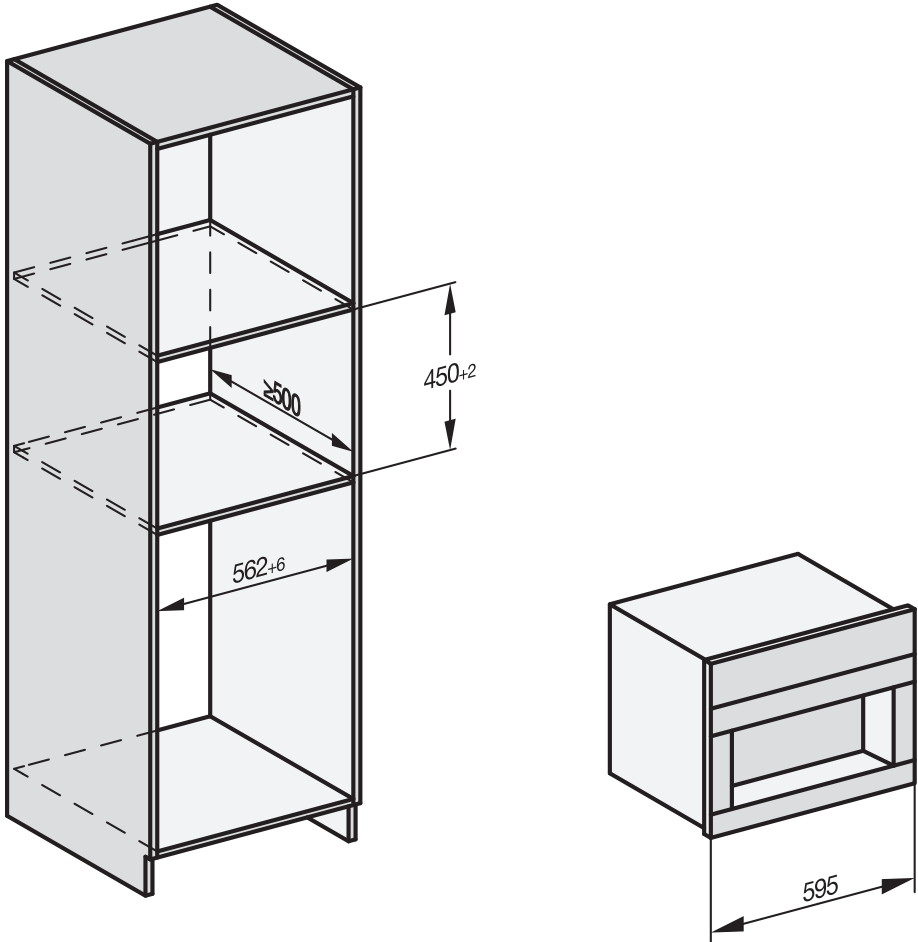
Installation

Building-in dimensions

Installation in a tall unit

A minimum installation height of 850 mm must be maintained.

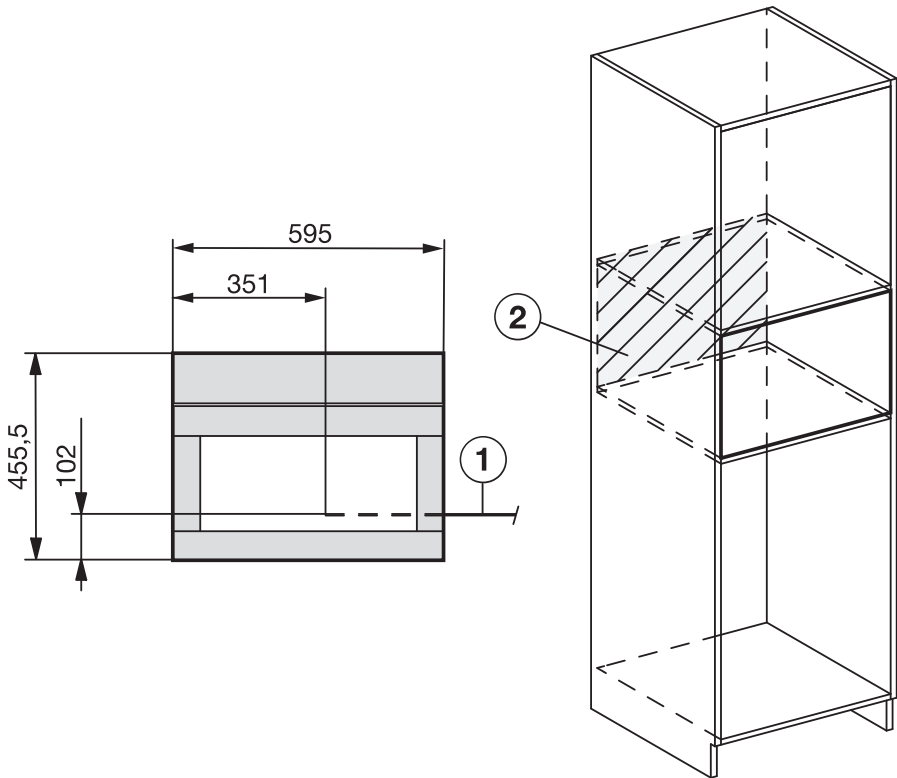
All dimensions are indicated in mm.



