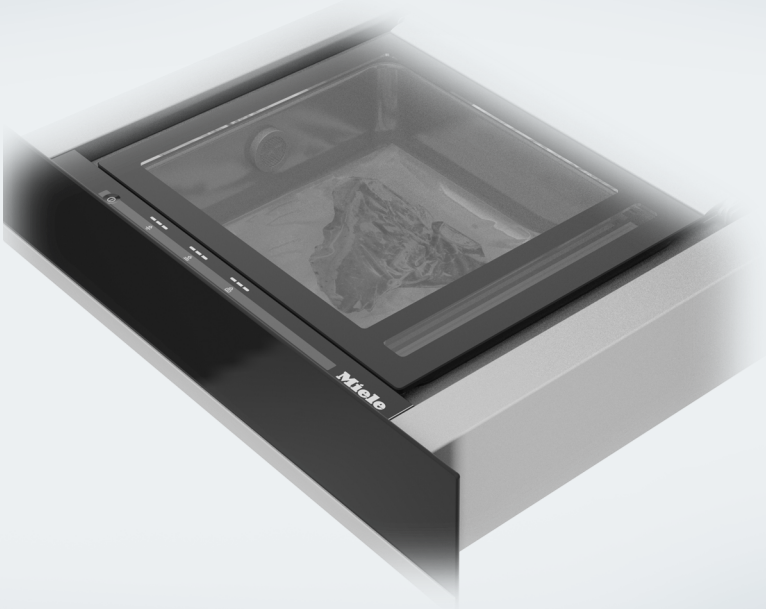
Operating and installation instructions
Built-in vacuum drawer



To avoid the risk of accidents or damage to the appliance it is **imperative** that you read these instructions before installing the appliance and using it for the first time.

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M.-Nr. 10 917 560

Contents

Please note that the vacuum sealing drawer is referred to in these operating instructions as the drawer.

This drawer complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

Read the operating and installation instructions carefully before using the drawer. They contain important notes on the installation, safety, operation and maintenance of the appliance. This prevents both personal injury and damage to the drawer.
Miele cannot be held liable for damage caused by non-compliance with these instructions.

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

Appropriate use

▶ The drawer is intended for domestic use and use in other similar environments.

▶ The drawer is not intended for outdoor use.

▶ The drawer is only for domestic use to vacuum and seal food in vacuum bags intended for this purpose and to vacuum seal food in vacuum-proof containers made of plastic or stainless steel.
All other types of use are not permitted.

▶ Never vacuum seal live food (e.g. mussels, seafood).

▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person. They must be able to recognize and understand the possible consequences of incorrect operation.

Safety with children

▶ Children under the age of 8 years must be kept away from the drawer unless they are constantly supervised.

▶ Children should be supervised in the vicinity of the drawer. Never allow children to play with the drawer.

▶ The sealing bar gets hot during operation. The weld seam of the vacuum bag is also heated to a very high temperature during the sealing process. Keep children well away from the drawer until the sealing bar and weld seam have cooled sufficiently so that there is no longer any danger of burning.

▶ Danger of suffocation. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Technical safety

▶ Installation, maintenance and repair work should only be performed by a Miele authorized service technician. Installation, maintenance and repair work by unqualified persons can cause considerable danger to users.

▶ Damage to the drawer can compromise your safety. Check the appliance for visible signs of damage. Do not use the appliance if it is damaged.

▶ Pay attention to any damage or cracks to the glass lid or chamber seal. Damage to the glass lid can cause implosion. Never operate the drawer if the glass lid and/or the chamber seal is damaged.

▶ The drawer has an integrated vacuum pump which contains oil. To prevent oil from leaking out, the drawer must be transported and stored in a horizontal position only. Do not tilt the drawer and do not stand it up on its side.
The manufacturer's warranty will be invalidated if oil has leaked out of the pump because it has not been transported or stored correctly.

▶ Reliable and safe operation of the drawer can only be assured if it has been connected to the domestic electrical supply.

▶ The electrical safety of the drawer can only be guaranteed when 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 most important that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.

▶ The connection data (voltage and frequency) on the data plate of the drawer must match the domestic electricity supply in order to avoid the risk of damage to the drawer. Compare this data before connecting the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the drawer to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, this drawer may only be used when it has been fully installed.

▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

▶ Any contact with live connections or tampering with the electrical or mechanical components of the drawer will endanger your safety and may lead to appliance malfunctions.
Do not open the drawer housing under any circumstances.

▶ Do not operate the drawer with wet hands or if you are in contact with water.

▶ Any repairs not performed by a Miele authorized service technician will void the warranty.

▶ Miele can only guarantee the safety of the appliance if genuine Miele spare parts are used. Defective components must only be replaced by genuine Miele spare parts.

▶ If the plug has been removed or the power cord is not supplied with a plug, the drawer must be connected to the domestic electricity supply by a suitably qualified electrician.

▶ If the power cord is damaged, it must be replaced with a special power cord (see “Electrical connection”).

▶ If power is interrupted during the vacuum sealing process, the vacuum in the chamber is retained and the glass lid cannot be opened. Do not in any circumstances try to force the glass lid open or use tools to open it. Once power is restored, you can open the glass lid.

Warnings and safety instructions

▶ During installation, maintenance and repair work, the drawer must be completely disconnected from the domestic electricity supply. It is only completely isolated from the electricity supply when:

- the circuit breakers have been switched off, or
- the screw-type fuses have been fully unscrewed or
- the plug (if present) is removed from the outlet. To do this, be sure to pull the plug not the power cord.

▶ If the drawer is installed behind a furniture front (e.g. a door) do not close the door while the drawer is in use. Heat and moisture can build up behind the closed door. This can result in damage to the drawer, housing unit and floor. Leave the furniture front/door open until the sealing bar and drawer have cooled down completely.

