


Operating and Installation Instructions Coffee System



To prevent accidents and appliance damage
read these instructions **before** installation or use.

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should always be followed, including the following:

Read all instructions before installation or use of the coffee system.

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.

This appliance is for household use only, to prepare espresso, cappuccino and coffee. Do not use this appliance other than for its intended use. Any other use could be dangerous.

The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Proper use

► This coffee system is for household use and similar indoor environments only.

This coffee system is not suitable for outdoor use.

► Use this coffee system in standard household environments only for

- the preparation of coffee beverages
- such as espresso, cappuccino, latte macchiato, etc.

Any other type of use is not permitted.

► Persons which lack physical, sensory or mental abilities or experience with the machine should not use it without supervision or instruction by a responsible person.

Children in the household



The coffee and hot water dispensers present a danger of burning or scalding!

Children's skin is more sensitive to high temperatures than that of adults.

Keep children from touching the hot parts of the coffee machine or exposing parts of their bodies to the dispensers.

► Keep the coffee system out of reach of children.

► Always supervise children in the vicinity of the coffee machine. Do not allow children to play with the unit.

► Danger of suffocation! Children could become entangled in packaging (e.g. cling film) while playing or pull it over their heads and suffocate. Keep the packaging away from children.

IMPORTANT SAFETY INSTRUCTIONS

Technical safety

► Installation work and 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.

► A damaged coffee system can be dangerous. Before installing the coffee machine, check for externally visible damage. Do not operate a damaged unit.

► 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. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system.

► To prevent damage to the coffee machine, make sure that the connection data on the data plate (fuse rating, voltage and frequency) matches the electrical power supply. Check this before connecting the machine. If in doubt, contact a qualified electrician.

► Do not use an extension cord to connect the appliance to electricity. Extension cords do not guarantee the required safety of the appliance (danger of overheating).

► For safety reasons, this coffee machine may only be used once it has been safely installed.

► If the machine is installed in combination with other appliances, a protective base should be installed between the appliance and the unit.

► The coffee machine must not be used in mobile installations such as boats.

► Only use the coffee machine in ambient temperatures between +50°F/10°C and +100°F/38 °C.

► Ensure that there is sufficient ventilation around the coffee machine. The ventilation openings in the surrounding cabinets and the space below the ceiling must be at least 78 3/4"² (200 cm²). Otherwise condensation can form, causing damage to the coffee machine or the surrounding cabinets.

► Do not place on or near a hot gas or electric burner, or in a heated oven.

► If the coffee machine is installed in a closed kitchen cabinet, use the coffee machine only when the cabinet door is open. Do not close the cabinet door when the coffee machine is in operation.


► Only use Miele original spare parts. Only then can the manufacturer guarantee the safety of this machine.

► Before service or maintenance disconnect the power supply by either removing the fuse, "tripping" the circuit breaker or unplugging the unit.

IMPORTANT SAFETY INSTRUCTIONS


- ▶ Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and may cause machine damage.
- ▶ Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Miele.
- ▶ Always attach the cord to the appliance first, then plug it into the wall outlet. To disconnect, turn the machine off, then remove the plug from the wall outlet.
- ▶ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ▶ To reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- ▶ Do not damage or kink the cover of the water intake hose.
- ▶ To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or coffee machine in water or other liquid.

Proper use

 The coffee and hot water dispensers present a danger of burning or scalding! The dispensed liquids and steam are extremely hot. The water in the drip tray may be very hot as well. Be careful when emptying it.

Please note:

- Keep away from the areas under the coffee and hot water dispensers when beverages or steam are being dispensed.
- Do not touch hot surfaces. Use handles or knobs.
- The spouts can spray hot liquid or steam. Be sure the main dispenser is fitted correctly and only use it if it is clean.

 Never look into the lighting directly or with an optical instrument.

- ▶ Do not use the coffee machine to clean objects.
- ▶ Before the first use, clean the coffee system and milk container thoroughly (see "Cleaning and care").

IMPORTANT SAFETY INSTRUCTIONS

▶ Please note the following regarding water:

- Only fill the water container with cold, fresh tap water. Hot water or other liquids can damage the coffee machine.
- Change the water every day to prevent a build-up of bacteria.
- Do not use mineral water. Mineral water will cause serious lime scale deposits to build up in your coffee machine and damage it.
- Do not use water from reverse osmosis units. The machine could be damaged.

▶ Fill the bean container only with roasted whole coffee beans. Do not fill the bean container with coffee beans which have been treated or with ground coffee.

▶ Sugar will damage the machine! Do not use coffee beans which have been treated with caramel, sugar, or similar, and do not fill the coffee machine with other sugar-containing liquids.

▶ Do not fill anything but ground coffee or a Miele cleaning tablet for degreasing the brew unit into the ground coffee chute.

▶ Only use plain milk. Most sugary additives can clog the coffee system. This will damage the coffee machine.

▶ Never place a cup with a burning alcohol-coffee mixture underneath the main dispenser. This could cause plastic parts of the coffee machine to catch fire and melt.

▶ Do not lean on the open coffee machine door, or apply any pressure to it. Otherwise, the coffee machine could be damaged.

▶ The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.

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

- Before cleaning and maintenance switch off the appliance and disconnect circuit breaker.
- Clean the coffee system and milk container daily (see "Cleaning and care").
- The steam dispensed by a steam cleaner can reach the electrical components and cause a short circuit.
Never use a steam cleaner to clean the coffee machine.
- Descale the coffee machine regularly with the appropriate number of Miele descaling tablets for the water hardness level in your area. Descale the machine more frequently in areas with very hard water.
- Degrease the brew unit regularly with the supplied Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

IMPORTANT SAFETY INSTRUCTIONS

For machines with stainless steel trim:

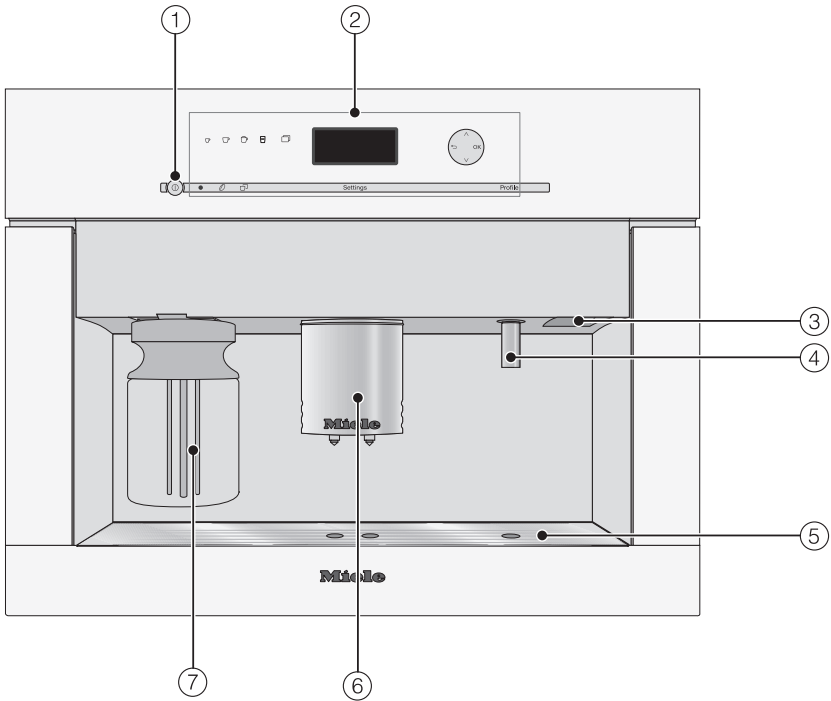
▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the surface of the trim. These damage the surface, causing it to lose its dirt repellent protective coating.

▶ The surface of the stainless steel trim is susceptible to scratching. Even magnets can cause scratches to appear.

SAVE THESE INSTRUCTIONS

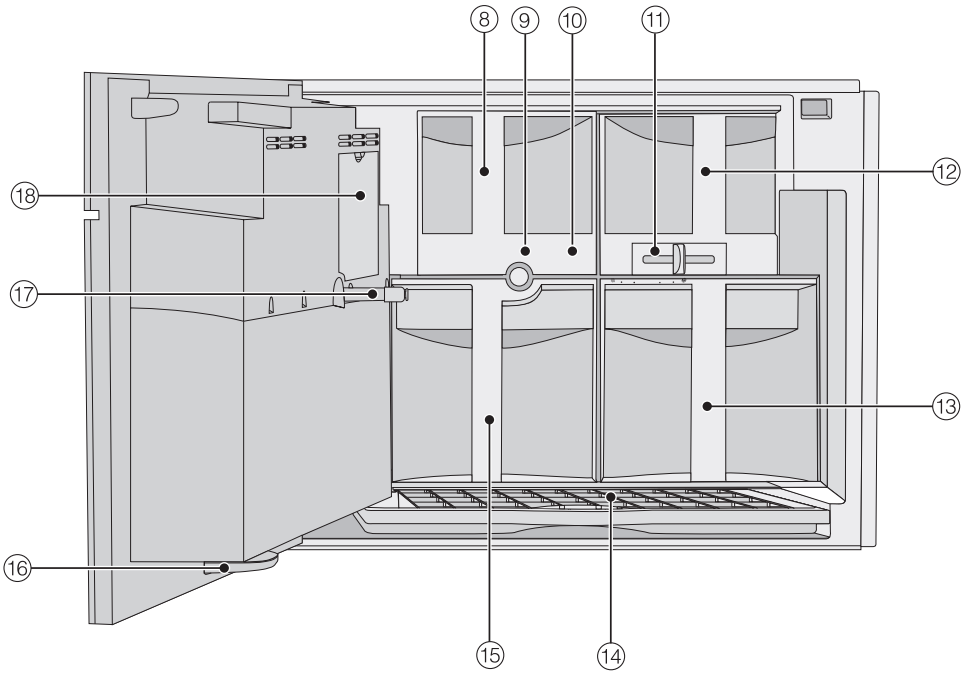
Guide to the coffee system

Front view



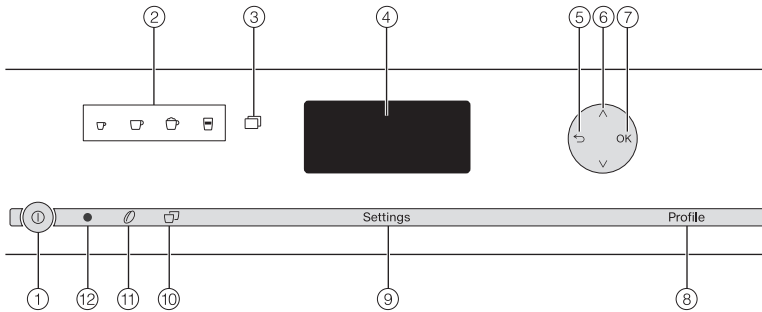
- ① On/Off touch control ①
- ② Controls and display
- ③ Door grip
- ④ Hot water dispenser
- ⑤ Drip tray
- ⑥ Main dispenser
(height-adjustable with lighting)
- ⑦ Milk container with lid

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 with inlet
- ⑭ Drip tray with no-spill grid for transport
- ⑮ Waste unit
- ⑯ Drip collecting cup
- ⑰ Main dispenser connector cap
- ⑱ Service lid

Controls and display elements



① On/Off touch control	① Turn machine on and off
② Beverage controls	Preparation of ☐ Espresso ☐ Coffee ☐ Cappuccino ☐ Latte macchiato
③ More programs	More beverages such as lungo coffee, café latte, hot milk, froth milk and hot water See "Maintenance" menu
④ Display	Information on the current action or status
⑤ Back	Go back to previous menu level, cancel unwanted actions
⑥ Arrow keys	Show more options on the display and highlight a selection
⑦ OK button	Confirm display messages and save settings
⑧ "Profile"	Save and manage profiles
⑨ "Settings"	Change settings, display information, or check which settings are currently active
⑩ Two servings	Prepare two servings of a beverage
⑪ Parameter	Check or change coffee preparation settings
⑫ Optical interface	(for Miele Technical Service only)

Included accessories

- **Coffee scoop**
for measuring ground coffee
- **Milk container with lid**
for storing and preparing milk
- **Milk pipework cleaning agent**
for cleaning the milk system
(starter kit)
- **2 cleaning containers** (large, small)
for cleaning and care
- **Descaling tablets**
for descaling the water pipes
(starter kit)
- **Cleaning tablets**
for degreasing the brew unit
(starter kit)
- **Test strips**
for determining the water hardness
- **Cleaning brush**
for cleaning the milk pipework
- **Silicone grease**
for lubricating the main dispenser
cap connector
- **Main dispenser cap connector**
spare part
- **Milk pipework angle section**
spare part

Optional accessories

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your coffee machine.

