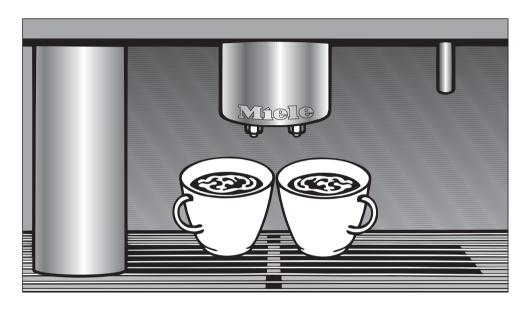


# Operating instructions



# Built-in coffee machines CVA 5060 CVA 5068

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

en - AU, NZ

M.-Nr. 07 306 160

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# Caring for the environment

# Disposal of the packing material

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

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Dispose of or recycle all packaging materials safely as soon as possible. Rather than just throwing these materials away, please ensure that they are recycled.

### Disposal of your old machine

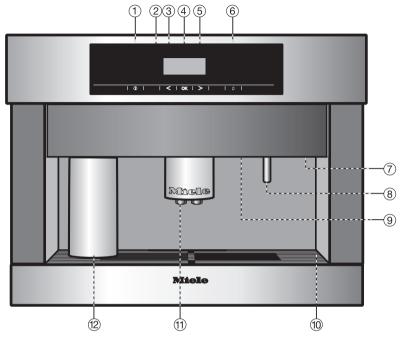
Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household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



Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer or Chartered Agent for advice. Ensure that it presents no danger to children while being stored for disposal. It should be disconnected from the mains electricity supply by a competent person.

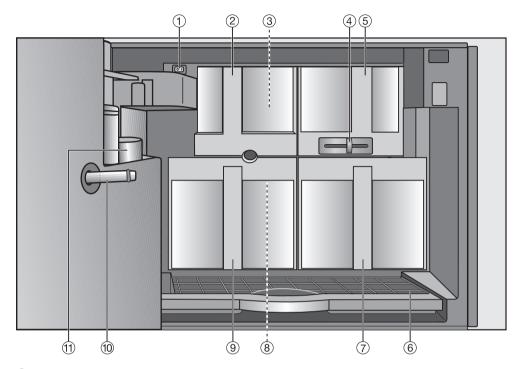
#### Guide to the machine

#### **Exterior view**



- ① On/Off sensor for switching the coffee machine on and off
- ② Display
- 3 Left arrow, for scrolling through the various programme options
- 4 OK sensor, for confirming the selection of a programme option and for saving a setting
- 5 Right arrow, for scrolling through the various programme options
- <sup>6</sup> Sensor for selecting hot water
- 7 Door grip
- 8 Hot water spout
- 9 Lighting
- 10 Drip tray cover
- (1) Central spout, height-adjustable
- 12 Stainless steel milk flask

### Interior view



- 1 Master switch
- (2) Ground coffee chute cover
- (3) Ground coffee chute
- 4 Slide control to select fineness of ground coffee
- (5) Coffee bean container
- 6 Drip tray with grid for easier carrying
- (7) Water container
- (8) Brew unit
- (9) Waste container
- (connecting the brew unit and the central coffee spout)
- (1) Stainless steel milk flask

**Accessories:** 1 large container, 1 small container, 1 additional cap for stainless steel milk flask

### **Accessories supplied**

#### Stainless steel milk flask



For storing and keeping milk cold, with lid (with handle) and additional cap

(**not** suitable for cleaning in a dishwasher)

#### **Containers**



Large and small containers for cleaning and rinsing the milk pipework

#### Coffee spoon



For adding the correct amount of ground coffee

#### Cleaning powder (sufficient for 30 days)



For daily cleaning of the milk pipework

#### Cleaning tablets



For cleaning the brew unit

#### **Descaling tablets**



For descaling the water pipework

#### Other accessories and spare parts

- Replacement seal for the central spout connector
- Test strips for determining the water hardness level
- Bypass tube for placing on the central spout
- Silicone grease for lubricating the seal on the central spout connector
- Brush for cleaning the milk pipework
- Mains connection cable

# **Optional accessories**

#### Stainless steel milk flask with cap



For storing and keeping milk cold (**not** suitable for cleaning in a dishwasher)

### Cleaning powder (sufficient for 100 days)



For daily cleaning of the milk pipework

#### Cleaning tablets



For cleaning the brew unit

#### **Descaling tablets**



For descaling the water pipework

#### E-Cloth (microfibre cloth)



Removes finger marks and light soiling

### Silicone grease



For lubricating the seal on the central spout connector

#### Cleaning brush



For cleaning the milk pipework in the lid of the stainless steel milk flask

This machine conforms with all relevant legal safety requirements. Improper use can, however, lead to personal injury and damage to property.

