


Operating and Installation Instructions Built-in Coffee System



To prevent accidents and machine damage, you absolutely **must** read these instructions before installation or use.

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IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully to prevent accidents and machine damage.

This appliance complies with current safety requirements. Improper use of the appliance can cause personal injury and material damage. Read this safety information carefully before operating the appliance.

They contain important information on the safe installation, operation, and care of your coffee system. To avoid the risk of personal injury or damage to the coffee system, it is important that you carefully read the instructions. Miele cannot be held liable for damage caused by non-compliance with these IMPORTANT SAFETY INSTRUCTIONS.

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


IMPORTANT SAFETY INSTRUCTIONS

Intended use

- ▶ Use this coffee system only in standard household environments for making coffee beverages such as espresso, cappuccino, latte macchiato, etc. Any other type of use is not permitted.
- ▶ The coffee system is not suitable for outdoor use.
- ▶ This coffee machine must not be used at altitudes above 6560 ft (2000 m).
- ▶ The machine is intended only for the preparation of coffee-based drinks such as espresso, cappuccino, latte macchiato etc. Any other usage is not supported.
- ▶ Persons who lack physical, sensory or mental abilities or experience with the machine should not use it without supervision or instruction by a responsible person.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

 Danger of burning and scalding at the dispensers. 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 dispensers.

- ▶ Keep the coffee system out of reach of children.
- ▶ Children must be kept away from the machine unless they are constantly supervised.
- ▶ Children should be supervised when they are near the coffee system. Do not allow them to play with it or to use the controls.
- ▶ Young children must not be allowed to clean the coffee machine unsupervised. Older children may only clean it under the supervision of an adult.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Danger of suffocation! While 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.

IMPORTANT SAFETY INSTRUCTIONS

Technical safety

- ▶ Installation and repairs may only be carried out by a Miele-authorized service technician. Installation, repairs and other work by unqualified persons can cause considerable danger to users.
- ▶ A damaged coffee system could be dangerous. Before building in the machine, check it for any externally visible damage. Do not use a damaged machine.
- ▶ Before connecting the coffee system, check the voltage and frequency indicated on the data plate against the voltage and frequency of the household electrical supply. This data must correspond in order to prevent damage to the coffee system. If in doubt, consult a qualified electrician.
- ▶ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.
- ▶ Reliable and safe operation of the coffee system can only be guaranteed if it is connected to the electrical supply.
- ▶ Do not connect the machine to the electrical supply using an extension cord or power bar.
- ▶ The coffee machine may not be used in mobile installations such as ships.
- ▶ For safety reasons, this machine may only be used when it has been built in.
- ▶ If the coffee system is to be built in above another appliance, there must be a full-width, closed shelf between them.
- ▶ If the coffee system is to be built in above another appliance, there must be a full-width, closed shelf between them.

IMPORTANT SAFETY INSTRUCTIONS

▶ Only use the coffee system in rooms where the ambient temperature is between +50°F (10°C) and +100°F (38°C).

▶ Do not cover or block the aeration and ventilation cross-sections. Condensation water can damage the coffee system or surrounding cabinets.

▶ Ensure that there is sufficient ventilation around the coffee system.

The ventilation gaps in the housing unit and the gap between the top of the housing unit and the ceiling must be at least 78 3/4" (200 cm²). Otherwise condensation can build up and damage the machine or the housing unit.

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

▶ Repair work should only be performed by a Miele-authorized service technician. Repairs by unqualified persons can cause considerable danger to users.

▶ For repairs, the coffee system must be disconnected from the electrical power supply.

The coffee system is only disconnected from the power supply if


- the circuit breaker has been tripped, or
 - the fuse is removed, or
 - the power cord is disconnected from the power supply.
- Pull the plug, not the cord, to disconnect the appliance from the power supply.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Repairs must only be performed by a trained technician in accordance with national and local safety regulations. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.
- ▶ Defective components should be replaced by Miele original parts only. Only with original Miele parts can the manufacturer guarantee the safety of the appliance.
- ▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- ▶ Use only genuine original Miele parts. If parts or accessories from other manufacturers are used, the warranty may become void. The use of accessory attachments not recommended by Miele may result in fire, electric shock or injury to persons.

IMPORTANT SAFETY INSTRUCTIONS

Proper use

 Danger of burning and scalding at the dispensers. The liquids and steam dispensed are very hot.

Keep away from the area underneath the dispensers 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 main dispenser is clean and installed correctly.

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

 Risk of injury to the eyes!

Never look at the lighting directly or using optical instruments (e.g. magnifying glass).

► 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 sparkling water.

► Only fill the bean container with roasted espresso or coffee beans. Do not fill the bean container with coffee beans that have been treated with additives or with ground coffee.

► Do not pour liquids into the bean container.

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

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Do not use oily beans or beans that have been treated with caramel, sugar, or other substances. Sugar and oil will damage the coffee system.
- ▶ Do not use any flavored ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee system. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.
- ▶ Only use plain milk. Most sugary additives can clog the milk lines and damage the machine.
- ▶ If using dairy milk make sure that it has been pasteurized.
- ▶ Do not place any alcohol mixtures which are alight underneath the main dispenser. The flames could ignite plastic components and cause them to melt.
- ▶ Do not swing from or hang anything on the machine front when it is open as this could damage the hinges of the machine.
- ▶ The main dispenser connector cap is lubricated with silicone grease. Take care not to get this on your clothes when removing or replacing the containers or other components.
- ▶ Do not use the coffee system to clean objects.

IMPORTANT SAFETY INSTRUCTIONS

Cleaning and care

- ▶ The coffee system must be disconnected from the electrical supply before cleaning or maintenance.
- ▶ Clean the coffee machine and the milk flask daily, particularly before using it for the first time (see “Cleaning and care”).
- ▶ All parts of the milk system need to be cleaned thoroughly and regularly.
- ▶ Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.
- ▶ Descale the coffee system regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agent or the use of descaling agent that 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.
- ▶ Rinsing coffee grounds down the drain can cause the sink to clog. Instead, dispose of your coffee grounds appropriately as biodegradable waste (where facilities exist) or by composting.

IMPORTANT SAFETY INSTRUCTIONS

For machines with stainless steel surfaces:

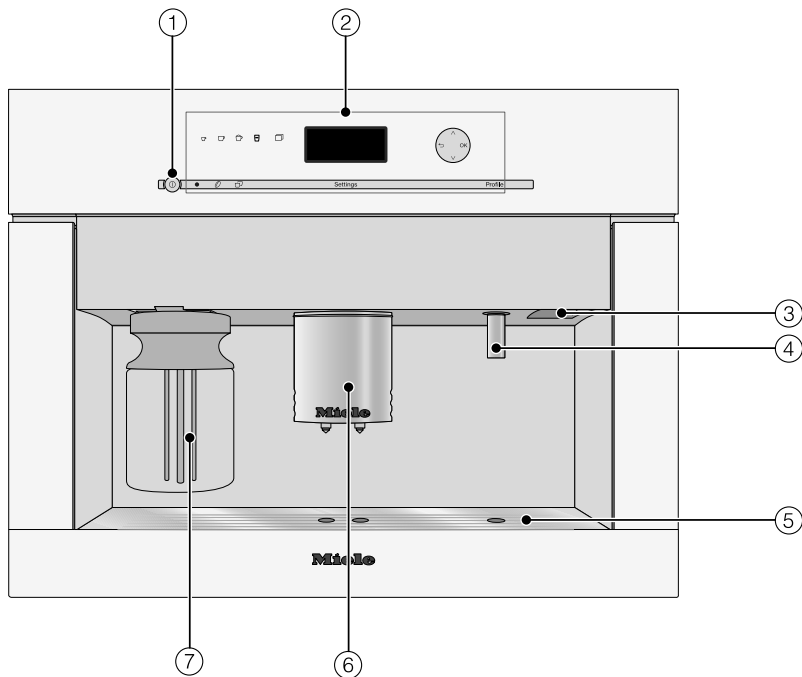
- ▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on stainless steel surfaces. These damage the surface, causing it to lose its dirt repellent protective coating.
- ▶ The finish on stainless steel surfaces is susceptible to scratching. Even magnets can cause scratching.

Preparing your appliance for an extended vacation

- ▶ If you elect to turn off the water to your home for an extended period of time, please note that this may not be enough to reduce the risk of a leak. To be completely safe, you must turn off the water supply to each individual appliance. This means under the sink for a dishwasher, at the laundry bib for your washer, etc.

SAVE THESE INSTRUCTIONS

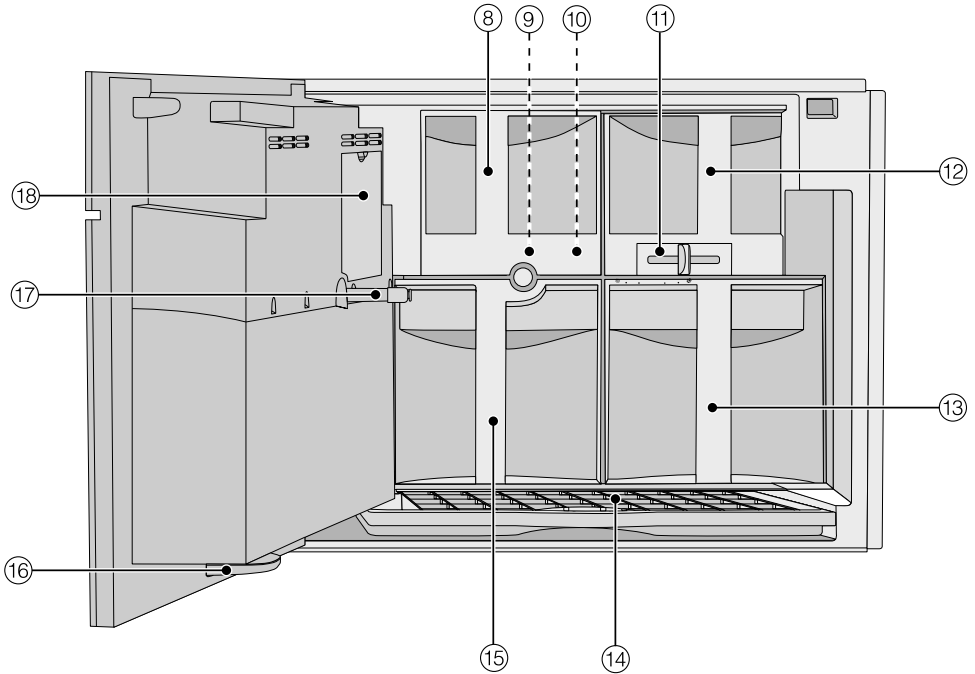
Front view



- ① On / Off button ①
- ② Controls and display
- ③ Door handle
- ④ Hot water dispenser
- ⑤ Drip tray cover
- ⑥ Height-adjustable main dispenser with lighting
- ⑦ Milk flask with lid

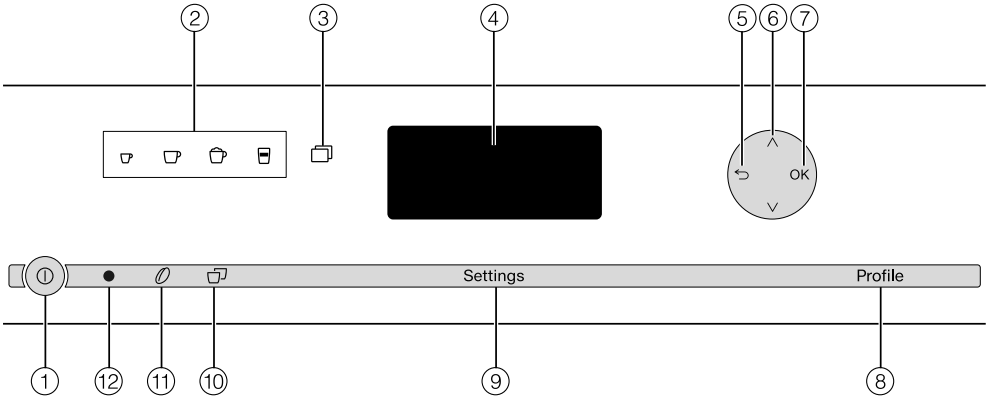
Guide to the appliance

Interior view



- ⑧ Ground coffee chute cover
- ⑨ Brew unit
- ⑩ Ground coffee chute
- ⑪ Grind control lever
- ⑫ Coffee bean container
- ⑬ Water tank
- ⑭ Drip tray with no-spill grid
- ⑮ Waste unit
- ⑯ Drip catcher
- ⑰ Main dispenser connector
- ⑱ Service cover