- **All-purpose micro fiber cloth**
for removing fingerprints and minor contamination
- **Milk container with lid**
for storing and preparing milk
- **Compact seal**
Milk container lid for storage in the fridge
- **Milk pipework cleaning agent**
for cleaning the milk system
- **Descaling tablets**
for descaling the water pipes
- **Cleaning tablets**
for degreasing the brew unit
- **Silicone grease**
for lubricating the main dispenser
cap connector

Additional accessories are available. Contact Miele or visit the Miele website for more information.

First steps to use


Before the first use

- The appliance must be correctly installed and connected before the first use. See the "Installation instructions".
- Remove any protective coverings.

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

Turning on

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

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

The display briefly shows the "Miele - Welcome" message.

Setting the language

- Tap the arrow buttons until the desired language is highlighted. Tap the OK button.
- Tap the arrow buttons until the desired country is highlighted. Tap the OK button.

The setting is now saved.

Setting the date

- Tap the arrow buttons until the current year appears. Tap the OK button.
- Repeat this process for "Month" and "Day" until the current date is set.

The setting is now saved.

Set Time of day

- Tap the arrow buttons until the current time appears. Tap the OK button.

The setting is now saved.

Display

You can choose between the following options:

- **On:** The date and time are always displayed even when the machine is turned off.
 - **Off:** The display will go dark as soon as the machine is turned off.
 - **Night dimming:** The date and time will be displayed between 5:00 and 23:00.
- Tap the arrow buttons until the desired display type is highlighted. Tap the OK button.

Depending on which option you select, the coffee machine may consume more energy. This is indicated by a message on the display.

The display will then show the message "Set-up successful".

The display shows the message "Fill and insert water container".

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

Water hardness

Water hardness is an indication of the amount of minerals dissolved in water. The higher the mineral content, the harder the water. And the harder the water, the more often the coffee machine will need to be descaled.

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

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

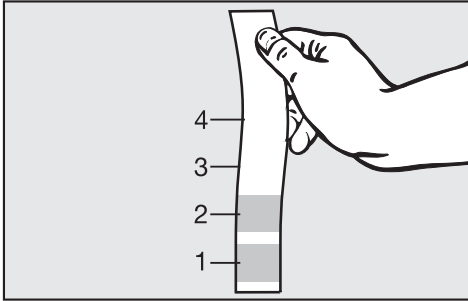
You can program four hardness levels on the machine:

Water hardness	Hardness range	Setting (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
more than 21.9 gr/gal (21°dH)	hard	very hard 4

First steps to use

Determine water hardness

You can also determine the water hardness with the supplied test strips.



- Dip the test strip in water for about one second. Then shake off any excess water. The result will be visible after about one minute.

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

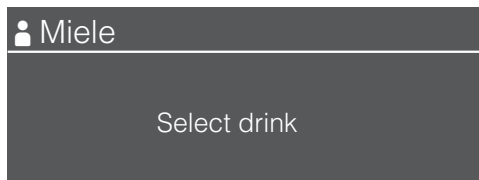
Setting the water hardness

- Tap "Settings".
- Tap the arrow buttons until "Water hardness" is highlighted. Tap the OK button.
- Tap the arrow buttons until the desired hardness level is highlighted. Tap the OK button.


The setting is now saved.

You can operate the coffee machine by tapping the touch buttons with your finger.

You are in the beverages menu when the display shows:

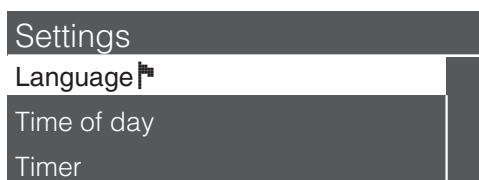


To prepare a coffee beverage, tap one of the beverage buttons.

You can find more beverages in the menu "More programs" .

Selecting and navigating a menu

To select a menu, tap the corresponding button. You will be able to start actions or alter settings in the selected menu.



A scroll bar at the right of the display shows that additional options or text is available. You can display these by using the arrow keys.

The check mark ✓ shows which setting is currently selected.

If you want to select an option, tap the arrow keys ∨ and ∧ until the desired option is highlighted.

To confirm the selection, tap the OK button.

Exit menu or cancel action

To exit the current menu, tap ↵.

If a button has not been pressed for a while, the coffee machine will revert to the drink menu.

Filling the water tank

⚠ Change the water **daily** to prevent bacteria growth.

Before using the coffee system for the first time, clean the appliance. See "Cleaning and Care".

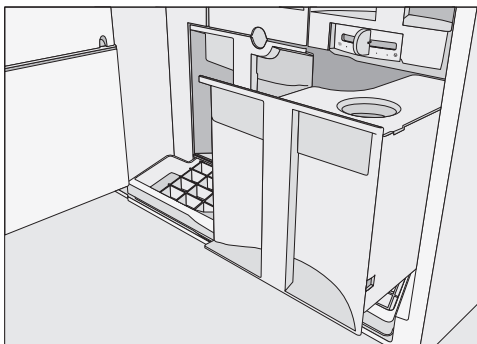
Only fill the water tank with cold, fresh tap water.

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

Do **not use mineral water** to fill the water tank. Mineral water will cause serious lime scale deposits to build up in your coffee machine and damage it.



- Open the appliance door.



- Slowly pull the water tank forward and out.
- Remove the lid and fill the container with fresh, cold tap water to the "Max." mark.
- Push the water tank into the unit until it clicks into place.

The water tank must be positioned correctly or the valve will leak. If the water tank has not clicked into place, pull the tank out, check and clean the niche.

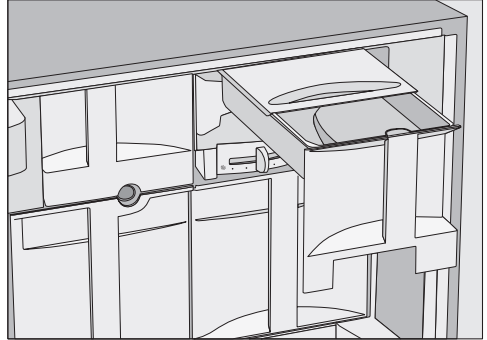
Filling the coffee bean container

You can make coffee or espresso from roasted whole coffee beans that the coffee machine will grind fresh for each portion. Add fresh beans to the coffee bean container.

Alternatively, you can make coffee or espresso from ground coffee (see "Coffee beverages prepared from ground coffee").

Only fill espresso or coffee beans in the beans container. Anything else - including ground coffee - will damage the grinding unit.

Caramelized or otherwise pre-treated beans or sugar containing beverages must not be filled into the appliance. It will damage the coffee system.



- Pull the bean container out.
- Slide the lid back, then fill the bean container with roasted coffee beans.
- Slide the cover all the way forward again.
- Slide the bean container back into the coffee machine.
- Close the door.

Turning the coffee machine on and off

Turning on

When the machine is turned on, it heats up and rinses out the pipework. This cleans and heats the pipework to ready the machine for coffee preparation.

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

- Tap the On/Off button ①.

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

After heating up, the machine will rinse the pipes. Hot water will flow from the coffee dispensers.

Drinks can now be prepared.

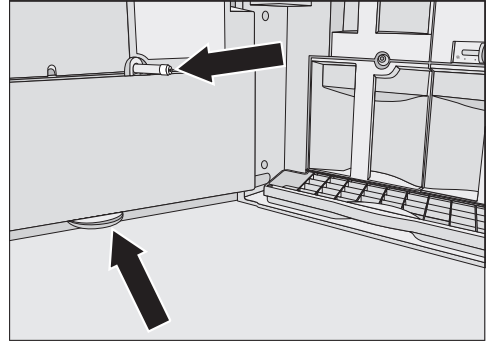
Turning off

- Tap the On/Off button ①.

When a coffee beverage has been prepared, the coffee machine also rinses the coffee lines before turning off.

Turning off for longer periods of time

If you will not be using the coffee machine for a while:

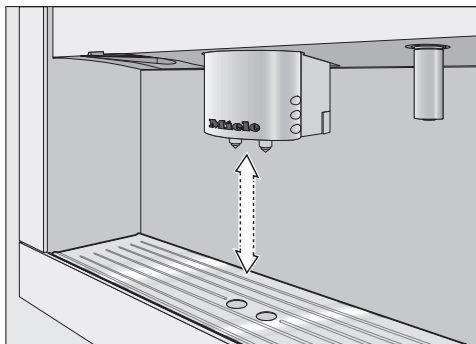


- Empty out the drip tray, the waste unit and the water tank.
- Thoroughly clean all components including the brew unit, the main dispenser connector and the drip bowl in the door.
- Turn the machine off.

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

The coffee dispensers can be raised or lowered to the height of your cup or glass. If the dispensers are closer the beverage will not cool down as quickly and the crema will have a better consistency.



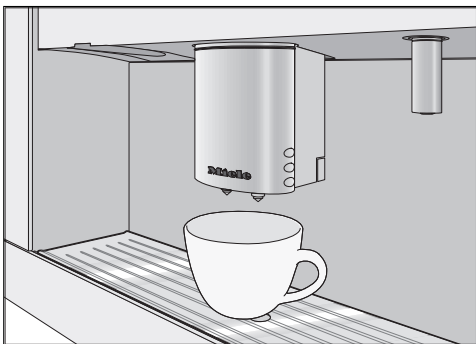
- Pull the coffee dispenser down to the same level as the rim of the cup.

or

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

Preparing beverages

Preparing espresso, coffee or lungo (large) coffee



- Place a cup under the main spout.
- Tap the touch key for the desired beverage:

- ☐ Espresso
- ☐ Coffee
- ☐ in "More programs": Lungo coffee

The chosen coffee beverage will now be dispensed.

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

Preparing double portions

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 coffee dispenser.
- Tap ☐.

The ☐ symbol is illuminated.

- Tap the touch key for the desired beverage.

Two portions of the desired beverage will be dispensed from the coffee dispensers.

Tip: If you do not tap any beverage keys for a while, the "Double portion" ☐ selection will be reset.

Cancel preparation

You can cancel preparation while "Stop" is displayed.

- Tap the OK button.

The coffee machine will cancel preparation.


If two portions are selected for preparation, a single tap on the OK button will only cancel preparation of the first portion.

To cancel both portions, keep your finger on the OK button a bit longer.

Preparing multiple cups of coffee, one directly after another (coffee pot)

You can use the "Coffee pot" function to prepare multiple cups of coffee, one directly after another (max. 1 l), in order to fill a coffee thermos, for example.

You can prepare up to 8 cups this way.

- Place a suitably sized pot or container under the main dispensers.
- Tap .
- Tap the arrow buttons until "Coffee pot" is highlighted. Tap the OK button.
- Tap the arrow buttons until the desired number of cups (3 to 8) is highlighted. Tap the OK button.
- Follow the instructions on the display.

Each cup of coffee will be individually ground, brewed and poured. Meanwhile, the display reports on the process while it is going on.

You can cancel the process at any time:

- Tap the OK button or .

You can use the "Coffee pot" function twice. After that, the coffee machine will need to cool down for an hour to prevent damage to the unit.

Preparing coffee beverages from ground coffee

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

This allows you to prepare a decaffeinated coffee even if the bean container is already filled with regular coffee beans, for example.

The coffee machine 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.