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

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

### **Correct application**

- The machine is intended for domestic use only for the preparation of espresso, cappuccino, latte macchiato etc. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use of the appliance.
- This coffee machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

### Safety with children

- ► Keep children away from the machine at all times. It is not a toy! To avoid the risk of injury do not allow children to play on or near it or to play with its controls. Supervise children whilst you are using it. Children's skin is very sensitive, and reacts to hot temperatures. Danger of burning.
- Older children may only use the coffee machine when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse. Remember that coffee and espresso are not suitable drinks for children.

### **Technical safety**

- ▶ Before setting up the machine, check it for any externally visible damage. Never install or attempt to use a damaged machine. Danger of injury.
- To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.

The electrical safety of this machine can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

- The machine must only be operated when built in, to ensure that all electrical components are shielded. Ensure power is not supplied to the machine until after installation, repair work or maintenance work has been carried out.
- Do not connect the machine to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the machine (e.g. danger of overheating).
- The machine is not suitable for use in the open air, even when installed in a mobile unit (optional extra).
- This equipment may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.

- Installation work and repairs may only be carried out by suitably qualified and competent persons in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.
- While the machine is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.
- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used
- The machine is only completely isolated from the electricity supply when:
- the mains fuse is disconnected,
- the screw-out fuse is removed (in countries where this is applicable),
- it has been switched off at the wall socket and the plug has been withdrawn.

- Never open the 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.
- If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the machine guarantee.

#### Correct use

Caution. Danger of burning. The liquids dispensed are very hot.

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

- The water pipework and milk pipework must be rinsed through and the machine and stainless steel milk flask cleaned thoroughly before the first drink is prepared.
- Only cold, fresh tap water should be used to fill the water container. Warm or hot water or other liquids could damage the machine. Change the water every day to prevent a build-up of bacteria.

- Do not on any account use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
- Never put anything other than roasted espresso/coffee beans in the coffee bean container. It must never be filled with ground coffee as this could damage the grinder.
- The ground coffee chute must never be filled with anything other than ground coffee or brew unit cleaning tablets. Otherwise the machine will be damaged.
- Do not use milk with additives. Sugar additives will adhere to the milk pipework and damage the machine.
- Do not use coffee beans which have been treated with anything containing caramel, any kind of sugar or any other substances. Do not put drinks containing sugar, or instant coffee in the machine
- Never place a drink with ignited alcohol under the central spout of the coffee machine. The flames could ignite plastic components and cause fire damage.
- Hot water and steam could cause scalding. Be very careful when using these functions. Make sure you do not come into contact with steam or hot water. The machine must not be used for cleaning objects.
- Do not use a steam cleaner to clean this machine. Pressurised steam could reach the electrical components and cause a short circuit.

- Clean the machine every day to prevent a build-up of bacteria. All parts, except the brew unit, the coffee bean container and the stainless steel milk flask are dishwasher safe.
- The machine should be descaled regularly, depending on the hardness of the water, with the descaling tablets supplied. The harder the water, the more often the machine must be descaled. The manufacturer cannot be held liable for damage arising from insufficient descaling.
- Only use the descaling tablets supplied by Miele and follow the instructions on the packet carefully. Use the exact proportions recommended. Otherwise the machine will be damaged.
- Depending on the natural oil content of the coffee used, the brew unit could become blocked. It is important therefore to clean the brew unit with a cleaning tablet after approx. 200 coffees. (A reminder will appear in the display),
- ► Used coffee grounds should be put with the organic rubbish or on the compost heap, but not emptied down the sink, as they could block it.
- Never swing from or hang anything on the front when it is open as this could damage the machine.

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

#### **Functions**

This machine can be used to prepare espresso, coffee, cappuccino, latte macchiato, milk froth, hot milk and hot water.

Milk can be stored for several hours in the **stainless steel milk flask** depending on type and on the ambient temperature of the room.

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

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

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

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

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

The size of cup can be programmed in so that the correct amount is dispensed. If the cup being used has a smaller capacity than the **programmed portion size**, preparation can be halted at any time by touching the OK sensor.

The amount of **espresso**, **milk or milk froth** can also be programmed for making cappuccino and latte macchiato.

If **two cups** of coffee or espresso are required at the same time, the OK sensor has to be pressed twice briefly. The machine will fill the cups in two stages with a slight pause in between.

