

# Quick Guide Cappuccinatore

To prevent accidents  
and machine damage  
read the instructions  
provided with the machine.

en - US

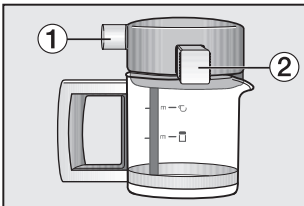
M.-Nr. 07 173 930

# Cappuccinatore

Before using the cappuccinatore for the first time, wash it either in the dishwasher or with hot water and liquid dish soap.

Cold, skim milk is best for creating froth.

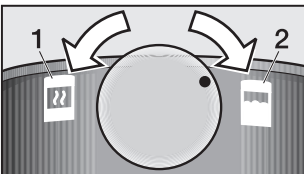
**Prewarm the cups**, before preparing a drink. Place a cup under the steam valve and press the lever down until steam is dispensed. Use caution. Steam is very hot.



① Valve

② Cappuccinatore spout

## Valve



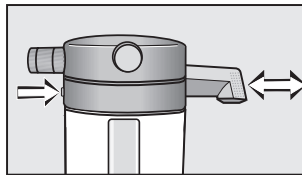
The steam is regulated by turning the valve:

**1** Hot milk is prepared

**2** Froth is prepared

Do **not** set the valve between these two positions: The milk will splatter!

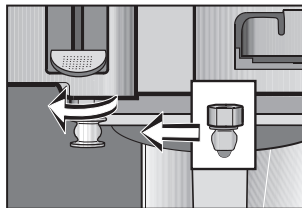
## Milk spout



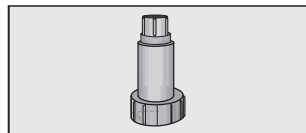
Pushed in: Milk is frothed into the cup

Pulled out: Milk is frothed into the cappuccinatore

## Replace the nozzle on the steam valve



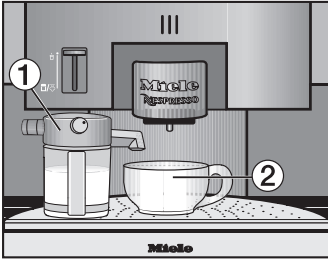
If your machine uses the steam valve nozzle shown in the illustration, replace it with the new nozzle supplied with the cappuccinatore.



- Use the tool to remove the perforator, so the nozzle can be replaced.
- Open the appliance door. Press the steam lever down, screw off the nozzle and screw on the new one.
- Return the steam lever to the "up" position.

## Frothing milk into a cup

- Push the cappuccinatore spout all the way into the lid.
- Turn the valve all the way to the right for frothing.



- Fill the cappuccinatore ① to the **upper** "max" mark with cold milk and cover with the lid.
- Place the cappuccinatore under the steam valve and a cup under the spout ②.
- Slowly press the steam lever down.

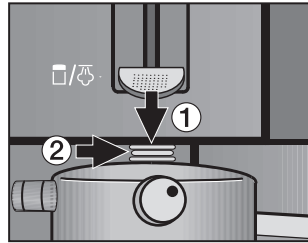
The steam lever must click into the down position - otherwise the valve is not properly connected to the cappuccinatore.

- Push the steam lever up when enough froth is prepared.

The steam supply is temporary. If the steam stops and there is not enough froth prepared, push the steam lever up then down again.

## Frothing milk into the cappuccinatore

- Fill the pitcher to the **lower** "max" mark with cold milk and cover with the lid.
- Pull the milk spout out from the lid.
- Turn the valve all the way to the right for frothing.
- Place the cappuccinatore under the steam valve.



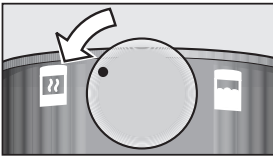
- Slowly press the steam lever down ①.

The steam lever must click into the down position - otherwise the valve is not properly connected to the cappuccinatore ②.

- Push the steam lever up when enough froth is prepared.

# Cappuccinatore

## Heating milk in the cappuccinatore



- Fill the cappuccinatore to the **upper** "Max" mark with cold milk, place the lid on, pull the spout out from the lid.
- Turn the valve all the way to the left for heating.
- Place the cappuccinatore under the steam valve.
- Slowly press the steam lever down and carefully "connect" the valve to the cappuccinatore.

## Quick cleaning

For a quick cleaning between froths the cappuccinatore lid can be rinsed with the steam valve.

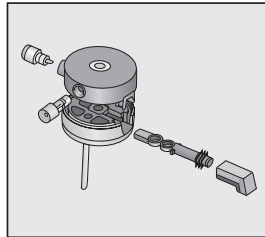
The rinsing **does not** replace the cleaning of the cappuccinatore in a dishwasher.

- Turn the left jog shuttle on the coffee machine to "Rinse".
- Push the cappuccinatore spout into the "in" position and place an empty cup underneath the cappuccinatore spout.
- Press the steam lever down.

The process will stop automatically when the lid is rinsed.

## Complete Cleaning

Thorough cleaning is very important to prevent the cappuccinatore spout from becoming blocked and producing little or no froth. For best results, use a dishwasher - all parts are dishwasher-safe.



- Separate the lid, remove all parts and clean.
- Re-assemble the lid as shown in the illustration. For the valve to work properly, the dot on the valve must face the upper right.

Be sure that the parts are assembled properly.







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

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