Preparing beverages

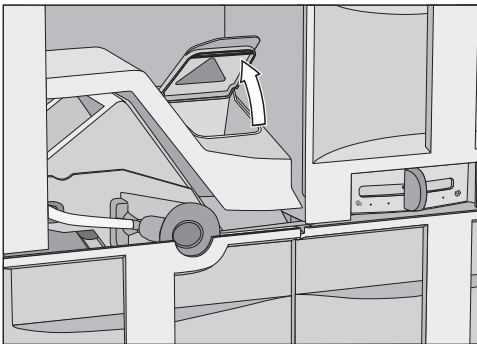
Filling ground coffee

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

Do not add more than one level scoop of ground coffee to the coffee chute. If too much ground coffee is filled into the chute the brew unit cannot process it.

The coffee machine will use all the ground coffee that you have filled into the chute for the next coffee preparation.

- Open the appliance door.



- Pull out the cover of the ground coffee chute. Open the lid of the ground coffee chute.
- Place a level scoop of ground coffee into the chute.
- Close the ground coffee chute and slide the cover back into the machine. Close the door.

The display shows the message "Use ground coffee?"

Preparing coffee beverages from ground coffee

If you want to prepare a coffee beverage from ground coffee:

- Tap the arrow buttons until "Yes" is highlighted. Tap the OK button.

You can now select which coffee beverage you want prepared from the ground coffee.

- Place a cup under the main dispensers.
- Tap the button for the desired beverage.

The desired coffee beverage will be prepared.

If you **don't** wish to prepare a beverage from ground coffee:

- Tap the arrow buttons until "No" is highlighted. Tap the OK button.

The ground coffee will be directed into the waste container.

If no button is pressed within approx. 15 seconds, the ground coffee is emptied into the waste container.

Beverages with milk

You can prepare various specialty coffee beverages with milk or **Hot milk** and **Milk froth**.

The following specialty coffee options are available:

Cappuccino consists of about two-thirds milk froth and one-third espresso.

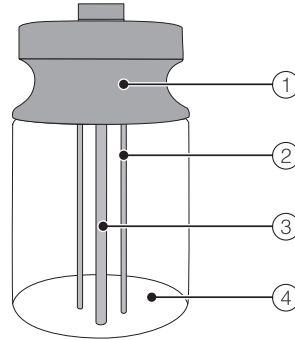
Latte macchiato consists of one-third each of hot milk, milk froth and espresso.

Café latte consists of hot milk and coffee.

Instructions for the milk container

The milk is **not** cooled in the milk container. If you do not prepare milk beverages for a while, place the milk container in the refrigerator. Good milk froth can only be prepared with cold milk (under 55°F / 13 °C).

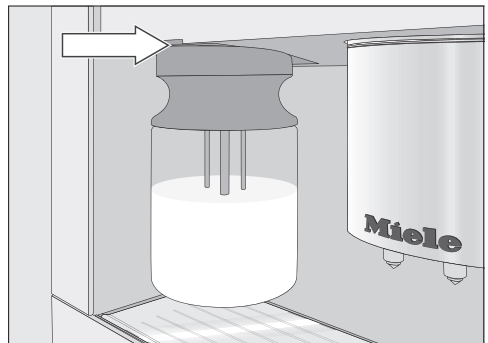
Only use plain milk. Most sugary additives can clog the milk lines.



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

- Fill the milk container to a maximum level of 3/4" (2 cm) below the rim. Place the lid on the milk container.

Ensure that the neck and lip of the container are kept clean (both when filling and when moving the container). Contamination can cause malfunctions.






- Slide the milk container into the front of the coffee machine.

Preparing beverages


Preparing beverages with milk


- Place a suitable cup or glass under the main dispensers.
- Tap the touch key for the desired beverage:

-  Cappuccino
-  Latte macchiato
-  in "More programs":
Café latte, Hot milk, Milk froth

The desired beverage will be prepared.

Preparing hot water

 Danger of scalding and burns at the hot water dispenser! The dispensed water is very hot.

- Place a suitable cup or glass under the main dispensers.
- Tap .
- Tap the arrow buttons until "Hot water" is highlighted. Tap the OK button.

Hot water is dispensed into the container under the hot water spout.

To stop dispensing water,

- Tap the OK button.

The coffee machine will cancel preparation.

Preparing beverages from a profile

If you have already created a profile, you can select it before preparing a beverage. See "Creating a user profile".

- Tap "Profile".
- Tap "Select profile".
- Tap the arrow buttons until the desired profile is highlighted. Tap the OK button.

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

Now you can prepare your desired beverage.

After use

If you have prepared a beverage with milk, "Start rinse cycle" will appear on the display after a while.

- Tap the OK button.

The milk lines will be rinsed.

Even if you do **not** confirm with "OK", the coffee machine will automatically rinse the milk lines after a while.

Customizing your coffee

To ensure that your coffee system is ideally adjusted to the type of coffee you use, you can use the "Parameters" Ⓞ menu to change the ground amount, adjust the brewing temperature or select the "Pre-brewing" option. You can customize these settings for each beverage.

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

Grinder setting

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

The ideal crema has a hazel coloring.

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

The grind is **too coarse** if

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

Use a finer grinder setting so the coffee beans will be ground more finely.

The grind is **too fine** if

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

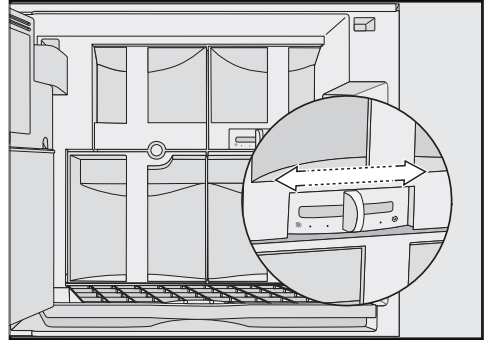
Use a coarser grinder setting so the coffee beans will be ground more coarsely.

To prevent damage to the grinder:

Adjust the coffee grinder one level at a time.

Let the beans grind before adjusting another notch.

- Open the appliance door.



- Push the grinder slide control to the left by no more than one level (for a finer grind) or to the right (for a coarser grind).

- Close the appliance door.

- Prepare a coffee beverage.

Then you can adjust the grinder by another level.

The adjusted grinder setting will only take effect after the second coffee portion.

Customizing your coffee

Displaying and adjusting the parameters for a beverage

- Tap \emptyset .

The \emptyset symbol is illuminated.

- Tap the arrow buttons until the desired beverage is highlighted. Tap the OK button.

The current settings for the ground amount, brewing temperature and pre-brewing for this beverage are displayed.

Ground amount

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

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

The ground amount is **too small** 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 ground amount is **too much** 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.

- Tap the arrow buttons until "Amount of coffee" is highlighted. Tap the OK button.

- Tap the arrow keys to change the ground amount. Tap the OK button.

The setting is now saved.

Brewing temperature

The ideal brewing temperature will depend on

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

There are five brewing temperatures.

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

- Tap the arrow keys until "Brewing temperature" is highlighted. Tap the OK button.

The check mark ✓ shows which brewing temperature is currently selected.

- Tap the arrow keys until the desired temperature is highlighted. Tap the OK button.

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 program normal or long pre-brew or turn the Pre-brewing" function off.

The default factory setting for the "Pre-brew" function is Off.

- Tap the arrow keys until "Pre-brewing" is highlighted. Tap the OK button.

The check mark ✓ shows which pre-brew option is currently selected.

- Tap the arrow keys until the desired setting is highlighted. Tap the OK button.

The setting is now saved.

Setting the serving size


The flavor of a **coffee beverage** depends not only on the type of coffee, but also on the quantity of water used. You can adjust the amount of water used for each portion of espresso, coffee or hot water to suit your cup size and the type of coffee used.

For beverages prepared with milk, you can also adjust the milk and milk froth ratio in addition to the espresso or coffee size. You can also program the portion sizes of hot milk and froth.

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

The changed beverage size is always stored in the current profile. The name of the current profile is shown at the top left of the display.

There are two ways to program the portion amount:




- Using the beverage keys if you prepare a coffee beverage, or
- Selecting "Beverage size" in the "Parameter"  menu.

Tip: You can cancel the amount programming while "Stop" is displayed.

If there is insufficient water in the water tank during preparation, the coffee machine will stop the programming. The beverage amount will **not** be saved.

Setting the serving sizes while preparing beverages

Setting the serving sizes for Espresso , Coffee and Lungo coffee



- Place the desired cup under the main dispenser.
- Tap ,  and  until the display shows "Change".

The desired beverage is prepared and the display shows "Save".

- Once the cup is filled to your desire, tap the OK button.

The portion size programmed will now be dispensed every time that particular beverage is selected.

Setting serving sizes for cappuccino and latte macchiato

- Place a suitable cup or glass under the main dispensers.
- Tap  or  until the display shows "Beverage size".

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

Cappuccino: Milk froth, Espresso

Latte macchiato: Hot milk, Milk froth, Espresso

- Use the arrow keys to select all ingredients for which you wish to alter the portion size. Use the OK button to confirm your individual selections.

A check mark ✓ placed in front of an ingredient indicates that its quantity will be changed.


- Tap the arrow keys until "Start" is highlighted.
Then tap the OK button.

The coffee machine will now start preparing your beverage. Portion sizes can be set for each selected ingredient when "Save" appears on the display.

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

The portion size and ingredients programmed will now be dispensed every time that particular beverage is selected.

Setting serving sizes for Café latte, hot milk and milk froth

- Place a suitable cup or glass under the main dispensers.
- Tap .
- Tap the arrow buttons until the desired beverage is highlighted.
- Tap the arrow buttons until "Beverage size" is highlighted. Tap the OK button.

For **Café Latte** the quantities for individual ingredients – hot milk, coffee – can be altered as described in "Setting serving sizes for cappuccino and latte macchiato".

For **Milk froth** and **Hot milk**, proceed as described under "Setting the serving sizes for coffee and espresso".

Setting the serving size

Selecting the beverage size in the "Parameter" ⓪ menu

- Tap ⓪ .
- Tap the arrow buttons until the desired beverage is highlighted. Tap the OK button.
- Tap the arrow buttons until "Beverage size" is highlighted. Tap the OK button.

From now on the beverage will be prepared according to the portion sizes set.

Setting the serving sizes for various profiles

You can customize the serving sizes of the individual beverages for each profile.

- Tap "Profile".
- Select the desired profile.

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

Now you can either select "Beverage size" in the "Parameter" ⓪ menu or set the serving size while preparing the beverage, as described above.

If the unit is used by several people with different coffee preferences, you can create individual user profiles. You can adjust the serving size for each coffee beverage for each profile (see "Setting the serving sizes").

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

Accessing profiles

- Tap "Profile".

The "Profile" is illuminated.

You can now create a profile.

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

- **Select a user profile** from the pre-set profiles already created for the unit.
- **Change user profile**, if you wish to change the name of a profile.
- **Delete user profile** if you wish to delete a profile.
- **Revert** to adjust whether the coffee machine automatically reverts to the standard Miele profile or continues to use the most recently selected user profile.

Tip: By tapping ↩ or "Profile" you can return to the main menu.

Creating a user profile

- Tap the arrow keys until "Create profile" is highlighted. Tap the OK button.

Letters and numbers will now appear in the display that you can select using the arrow keys. You can also use the arrow keys to turn between numbers, capitalized or lower-case characters.

- Tap the arrow keys to select the desired character. Tap the OK button.

You will see the selected character in the top line of the display.

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

Tip: Use the ↵ key to delete the character entered last.

Once you have completed your entry and want to **Save** it,

- use the arrow keys to select the check mark ✓ and tap the OK button.

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

- tap the ↵ key until all characters have been deleted and the coffee machine will revert to the previous selection.

Tip: The most recently created profile is the currently selected profile.

Creating a user profile

Selecting a user profile

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

- Tap the arrow keys until "Select a user profile" is highlighted. Tap the OK button.
- Use the arrow keys to select the profile that you want to select. Tap the OK button.