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

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

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

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

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

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

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

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

### Using the coffee machine - first steps

### Operating sequence

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

#### **Controls**

This machine has sensors controls which react to touch. To operate the machine you only need to touch the relevant sensor. There are five sensors:

- On/Off sensor for switching the coffee machine on and off
- < Left arrow, for scrolling through the various programme options
- OK sensor, for confirming the selection of a programme option and for saving a setting
- > Right arrow, for scrolling through the various programme options

### **Display**



Basic settings are displayed in the main menu such as:

- the User profile for up to 9 different users,
- the maintenance programme ....... and
- settings <del>→</del>.
- The arrow sensors are used to select a programme option in the display. Touch the OK sensor when the option you want appears highlighted in the display.

### Using the coffee machine - first steps

### Before using for the first time

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

Remove any protective foil from the front of the machine.

#### Switching on

■ Touch the On/Off sensor ① to switch on the machine.

When the machine is being switched on for the first few times with the master switch, a welcome screen and some other messages will appear briefly. The welcome screen will be displayed each time the machine is switched on until 5 drinks have been prepared.

### Miele Willkommen

When you use the machine for **the very first time** instead of the time of day appearing after the welcome screen you will be prompted to select a **language**.

- Use the right or left arrow until the language you want to select appears in the display.
- Touch the OK sensor.

The language you have chosen is now set.

The request to set the **clock format** will then appear.

■ Use the arrows to select the clock format you want (12 h or 24 h) and then touch the OK sensor.

### Using the coffee machine - first steps

- Enter the **time of day**: First set the hour with the arrow sensors and then touch the OK sensor. Then set the minutes in the same way.
- Now decide when you want the time of day to be displayed and press the OK sensor.
  - "On" = the display will always show the time of day (even when the machine is switched off),
  - "On for 60 seconds" = the display will show the time for 60 seconds and then go dark after the machine is switched off,
  - "Not displayed" = the display will only show the time of day when the machine is switched on and will go dark as soon as it is switched off.
- Press the OK sensor to confirm that your machine is communication enabled.

If everything has been entered correctly, **Set up successful** will appear in the display.

■ Confirm this message by touching the OK sensor.



To get the best out of your coffee machine, and to set it up for your specific requirements please continue to work through these operating

instructions.

#### Switching off

To switch the machine off:

■ Touch the On/Off sensor ().

If automatic rinsing is switched on, providing that coffee or a milk drink has actually been dispensed, the rinsing process will begin. After this the machine will switch off automatically.

### Filling the water and coffee bean containers

The coffee machine must be cleaned thoroughly (see "Cleaning and care") before you fill it with water and coffee beans

It is vital that you programme the water hardness level of your water (see "Settings: Water hardness").

### Filling the water container

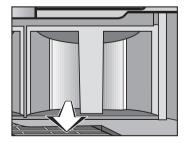


The quality of the water plays an important part in the overall quality of the coffee. The water container should therefore be emptied and filled with fresh tap water every day.

Hot water and other liquids could damage the machine. Only use cold, clean tap water and fill the machine every day. On any account, do not use mineral water. Mineral water will cause serious limescale residues to build up in your machine and damage it.



■ Open the machine door.



■ Pull the water container forwards to remove it.

### Filling the water and coffee bean containers

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

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

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

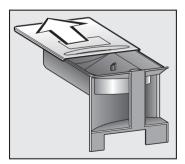
The water container must click into position and sit in the machine correctly to ensure the valve is sealed. If you do not hear it click into position or the water container protrudes slightly or does not sit flat on the floor, check whether the surface that the water container sits on is dirty and clean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

### Filling the coffee bean container

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

Do not use coffee beans which have been treated with caramel, sugar or other substances. Do not put drinks containing sugar, or instant coffee in the machine. Sugar will damage the machine.

■ Pull out the coffee bean container.



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

# **Making drinks**

Important: The water piping must be rinsed through every day and the machine cleaned thoroughly before the first drink of the day is prepared. This will take place automatically if the Rinsing programme option has been set to "On" and the machine is cold. Hot water will run out of the central spout into the drip tray once the machine has heated up.

If the Rinsing programme option has been set to "Off", select "Rinsing" in the display to rinse out the system (see "Cleaning and care").

### Switching on

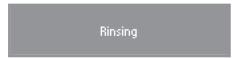
To switch the machine on:

■ touch the On/Off sensor ①.

The following message will then appear:



If the automatic rinsing programme option has been set to "On" (factory default setting), the following will appear after the machine has heated up:



Water will run out of the central spout.