Controls and display



- ① **On / Off button** ①
Turning the machine On and Off
- ② **Drink buttons**
For making espresso ☕, coffee ☕, cappuccino ☕, or latte macchiato ☕
- ③ **Additional programs** ☕
Additional drinks such as lungo coffee, caffè latte, hot milk, milk froth, and hot water, menu Maintenance
- ④ **Display**
Shows information on current activity or status
- ⑤ **Back**
For returning to the previous menu, canceling unwanted actions
- ⑥ **Arrow buttons** ^ v
For showing more selection options in the display and highlighting a selection
- ⑦ **OK button**
For confirming display messages and saving settings
- ⑧ **Profile**
For saving and editing user profiles
- ⑨ **Settings**
For altering settings, displaying information or checking which settings are currently active.
- ⑩ **Double portion** ☕
For preparing two portions of a drink
- ⑪ **Parameters** ∅
Check or change settings for preparing coffee
- ⑫ **Optical interface**
(for Miele Service only)

Accessories

These products and other useful accessories can be ordered via the Miele Webstore, from Miele Service or from your Miele dealer.

Included accessories

- **Measuring scoop**
For ground coffee
- **Milk flask with lid**
For storing milk and preparing drinks with milk
- **Cleaning agent for milk pipework**
For cleaning the milk system (starter set)
- **2 cleaning containers** (large and small)
For cleaning and maintenance of the machine
- **Descaling tablets**
For descaling the water pipework (starter set)
- **Cleaning tablets**
For degreasing the brew unit (starter set)
- **Test strips**
For determining the water hardness level
- **Silicone grease**
For lubricating the seal on the main dispenser connector
- **Cleaning brush**
for cleaning the milk pipework, for example.
- **Main dispenser connector cap**
Spare part
- **Milk pipework elbow connector**
Spare part

Optional accessories

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

- **Milk flask with lid**
For storing milk and preparing drinks with milk
- **Compact lid**
For storing the milk flask in the refrigerator
- **Cleaning agent for milk pipework**
for cleaning the milk system
- **Descaling tablets**
for descaling the water pipework
- **Cleaning tablets**
for degreasing the brew unit
- **Silicone grease**
For lubricating the seal on the main dispenser connector

Before using for the first time

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


Before using for the first time

- Install the coffee system and connect it to the electrical supply (see “Electrical connection” and “Installation”).
- Remove any protective coverings from the front of the machine.

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

Turning on for the first time

When the coffee machine is turned on for the first time, after the welcome screen has appeared you will be asked to set the following settings:

- Language and country
- Date
- Time of day
- Display (time of day)
- Tap the On / Off button .

Miele - Willkommen appears briefly in the display.

Selecting a language

- Use the arrow keys \wedge \vee to highlight the desired language. Then tap *OK*.
- Use the arrow keys \wedge \vee to highlight the desired country. Then tap *OK*.

The setting is now saved.

Setting the time of day

- Use the arrow keys \wedge \vee until the time of day appears. Then tap *OK*.

The setting is now saved.

Setting the date

- Use the arrow keys \wedge \vee until the current date appears. Then tap *OK* to confirm the year, the month, and the day.

The setting is now saved.

Display

You can choose from the following options:

- On: The time and date are always visible in the display when the appliance is turned off.
- Off: The display is dark when the appliance is turned off.
- Night dimming: The date and time of day is displayed from 5:00 am to 11:00 pm.
- Use the arrow keys \wedge \vee to highlight the desired display type. Then tap *OK*.

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

The coffee system is now successfully set up for use.

- Fill the water reservoir with cold, fresh tap water.

Before using for the first time

Water hardness

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

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

Program the coffee system to the water hardness level of your area so that it functions correctly and does not get damaged. At the correct time a prompt will then appear in the display to descale the appliance.

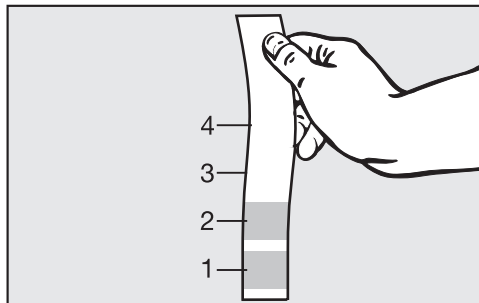
You can program four hardness levels on the appliance:

Water hardness	Water hardness level in your area	Setting (water hardness level)
0 - 8.7 gr/gal (0 - 8.4 °dH)	Soft	Soft 1
8.7 - 14.6 gr/gal (8.4 - 14 °dH)	Medium	Medium 2
14.6 - 21.9 gr/gal (14 - 21 °dH)	Hard	Hard 3
> 21.9 gr/gal (21 °dH)	Hard	Very hard 4

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

Determining the water hardness

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



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

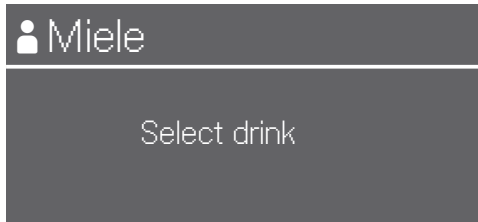
Setting the water hardness level

- Tap *Settings*.
- Use the arrow keys \wedge \vee to select *Water hardness* and tap *OK*.
- Use the arrow keys \wedge \vee to select the required water hardness. Then tap *OK*.


The setting is now saved.

To operate the coffee machine, tap the sensor buttons with your finger.

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



To make a coffee drink, tap one of the drink buttons.

You can find more drinks in the Additional programs  menu.

Selecting a menu and navigating within a menu

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

A scroll bar at the right of the display shows that additional options or text are available. Use the arrow keys \wedge \vee to display them.

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

To select an option, touch the arrow buttons \wedge \vee until the option/menu item you want is highlighted.

To confirm the selection, tap *OK*.

Leaving the menu or canceling an action

To exit the current menu, tap \leftarrow .

Filling the water tank

⚠ 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.

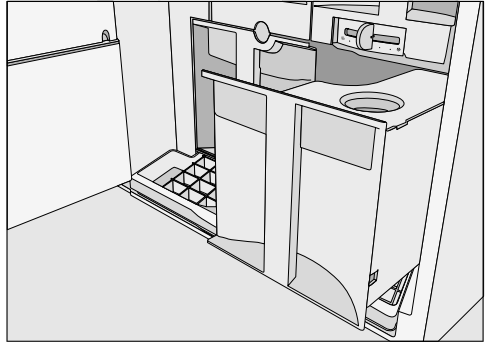
Change the water in the water container **every day**.

⚠ 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 tank forwards to remove it.
- Take off the lid and fill the water tank with fresh, cold tap water up to the “max.” mark.
- Push the water tank back in the machine until it clicks into place.



- Open the appliance door.

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

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.

Alternatively, you can make coffee or espresso with ground coffee (see “Making coffee drinks from ground coffee”).

Warning! Risk of damage to the grinder.

Only put roasted coffee beans in the bean container. Do not fill the bean container with ground coffee.

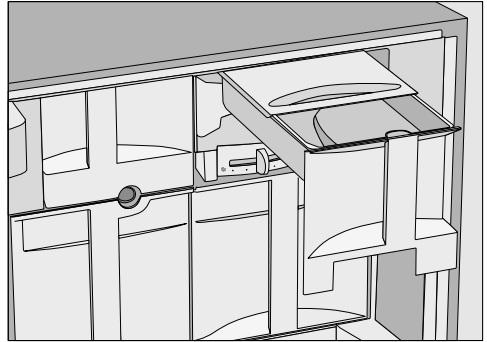
Do not fill the bean container with any type of liquid.

Warning! Sugar will damage the coffee machine.

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

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

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



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

Switching on and off

Turning on

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

If the coffee system still has an operating temperature higher than 140°F (60°C), rinsing will not take place.

- Tap the On / Off button ①.

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

You can now prepare drinks.

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

Switching the coffee machine off

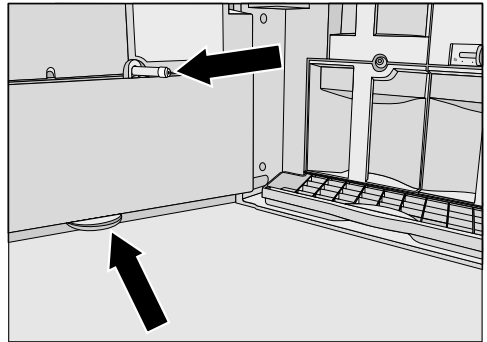
- Tap the On/Off button ①.

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

Turning off for longer periods of time

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

- Empty the drip tray, the waste unit and the water tank.

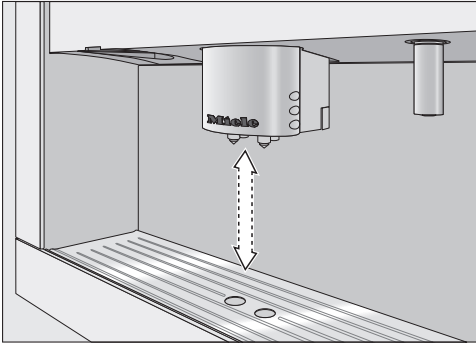


- Clean all components thoroughly, including the brew unit, the main dispenser connector and the small drip tray located inside the door.
- Turn off the appliance.

If you leave the door open for an extended period of time, unplug or disconnect it from the power supply to save energy.


Adjusting the coffee dispensers to the cup height

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



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

Preparing beverages

 Danger of burning and scalding at the dispensers.

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

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

Do not touch hot components.

The following drinks without milk can be made:

– **Espresso** ☐ is a strong aromatic coffee with a thick hazelnut brown colored froth on top – known as the crema.

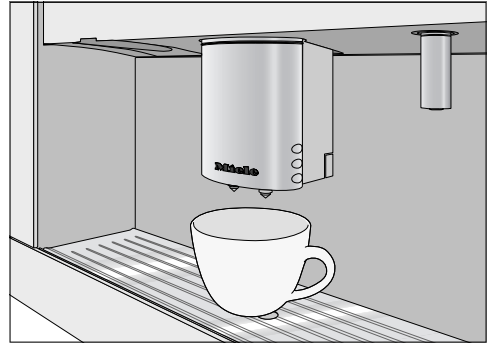
We recommend using espresso-roasted coffee beans to make an espresso.

– **Coffee** ☐ differs from espresso by the increased amount of water and the roast of the beans.

We recommend using coffee beans of the correct roast to make the coffee.

– **Lungo coffee** ☐ is a coffee with significantly more water.

Making a coffee drink



■ Place a cup under the main dispenser.

■ Tap the sensor button for the desired drink:

☐ Espresso

☐ Coffee

☐ in Additional programs: Lungo coffee


The drink you have selected will be dispensed from the main dispenser into your cup.

Double portion

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

To fill two cups at the same time:




- Place a cup under each of the nozzles of the main dispenser.
- Tap .

The  button lights up.

- Tap the sensor button for the desired drink.

Two portions of the desired drink will be dispensed from the main dispenser.