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

Changing a user profile name

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

- Tap the arrow keys until "Change name" is highlighted. Tap the OK button.

Now continue as you would for "Creating a user profile":

- To delete a character, select ↵,
- To enter a new character, first select it, then confirm using OK,
- To save the name change, select ✓ and tap the OK button to save.

Deleting a user profile

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

- Tap the arrow keys until "Delete profile" is highlighted. Tap the OK button.
- Use the arrow buttons to select the user profile you wish to delete.
- Tap the OK button.

A check mark ✓ will appear next to the name and the profile will be deleted shortly.

Reverting to a user profile

You can customize the unit so that, after each drink prepared, it automatically reverts to the standard Miele profile or retains the most recently selected custom profile.

- Tap the arrow keys until "Change profile" is highlighted. Tap the OK button.

You can now choose between

- **Manually:** The unit retains the selected user profile until another profile is selected.
 - **After dispensing:** After each drink prepared, the unit automatically reverts to the standard Miele profile.
 - **When turned on:** Every time the unit is turned on, it automatically selects the standard Miele profile, no matter which user profile was set before it was last turned off.
- Tap the arrow buttons until the desired option is highlighted. Tap the OK button.

Settings

The "Settings" menu allows you to customize the coffee machine for your personal needs.

Accessing the "Settings" menu

- Tap "Settings".

Now you can review or change any settings.

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

A tap on BACK will take you to the next menu level.
A tap on "Settings" will take you back to "Select beverage".

Tip: If you have turned on the time display or selected "Overnight shutdown", you can change the settings **without** turning on the coffee machine. Tap "Settings" to do this.

Change and save settings

- Tap "Settings".
- Use the arrow buttons to select the desired setting.
Confirm with the OK button.
- Tap the arrow buttons until the desired option is highlighted.
- Tap the OK button.

The setting is now saved.

Overview of possible settings

The factory default setting for each menu item is displayed in **bold**.


Menu item	Possible settings
Language	German , English, additional languages Country
Time	Display off / on / Night dimming Time format 12 h / 24 h set
Date	set
Timer	Timer 1 Settings Turn on at / Turn off after (1:00) / Turn off at Day of the week Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday / Accept Activate Turn on at (yes / no) / Turn off at (yes / no) Timer 2 Set Turn on at / Turn off at Days of the week Monday / Tuesday / Wednesday / Thursday / Friday / Saturday / Sunday / Accept Activate Turn on at (yes / no) / Turn off at (yes / no)
Eco mode	Eco mode (on / off)
Lighting	Display brightness Turn off after
Info	Number of drinks Total portions / Espresso / Coffee / Lungo coffee / Cappuccino / Latte macchiato / Café Latte / Milk froth / Hot milk / Hot water No. of uses until descaling:
System lock	on / off
Water hardness	soft 1 medium 2 hard 3 very hard 4
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone

Settings

Menu item	Possible settings
Showroom program	Demo mode(on / off)
Factory default settings	Do not reset Reset

Language

You can select your language and country for all text displayed on your machine.

Tip: If you have accidentally selected the wrong language, follow the flag icon  to return to the "Language" option.

Time of day

You can customize the time display, the time format and the time of day.

Display (time of day)

You can choose between the following options:

- **on:** The time of day is always displayed even when the machine is turned off.
- **off:** The time of day is not displayed when the machine is turned off.
- **Night dimming:** The time of day is only displayed during the day.

Depending on which option you select, the coffee machine may consume more energy. This is indicated by a message on the display.

Clock format

The available options are:

- 24-hour display (24 hr)
- 12-hour display (12 hr)

Setting the time of day

Tap the arrow keys to set the hours and minutes.

Date

Tap the arrow keys to set the year, month and day.

Timer

Two timer options with the following timer functions are available:

The coffee machine

- turns on at a particular time, e.g. in the morning for breakfast ("Turn on at"),
- turns off at a particular time ("Turn off at"),
- turns off automatically after a certain amount of time if no button is tapped or no beverage is prepared ("Turn off after"; only available for Timer 1).

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

For "Turn on at" and "Turn off at", the timer must be **activated** and **at least** one weekday must be assigned.

Settings

Select timer

The 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 machine will **not** turn on at the required time if you have activated the system lock.

Tap the arrow keys to set the hours and minutes.

If the coffee machine has turned itself on automatically **three times** using the timer function "Turn on at" but no drinks have been dispensed, the machine will not turn itself on again automatically. This prevents the coffee machine from turning 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 turning the machine on again.

Turn off at

Tap the arrow keys to set the hours and minutes.

If you are away for a while, the stored times will be reactivated after the next time the machine is manually turned on (see "Turn on at").

Turn off after

The timer function "Turn off after" is only available with the Timer 1 option.

If none of the buttons has been pressed or no beverage has been prepared, the coffee machine will turn itself off after 30 minutes to save energy.

You can change this default setting using the arrow keys and select a time between 15 minutes and 9 hours.

Assign weekdays (Days of the week)

Select the day of the week you want. The selected weekday is marked as .

Once all desired weekdays are checked:

- Tap the arrow key until "Accept" is highlighted.
Tap the OK button.

To activate and deactivate the timer

If the timer for "Turn on at" is activated, the ⊕ symbol and the desired turn-on time will appear on the display 23:59 hours before if the time display has been set to "On" or "Overnight shutdown".

If the system lock has been activated, the timer function "Turn on at" cannot be selected.

Select the timer function you want. The selected timer function is marked as .

- Tap the arrow key ∨ until "Accept" is highlighted.
Tap the OK button.

Eco mode

The eco mode is a power-saving mode. The steam system will only heat up once a coffee beverage or steam for hot milk and milk froth is requested.

If eco mode is turned off, milk froth and hot milk as well as coffee and espresso can be prepared consecutively. The steam system remains heated up and uses significantly more energy.

The coffee machine will indicate the changed energy consumption.

Lighting

The following options are available:

- Adjust the brightness of the lighting while the machine is turned on.
- Adjust the brightness of the lighting while the machine is turned off.
- Specify when the lighting should turn off ("Turn off after").

Adjusting the brightness

First select:

- Appliance turned on
- Appliance turned off

Use the arrow keys to adjust the brightness.

To turn the lighting off:

- Tap the arrow key ∨ until the white bars are no longer visible and "Turned off" appears on the display.

Lighting: Setting the turn-off time (Turn off after)

You can select for how long the coffee machine should be illuminated after it has been turned off.

In turned-on mode, the coffee machine will remain illuminated for another 10 minutes after the last action. This time cannot be changed.

Tap the arrow keys to set the hours and minutes.

Settings

Info (displaying information)

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

You can also see whether more than 50 portions can be dispensed before the machine needs to be descaled ("Number of uses until appliance needs descaling").

To return to the previous menu,

- tap the OK button.

Locking the coffee system (System lock)

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

Activating and deactivating the system lock

If the system lock has been activated, the timer function "Turn on at" cannot be selected.

Temporarily deactivate lock

While the display shows the message "Press and hold the OK button for 6 seconds to deactivate",

- touch the OK button for 6 seconds.

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

Water hardness

You will find the information on water hardness in "First steps to use".

Display brightness

Use the arrow keys to adjust the display brightness.

Adjusting the volume

You can adjust the volume of the buzzer and keypad tones with the arrow keys.

To turn off the sound,

- Tap the arrow key ∇ until the white bars are no longer visible and "Turned off" appears on the display.

Factory default settings

The (Factory default) setting can be used to reset the coffee machine settings to their original default status.

Please refer to the "Possible settings" chart for the default factory settings.


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

- Language
- Time
- Number of beverage portions
- Profiles

Showroom program (demo mode)


Do not activate this setting for domestic use.

The coffee machine can be presented in the showroom or at exhibitions in "Demo mode". In this mode the machine lights up, but no drinks are prepared or actions carried out.

The coffee machine cannot be turned off with the On/Off button  when demo mode is activated.

Cleaning and care

Overview

 The coffee machine must be cleaned regularly to prevent a build-up of bacteria.

Recommended frequency	What needs to be cleaned/maintained?
Daily (at the end of the day)	Milk container and lid
	Water container
	Waste unit
	Drip tray and no-spill grid
Once weekly (more often for heavier staining)	Main dispensers
	Main dispenser connection
	Clean milk valve with cleaning brush
	Interior
	Drip catcher on the inside of the unit door
	Brewing unit
Front of unit (especially important immediately after descaling)	
Once monthly	Lubricate cap on main dispenser connector
When display advises	Milk pipework (with milk line cleaner)
	Brew unit (with cleaning tablets)
	Descale unit
When necessary	Bean container
	Clean clogged milk line with cleaning brush

Some components of the coffee machine are dishwasher safe. However, cleaning these in the dishwasher frequently can cause them to become discolored due to regular contact with food residues (e.g. tomatoes) in the dishwasher, or the surface can become damaged.

The following components should be cleaned **only** by hand:

- Main dispenser cover
- Milk container lid
- Brewing unit
- Bean container and lid
- Service cover

Danger of burns!

Let the unit cool down before you clean it, especially the water in the drip tray.

Do NOT use a steam cleaner to clean this unit. Doing so will damage the unit.

Never use cleaning products that contain sand, cleaning soda, acids, or chlorides! They will corrode the surface.

To avoid mold, growth and odors it is important to clean the machine regularly.

The main dispenser connector cap is lubricated with silicone grease. Be careful of your clothing when removing or inserting containers or other components from the inside of the unit.

All surfaces are susceptible to scratching. On glass surfaces, scratches can lead to breakage. All surfaces can become discolored if they are cleaned with unsuitable products.

Make sure to immediately wipe away any **splatters during descaling**.

To better maintain your appliance avoid the following:

- cleaners containing soda, ammonia, thinners, or chlorides
- cleaners containing descaling agents or lime removers,
- abrasive cleaners,
- stainless steel cleaners,
- caustic (oven) cleaners,
- scouring pads, steel wool, hard brushes,
- eraser sponges,
- metal scrapers.


Wipe any spills from descaling immediately!

Cleaning and care

Rinsing the system

When a coffee drink has been prepared, the coffee machine also rinses itself before turning off. This removes any remaining coffee residue.

You can also manually rinse the system.

- Tap  .
- Tap the arrow key ^ until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Rinse the system" is highlighted. Tap the OK button.

The lines will now be rinsed.

Milk pipework


Make sure that the milk lines are cleaned regularly and thoroughly. Milk contains natural bacteria that will grow when the lines are not sufficiently cleaned. Contamination in the unit can be a health risk.

Rinsing the milk lines

Milk residue can clog the milk pipework. If you have prepared a beverage with milk, the coffee machine will automatically rinse the milk lines after a few minutes.

You can also manually rinse the milk lines.

Tip: Place a suitable container under the coffee dispensers.

- Tap  .
- Tap the arrow key ^ until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Rinse milk pipework" is highlighted. Tap the OK button.

The milk lines will be rinsed. The water used for the rinsing process will run out of the coffee dispensers.

Cleaning the milk pipework using the milk line cleaner

Make sure that the milk lines are cleaned regularly and thoroughly. Milk contains natural bacteria that will grow when the lines are not sufficiently cleaned. Contamination in the unit can be a health risk.

The milk pipework must be cleaned about once a week. The coffee machine will remind you at the correct time. Three days before, the display will show the message "Days until milk pipework cleaning: XX". The remaining number of days until the milk pipework needs to be cleaned will show in the display every time the unit is turned on.

- Tap the OK button to confirm this message.


When the number of days left equals 0, the display will show the message "Clean milk pipework". At this time, the function for preparing beverages with milk is blocked.

- Tap the OK button.

You can only prepare espresso, coffee, lungo coffee and hot water. You can only prepare beverages with milk again once the milk pipework has been cleaned.


The cleaning program cannot be canceled once it has started. The program has to be carried through to the end.

To clean the milk pipework:

- Tap .
- Tap the arrow key \wedge until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Clean milk pipework" is highlighted. Tap the OK button.

The process is started and various messages will appear on the display.

- Follow the instructions.