The main menu will then appear in the display:



### Making drinks

### **Pre-warming cups**

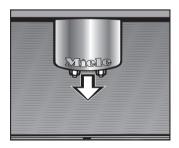
The cups should always be pre-warmed to allow the flavour to develop and be retained. The aroma of espresso does not react well to cold.

The smaller the volume of coffee/espresso, the more important it is to pre-warm the cup. Use a plate warming drawer if you have one. If not, you can warm them as follows:

- Place the cup to be warmed under the hot water spout.
- Touch the Hot water sensor.
- Run a little hot water into the cup to warm it.
- Touch the OK sensor to stop the flow of water.
- Leave the cup for about a minute until it is warm, then pour the water away.

### Adjusting the height of the central spout

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



■ Slowly pull the central spout downwards.

### Preparing espresso and coffee from freshly ground beans



You can programme the size of portion dispensed for espresso and coffee according to taste (see "Programming the amount - Setting the portion

Espresso, coffee, double espresso and double coffees are all dispensed in the same way:



■ Place a cup under the central spout.

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



■ Select the type of coffee you want with the arrow sensors and touch the OK sensor **once**.

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

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

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

### **Making drinks**

#### **Double portion**

If you want to dispense a double portion of coffee or espresso:

■ touch **the OK sensor twice** whilst "Double portion" is in the display.

If you select a double espresso or coffee, two portions will be dispensed **one after the other**.

You can use the double portion option to dispense coffee into two cups at the same time.



■ To do this place a cup under each of the coffee spouts.

#### **Cancelling preparation**

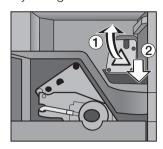
■ Touch the OK sensor when "Stop" is showing in the display.

Preparation will be halted.

### Making espresso and coffee using ready ground coffee

#### Adding ground coffee

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



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

Push the cover into the machine and close the machine door.



■ Use the arrow sensor to highlight "Yes".

The display will change to the main menu and you can select the type of drink (see "Making coffee").



If you have **not added any ground coffee**, you must select **"No"**. Otherwise the machine will assume that there is ground coffee in the chute

and so only water will be dispensed the next time coffee is made!

### **Making drinks**

#### Making espresso and coffee using ready ground coffee

- Place a cup under the central spout.
- Touch the OK sensor.

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

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

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

#### Cancelling preparation

■ Touch the OK sensor.

Preparation will be halted.

#### To prepare two cups at the same time

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

#### **Drinks with milk**

#### Stainless steel milk flask

The stainless steel milk flask is vacuum insulated to keep the milk cold for a period of time. With an ambient temperature of about 20 °C milk at 6 °C can be stored for 11 - 12 hours and remain under 13 °C. (Milk that is warmer than 13 °C should not be used because it will not make good milk froth). Milk cannot be stored for as long as 11-12 hours if there is a warming drawer underneath the coffee machine.

**Do not** fill the stainless steel milk flask to the rim. You need to leave at least 2 - 3 cm gap below the rim.

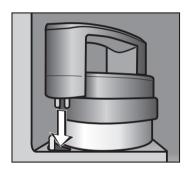
It is important to keep the top of the flask and the seals clean (whilst filling it and carrying it). Any soiling can lead to a malfunction of the flask in the machine.



Good milk froth can be made with cow's milk that has a fat content of 0.3 - 3.8 %, lactose free milk, soya milk, goats milk and rice milk. It is important

to pre-heat the cup with hot water, before making your drink.

To make milky drinks the stainless steel milk flask must be filled with milk and placed in the machine:



■ Open the machine door and hang the milk flask, as illustrated, in the machine. Then close the machine door.

You can then specify the proportions of coffee, milk froth and hot milk required for the drink.

(See: Programming the amount.)

#### Cappuccino, latte macchiato, hot milk, milk froth

■ Place a suitable cup or glass under **both** spouts.



For best results with latte macchiato, the glass should be placed beneath the spouts such that the espresso flows into the centre of the milk froth.

# **Making drinks**



- Touch the right arrow sensor until symbol for the drink you want is highlighted and then touch the OK sensor **once**.
- Touch the OK sensor again to stop dispensing.
- After making your drink "Clean the milk pipework" will appear in the display. Touch the OK sensor to view the main menu.

### User profile drinks

If you have set the machine up for a specific user profile you must first select the user profile required and then the type of drink.



- Touch the right arrow to highlight the User profile symbol and then touch the OK sensor.
- Select "Select" with the arrow sensors and touch the OK sensor.
- Select the user profile you want with one of the arrow sensors and touch the OK sensor.



A large user profile symbol • will now appear in the display to show that a user profile has been selected.

This function operates in the same way as a standard profile.