Tip: If, after a while, you have not tapped one of the drink buttons, the “Double portion”  option will revert back to single portions.

Canceling preparation

Drink preparation can be canceled as long as *Stop* is visible in the display.


- Tap *OK*.

When making two portions at once, tapping the *OK* button once will stop the first drink only. Keep the button pressed to stop the entire dispensing procedure.

Coffee pot: Making several cups of coffee one after the other

With the *Coffee pot* function you can make up to eight cups of coffee one after the other automatically - up to max. 1 quart (1 liter) - to fill a coffee pot, for example.

You can use the *Coffee pot* function twice in a row. After that, a longer cooling down time of one hour is necessary so that the coffee machine does not become damaged.

- Place a sufficiently large container under the main dispenser.
- Tap .
- Use the arrow keys \wedge \vee to highlight *Coffee pot*. Then tap *OK*.
- Use the arrow keys \wedge \vee to highlight the desired number of cups (3 to 8). Then tap *OK*.
- Follow the instructions given.

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

You can cancel the process at any time:

- Tap *OK* or .

Preparing beverages

Making coffee drinks from ground coffee

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

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

The coffee system will automatically recognize that ground coffee has been placed in the chute.

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

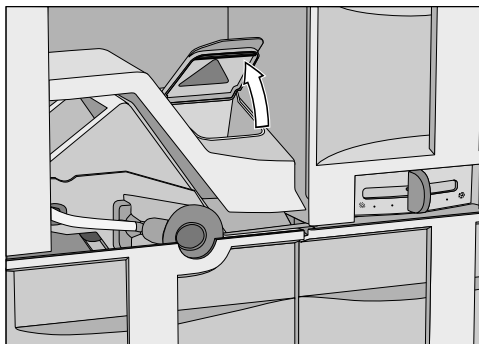
Adding ground coffee

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

The coffee system will use all the ground coffee that has been added to the chute to make the next coffee.

Use the scoop supplied with the machine to ensure the correct amount of ground coffee is used.

- Open the appliance door.



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

Use ground coffee? appears on the display.

Making coffee with ground coffee

If you want to make a drink with ground coffee:

- Use the arrow keys \wedge \vee to select Yes and tap *OK*.

You can now choose which coffee drink to make with ground coffee.


- Place a cup under the main dispenser.
- Select a coffee drink.

The desired coffee drink is made.

If you select *No* and confirm with *OK*, the ground coffee is emptied unused into the waste container. The appliance will rinse itself.

If you do not tap a drink button within approx. 15 seconds, the ground coffee will also be directed into the waste unit.

Drinks with milk

 Danger of burning and scalding from hot steam coming out of the main dispenser!
The liquids and steam dispensed are very hot.

Only use plain milk. Most sugary additives can clog the milk lines, and damage the machine.
If using dairy milk make sure that it has been pasteurized.

The following drinks with milk can be made:

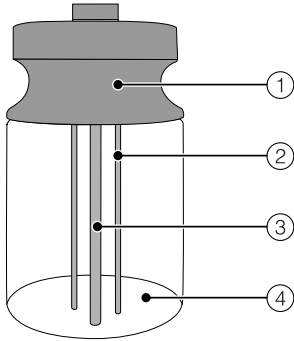
- **Cappuccino** ☕ consists of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** ☕ consists of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** ☕ consists of hot milk and espresso.

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

Preparing beverages

Notes on the milk flask

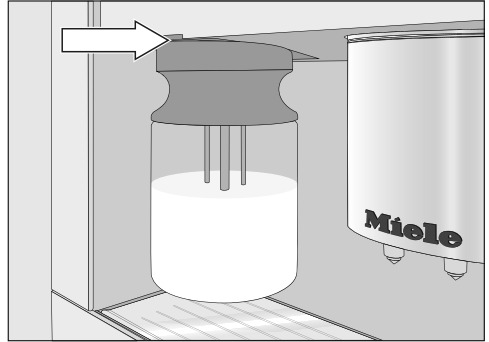
Milk is **not** cooled in the milk flask. Therefore, place the milk flask in the refrigerator if you are not going to use milk for a while. Good milk froth can only be achieved when cold milk (below 50°F / 10°C) is used.



- ① Lid
- ② Sensor rod
- ③ Milk intake tube
- ④ Glass container




- Fill the milk flask up to max. 3/4" (2 cm) below the rim with milk. Seal the milk flask with the lid.

It is important to keep the opening and neck of the milk flask clean (while filling it and carrying it). Any soiling can lead to a malfunction of the container in the machine.




- Push the milk flask into the coffee system.

Preparing drinks with milk


- Place a suitable container under the main dispenser.
- Tap the sensor button for the desired drink:
 -  Cappuccino
 -  Latte macchiato
 -  in Additional programs: Caffè latte, hot milk, milk froth

The coffee system will now prepare the selected drink.

Hot water

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

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

- Place a suitable container under the hot water spout.
- Tap .
- Use the arrow keys \wedge \vee to highlight Hot water. Then tap *OK*.

Hot water will run into the container under the hot water spout.

Canceling a drink:

- Tap *OK*.

The preparation of hot water will be canceled.

Preparing user profile drinks

If you have already created a user profile (see “User profiles”), you can select it before preparing a drink.

- Tap *Profile*.
- Tap *Select profile*.
- Use the arrow keys \wedge \vee to highlight the desired user profile. Then tap *OK*.

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

You can now make the drink you want.

Preparing beverages

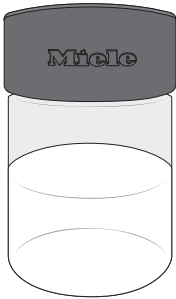
After a drink has been prepared

Start the rinse cycle appears in the display a few minutes after a drink with milk has been prepared.

■ Tap OK.

The milk pipework will now be rinsed.

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



Tip: Remove the milk flask, rinse the cover under running water, and close the milk flask using the compact cap. Cool the milk until the next time you use it.

Milk froth can be made only using cold milk (< 50°F / 10°C).

The compact cap It is available from Miele.

Coffee the way you like it

In order to customize the coffee system to the type of coffee being used, you can

- Change the grinder setting
- Change the amount of coffee
- Set the brewing temperature
- Pre-brew the coffee powder

Grinder setting

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

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

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

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

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

Set a finer grinder setting.

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

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

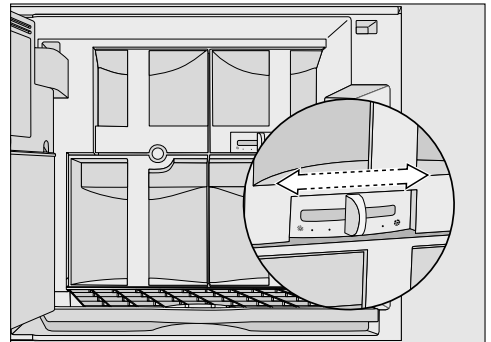
Set a coarser grinder setting.

To avoid damaging the grinder, please note the following:

Only adjust the grinder one setting at a time.

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

- Open the appliance door.



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

After that, you can adjust the grinder setting again.

The altered grinder setting not considerably noticeable until after the second coffee has been dispensed.

Coffee the way you like it

Amount of coffee, brew temperature and pre-brewing

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

- Tap \emptyset .
- Select the drink you want and tap *OK*.

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

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

The setting is now saved.

Amount of coffee

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

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

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

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

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

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

- espresso or coffee 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.

- Select Amount of coffee and tap *OK*.
- Use the arrow keys \wedge \vee to change the grinding amount and then tap *OK*.

The setting is now saved.

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

Brewing temperature

The ideal brewing temperature will depend on:

- the type of coffee,
- whether an espresso or a coffee is being prepared, and
- the altitude of the region.

If the coffee system is located at more than 6562 ft. (2000 meters) above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

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

The coffee system has five brewing temperatures.

- Select **Brew temperature** and tap *OK*.
- Select the required temperature and tap *OK*.

The setting is now saved.

Pre-brewing ground coffee

When the pre-brewing function is turned 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 flavor of the coffee.

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

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

- Use the arrow keys \wedge \vee to highlight **Pre-brewing**. Then tap *OK*.

The check \checkmark indicates which pre-brewing option is currently selected.

- Use the arrow keys \wedge \vee to highlight the desired setting. Then tap *OK*.

The setting is now saved.

Portion size


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

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

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

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





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

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

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

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

Changing the portion size during drink preparation

You can adapt the portion size for espresso , coffee , cappuccino , and latte macchiato  directly during preparation and save it.

- Place a cup under the main dispenser.
- Tap the sensor button for the desired drink until **Change** appears in the display.

The desired drink is prepared and **Save** appears in the display.

- When the cup is filled to the desired level, tap **OK**.

If you want to change the the drink amount for coffee specialties with milk, the ingredients are the drink are saved one after the other during preparation.

- When the quantity for each ingredient reaches the desired level, tap **OK**.

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

Changing the portion size in the Parameters \mathcal{O} menu

You can adapt the portion sizes for **lungo coffee**, **caffè latte**, **hot milk**, and **milk froth** using the “Parameters” menu.

- Place a suitable container under the main dispenser.
- Tap \mathcal{O} .
- Select the desired drink.
- Select **Portion size** and tap **OK**.

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

Changing the portion size for different user profiles

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

- Tap *Profile*.
- Select the user profile.

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

Now you can adjust the portion sizes as described above.

Profiles

If the coffee system is used by several people with different coffee preferences, you can create individual user profiles in addition to the Miele profile.

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

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

Accessing a profile

■ Tap *Profile*.

You can now create a user profile.

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

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

Tip: Tap *Back* or *Profile* to return to the main menu.

Creating a user profile

- Use the arrow keys \wedge \vee to select *Create profile* and tap *OK*.

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

- Tap arrow keys \wedge \vee to select the character and then tap *OK*.

The character will then appear in the line above.

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

Tip: You can delete the last character entered by tapping *Back*.

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

- use the arrow keys \wedge \vee to highlight the check \checkmark and tap *OK*.

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

- tap and hold *Back* until all characters have been deleted and the coffee system jumps back to the previous menu.

The last created profile is selected as the current profile.

Selecting a user profile

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

- Use the arrow keys \wedge \vee to highlight Select profile. Then tap *OK*.
- Use the arrow keys \wedge \vee to select the desired user profile. Then tap *OK*.

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

Changing the name

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

- Use the arrow keys \wedge \vee to highlight Change name. Then tap *OK*.
- Proceed the same as with “Create profile”:
 - Select *Back* to delete a character.
 - To enter new characters, select the relevant character and confirm with *OK*.
 - Save the new name by selecting \checkmark in the display and tapping *OK*.

Deleting a user profile

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

- Use the arrow keys \wedge \vee to highlight Delete profile. Then tap *OK*.
- Use the arrow sensors to select the user profile you want to delete.
- Tap *OK*.

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

Profiles

Changing a user profile

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

■ Select **Change profile** and tap **OK**.

You now have the following options:

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

Accessing the “Settings” menu

- Tap *Settings*.

Now you can check or change any settings.

The check ✓ next to the individual entry shows you which setting is currently active.

Tap *Back* if you want to access the previous menu.
Tap *Settings* to return to *Select drink*.

Tip: If you have activated the display of the time of day or selected *Night dimming*, you can change the settings without switching on the coffee system. Just tap *Settings*.

Changing and saving settings

- Tap *Settings*.

- Select the setting you wish to change with the arrow keys ^v and tap *OK*.


- Use the arrow keys ^v to highlight the required option. Then tap *OK*.


The setting is now saved.

Settings

Setting options

The factory default for each option is indicated by *.