When the display shows "Fill water tank with cleaning agent and lukewarm water up to the cleaning mark  and insert", proceed as follows:

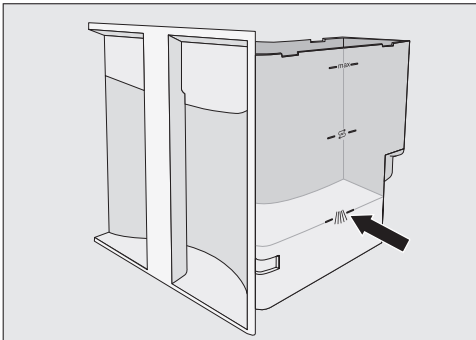
Preparing the cleaning solution


The milk system detergent was developed specifically for this coffee machine. It is available from Miele.

To avoid damage to the unit, use only this detergent.

- Add one sachet of milk system detergent to the water tank.

Cleaning and care



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

Please note the mixing ratio. It is important that you fill the water container with enough water. Otherwise, the cleaning process is incomplete.

- Reinsert the water tank and close the unit door.
- Follow the instructions on the display.

When the display reads, "Rinse out the water container and fill with fresh water",

- rinse the water container carefully with clean water. Make sure that **no** detergent residue is left in the water tank. Fill the water tank with clean tap water.

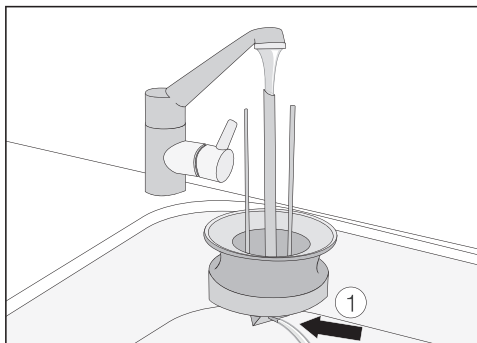
The cleaning process is complete when the display reads, "Program finished".

Milk container with lid


Ensure that the neck and lip of the container are kept clean (both when filling and when moving the container). Otherwise the unit can malfunction.

- The milk container (glass) can be cleaned in the dishwasher or by hand using warm water and liquid dish soap. After cleaning, dry the milk container.

The lid of the milk container must be cleaned **only** by hand.



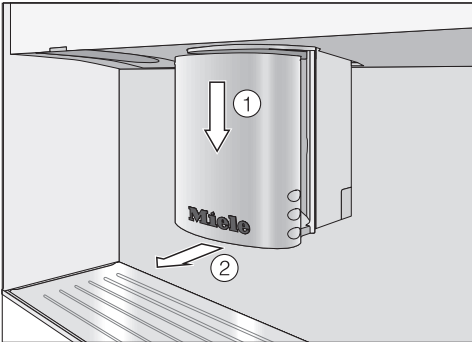
- Rinse the milk pipework in the lid under running water.

If **no** water comes out of the pipework ,

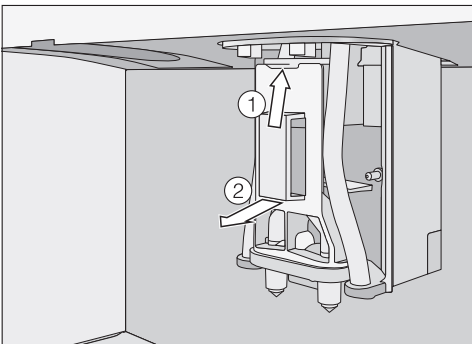
- clean the lid as described in the chapter "Clogged milk pipework – step 1: Cleaning the milk pipework in the milk container lid".

Main dispenser

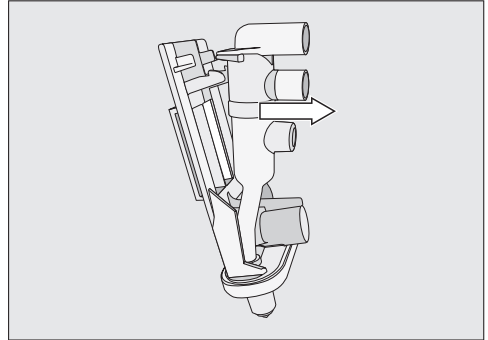
Clean the stainless steel cover of the main dispenser **by hand only**, using warm water and some dishwashing liquid. All other components are dishwasher safe.



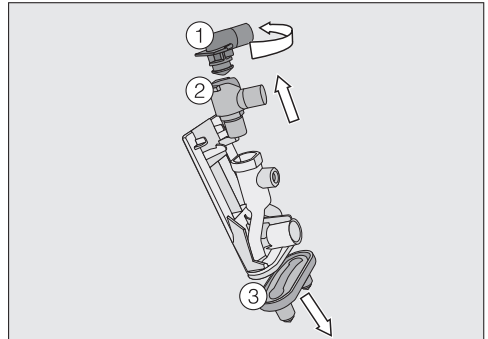
- Pull the main dispenser all the way down ① and pull the cover forward to remove ②.



- Push the snap-in clip slightly up ①, seize the grip of the dispensing unit and pull it out towards the front ②.



- Release the dispenser by seizing it by the sides of the magnet and pulling it to the front.

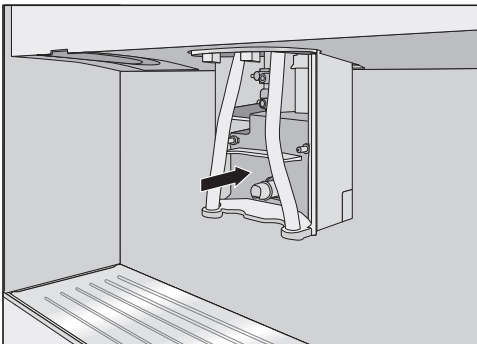


- Turn the top connecting piece ① and pull it off to the top. Also pull the bottom connecting piece ② off to the top.
- Pull off the dispensing nozzles ③.

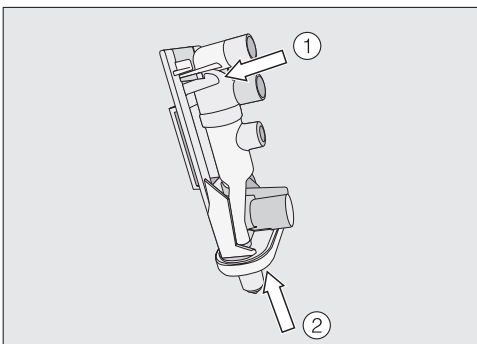
Do not remove the Y-piece.

- Thoroughly clean all components.

Cleaning and care




- Clean the surface of the main dispenser with a damp sponge cloth.



- Now reassemble the dispensing unit in reverse order. Make sure that the upper connecting piece ① audibly clicks into place. Push firmly when inserting the dispensing nozzles ② into the dispensing unit.
- Reinsert the dispensing unit into the main dispenser.
- Replace the cover.

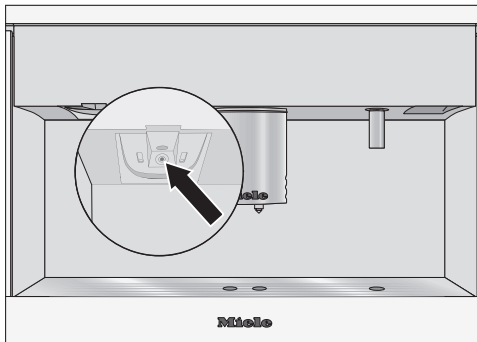
Milk valve maintenance

You should put the milk valve in maintenance mode once per week to ensure good quality milk froth.

- Tap .
- Tap the arrow key \wedge until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Condition milk valve" is highlighted. Tap the OK button.

The milk valve will go into maintenance position.

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



- Insert the brush into the milk valve. Move the brush back and forth.
- Tap the OK button.

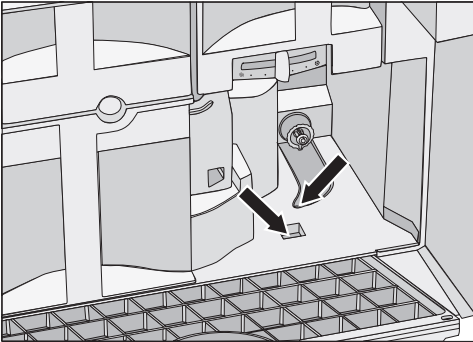
The milk valve will move into the standard position and the milk lines are rinsed.

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 container.



- Carefully clean and dry the surface the water tank sits on, particularly the slots.

Waste unit

After a certain time, the coffee machine will display a message indicating that the coffee grounds container needs to be emptied. At this point at the latest, the container must be cleaned.

However, it is best to clean the waste receptacle **daily**. Coffee grounds can become moldy.

Typically there will also be some water in the waste unit, left over from the brewing and rinsing processes.

- Wash the waste unit in the dishwasher, or by hand with warm water and liquid dish soap, then dry.
- Clean the appliance space under the unit as well.

Cleaning and care

Drip tray

Clean the drip tray **daily** to prevent odors and mold.

The coffee machine will show a message on the display when the drip tray is full and needs to be emptied. At this point at the latest, the drip tray must be emptied.

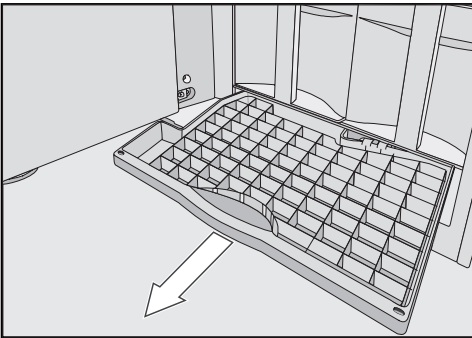
Danger of burns!

If the coffee machine has just been rinsed, wait a while before removing the drip tray. Rinse water will run out of the coffee dispensers.

Make sure that the metal discs (contacts) on the drip tray are cleaned and dried properly. The discs will only be able to detect that the drip tray is full if they are clean and dry.

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

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



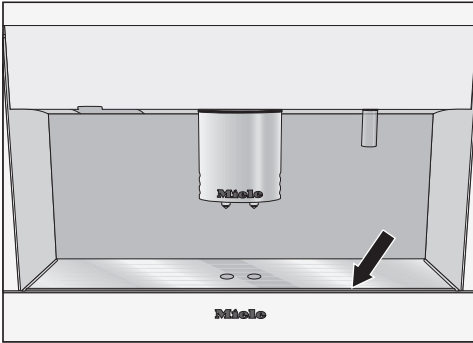
- Open the appliance door and carefully remove the drip tray from the appliance.

The grid in the drip tray helps keep the water in place while you move the full drip tray.

- Wash the drip tray and the grid in the dishwasher, or by hand with warm water and liquid dish soap, then dry.

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.



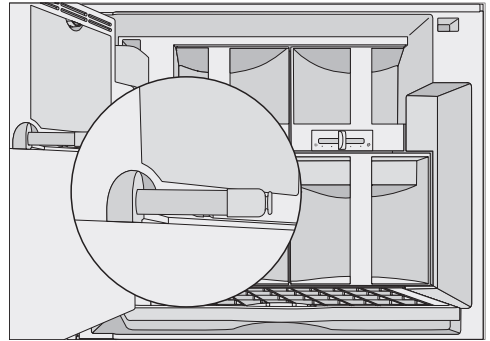
- Replace the cover onto the drip tray. Make sure that the front of the cover is flush with the drip tray.

Bean container

- Pull the bean container out of the unit and pull the lid toward the back and off.
- Clean the bean container and its lid by hand using warm water and liquid dish soap. Dry both components.
- Slide the lid back on, then slide the bean container back into the unit.

Main dispenser connector

A connecting piece between the brew unit and the main dispenser is located on the inside of the door.



- Clean this connector on a regular basis with a damp cloth, but take care not to remove the lubricant from the cap.
- Once a month, lubricate the cap with the supplied silicone grease.