#### After use

Before switching the machine off for any length of time, the pipework, brew system, spouts and milk pipework need to be cleaned. (See: Cleaning and care - Rinse the system and Clean the milk pipework.)

### Setting the coffee grinder

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

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

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

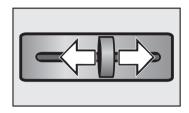
Always adjust the amount of beans to be ground **one stage at a time only** and then let the machine grind this quantity before adjusting the amount again. Otherwise the machine will be damaged.

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

- If espresso or coffee flows too quickly into the cup, it means that the coffee has been ground too coarsely and the pressure is not sufficient. The grinder should be set on a finer setting.
- If espresso or coffee only trickles into the cup, the coffee has been ground too finely and the coffee will be bitter.
   The grinder should be set on a coarser setting.
- If the crema is evenly coloured but pale, this is also a sign that the coffee beans have been ground too coarsely.
- If the crema is very dark brown on one side, graduating almost to white on the other, it suggests that coffee beans have been ground too finely.

### Setting the coffee grinder

To alter the grinder setting:



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

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

If the slide refuses to move:

■ Close the machine and dispense a cup of espresso coffee.

Then try the slide control again.

It is easy to customise your machine to suit your exact requirements.

### Using the "Settings" programme and selecting options

To select the various programme options:



- Touch the right arrow sensor until "Settings" is highlighted and then touch the OK sensor.
- Touch one of the arrow sensors until the option you want is highlighted.
- Then touch the OK sensor to select the highlighted option.

The option that is currently active on the machine will have a tick next to it.

#### Possible setting options

**Language:** 22 different languages are available to choose from

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

**Timer:** You can activate the Timer and also adjust the settings. The following options are available in the "Set" menu:

- Switch on at: The machine can be set to switch on at a specific time of day.
- Switch off after: The machine can be set to switch off after a pre-set time. A time of between 15 minutes to 9 hours can be set.
- Switch off at: The machine can be set to switch off at a specific time of day.

**Programming the amount:** Espresso, coffee, cappuccino, latte macchiato, hot milk, milk froth and hot water, (see "Programming the amount: Setting the portion sizes").

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

Pre-brewing: Long, Normal, Without

**Temperature:** The temperature for espresso, coffee, cappuccino, latte macchiato and hot water can be set from minimum to maximum.

Automatic rinsing: On, Off

Steam system: On, Off

Lighting: Brightness

Info: No. of drinks, Portions until descaling

**Safety:** System lock (on, off)

Water hardness: Soft, Medium, Hard, Very hard

**Display:** Contrast, Brightness

**Volume:** Buzzer tones, Keypad tone **Showroom prog.:** Demo programme

Factory default: All settings can be reset to the factory

default and user profiles deleted

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

### Selecting a language

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

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the OK sensor.
- Touch one of the arrow sensors until the language you want to select is highlighted.
- Touch the OK sensor to select the language you want.

The setting is saved automatically and the display will go back to the previous screen.

All display texts will now appear in the language you have just selected.

### Time of day



■ Touch the right arrow sensor until "Time" is highlighted and touch the OK sensor.

There are three options:

#### Display

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

■ Use the arrow sensors to select "Display".

You can now choose one of three options:

"On": the display will always show the time of day (even when the machine is switched off),

"On for 60 seconds": the display will show the time for 60 seconds and then go dark after the machine is switched off, "Not displayed": the display will only show the time of day when the machine is switched on and will go dark when it is switched off.

#### Clock format

- Use the arrow sensors to select "Clock format".
- Use the right arrow to select a 24 h or 12 h clock.
- Touch the OK sensor when the option you want is highlighted.

The clock format you have chosen will be saved.

#### Setting the time of day

- Use the arrow sensors to select "Set".
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The time of day is now saved.

### Setting the timer

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Timer" is highlighted and touch the OK sensor.
- Select "Set" with the arrow sensors and touch the OK sensor.

There are three options:

#### Switch on at:

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

- Select "Switch on at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you activate the Timer, the coffee machine will switch on every day at the time you have set (see "Setting the timer: Activate").

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

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

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

#### Switch off after:

To prevent the machine using electricity unnecessarily when it is not being used, it can be set to switch off automatically. This is done using the "Switch off after" option. A time of between 15 minutes to 9 hours can be set. This time is measured from the last time a drink was dispensed.

Select "Switch off after" with the arrow sensors and touch the OK sensor.

For example, 1:00 means that the machine will switch off after 1 hour.

- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

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

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

### Switch off at:

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

- Select "Switch off at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you activate the Timer, the coffee machine will switch on every day at the time you have set (see "Setting the timer: Activate").