Menu item	Available settings
Language 	German*, English and other languages Country
Time	Show – Off* / On / Night dimming Clock format – 12 h / 24 h* Set
Date	Set
Timer	Timer 1 – Set : Turn on at / Turn off after (12:30)* / Turn off at – Day allocation Allocate day of the week: Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday – Activate : Turn on at (Yes / No*) / Turn off at (Yes / No*) Timer 2 – Set : Turn on at / Turn off at – Allocate day of the week: Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday – Activate : Turn on at (Yes / No*) / Turn off at (Yes / No*)
Eco mode	On* / Off
Lighting	Brightness Turn off after

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

Settings

Language

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

Tip: If you select the wrong language by mistake, you can find the Language option again via the  symbol.

Time of day

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

Display (time of day)

You can choose from the following options:

- On: The time and date are always visible in the display when the appliance is turned off.
- Off: The time and date are not displayed when the appliance is turned off.
- Night dimming: The date and time are displayed from 5:00 am to 11:00 pm.

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

Clock Format

Available options are:

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

Setting

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

Date

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

Timer

There are two timers with the following functions:

The coffee system:

- switches on at a particular time, e.g. in the morning for breakfast (Turn on at).
- switches off at a particular time (Turn off at),
- switches off after a particular length of time if none of the buttons have been tapped or no drink has been made (Turn off after, only for timer 1).

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

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

Selecting a timer

Available options are:

- Timer 1: Turn on at, Turn off at, Turn off after
- Timer 2: Turn on at, Turn off at

Turn on at:

Please note that the coffee system will **not** turn on at the time specified if you have activated the system lock.

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

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

Turn off at

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

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

Turn off after

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

If none of the keys have been pressed or no drink has been prepared, the coffee system will turn itself off after 30 minutes to save energy.

You can change this pre-setting using the arrow keys \vee \wedge to a time between 15 minutes and 9 hours.

Selecting days of the week (day allocation)

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

When all days of the week required are marked:

- Tap the arrow key \vee repeatedly until *Accept* is highlighted. Then tap *OK*.

Settings

To activate and deactivate the timer

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

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

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

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

- Tap the arrow key ∇ repeatedly until Accept is highlighted. Then tap OK.

Eco mode

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

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

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

Lighting

You have the following options:

- You can set the brightness when the machine is switched on.
- You can set the brightness when the machine is switched off.
- You can specify when the lighting should switch off (Lighting: Turn off after).

Setting the brightness

First select:

- Appliance switched on
- Appliance switched off

Change the brightness using the arrow keys \wedge \vee .

To turn off the lighting,

- Use the arrow key \vee until no more segments are filled and Turned off appears.

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

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

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

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

Info (displaying information)

Under the Info menu option, you can choose to display the number of portions made for each type of drink.

You can also see whether there are more than 50 portions before the next descaling or degreasing of the brew unit (No. of uses until).

Tip: To return to the previous display, tap *OK*.

Locking the coffee machine (System lock)

You can lock the coffee machine to prevent it from being used by unauthorized persons, such as children.

Activating and deactivating the system lock

When the system lock is activated, the timer settings for Turn on at are deactivated. The coffee system will **not** switch on at the time set.

Temporarily overriding the system lock

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

- tap *OK* for 6 seconds.

As soon as the coffee system is turned off, the system is locked again.

Settings

Water hardness

See “Before using for the first time” for information about water hardness.

Display brightness

Change the display brightness using the arrow keys ^∨.

Volume

The volume of the alarm and the sensor buttons can be set using the arrow buttons ^∨.

Tip: To switch off the tones, touch the arrow buttons ∨ until no more segments are filled in and **Turned off ap-**pears.

Factory default setting

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

The number of drinks and the appliance status (No. of drinks until ...) cannot be reset.

Please refer to the “Setting options” chart for the factory settings that are shown in bold.


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

- Language
- Time of day
- Date

Showroom program (Demo mode)

Do not activate this setting for domestic use.

The coffee system can be presented in Miele Showrooms of retail stores with the Showroom program function. The lighting will come on, but drinks cannot be dispensed and other actions cannot be carried out.

If you activate the Demo mode, you cannot turn the appliance off with the On / Off button .

Cleaning and care



Risk to health due to inadequate cleaning.

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

Carefully clean the coffee machine regularly.

Overview

Recommended frequency	What do I have to clean / maintain?
Daily (at the end of the day)	Milk flask and lid
	Water tank
	Waste unit
	Drip tray and drip tray cover
Once a week (more often if heavily soiled)	Main dispenser
	Sensor cover
	Clean the milk valve with the cleaning brush
	Interior
	Small drip tray inside the machine door
	Brew unit Front of the machine (especially immediately after descaling)
Once a month	Lubricate the cap on the main dispenser connector
	Coffee bean container
When prompted	Milk pipework (with the original Miele cleaning agent for milk pipework)
	Brew unit (degrease with the cleaning tablets)
	Descaling the machine

Clean by hand or in dishwasher

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


- Main dispenser cover
- Brew unit
- Coffee bean container and the coffee bean container lid
- Service cover

The maximum temperature of the dishwashing program selected must not exceed 130°F (55°C).

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

The following parts are **dishwasher-safe**:

- Drip tray with grille
- Drip tray cover
- Water container
- Waste unit
- Main dispenser (without stainless steel cover)
- Milk flask with lid
- Drip catcher


 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 away from the area underneath the dispensers 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 cleaning appliance 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 appliance regularly, as the used coffee grounds will soon go moldy. Milk residues can go off and can block the milk pipe.

The cap of the main dispenser connector is lubricated with silicone grease.

Take care not to get it on your clothes when removing or replacing the containers or other components.

Cleaning and care

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

To better maintain your appliance avoid the following:

- Cleaning products containing soda, ammonia, acid, or chloride
- Cleaners containing solvents
- Lime removers
- Stainless steel cleaners
- dishwasher detergent,
- Oven cleaners
- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- Scouring pads, such as pot scrubbers and brushes, or used sponges that still contain abrasive cleanser residue
- Eraser sponges
- Metal scrapers

Glass cleaners may be used to clean the exterior. However **do not** allow them to sit or "puddle", this can cause damage to the surface.

Remove the cleaner promptly.

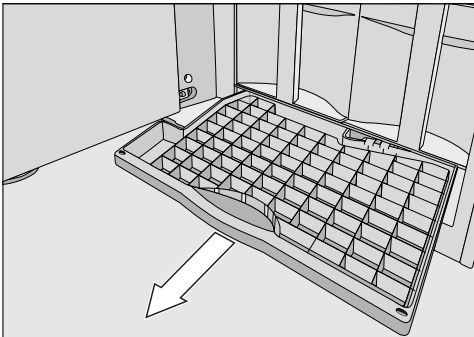
Drip tray

⚠ Burn hazard!

If the rinsing process has just finished, wait a few minutes before removing the drip tray as the water used for rinsing will run out of the coffee dispensers.

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

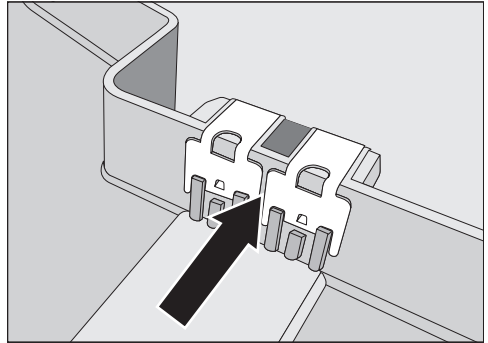
A prompt will appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty it at the latest when this prompt appears.



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

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

- Clean the drip tray and the grid with hot water and liquid dish soap or in the dishwasher and dry with a cloth.



- Clean the contacts (metal plates) and the space between them carefully and dry them thoroughly.

Only clean and dry contacts can sense whether the drip tray is full. Check this area once a week.

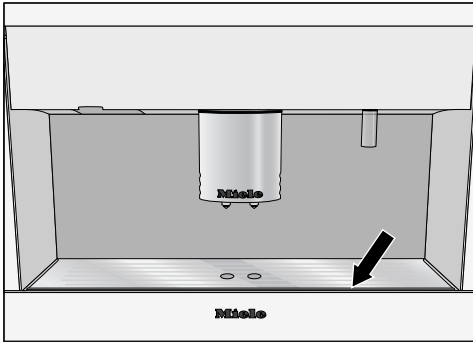
- Clean the space under the drip tray.
- Push the drip tray back into the coffee system.

Make sure the drip tray has been pushed into its niche as far as it will go.

Cleaning and care

Drip tray cover

- Remove the drip tray cover.
- The drip tray cover can be cleaned in the dishwasher or by hand using warm water and liquid dish soap.
- Dry the drip tray cover thoroughly.



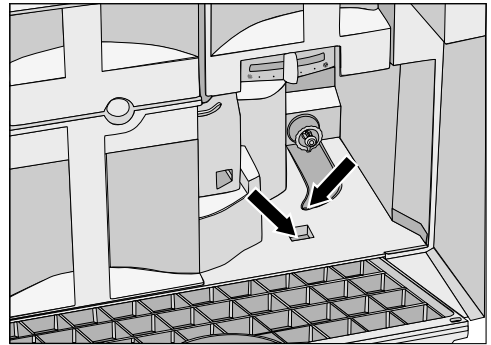
- Refit the cover on the drip tray making sure it sits flush at the front.

Water tank

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

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

- The water tank can be cleaned in the dishwasher or by hand using warm water and liquid dish soap. After cleaning, dry the water tank.



- Clean the surface the water tank sits on, particularly the slots, carefully.

Waste unit

After a certain period of time a reminder to empty the waste unit will appear in the display. The waste unit must be cleaned when this message appears. However, it is better to clean the waste unit every day to prevent a build-up of bacteria.. There will probably also be water in the waste unit left over from the rinsing process. Clean the waste unit **daily**.

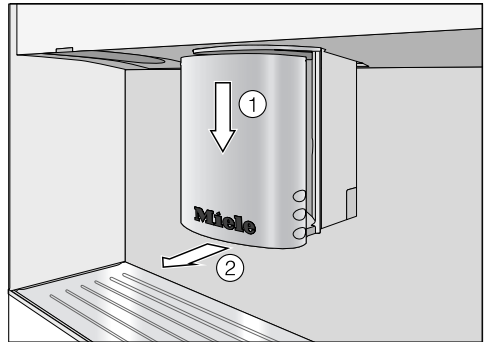
The waste unit usually also contains residual water from the rinsing procedure.

- The waste unit can be cleaned in the dishwasher or by hand using warm water and liquid dish soap. After cleaning, dry the waste unit.
- Also thoroughly clean the now accessible area in the machine where the waste unit sits.

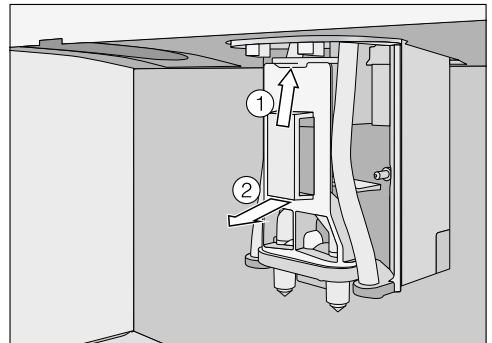
Main dispenser

Clean all parts of the main dispenser except for the stainless steel cover in the dishwasher at least **once a week**. This is the best way to remove coffee deposits effectively.

Clean the main dispenser cover **by hand** only using warm water and liquid dish soap.

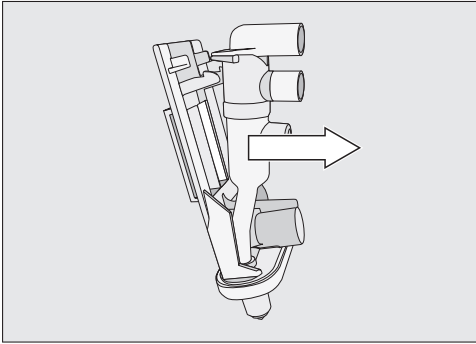


- Push the main dispenser down completely ① and remove the stainless steel cover by pulling it off towards you ②.