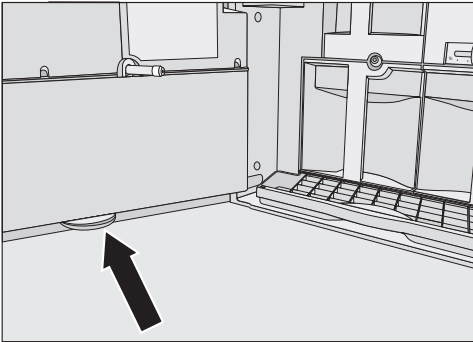
Cleaning and care

Interior and unit door

- Clean the interior and the unit door with warm water and liquid dish soap once all removable parts have been removed.

Tip: Use a vacuum cleaner to remove dry ground coffee residue.

In the lower part of the inside door there is a drip catcher.



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

Remember to reinsert the drip catcher.

Brew unit

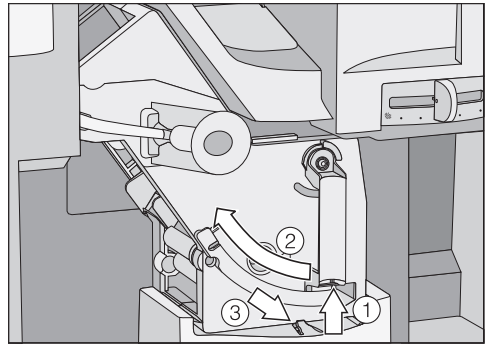
Clean the brew unit **by hand only** using hot water. Do not use soap. The moving parts of the brew unit are lubricated. Detergents will damage the brew unit.

Clean the brew unit once a week.

Removing the brew unit and rinsing it by hand

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

- Open the unit door.
- Remove the water tank, the waste unit, and the ground coffee chute lid.



- Push on the bottom of the brew unit handle ① and turn the handle to the left ②.
- Press the brew unit catch ③ downward, and carefully pull the brewing unit out.

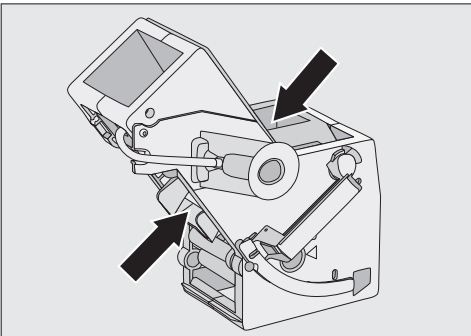
Cleaning and care

- Carefully pull the brew unit out of the coffee machine.

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

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

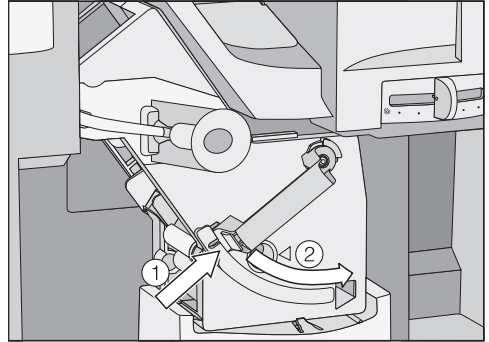
- Clean the brew unit **by hand while running it under hot water**. Do not use soap.



- Rub any coffee residue from the filters. One filter is located inside the funnel, the other to the left of the funnel.
- Dry the funnel to prevent ground coffee sticking to it during the next coffee preparation.
- Clean the inside of the coffee machine. Use your vacuum cleaner to remove dry coffee grounds.

To replace the brew unit, repeat the previous steps in the reverse order:

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



- Push the button on the bottom of the brew unit handle ① and turn the handle to the right ②.
- Close the door.

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. Use the cleaning tablets supplied to clean the brew unit.

These cleaning tablets have been specially formulated for use in the coffee machine to optimize degreasing. They are available from Miele.

After 200 portions, the display will show the message "Degrease brew unit". This message will be displayed until the brew unit has been degreased.

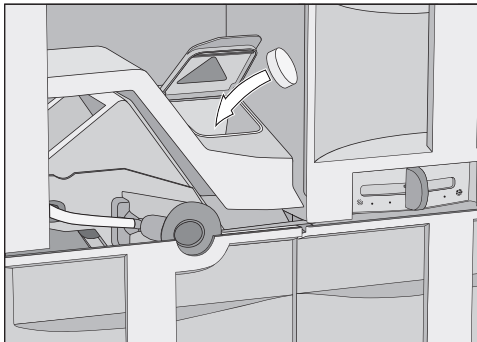
Degrease the brew unit regularly to ensure you can prepare aromatic coffee beverages and the coffee machine will function properly.

- Turn on the unit using the On/Off button ①.
- Tap .
- Tap the arrow key \wedge until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Degrease brew unit" is highlighted.

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

- Tap the OK button.
- Follow the instructions on the display.

When the display prompts you to "Place a cleaning tablet in the ground coffee chute and close the chute":



- Remove the ground coffee chute cover and open the lid.
- Drop the cleaning tablet into the chute.
- Close the lid, put the cover back on, and close the door.
- Follow the instructions on the display.

When the display reads, "Program finished",

- tap the OK button.

The brew unit is now cleaned.

Exterior

The surfaces can become discolored or otherwise altered if soiling is not cleaned promptly. Remove any soiling immediately.

Make sure no water can penetrate the display!

All external surfaces are susceptible to scratching. On glass surfaces, scratches can lead to breakage. All surfaces can become discolored if they are cleaned with unsuitable products.

Make sure to immediately wipe away any **spills during descaling!**

- Turn off the unit using the On/Off button ①.
- Use only a clean, soft sponge with warm water and liquid dish soap to clean the housing. Dry all parts with a soft cloth.

Tip: You can also clean the exterior using the Miele micro fiber cloth.

Descaling

Limescale builds up in the coffee machine during use. The limescale buildup in the machine will depend on the hardness of your local water supply. Limescale must be removed regularly.

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

Descaling is **required** and takes approximately 20 minutes.

During the descaling program, water containing descaling agent will run out of the main dispenser and the hot water spout. This is followed by an activation period before a little more water with descaling agent is dispensed, etc.

The coffee system will remind you on the display when the descaling program needs to be carried out. The display will show "No. of uses until appliance needs descaling: 50". The remaining number of beverages that can be made before descaling will show in the display after each beverage is made.

- Tap the OK button to confirm this message.

When the number of remaining beverages is 0, the coffee system will lock. The display will read, "Descale the appliance".

You can turn the coffee machine off if you do not want to run the descaling program at this time. However, no more beverages can be prepared until the descaling program has been completed.


Descaling following display reminder

- To immediately start the descaling process, tap the OK button.

The descaling program cannot be canceled once it has started. The program must be completed through to the end.

The descaling process is started and various messages will appear in the display.

- Follow the instructions.

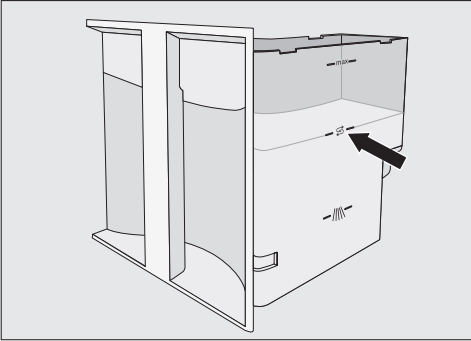
When the display shows "Fill water container with lukewarm water and descaling solution up to the  symbol and insert", proceed as follows:

Preparing the descaling solution

The descaling tablets supplied have been specially formulated for use with this coffee machine. Additional descaling tablets are available from the Mieleusa.com website.

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


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




- Fill the water tank to the mark with lukewarm water.
- Add **two** descaling tablets to the water.

Please note the mixing ratio for the descaling tablets. It is important that you fill the water container with enough water. Too little water can cause the descaling program to be stopped prematurely.

- Reinsert the water tank and close the unit door.
- Follow the instructions on the display.

When the display shows "Rinse water container and fill with fresh tap water up to the descaling symbol ", proceed as follows:

- Rinse the water tank carefully with clean water. Make sure that no descaling agent is left in the water tank. Fill clean tap water up to the mark . Also empty the waste unit.

The descaling process is complete when the display reads, "Program finished".



- Tap the OK button.

The descaling program is now complete and beverages can be prepared in the machine again.

When descaling the machine, be sure to wipe off any splashes of descaling agent immediately! These could damage the surfaces.

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

How to descale before prompted


- Tap .
- Tap the arrow key  until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Descal the system" is highlighted.

The descaling program cannot be canceled once it has started. The program has to be carried through to the end.

- Tap the OK button.

The descaling process will start.

Frequently asked questions

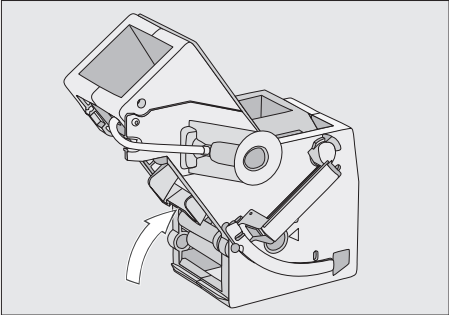
 Repairs to electrical appliances should only be carried out by a suitably qualified person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.

Display messages


- To address the "fault", follow the instructions on the display.
- If the fault message still appears on the display, contact Miele Technical Service.

Fault	Possible cause and solution
Fault 1 to 4 80 to 83	An internal fault is present. <ul style="list-style-type: none">■ Turn off the coffee machine using the On/Off button ①. Wait about one hour and then turn the unit back on.
Fault 74, 77 Fault 225, 226 Fault 235, 236	An internal fault is present. <ul style="list-style-type: none">■ Turn off the coffee machine using the On/Off button ①. Wait about 2 minutes and then turn it on again.

Frequently asked questions

Fault	Possible cause and solution
Fault 73 or "Check the brew unit"	<ul style="list-style-type: none">■ The brew unit cannot reset to the correct position or it is clogged and the ground coffee cannot be processed.■ Check if 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").  <p>Push the coffee ejector of the brew unit into the correct position (see image).</p> <ul style="list-style-type: none">■ Reinsert the waste unit and the water container. Do not insert the brew unit. Close the door and turn off the coffee machine using the On/Off button Ⓛ. <p>The brew unit motor will automatically move to the correct position.</p> <ul style="list-style-type: none">■ When the message "Insert the brew unit" is displayed, open the door and reinsert all parts into the unit. <p>If you cannot remove the brew unit:</p> <ul style="list-style-type: none">■ Turn off the coffee machine using the On/Off button Ⓛ. Wait about 2 minutes and then turn it on again.



Frequently asked questions

Fault	Possible cause and solution
"Too much ground coffee"	<p data-bbox="353 225 994 284">There is too much ground coffee in the ground coffee chute.</p> <p data-bbox="353 296 1039 419">If more than one level scoop is put into the ground coffee chute the brew unit cannot process it. The ground coffee will be directed into the waste container, and a fault will appear in the display.</p> <ul data-bbox="353 432 1033 730" style="list-style-type: none"><li data-bbox="353 432 1033 464">■ Turn off the coffee machine using the On/Off button ①.<li data-bbox="353 480 1033 539">■ Remove the brew unit and clean it (see "Cleaning and care – Brew unit").<li data-bbox="353 555 1033 614">■ Remove the ground coffee from inside the coffee machine, for example by using a vacuum cleaner.<li data-bbox="353 630 1033 730">■ Use the coffee scoop supplied to measure out the ground coffee. Please scoop only one serving of ground coffee into the ground coffee chute.
"Push the water container in until it engages"	<p data-bbox="353 759 919 791">The water tank is not sitting properly in the unit.</p> <ul data-bbox="353 799 1016 826" style="list-style-type: none"><li data-bbox="353 799 1016 826">■ Take the water tank out, then place it back in the unit.
	<p data-bbox="353 855 977 914">If the water tank was not correctly filled and inserted during descaling, this fault message will appear.</p> <ul data-bbox="353 922 1037 981" style="list-style-type: none"><li data-bbox="353 922 1037 981">■ Fill it to the descaling mark  and restart the descaling process.