Combination with other Miele built-in appliances is possible. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them. When built in above a warming drawer, a closed shelf is not needed.

Installation and connections

All dimensions are indicated in mm.



① Mains connection cable

② Do not place electrical connection in this area

Installation

Building in the coffee machine

⚠ Danger of injury due to incorrect installation.

Personal injury can result from an incorrectly installed, and therefore unsecured, appliance.

The coffee machine can only be operated once it has been built in.

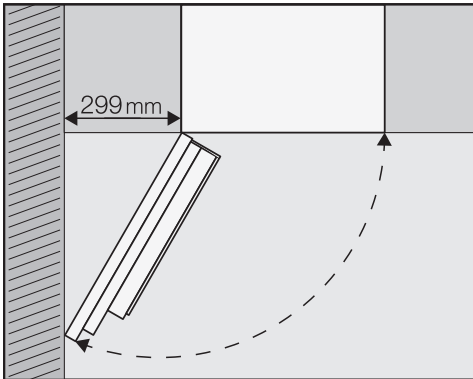
⚠ Risk of damage to property due to incorrect operation.

If the ambient temperature range is not complied with, the coffee machine may not function correctly.

The coffee machine may only be operated in an ambient temperature range between +16 °C and +38 °C.

A minimum installation height of 850 mm must be maintained.

Ensure that a door opening angle of 120° is present so that the bean container on the left can be removed.



Check whether there is a gap of at least 299 mm between the wall or similar and the coffee machine so that the door can

be opened wide enough to remove the bean container on the left (minimum door opening angle of 120°).

A TX 20 screwdriver is required for installation.

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

Connecting to the mains electricity supply

Observe the instructions in “Electrical connection”.

- Connect the coffee machine to the mains electricity supply.

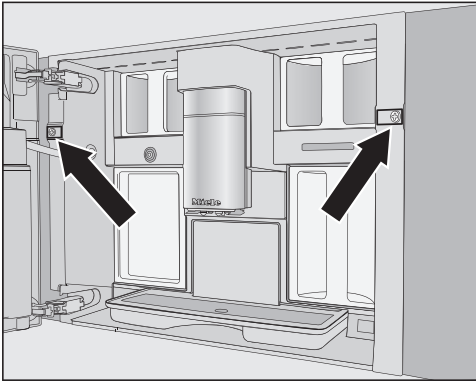
Pushing in and levelling the coffee machine

Ensure the mains connection cable does not get jammed or damaged when pushing the appliance into the niche.

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

Do not adjust the door hinges to align the coffee machine. This could result in the milk flask not being able to be fitted correctly and milk preparation may not function properly.

2 TX 20 screws (25 mm) are supplied.



- Secure the coffee machine to the side walls of the housing unit using the screws supplied. Tighten the screws by hand.

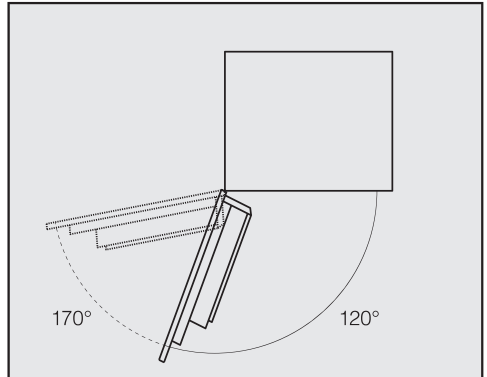
Useful tip: You can remove the door opening limiters and increase the door opening angle to 170° so that the screw on the left can be screwed in more easily. (see “Door opening limiters”). Check whether there is enough room and that the appliance door does not hit an adjacent wall.

- Check the operation of the coffee machine.

Door opening limiters

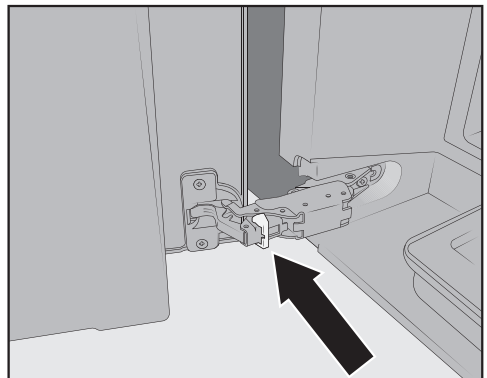
The door hinges of the coffee machine are equipped with door opening limiters that limit the opening angle of the appliance door to approx. 120°. These prevent the appliance door from hitting an adjacent wall when opened and being damaged.

You can remove the door opening limiters to increase the opening angle to approx. 170°. This allows the bean containers to be removed more easily, for example.



Removing the door opening limiters

Check whether there is enough room and that the appliance door does not hit an adjacent wall when the door opening angle is increased.



- Remove the door opening limiters from the hinges by levering them out with a screwdriver, for example.

The door opening angle is now increased to approx. 170°.

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