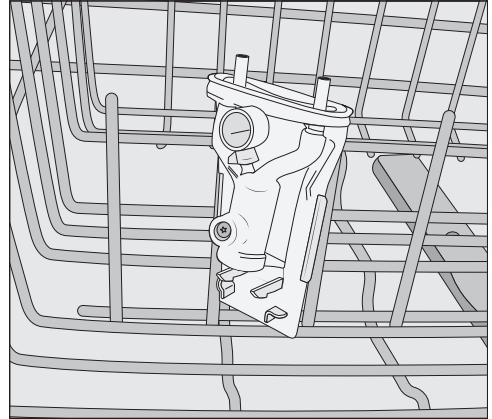


- Press the catch upwards ①, grasp the dispensing unit by the handle, and pull it forwards and off ②.

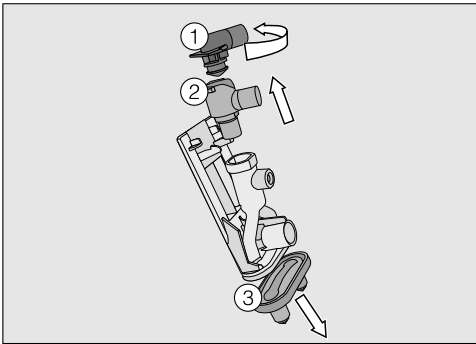
Cleaning and care



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



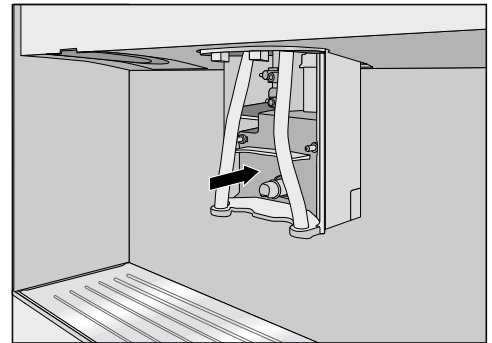
Tip: Place the dispenser upright in the top basket of the dishwasher. Lay the adapters and dispenser nozzles in the cutlery tray.



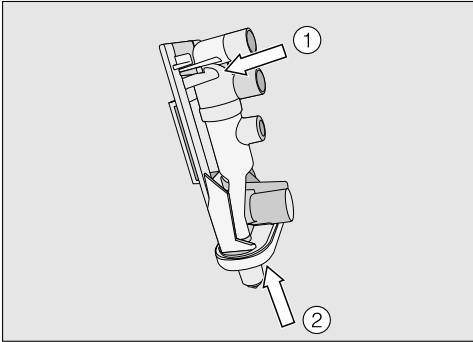
- Turn upper connecting piece ① and pull it upwards to remove it. Remove lower connecting piece ② in the same way.
- Pull off the dispenser nozzles ③.

The Y-piece connector must not be removed.

- Clean all parts thoroughly.




- Clean the surfaces of the main dispenser with a damp cloth.



- Reassemble the dispensing unit in the reverse order. Make sure that upper adapter ① clicks into position. Press the dispenser nozzles ② firmly onto the dispensing unit.
- Replace the dispensing unit in the main dispenser.
- Put the cover back into place.

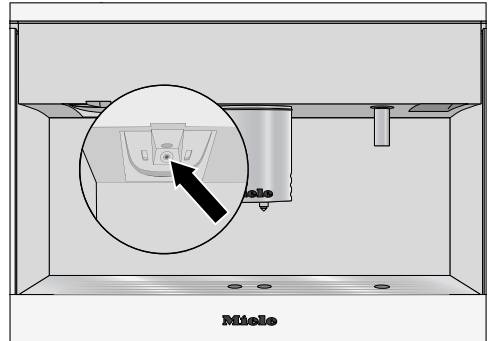
Maintenance of the milk valve

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

- Tap .
- With the arrow key \wedge , select Maintenance. Then tap *OK*.
- Select Condition milk valve and tap *OK*.

The milk valve will move into the maintenance position.

Important! Before confirming Leave maintenance position with *OK*, you **must** remove the cleaning brush. Otherwise the coffee system will be damaged.



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

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

Cleaning and care

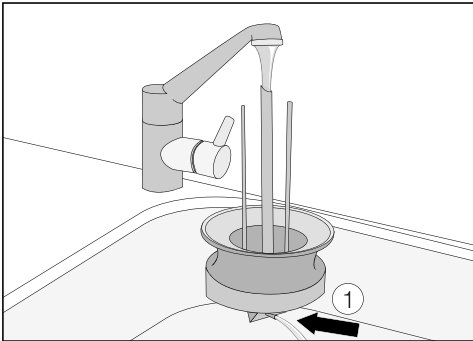
Milk flask with lid

Soiling can lead to machine malfunctions.

It is important to keep the neck and flange of the milk flask clean (while filling it and carrying it).

- Clean the milk flask holder on the coffee system with a damp cloth.
- The milk flask (glass) can be cleaned in the dishwasher or by hand using warm water and liquid dish soap. Dry the milk flask with a soft cloth after cleaning.

Before you lay the milk flask lid in the dishwasher:



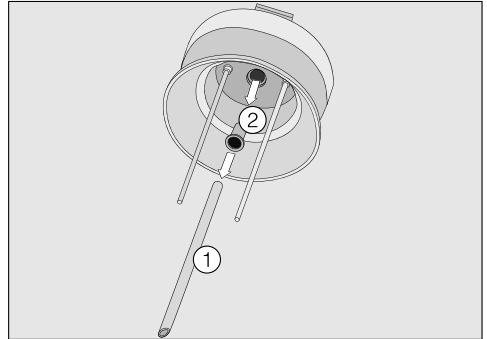
- Rinse the milk pipework in the lid under running water.

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

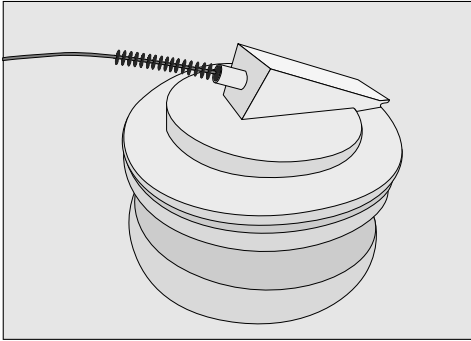
- take apart the milk flask lid and clean it with the cleaning brush provided.

Taking apart the milk flask lid and cleaning it with the cleaning brush

Milk fat can deposit in the milk flask lid. When this happens, milk will spray when milk froth is made.



- Pull the milk intake tube ① from the milk flask lid. Make sure that you remove the seal ②, as well.
- Clean both under running water. Insert the cleaning brush supplied into the stainless steel tube and move it back and forth until all milk deposits have been removed.



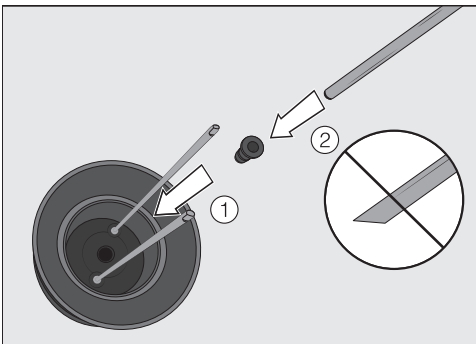
Coffee bean container

- Remove the bean container from the appliance and lift the lid backwards and off.
- Clean the bean container and the lid **by hand** with warm water and a little liquid dish soap. Then dry them both.
- Push the lid back on and place the bean container back in the appliance.

- Also use the cleaning brush to clean the milk pipework in the lid from the top and bottom.

To reassemble the lid:

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



Make sure that you do **not** insert the slanted end of the stainless steel tube into the seal. This will damage the seal.

- Insert the milk intake tube into the seal.

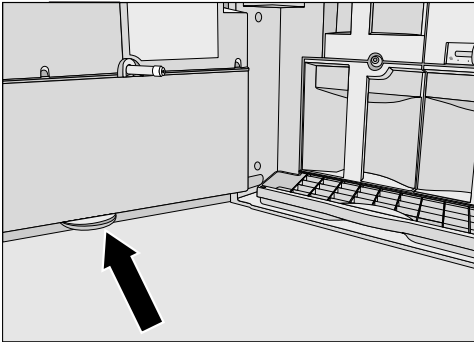
Cleaning and care

Interior and machine front

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

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

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

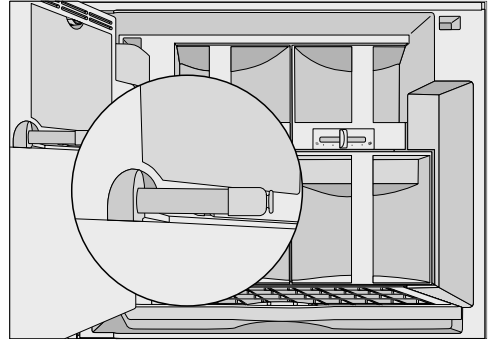


- Remove the drip catcher and clean it in the dishwasher or by hand using warm water and liquid dish soap.

After cleaning, remember to place the drip tray in the coffee system again.

Main dispenser connector

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



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

Brew unit

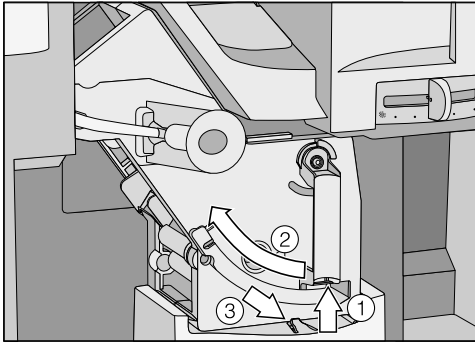
Remove the brew unit and wash by hand

Clean the brew unit by hand only under warm running water. Do not use dish soap or any other cleaning agent. The moving parts of the brew unit are greased. Cleaning agents would damage the brew unit.

You can remove the brew unit for cleaning.

Clean it once a week.

- Open the appliance door.
- Remove the water container, waste unit and the ground coffee chute cover.

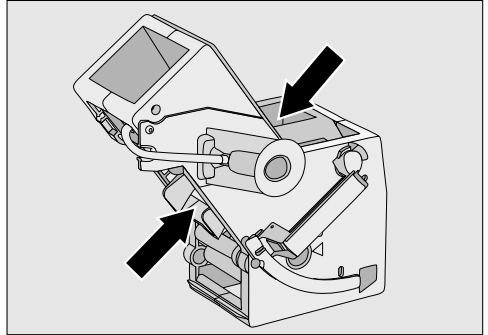


- Press the button on the end of the handle of the brew unit ① and while doing so turn the handle counter-clockwise ②.
- Press the catch in front of the brew unit ③ downwards, and pull the brew unit out carefully.

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

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

- Clean the brew unit **by hand under hot running water** without using detergent or liquid dish soap.

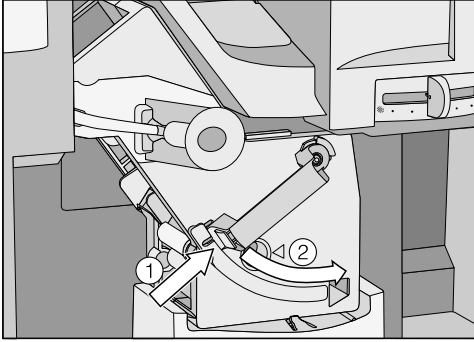


- Wipe any remaining coffee off the two filters. One filter is located in the funnel and the other to the left of the funnel.
- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is made.
- Clean the inside of the coffee machine. Use your vacuum cleaner to remove dry coffee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

To put the brew unit into place again:

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

Cleaning and care



- Press the button on the end of the handle of the brew unit ① and while doing so turn the handle clockwise ②.
- Close the appliance door.