Unusual performance of the coffee machine

Fault	Possible cause and solution
The light does not illuminate when the coffee machine is turned on.	The lighting has been turned off. ■ Turn on the lighting (see "Settings – Lighting").
	The lighting is defective. ■ Contact Technical Service.
When the coffee system is turned on using the On/Off button ① the display remains dark.	The On/Off button ① was not tapped long enough. ■ Tap the depression in the On/Off button ① for at least 3 seconds.
	The plug is not properly plugged into the electrical outlet. ■ Insert the plug into the outlet.
	The circuit breaker has tripped due to a problem with the coffee machine, the electricity supply or another machine. ■ Remove the coffee machine's plug from the outlet. ■ Contact a qualified electrician or Miele Technical Service for assistance.
The coffee machine turns off suddenly.	The turn-off time programmed into the timer has been reached. ■ If desired, set a new turn-off time (see "Settings – Timer").
	The plug is not properly plugged into the outlet. ■ Insert the plug into the outlet.
The coffee machine is turned on. The light turns off suddenly.	If more than 10 minutes have passed since the coffee machine was last used, the lighting automatically turns off.

Frequently asked questions

Fault	Possible cause and solution
<p>The touch keys do not respond. The coffee machine can no longer be operated.</p>	<p>An internal fault has occurred.</p> <ul style="list-style-type: none"> ■ Open the unit door. <p>The current process is stopped.</p> <ul style="list-style-type: none"> ■ Disconnect the power supply by unplugging the machine's power cord.
<p>The coffee machine does not turn on at the programmed and activated "Turn on at" time.</p>	<p>The system lock feature has been activated.</p> <ul style="list-style-type: none"> ■ Deactivate the system lock (see "Settings – System lock").
	<p>No weekdays have been selected.</p> <ul style="list-style-type: none"> ■ Check the timer settings and adjust if necessary (see "Settings – Timer").
	<p>The coffee system was not used after being turned on three times in a row automatically.</p> <ul style="list-style-type: none"> ■ Turn the machine on and prepare a beverage.
<p>The display messages are difficult to read.</p>	<p>The contrast or brightness of the display is too low.</p> <ul style="list-style-type: none"> ■ Adjust these settings (see "Settings – Display brightness").
<p>After the unit has been turned on, the message "Push the water container in until it engages" appears although the tank is full and inserted. The unit does not rinse.</p>	<p>There is limescale build-up in the coffee machine.</p> <ul style="list-style-type: none"> ■ Turn off the coffee machine using the On/Off button . Wait for approx. 1 hour. ■ Turn the machine on again. As soon as "Preheating" appears, tap the  key, select "Maintenance" and then "Descale unit". ■ Descale the coffee machine.
<p>The milk lines are being rinsed but no rinse water comes out of the main dispenser. "Push the water container in until it engages" is displayed.</p>	<p>The milk pipework or the air intake hose is clogged.</p> <ul style="list-style-type: none"> ■ Follow the instructions in "Cleaning clogged milk pipework".

Frequently asked questions

Fault	Possible cause and solution
No milk or milk froth is coming out of the main dispenser.	<p>The milk pipework or the air intake hose is clogged.</p> <ul style="list-style-type: none"> ■ Follow the instructions in "Cleaning clogged milk pipework".
The display shows the message "Fill and insert milk container" although the milk container is full and in place.	<p>The milk container lid may be contaminated, causing the sensors to malfunction.</p> <ul style="list-style-type: none"> ■ Thoroughly clean the lid and milk container (see "Cleaning clogged milk pipework").
"Empty drip tray" appears on the display even though the drip tray is empty.	<p>The drip tray is not inserted correctly.</p> <ul style="list-style-type: none"> ■ Slide the drip tray all the way into the unit.
	<p>The drip tray's sensors are not working properly.</p> <ul style="list-style-type: none"> ■ Turn off the coffee machine using the On/Off button .
	<p>The metal contacts are dirty.</p> <ul style="list-style-type: none"> ■ Clean and dry the contacts thoroughly (see "Cleaning and care – Drip tray").
The door cannot be closed.	<p>The containers are not fully inserted.</p> <ul style="list-style-type: none"> ■ Check the containers.
The door cannot be closed.	<p>The door hinges are not aligned correctly.</p> <ul style="list-style-type: none"> ■ Adjust the door hinges (see "Installation – Adjusting the door hinges").
The unit suddenly stopped preparing a beverage.	<p>If the water tank is emptied during beverage preparation, the display will show the message "Continue preparation? yes / no" after the water tank has been refilled and inserted. If you do not confirm this message with "yes" within 5 minutes, the machine will stop preparing the beverage.</p>

Frequently asked questions

Unsatisfactory result

Fault	Possible cause and solution
The consistency of the milk froth is unsatisfactory.	The milk temperature is too high. Good milk froth can only be prepared with cold milk (under 55°F/13 °C). ■ Check the milk temperature in the milk container.
	The milk pipework or the air intake hose is clogged. ■ Follow the instructions in chapter "Cleaning clogged milk pipework".
The grinding of the coffee beans sounds louder than usual.	The coffee bean container has run empty during the grinding process. ■ Fill the coffee bean container with fresh beans.
	There might be pebbles mixed in with the coffee beans. ■ Turn the coffee machine off immediately. Contact Technical Service.
Espresso or coffee flows into the cup too quickly.	The grind level is too coarse. ■ Set the grinder control to a finer setting (see "Adjusting the grinder setting").
Espresso or coffee flows into the cup too slowly.	The grind level is too fine. ■ Set the grinder control to a coarser setting (see "Adjusting the grinder setting").
The coffee or espresso is not hot enough.	The cup has not been pre-heated.
	The brewing temperature is set too low. ■ Set a higher brew temperature (see "Brewing temperature").
	The brew unit filters are blocked. ■ Remove the brew unit and clean it by hand (see "Brew unit"). ■ Degrease the brew unit (see "Brew unit").

Frequently asked questions

Fault	Possible cause and solution
The crema on the coffee or espresso is not right.	The grind level is too coarse or too fine. ■ Set the grinder control to a coarser or finer setting (see "Adjusting the grinder setting").
	The brewing temperature is too high for the type of coffee being used. ■ Set a lower brewing temperature (see "Brewing temperature").
	The coffee beans are no longer fresh. ■ Add fresh beans to the coffee bean container.

Cleaning clogged milk pipework

If the **quality of the milk froth** is unsatisfactory, the air intake hose may be clogged. Follow the instructions in "Step 2: Clean air intake hose and angled section in the door".

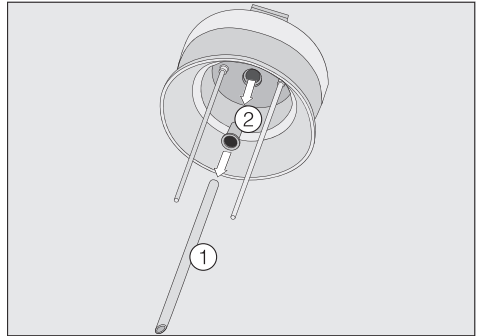
If **no milk** comes out of the main dispenser, only **steam**, please follow the instructions in Step 1 through 4.

First check if the milk in the milk container has spoiled. This can clog the milk lines.

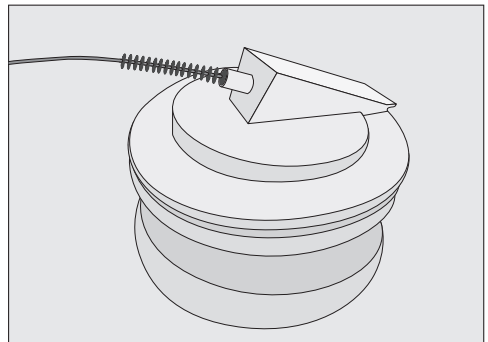
To clean the clogged milk lines, take a step-by-step approach. Afterwards, check if the milk and/or milk froth preparation and quality are satisfactory.

If the milk and/or milk froth preparation and quality are still not satisfactory, repeat all the steps described **without** preparing beverages in between.

Step 1: Cleaning the milk pipework in the milk container lid



- Pull the milk intake pipe ① out of the milk container lid. Make sure you also remove the gasket ②.
- Clean both under running water. Insert the supplied cleaning brush into the stainless steel pipe and move it back and forth until all milk residue has been removed.



- Use the cleaning brush to clean the milk pipework in the lid as well.

Cleaning clogged milk pipework

To reassemble the lid:

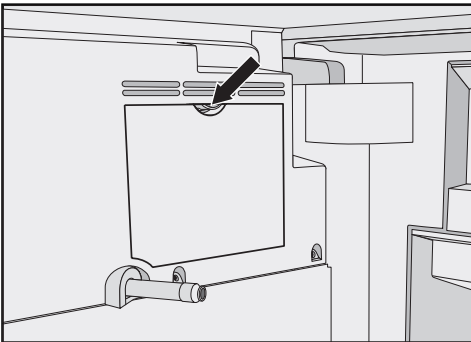
- **First** insert the gasket in the lid. Then insert the milk intake pipe into the gasket.

Make sure not to slide the beveled end of the milk intake hose into the gasket.

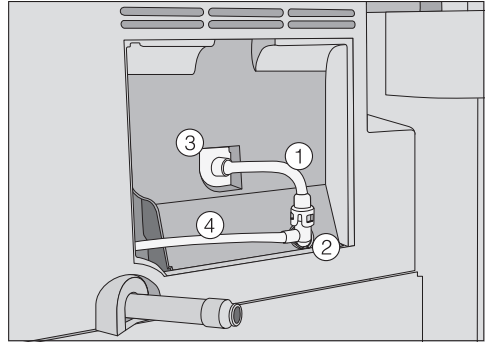
Step 2: Cleaning the air intake hose and angle section in the door

Do not use a needle or similar sharp item. These can cause damage to the parts.

- Pull the main dispenser all the way down.

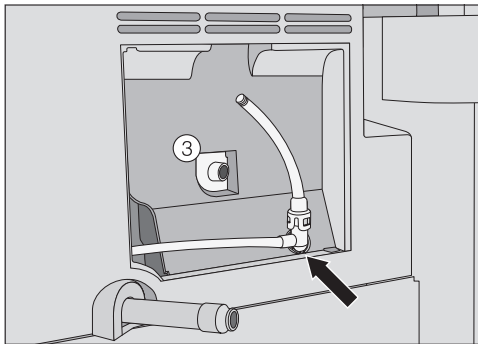


- Open the service cover on the back of the door.



- First detach the air intake hose ① from the opening ③. Then pull off the angled section ②.
- Pull both hoses out of the angled section.
- Clean the air intake hose ① using the cleaning brush supplied. "Blowing through" can also shake loose clogged residue.
- Clean the opening for the air intake hose ③ in the door.
- Clean the angle section ② under running water. If necessary, replace it with the supplied spare part.
- Insert the brush into the milk hose ④. Move the brush back and forth until all milk residue has been removed.

Cleaning clogged milk pipework



- Slide the hoses back onto the angle section and reinsert it. Make sure that the bridge on the angled section faces down.
- Reinsert the air intake hose into the opening ③.


Step 3: Cleaning the milk pipework in the main dispenser

- Remove and disassemble the dispensing unit as described in "Cleaning and care – Main dispenser".
- Rinse all parts carefully under running water.

Use the cleaning brush to clean all parts **carefully**. Do not use a needle or similar object to avoid piercing the silicone parts.

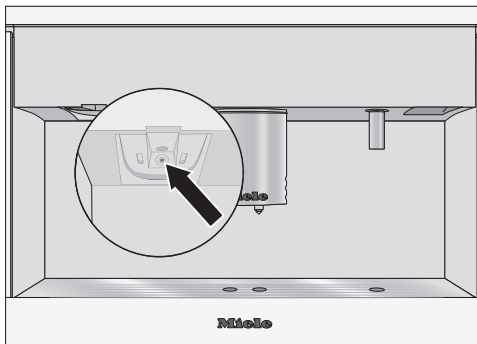
- Reassemble the dispensing unit and reinsert it into the main dispenser.
- Replace the cover.