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

#### Activate

If you select "Activate" with one of the arrow sensors and then touch the OK sensor to confirm your selection, the "Switch on at" and "Switch off at" options will appear in the display.



■ Select the option required with one of the arrow sensors.

Pressing the OK sensor activates the option (ticked box) or deactivates it (no tick).

- Use one of the arrow sensors to select "Accept" and then touch the OK sensor.
- Now use one of the arrow sensors to select "Back" and touch the OK sensor.

### Amount of coffee

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

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

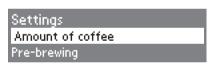
The quality of the crema is also affected by the quantity:

- If the crema is evenly coloured but pale, it could mean that too little coffee is being used.
- If the crema is very dark brown on one side, graduating almost to white on the other, it could mean that too much coffee is being used.



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

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Amount of coffee" is highlighted and touch the OK sensor.
- Use the arrow sensor to select the drink that you wish to set the amount of coffee for and then touch the OK sensor.
- Use the arrow sensor to set the amount to "more" or "less".
- Touch the OK sensor to save the setting.

## **Pre-brewing**

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

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

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

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Pre-brewing" is highlighted and touch the OK sensor.
- Use the arrow sensors to highlight the Pre-brewing option.
- Touch the OK sensor to save the setting.

### **Temperature**

The machine can be set at different temperatures to suit varying coffee drinking habits. If the machine is located above 2000 meters above sea level the temperatures need to be set lower.

Three temperature ranges are available to choose from for each type of coffee and two for hot water.



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

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Temperature" is highlighted and touch the OK sensor.
- Use the arrow sensors to highlight the drink for which you wish to set the temperature and then touch the OK sensor.
- Use the arrow sensors to highlight the temperature option.
- Touch the OK sensor to save the setting.

## **Automatic rinsing**

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

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



To prevent water from running into the drip tray, always place an empty cup or a jug under the central spout before making the first drink.

■ Select "Settings from the main menu and touch the OK sensor.

Settings Automatic rinsing Steam system

- Touch the right arrow sensor until "Automatic rinsing" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "On" or "Off" and touch the OK sensor.



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

### Steam system

The machine has two heating systems, enabling milk froth/hot milk and coffee or espresso to be made at the same time. To save energy, the steam system can be switched off if steam is not required all the time.

If this option is switched off milk froth and hot milk can still be made, however the machine must be heated up first. The steam heating system remains active as long as the machine is still on.

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Steam system" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "On" or "Off" and touch the OK sensor.

## **Lighting - Brightness**

You can set how bright the lighting should be on the machine:

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Lighting" is highlighted and touch the OK sensor.
- Select "Brightness" and touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting and touch the OK sensor.

If you continue **towards the left** until none of the small white bars is showing, the lighting will be switched **off**.

## Lighting - switched off

The machine lights up when switched on. It switches off automatically after 15 minutes of inactivity to save energy.

The lighting can be set to remain on for a specific length of time after switching the machine off.

This duration can be set to between 15 minutes and 6 hours:

- Switch the machine off.
- Touch the OK sensor whilst the machine is off.
- Select "Lighting" and touch the OK sensor.
- Select "Switch off after" and touch the OK sensor.

Select the switch off time you want with the arrow sensors and touch the OK sensor.

The lighting will switch off automatically after the duration set.

## INFO: No. of drinks or portions until descaling

The "Info" option enables you to check how many drinks the machine has already dispensed or how many you can still dispense before it has to be descaled.

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Info" is highlighted and touch the OK sensor.
- Select "No. of drinks" or "Portions until descale" with the arrow sensors and touch the OK sensor.

With "No. of drinks" you can check the "Total number of coffees" or the number of portions dispensed to date of a particular type of coffee, milk froth, hot milk or hot water.

After checking the number of drinks dispensed

■ press the OK sensor to return to the previous display.

## Safety (System lock)

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

### To switch the system lock on or off

■ Select "Settings from the main menu and touch the OK sensor.



■ Select "Safety" with the arrow sensors and touch the OK sensor.

- Use an arrow sensor to highlight "System lock" and then touch the OK sensor.
- Select "On" with the arrow sensors and touch the OK sensor.

The machine will now lock as soon as it is switched off and cannot be switched on again. If a sensor is touched a message and a locked padlock  $\widehat{\Box}$  will appear in the display.

To switch the lock off, follow the instructions above, but select "off" intead of "on".

### Deactivating the system lock to dispense a drink

■ Touch the OK sensor for about 3 seconds.