Maintenance programs


The coffee machine has the following maintenance programs:

- Rinsing the appliance
- Rinsing the milk pipe
- Cleaning the milk pipe
- Degreasing the brew unit
- Descaling the appliance

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

Please note that each maintenance program must be carried through to the end and cannot be canceled.

Accessing the “Maintenance” menu


- Tap .
- With the arrow key \wedge , select Maintenance. Then tap *OK*.

Now you can select a maintenance program.

Rinsing the coffee system

You can rinse the coffee system pipework manually.

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

- Tap .
- Tap the arrow key \wedge repeatedly until Maintenance is highlighted. Then tap *OK*.
- Use the arrow keys to highlight Rinse appliance. Then tap *OK*.


The piping will now be rinsed through.

Rinsing the milk pipework

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

You can also rinse the milk pipework manually.

Tip: Place a suitable container under the main dispenser.

- Tap .
- Tap the arrow key \wedge repeatedly until Maintenance is highlighted. Then tap *OK*.
- Select Rinse milk pipework and tap *OK*.

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

Cleaning and care

Cleaning the milk pipework

The milk pipework must be cleaned approximately once a week.

The coffee machine will remind you to do this. Three days before the milk pipework must be cleaned, *Days until "Clean milk pipework":* appears in the display. The coffee machine shows the number of days remaining until the milk pipework must be cleaned.

- Confirm the message with *OK*.

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


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

- Confirm the message with *OK*.

Perform "Clean milk pipework"


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

The maintenance program *Clean milk pipework* lasts about 15 minutes.

- Tap .
- Tap the arrow key \wedge repeatedly until *Maintenance* is highlighted. Then tap *OK*.
- Use the arrow keys to highlight *Clean milk pipework*. Then tap *OK*.

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

- Follow the instructions in the display.

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

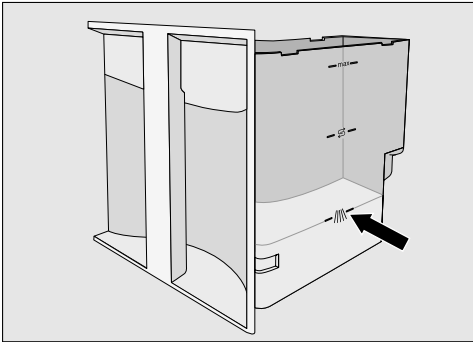
Making a cleaning solution


We recommend using the Miele milk pipework cleaning agent for cleaning the milk pipework.

This has been specially developed for use with Miele coffee machines and prevents subsequent damage.

It is available from Miele dealers, Miele Service or www.mielestore.com

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



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

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

- Place the water container back into the coffee machine and close the front.
- Follow the instructions in the display.

When the display prompts you to do so:

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

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

Cleaning and care

Degreasing the brew unit

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

For optimum cleaning we recommend Miele cleaning tablets. These cleaning tablets are specially designed for Miele built-in coffee machines and will protect your machine from subsequent damage.

They are available from the Miele Webstore, Miele Service or from your Miele dealer.




The “Degrease brew unit” maintenance program lasts about 11 minutes.

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

- Tap **OK**.

This message will be displayed until the cleaning program has been carried out.

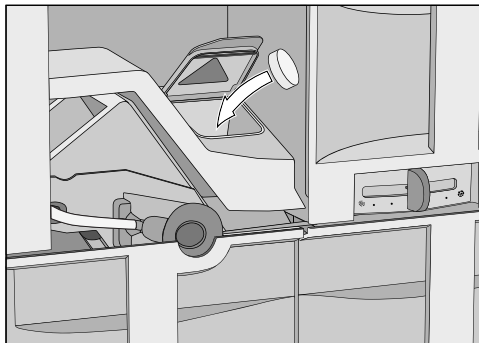
Performing “Degrease brew unit”

- Turn the coffee system off with the On / Off  button.
- Tap .
- With the arrow key , select Maintenance. Then tap **OK**.
- Select Degrease the brew unit and tap **OK**.

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

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

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



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

If Program finished **appears in the display:**

- Tap **OK**.

The brew unit has now been cleaned.

Descaling the appliance

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

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

The 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 reservoir.

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

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

■ Confirm the message with *OK*.

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

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

Descaling following display reminder


Descale the appliance appears in the display.

The descaling process cannot be cancelled once you have tapped "OK." The process has to be completed through to the end.

■ Tap *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 descaling symbol  and place in appliance appears in the display, proceed as follows.

Preparing the descaling solution

We recommend using Miele descaling tablets for optimum results.

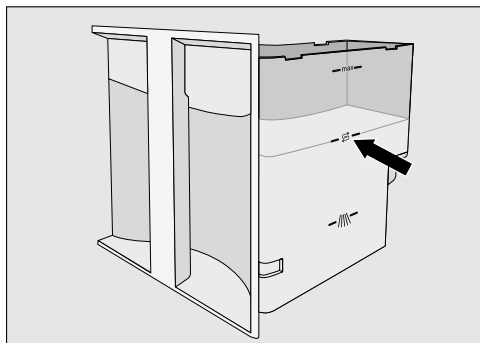
These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

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 may not be guaranteed if the descaling solution is not of the appropriate concentration.

Miele descaling tablets are available to order via the Miele Webstore, from Miele Service or from your Miele dealer.

Descaling the appliance

You will need **two** descaling tablets.



- Fill the water tank to the ☞ mark with lukewarm water.
- Drop **two** descaling tablets in the water.

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

Performing a descale

- Replace the water tank in the coffee system and close the front.
- Follow the instructions given in the display.

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

- Carefully rinse the water tank with clean water. Ensure that **no** descaling solution residue remains in the water tank. Fill the water tank to the ☞ mark with fresh tap water.

The cleaning process is complete when rinsing has finished.


- Tap *OK*.

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

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

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

Descaling when not prompted by a message

- Tap .
- Select Maintenance and tap *OK*.
- Select Descal the appliance.


The descaling process cannot be cancelled once you have tapped "OK." The process has to be completed through to the end.

- Tap *OK*.

The descaling process will begin.

Frequently Asked Questions

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

 **Important!** Never open the casing of the appliance.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.
Repairs to electrical appliances should only be carried out by a suitably qualified person in accordance with local and national safety regulations.



If you cannot remedy the problem yourself, please contact Miele.

Messages in the display

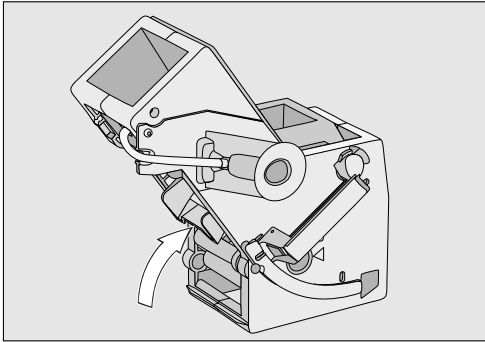
Error messages must be confirmed with *OK*, otherwise the message may reappear in the display even though the problem has been remedied.

To address the fault, follow the instructions on the display.



If the error message appears in the display again, contact Miele Technical Service.

Problem	Possible cause and solution
F1, F2, F3, F4, F80, F81, F82, F83	There is an internal fault. ■ Turn the machine off with the On / Off  button. Wait for 1 hour before turning it back on again.
F74, F77 F225, F226 F235, F236	There is an internal fault. ■ Turn the machine off with the On / Off  button. Wait for 2 minutes before turning it back on again.

Frequently Asked Questions

Problem	Possible cause and solution
<p>F73 or Check the brew unit</p>	<p>The brew unit cannot be positioned correctly, or it is dirty and the coffee cannot be processed.</p> <ul style="list-style-type: none">■ Check whether you can remove the brew unit (see “Cleaning and care - Brew unit”).■ If you can remove the brew unit, clean it (see “Cleaning and care - Brew unit”).  <ul style="list-style-type: none">■ Push the coffee ejector of the brew unit into the correct position (see image).■ Push the waste unit and the water tank back in the machine. Do not insert the brew unit. Close the door and switch the machine on with the On / Off ⓪ button. <p>This will initialize the brew unit motor and put in back into the start position.</p> <ul style="list-style-type: none">■ When Insert the brew unit appears in the display, open the door and put all the parts back in the machine. Then close the door. <p>If the brew unit cannot be removed:</p> <ul style="list-style-type: none">■ Turn the machine off with the On / Off ⓪ button. Wait for 2 minutes before turning it back on again.

Frequently Asked Questions

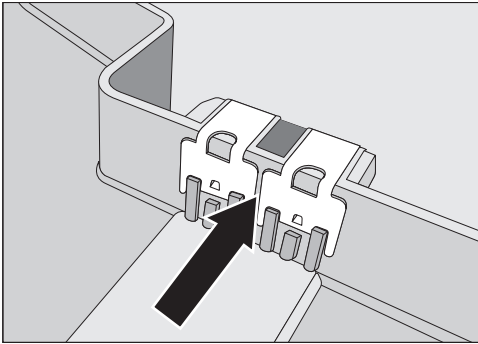
Problem	Possible cause and solution
Too much ground coffee	<p>There is too much ground coffee in the coffee chute. If more than one level scoop of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste unit and the fault message will appear in the display.</p> <ul style="list-style-type: none"> ■ Turn the machine off with the On / Off  button. ■ Remove and clean the brew unit (see “Cleaning and care – Brew unit”). ■ Remove the ground coffee inside the coffee system, e.g. with a vacuum cleaner. ■ Use the coffee scoop supplied to add ground coffee to the ground coffee chute. Add only one portion of ground coffee to the chute.
Push the water container in until it engages	<p>The water tank is not sitting properly in the appliance.</p> <ul style="list-style-type: none"> ■ Remove the water tank and replace it. <p>This fault message also appears if the water tank was not correctly filled and fitted for descaling.</p> <ul style="list-style-type: none"> ■ Fill the water tank to the descaling  marking and restart the descaling program.

Frequently Asked Questions

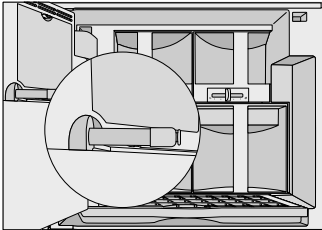
Unusual performance of the coffee system

Problem	Possible cause and solution
<p>The display remains dark when the coffee system is turned on using the On / Off ① button.</p>	<p>The On / Off ① button was not touched for long enough.</p> <ul style="list-style-type: none"> ■ Tap the On / Off ① button and keep it pressed for at least 3 seconds.
	<p>The plug is not properly plugged into the electrical outlet.</p> <ul style="list-style-type: none"> ■ Insert the plug into the electrical outlet.
	<p>The fuse has tripped because the coffee system, voltage or another appliance is defective.</p> <ul style="list-style-type: none"> ■ Reinsert the plug.. ■ Contact a qualified electrician or Miele Service for assistance.
<p>The lighting remains off after the coffee machine has been switched on.</p>	<p>The lighting has been switched off.</p> <ul style="list-style-type: none"> ■ Switch the lighting on (see “Lighting” in the “Settings” chapter).
	<p>The lighting is faulty.</p> <ul style="list-style-type: none"> ■ Contact Technical Service.
<p>The coffee machine turns off suddenly.</p>	<p>The switch-off time programmed using the timer has been reached.</p> <ul style="list-style-type: none"> ■ If required, you can select a new switch-off time (see “Settings – Timer”).
	<p>The plug is not properly plugged into the electrical outlet.</p> <ul style="list-style-type: none"> ■ Insert the plug into the outlet.
<p>The coffee system is turned on. The lighting turns off suddenly.</p>	<p>This is not a fault. The lighting turns off approximately 10 minutes after the coffee system was last used.</p>
<p>The sensors do not react to touch. The appliance cannot be operated.</p>	<p>There is an internal fault.</p> <ul style="list-style-type: none"> ■ Open the appliance door.
	<p>The process currently running will be stopped.</p> <ul style="list-style-type: none"> ■ Disconnect the electrical supply by switching off at the wall outlet and unplugging, or tripping the breaker.