Step 4: Milk valve maintenance

- Tap .
- Tap the arrow key \wedge until "Maintenance" is highlighted. Tap the OK button.
- Tap the arrow keys until "Condition milk valve" is highlighted. Tap the OK button.

The milk valve will go into maintenance position.

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



- Insert the brush into the milk valve. Move the brush back and forth.
- Tap the OK button.

The milk valve will move into the standard position and the milk lines are rinsed.

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the contact information on the back of this booklet.

When contacting the Technical Service Department, please quote the model and serial number of your appliance given on the data plate inside the appliance.

MieleCare

(USA only)

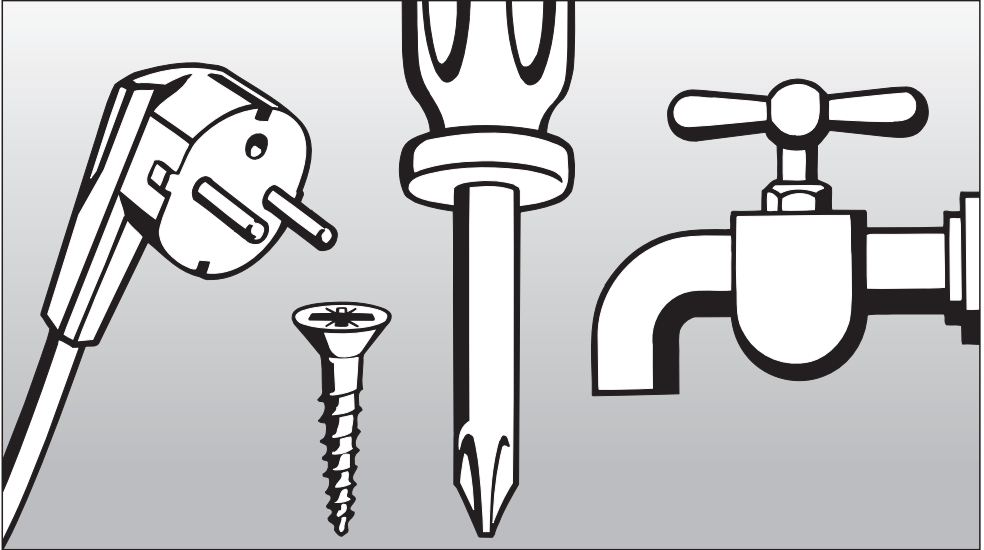
MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

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/mielecare>



Installation instructions

Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information.

The installation steps are described in the enclosed "Installation Diagram".

Leave these instructions with the appliance for the consumer/user.

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Caring for the environment

Disposal of packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please recycle.

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

Disposal of an old appliance

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

Ensure that the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet, cut off its power cord and remove any doors to prevent hazards.

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.

WARNING:
THIS APPLIANCE MUST BE GROUNDED

Important

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.

Verify that the voltage, load and circuit rating information found on the data plate match the household electrical supply before installing the coffee system.

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.

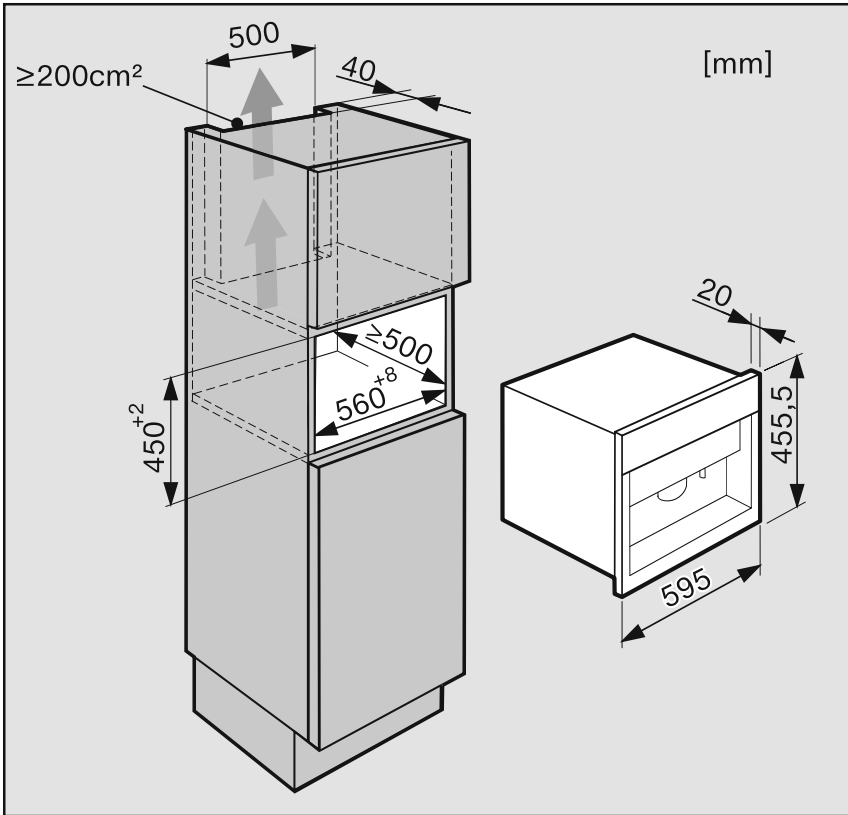
Do not connect the appliance to energy saving plugs or outlets. The reduction of power to the appliance caused by these devices will cause the appliance to run hot and may damage it and/or shorten its usable life.

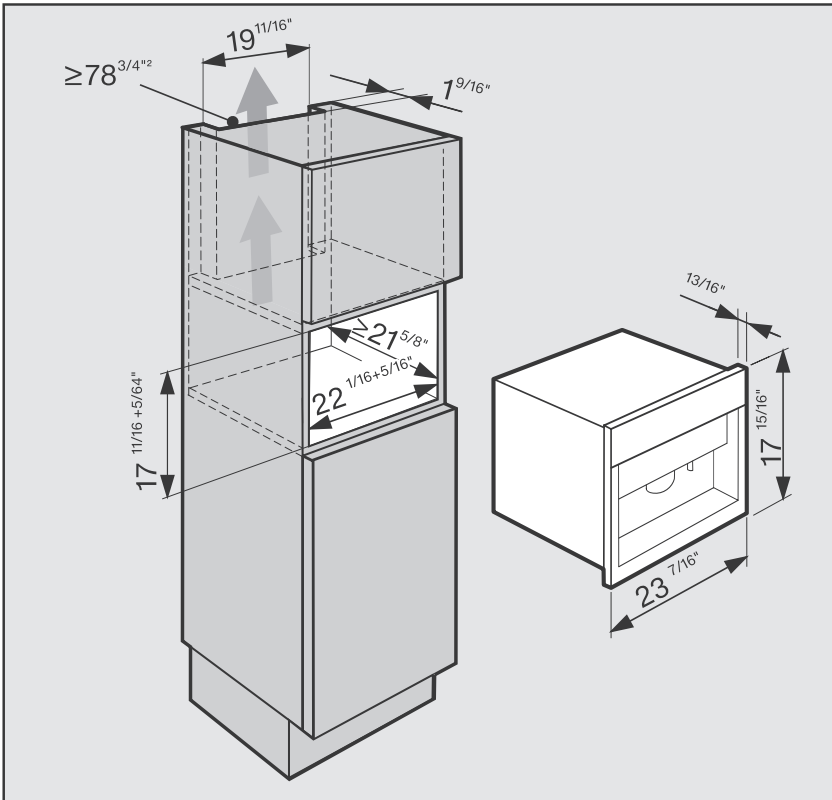
If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or contact Miele's Technical Service Department. See back page for contact information.

Installation

Installation and combination options

The unit is designed to be built into cabinetry.





A combination with other built-in Miele appliances is possible. For combination installations, it is very important to install the unit with a protective base between the appliance and the unit (exception: installation with a built-in plate warmer).

Installation

Ventilation

When installing the coffee machine, make sure that the back of the unit is sufficiently ventilated so that steam and hot air can freely escape.

The ventilation openings in the surrounding cabinets and the space below the ceiling must be at least $78 \frac{3}{4}''^2$ (200 cm²).

Otherwise condensation can form, causing damage to the coffee machine or the surrounding cabinets.

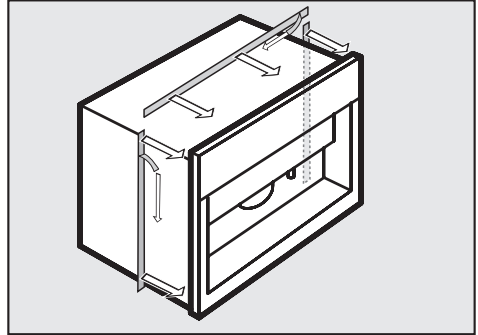
Installation

Make sure no power is supplied to the unit while installation work is performed. The same applies in the event of disassembly!

When built into cabinetry, only use the coffee machine in ambient temperatures between +50°F/10°C and +100°F/38 °C.

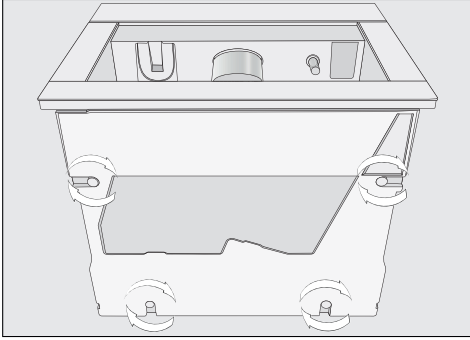
You will need two Allen wrenches size 3 and 5 for the installation.

To align the unit door flush with the kitchen cabinetry, there must be a sealing strip around the installation recess; otherwise, a sealing strip must be put in place around the unit.



- If there is no sealing strip around the installation recess, stick the Miele sealing strip onto the unit from the back before putting it into the recess. The sealing strip is available from Miele.

Tip: A place to set down the coffee machine at the level of the installation recess is helpful. It makes connecting the unit easier.



- Unscrew the four feet on the underside of the unit by about 1/16" (2 mm) using the larger Allen wrench.

The feet can be unscrewed by up to 3/8" (10 mm).

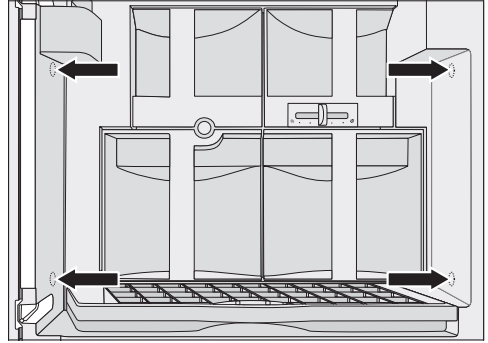
- Connect the unit to the electrical supply.
- Insert the coffee machine all the way into the installation recess.

When inserting the unit into the recess, make sure the electrical connection is not damaged.

- Check if the coffee machine is centered and straight in the installation recess. If not, align the unit using the four feet.

The coffee machine is delivered with four M5 Allen head screws that you can use to align and fasten the unit in the installation recess.

- Open the door and partially tighten the screws.

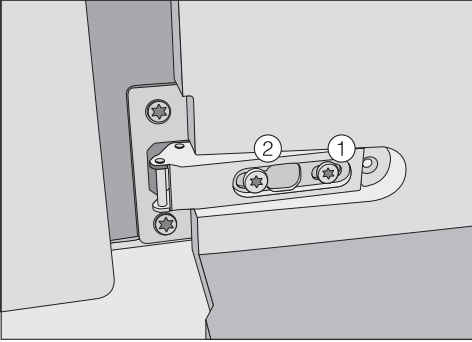


- Align the unit by carefully adjusting the lower Allen head screws until the unit is centered in the installation recess.
- To secure the unit in the cabinet, tighten the upper Allen head screws by hand.

Installation

Adjusting the door hinges

If the door cannot be opened or closed easily after installation, you will have to align the door (TX 20):



- To adjust the door flush with the front of the cabinet, turn the screw ①.
- To adjust the door horizontally and vertically, turn the screw ②.

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

U.S.A.

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