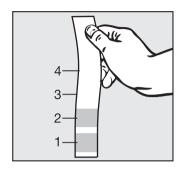
The machine is now temporarily unlocked and can be used to make drinks again. It locks itself as soon as the machine is switched off.

## Setting the water hardness

For trouble-free operation of the coffee machine, and to ensure that the descaling reminder appears in the display at the appropriate time, it is important to set the water hardness level. The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the machine will need to be descaled.

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

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



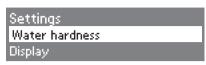
■ Dip the strip in your drinking water for approximately a second, then shake off any excess water. The result will be evident after about a minute.

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

The machine has four programmable levels:

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

■ Select "Settings from the main menu and touch the OK sensor.



- Use the arrow sensors to highlight "Water hardness" and then touch the OK sensor.
- Touch one of the arrow sensors to set the water hardness and touch the OK sensor.

The water hardness level selected is saved to memory.

## **Display (Contrast, Brightness)**

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

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Display" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "Contrast" or "Brightness" and touch the OK sensor.
- Touch one of the arrow sensors to set the contrast lower or higher or the brightness lighter or darker.
- Touch the OK sensor to save the setting.

## Volume (Keypad tone, Buzzer)

You can choose for a keypad tone to sound each time a sensor is touched. The volume of the tone can also be adjusted:

■ Select "Settings from the main menu and touch the OK sensor.



- Touch the right arrow sensor until "Volume" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "Buzzer tones" or "Keypad tone" and touch the OK sensor.
- Touch one of the arrow sensors to set the volume quieter or louder.

If you continue **towards the left** until none of the small white bars is showing, the tone will be switched **off**.

■ Touch the OK sensor to save the setting.

## Showroom programme

This function enables the machine to be illuminated in a showroom situtation without the heaters working.

### Factory default (reinstate default settings)

The "factory default" setting is used to reset various settings back to the default status.

Selecting "Factory default" will take you into a sub-menu. From here you can select whether to reset **all settings** back to the default or to delete any **user profiles**.

■ Select "Settings from the main menu and touch the OK sensor.



Use an arrow sensor to highlight "Factory default", and then touch the OK sensor.

Various options will then be available:

### All settings

This option sets "All settings" back to the factory default.

- Use an arrow sensor to highlight "All settings" and then touch the OK sensor.
- Select "Reset" with the arrow sensors and touch the OK sensor.

All settings are then reset to the default.



If you select "Reset" by mistake, switch the coffee machine off: Resetting to the factory default will not be carried out.

# Factory default settings (the coffee machine is delivered with the following settings)

- Amount of coffee (medium)
- Temperatures for coffee and hot water (medium settings for both)
- Pre-brewing (without)
- Automatic rinsing and Steam system (both set to "On")
- Showroom programme (set to "Off")
- Time of day display (On for 60 seconds), Clock format (24 h), Timer Switch on at (12:00), Switch off after (1:00),
  Switch off at (12:00), (Switch on at and Switch off at are both deactivated)
- Lighting Brightness (set to medium)
- Safety System lock (Off)
- Water hardness (Very hard)
- Display Contrast (medium), Brightness (maximum)
- Volume of buzzer tones and keypad tone (maximum setting for both)
- Change user profile (when switched on).

### **User profiles**

You can delete all user profiles except for the standard one under "User Profiles".

- Use the arrow sensors to highlight "User profiles" and then touch the OK sensor.
- Select "Reset" with the arrow sensors and touch the OK sensor.

User profiles are then deleted.



If you select "Reset" by mistake, switch the coffee machine off: Resetting to the factory defaults will not be carried out.

## **Programming the amount: setting the portion sizes**

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

With **Milky drinks** the proportions of espresso, milk and milk froth are important for the taste. These proportions can be set for cappuccino and latte macchiato.

You can programme the amount in two ways, either by touching the OK sensor continually or via the "Settings" option.

# Programming the amount of espresso, coffee, hot milk and milk froth via the OK sensor

- Place the appropriate cup for the drink you want to programme under the spouts.
- Select the type of drink.
- Hold the OK sensor until "Prog. the amount" appears in the display.
- When sufficient liquid has flowed into the cup touch the OK sensor again. "Save" will then appear in the display.

The volumes of water or milk programmed will now be dispensed every time that particular drink is selected.

Water flow stops automatically when the maximum amount possible is reached. The maximum amount possible for that type of drink will be saved.

If there is insufficient water or milk in the container or flask, the process will be stopped and the amount **will not** be saved.