Frequently Asked Questions

Problem	Possible cause and solution
<p>The coffee system does not switch itself on, although the timer setting Turn on at has been activated.</p>	<p>The system lock feature has been activated.</p> <ul style="list-style-type: none"> ■ You need to deactivate the system lock (see “Settings - System lock”). <p>A day of the week has not been selected.</p> <ul style="list-style-type: none"> ■ Check the timer settings and change them if required (see “Settings - Timer”). <p>The machine was not used after being switched on automatically three times in succession.</p> <ul style="list-style-type: none"> ■ Switch the machine on and dispense a drink.
<p>The display is hard to see or not legible.</p>	<p>The display brightness has been set too low.</p> <ul style="list-style-type: none"> ■ Change this setting (see “Settings”).
<p>Push the water container in until it engages appears after activation even though the container is filled and fitted in the machine. The appliance does not rinse.</p>	<p>The coffee system needs to be descaled.</p> <ul style="list-style-type: none"> ■ Turn the coffee system off with the On / Off Ⓛ button. Wait approx. 1 hour. ■ Then switch the machine on again. As soon as PreHeating appears in the display, tap ☐ and select Descal the appliance. ■ Descal the coffee system. You may need to repeat the descaling process.
<p>Empty the drip tray appears in the display, even though the drip tray is empty.</p>	<p>The drip tray is not positioned correctly in the machine.</p> <ul style="list-style-type: none"> ■ Push the drip tray in as far as it will go. <p>The drip tray sensing mechanism is not working. The contacts are soiled.</p>  <p>■ Clean the contacts and dry them thoroughly (see “Cleaning and care - Drip tray”).</p>

Frequently Asked Questions

Problem	Possible cause and solution
<p>The machine door will not close.</p>	<p>The containers are not pushed all the way in.</p> <ul style="list-style-type: none"> ■ Check the containers.
	<p>The door hinges are not correctly aligned.</p> <ul style="list-style-type: none"> ■ Adjust the door hinges (see “Installation - Adjusting the door hinges”).
<p>The door is difficult to open and close.</p>	<p>The cap of the main dispenser connector is not sufficiently greased. The silicone cap gets jammed in the brew unit.</p>  <ul style="list-style-type: none"> ■ Check the silicone cap for damage. Replace the cap with the provided spare part if necessary. ■ Lubricate the cap with the included silicone grease. <p>Grease the cap of the main dispenser connector regularly, at least once a month.</p>
<p>The coffee machine does not rinse itself when turned on.</p>	<p>This is not a fault.</p> <p>If the coffee machine is already at operating temperature, rinsing will not take place when the appliance is switched on.</p>

Frequently Asked Questions

Problem	Possible cause and solution
<p>During rinsing, no or considerably less rinsing water than usual comes out of the main dispenser.</p> <p>No or considerably less coffee than usual comes out of the main dispenser. The displays and preparation noises are unchanged.</p> <p>The waste unit contains considerably more “coffee water.”</p>	<p>The main dispenser is not correctly mounted.</p> <ul style="list-style-type: none"> ■ Make sure the main dispenser has been assembled as described (see “Cleaning and care – Main dispenser”). <p>The cap is no longer sitting firmly on the main dispenser connector (see “Guide to the appliance”).</p> <ul style="list-style-type: none"> ■ Check the cap of the main dispenser connector. Grease the cap with the included silicone grease. <p>The cap of the main dispenser connector is damaged or missing.</p> <ul style="list-style-type: none"> ■ Replace the cap with the provided spare part. ■ Lubricate the cap with the included silicone grease.
<p>The descaling program was started unintentionally.</p>	<p>The descaling program cannot be stopped once the OK button has been tapped. Descaling must be continued through to completion. This is a safety precaution to make sure the machine is descaled correctly. This is important for the longevity and functional efficiency of your coffee system.</p> <ul style="list-style-type: none"> ■ Descale the coffee system (see “Descaling”).
<p>Loud noises are heard during the descaling program.</p>	<p>This is not a fault. These noises occur when water is flushed through the machine at a high pressure.</p>
<p>The display lights up but the coffee system does not heat up and no drinks are made.</p>	<p>The Demo mode of the coffee system has been activated.</p> <ul style="list-style-type: none"> ■ Deactivate the Demo mode (see “Settings - Demo mode”).

Frequently Asked Questions

Unsatisfactory results

Problem	Possible cause and solution
<p>The coffee is not hot enough.</p>	<p>The cup has not been pre-heated. The smaller the cup and the thicker its walls, the more important it is to pre-heat it.</p> <ul style="list-style-type: none"> ■ Pre-heat the cup with hot water, for example.
	<p>The brewing temperature is set too low.</p> <ul style="list-style-type: none"> ■ Set a higher brewing temperature.
	<p>The filters in the brew unit are blocked.</p> <ul style="list-style-type: none"> ■ Remove the brew unit and clean it by hand. ■ Degrease the brew unit.
<p>Heating-up is taking longer. The amount of water is no longer correct and the coffee machine is not performing properly. Coffee flows into the cup very slowly.</p>	<p>The coffee machine needs to be descaled.</p> <ul style="list-style-type: none"> ■ Descale the coffee machine.
<p>Coffee does not flow evenly from both dispensers. Milk sprays occasionally during preparation.</p>	<p>Coffee deposits in the main dispenser prevent the dispensing of the drinks.</p> <ul style="list-style-type: none"> ■ Disassemble the main dispenser and clean the parts – with the exception of the stainless steel cover – in the dishwasher (see “Cleaning and care – Main dispenser”). <p>This cleaning should be performed once a week.</p>
<p>The coffee grinder makes a louder noise than usual.</p>	<p>The coffee bean container has become empty during the grinding process.</p> <ul style="list-style-type: none"> ■ Fill the coffee bean container with fresh beans.
	<p>There may be foreign objects such as plastic or stones in amongst the coffee beans.</p> <ul style="list-style-type: none"> ■ Switch the coffee machine off immediately. Contact the Technical Service department.
<p>The coffee flows too quickly into the cup.</p>	<p>The grind level is too coarse.</p> <ul style="list-style-type: none"> ■ Set the grinder to a finer setting (see “Setting the coffee grinder”).

Frequently Asked Questions

Problem	Possible cause and solution
The coffee trickles too slowly into the cup.	The grind level is too fine. ■ Set the grinder to a coarser setting (see “Grinder 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 brew 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 beans to the coffee bean container.

Frequently Asked Questions

Problems when making drinks with milk

Problem	Possible cause and solution
<p>The milk sprays during dispensing and hissing noises can be heard. Even though milk froth should be prepared, only hot milk emerges from the main dispenser.</p>	<p>The milk temperature is too high. Good milk froth can only be achieved when cold milk (below 50°F/10°C) is used.</p> <ul style="list-style-type: none"> ■ Check the temperature in the milk flask.
	<p>The milk flask has not be inserted properly so that not only milk, but also air is suctioned in.</p> <ul style="list-style-type: none"> ■ Push in the milk flask to the limit stop.
	<p>The main dispenser is not correctly mounted.</p> <ul style="list-style-type: none"> ■ Check whether the main dispenser is correctly assembled.
	<p>The milk pipework in the milk flask lid is dirty.</p> <ul style="list-style-type: none"> ■ Taking apart the milk flask lid and cleaning it with the cleaning brush (See “Cleaning and care – Milk flask”). ■ Clean the main dispenser and the milk valve with the cleaning brush (see “Main dispenser” and “Maintaining the milk valve”).
	<p>The elbow connector is blocked and must be exchanged.</p> <ul style="list-style-type: none"> ■ Exchange the elbow connector (see “Exchanging the elbow connector”).
<p>Fill and insert milk container appears in the display even though the milk flask has been filled and inserted in the machine.</p>	<p>The milk flask lid could be dirty. Therefore, the sensing mechanism does not function correctly.</p> <ul style="list-style-type: none"> ■ Clean the cover and the milk flask thoroughly. Disassemble the cover and clean it with the included cleaning brush (see “Cleaning and care – Milk flask with cover”).

Frequently Asked Questions

Exchanging the elbow connector

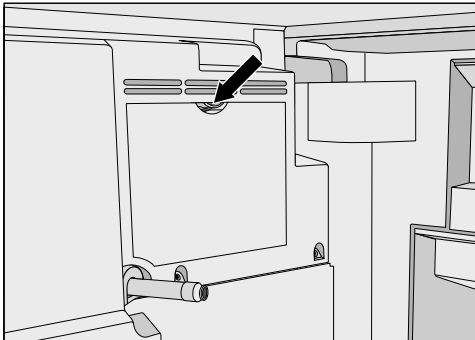
If you can prepare only hot milk instead of milk froth, check the following first:

- Is the milk in the milk flask cold (< 50°F / 10°C)?
- Have the main dispenser and milk flask lid been cleaned carefully?
- Is the main dispenser correctly mounted?

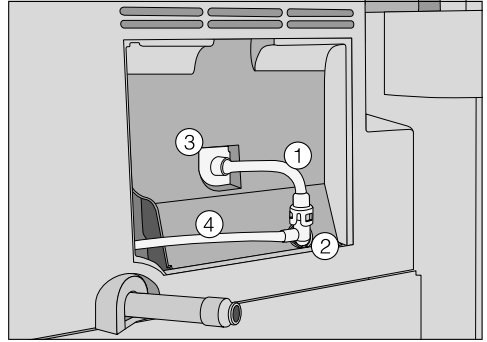
If you still cannot prepare milk froth, follow the steps described to exchange the elbow connector.

You need the elbow connector that was provided as a spare part.

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

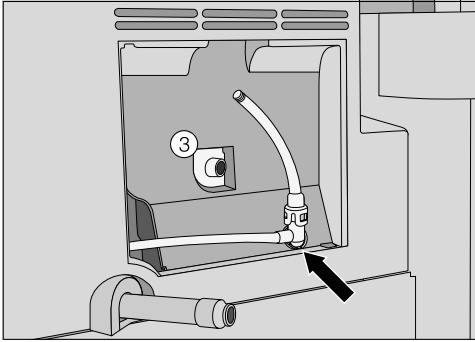


- Open the service cover on the back of the appliance door.



- First release air intake tube ① from the opening ③. Then pull off the elbow connector ②.
- Pull both tubes out of the elbow connector.
- Use the cleaning brush supplied to clean air intake tube ① under running water. "Blowing through" can help to dislodge blockages.
- Insert the brush in milk tube ④. Move the brush back and forth as far as possible until all milk deposits have been removed.
- Now take the new elbow connector (you can throw away the old elbow connector in the household trash).

Frequently Asked Questions



- Push the tubes back into the elbow connector and replace this in the machine. Make sure that the land on the elbow connector is pointing downwards.
- Re-insert the air intake tube into the opening ③.
- Replace the service cap and close the door.

Technical Service

After sales service

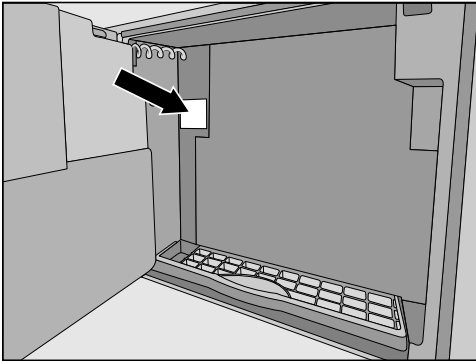
In the event of a fault that you cannot correct yourself, please contact

- Your Miele dealer
- or
- Miele Technical Service

The telephone number for Miele is listed at the back of these instructions.