# Programming the amount: setting the portion sizes

# Programming the amount of cappuccino or latte macchiato via the OK sensor

- Place the appropriate cup or glass for the drink you want to programme under the spouts.
- Select cappuccino or latte macchiato.
- Touch the OK sensor until the display shows the options for cappuccino (milk froth, espresso) or latte macchiato (hot milk, milk froth, espresso).



- Use the arrow sensors to select the component you wish to set the amount for.
- Touch the OK sensor to activate a tick next the component you have selected so that you can then programme its amount.
- Repeat this for all components required for that drink.
- Select "Start" with the arrow sensors and touch the OK sensor.

The machine will now start the process for making a cappuccino or latte macchiato.

As soon as the component required starts to flow into the cup or glass, "Programme the amount" will appear in the display.

 Once a sufficient amount has flowed into the cup or glass and "Save" shows in the display, press the OK sensor to save the amount.

Each subsequent drink of this type will then have the same proportions of coffee, milk etc.

## **Programming the amount: setting the portion sizes**

# Programming the amount of hot water using the hot water sensor

- Place the appropriate cup for the drink you want to programme under the hot water spout.
- Touch the Hot water sensor until "Prog. the amount" appears in the display.
- When sufficient water has flowed into the cup touch the Hot water sensor again. "Save" will then appear in the display.

Each subsequent portion of hot water will then have the same amount.

## Programming the amount via "Settings"

■ Select "Settings from the main menu and touch the OK sensor.



- Use the arrow sensors to highlight "Prog. the amount", and then touch the OK sensor.
- Select "Start" and touch the OK sensor.

The procedure is now the same as for programming the amount using the OK sensor or the Hot water sensor.

To cater for different tastes and preferences, you can enter up to 9 individual user profiles and also allocate different portion sizes to them (see "Setting the portion sizes).



■ Touch the right arrow sensor until "User profile" is highlighted, and then touch the OK sensor.

### You can now:

- Select user profile from the user profiles which are already allocated.
- Create user profile, if you want to enter a new user profile.

The following options only appear if you have already entered a new user profile in addition to the Standard user profile:

- Change user profile, if you want to alter a user profile.
- **Delete user profile**, if you want to delete a user profile.
- Revert. You can programme the machine so that it always reverts to the Standard user profile or so that it continues to operate using a user profile you have set.

### Selecting a user profile

Select the user profile you want with the arrow sensors and touch the OK sensor.





To show that a user has been selected the top line of the display will now show a large symbol for a user!

### Creating a user profile

Use the arrow sensors to highlight "create", and then touch the OK sensor.

You can allocate **up to 9** user profiles. If you try to allocate more than 9 user profiles, "**Memory full**" will appear in the display and you will need to delete one name to create space.

A section of the alphabet will appear in the display. If you touch the right arrow, the rest of the alphabet and then the numbers from 0 to 9 will appear.

A new word always starts with a capital letter. The rest of the word will automatically be in lower case. Hyphens and spaces can also be used.

- Use the arrow sensors to select the characters you want.
- Confirm each one with the OK sensor.

The characters you have chosen will appear in the top line of the display.



If you make a **mistake** use the arrow sensors to select the bin symbol and touch the OK sensor. The last character will be deleted.

### Saving an entry

■ When you have finished making your entry, use the arrow sensors to highlight the word "OK" and then touch the OK sensor.

The menu for user profiles will appear in the display.

To leave this menu:

■ Use the arrow sensors to select "Back ♣ " and touch the OK sensor.

### Not saving an entry

If you do not want to save your entry:

■ Use the arrow sensors to select "Back ♣ " and touch the OK sensor.

### Changing a user profile

Once you have selected the "Change" option and confirmed your selection with the OK sensor, you can select the user profile you want to change. Touch the OK sensor to change the user profile.

Now proceed as described in "Creating a user profile".

- To delete a letter, select the bin symbol,
- To enter a new letter, select the letter and confirm with the OK sensor,
- Save the new name by selecting "OK" in the display and touching the OK sensor.

### Deleting a user profile

If you want to delete the User profile completely,

- Confirm the selection of the "Delete" option with the OK sensor.
- Use the arrow sensors to select the user profile you want to delete.
- Touch the OK sensor.

A tick will appear after the user profile and after a short while it will be deleted.

#### Revert

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

To set the profile to be used:

■ Select "Revert" with one of the arrow sensors.

You can now select one of the following:

### Manual

The coffee machine will store the user profile you have selected until you select another one.

Select "Manual" with the arrow sensors and touch the OK sensor.

#### After each use

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

■ Select "After each use" with the arrow sensors and touch the OK sensor.

### When switched on

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

■ Select "When switched on" with the arrow sensors and touch the OK sensor.



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