Customer service requires the **model** and **serial number** of your coffee machine.

This information can be found on the data plate:



Warranty

For more information, please refer to the included warranty.

MieleCare (USA only)

MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance. Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

<http://mieleusa.com>

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

- Eco mode
- Lighting
- Time display
- Timer

Packaging material / Disposal of old machine

Disposal of your old appliance

Old electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were essential for the proper functioning and safe use of the equipment. Handling these materials improperly or disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste.

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Ensure the appliance presents no danger to children while being stored for disposal.

Make sure that the power to the machine is OFF before installing or performing maintenance or repairs. All electrical work should be performed by a qualified electrician in strict accordance with national and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous.

Verify that the voltage, load and circuit rating information found on the data plate match the household electrical supply. This data must match to prevent damage to the coffee system. If in doubt, consult a licensed electrician.

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

The coffee system comes equipped with a 6 ft (1.8 m) power cord with a NEMA 5-15P molded plug for connection to a 120 V, 15 A, 60 Hz power supply.

Do not connect the appliance to a power inverter or directly to power produced outside of the normal electrical grid (i.e. direct solar or wind power source).

Direct connection to such power sources can cause power surges and tripped breakers when the appliance is turned on, and could damage the appliance.

Do not connect the appliance to energy saving plugs or outlets. The reduction of power to the appliance caused by these devices will cause the appliance to run hot and may damage it and/or shorten its usable life.

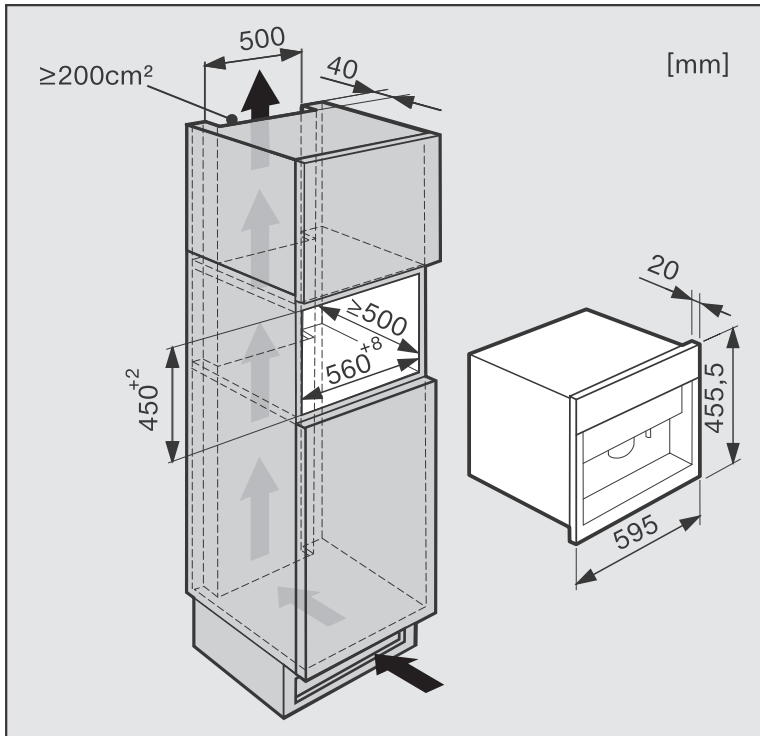
If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or contact Miele's Technical Service Department. See back page for contact information.

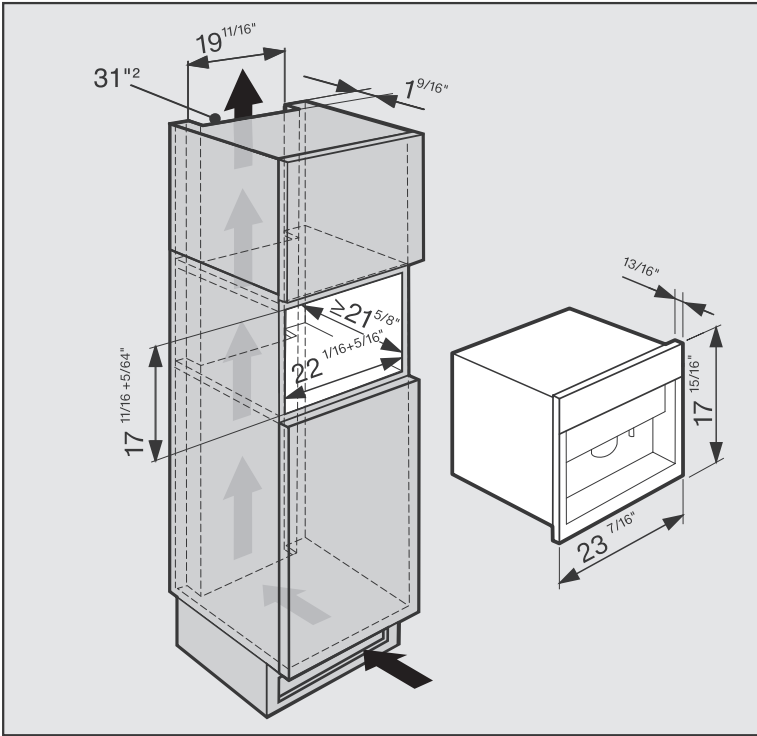
WARNING:
THIS APPLIANCE MUST BE GROUNDED

Installation

Installation and combination options

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





It can also be combined with other Miele built-in appliances. If the coffee system is to be built in above another appliance, there must be a full-width, closed shelf between them.

Installation

Ventilation

Condensation water can damage the coffee system or surrounding cabinets.

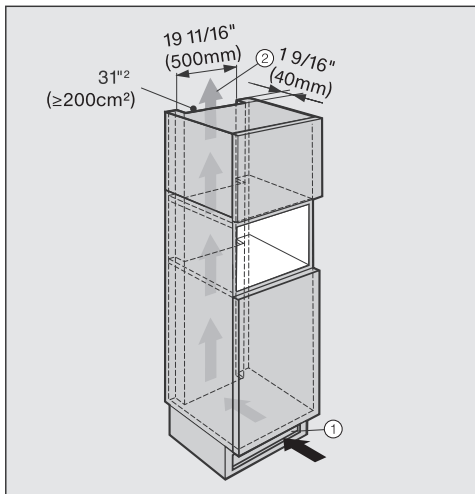
The specified ventilation cross-sections absolutely must be observed. Do not cover or block the ventilation cross-sections.

Clean the ventilation cross-sections on a regular basis.

Due to the heating of water, water steam can condense inside the coffee system and inside the door.

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

The surrounding cabinets should be designed as follows:

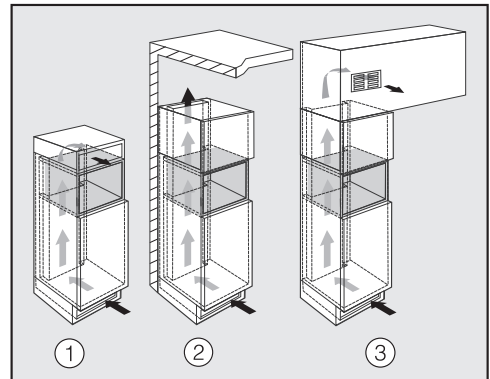


– Air intake ① occurs via the plinth at the bottom of the appliance and the air escapes at the top ② at the rear of the surrounding cabinets.

- A ventilation gap of at least 1 5/8" (40 mm) depth must be provided behind the appliance for air to circulate.
- The ventilation cross-sections in the plinth, surrounding cabinets and above the appliance must amount to at least 31"² (200 cm²) to ensure that air can circulate without obstruction.

Top ventilation cross-section

The ventilation cross section at the top of the appliance can be constructed in different ways:



- ① directly above the coffee system with a ventilation grille (free airflow of at least 31"² (200 cm²))
- ② between the surrounding cabinets and the ceiling
- ③ through a suspended ceiling

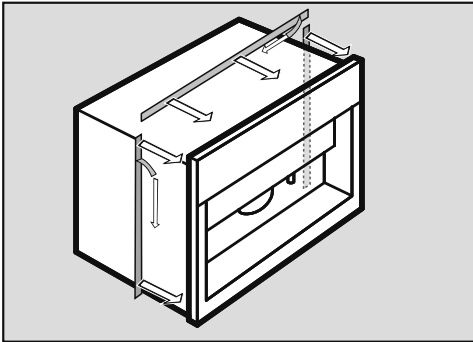
Installing the coffee machine

⚠ Make sure that there is no power supply to the machine during installation. This also applies when uninstalling!

The machine may only be operated when installed and in an ambient temperature range between +50°F (10°C) to +100°F (38°C).

For installation, you will require two hex keys in sizes 3 and 5.

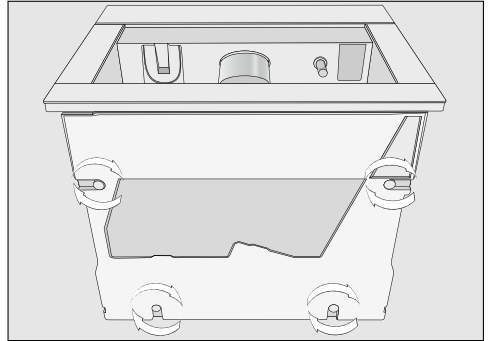
To ensure the appliance door is flush with the cabinetry front, a seal around the building-in niche is needed or a sealing strip must be adhered to the coffee system.



- If there is not a seal at the front of the building-in niche, adhere the Miele sealing strips from the back (see picture) before installing the coffee system. The sealing strips can be purchased from Miele.

Sealing strips are available from your Miele dealer or from Miele.

Tip: It is helpful to place the coffee machine somewhere at the same height as the built-in niche. This will make it easier to connect the machine to the electrical supply.



- Using the large hex key, unscrew all four feet on the underside of the appliance by about 3/4" (2 mm).

The feet can be unscrewed by up to approx. 4" (10 mm).

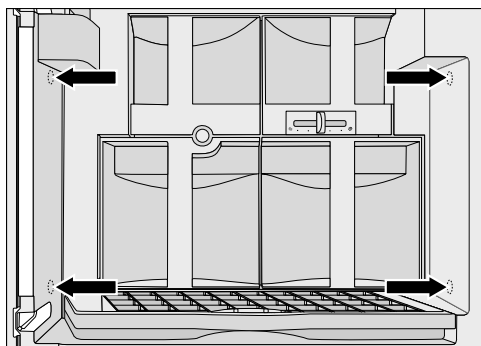
- Connect the appliance to the electrical supply.

Ensure the power cord does not get damaged when pushing the appliance into the niche.

- Push the coffee machine all the way into the built-in niche.
- Make sure the coffee machine is centered and straight in the built-in niche. If this is not the case, align the machine using the four feet.

Installation

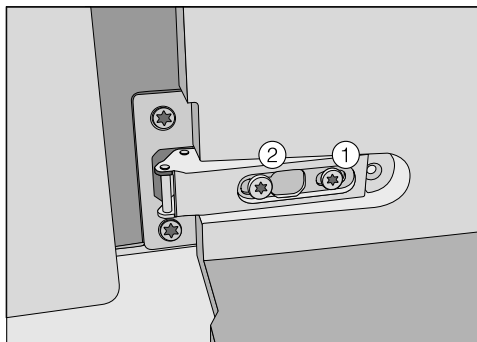
Four M5 screws are supplied for aligning and securing the appliance in the built-in niche.



- Open the appliance door, and partially tighten the side socket screws.
- Align the appliance by carefully unscrewing the lower screws until the appliance sits centrally in the niche.
- Tighten the two upper screws by hand to secure the appliance to the cabinet.

Adjusting the door hinges

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



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

Please have the model and serial number
of your appliance available when
contacting Technical Service.

The Miele logo consists of the word "Miele" in a bold, white, serif font, set against a solid black rectangular background.

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