Correct use

▶ Danger of burning. The sealing bar gets hot during operation. The weld seam of the vacuum bag is also heated to a very high temperature during the sealing process. Do not touch the sealing bar or the weld seam immediately after the vacuuming process.

▶ Fire hazard. Do not store any easily flammable substances and materials in the vicinity of the drawer.

▶ The telescopic runners can support a maximum load of 33 lb (15 kg). Overloading or leaning or sitting on the drawer when opened will damage the telescopic runners.

▶ Damage to the glass lid can cause implosion. Do not place any objects on the glass lid. Ensure that the glass lid cannot sustain damage from falling objects.

▶ Do not use the drawer or the glass lid as a working surface, a chopping surface or as a shelf.

▶ The drawer must be installed so that it can be pulled out completely and there is sufficient room to open the glass lid. This is the only way to look inside the vacuum chamber and avoid burns from touching the hot sealing bar and weld seam.

▶ When vacuuming liquids, bubbles can form at lower temperatures, creating the impression that the liquid is boiling. Steam can escape which can cause the drawer to malfunction.
For this reason, only vacuum seal food (liquid or solid) when it has cooled. Follow the vacuuming process carefully and if necessary, seal the bag early.

▶ Liquid getting into the drawer and into the vacuum pump air intake valve can result in damage to the vacuum pump.

▶ Moisture in food or drinks can cause corrosion. Do not use the drawer to store food or drinks.

▶ Miele does not permit vacuum sealing of glass containers.

▶ Never insert the tubes attached to the drawer into any body orifices.

Cleaning and care

▶ Danger of electric shock. The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Do not use a steam cleaner to clean the drawer.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Disposal of the packaging material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also the amount of waste.

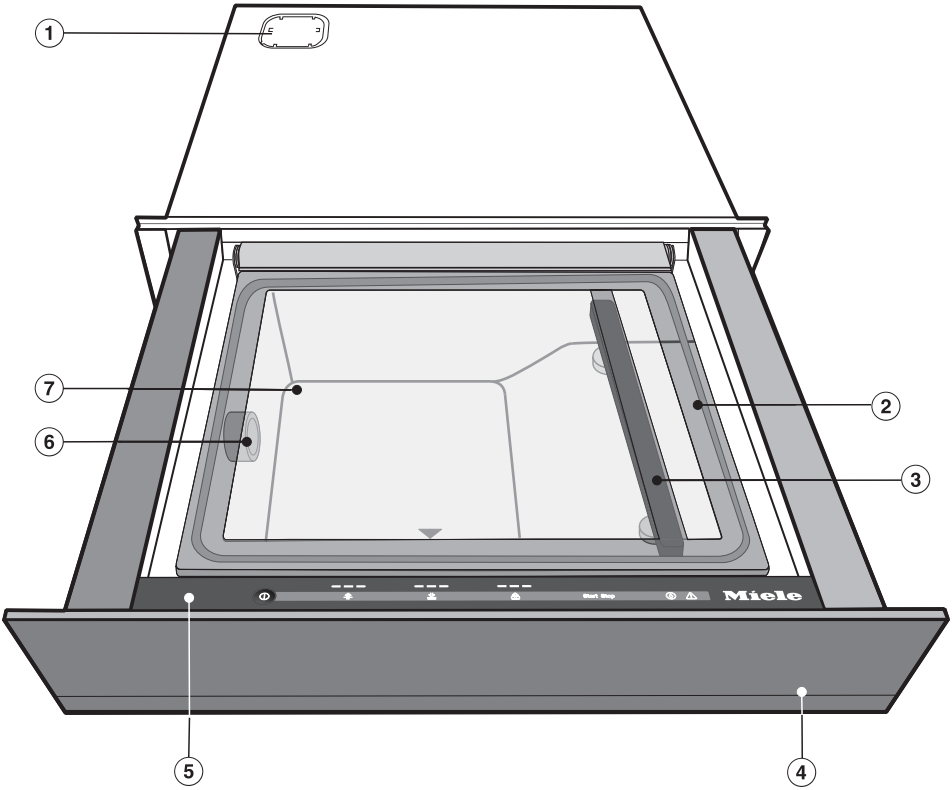
Disposal of your old appliance

Electronic and electrical appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for the proper functioning and safe use of the equipment. These could be hazardous to your health and to the environment if disposed of with general waste or if handled incorrectly. Therefore, please do not dispose of your old appliance with general waste.

Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

Overview

Overview of the drawer



① Air filter cover (see “Installation”)

② Glass lid with chamber seal
Push down on the little black triangle to close the glass lid.

③ Sealing bar in the vacuum chamber and counterpressure bar on the inside of the glass lid

④ Push2open mechanism
The drawer can be opened and closed by pressing lightly in the middle of the drawer front.

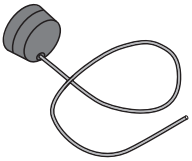
⑤ Control panel

⑥ Vacuum pump air intake valve / Vacuum adapter connection

⑦ Vacuum chamber

Standard accessories

Vacuum adapter



1 adapter for vacuum sealing external containers

Controls and display

Sensors

The sensors react to touch. Every touch of a sensor is confirmed with an audible keypad tone.

Sensors	Function
⏻	Switching on and off
	Setting the vacuum level
	Setting the sealing level/sealing the vacuum bag early
	Setting the vacuum level for external containers
Start	Starting the vacuuming process for external containers
Stop	Cancelling the vacuuming/sealing process or cancelling the drying cycle
	Carrying out the drying cycle Note: This sensor only lights up if a drying cycle should or must be carried out (see “Cleaning and care – Carrying out a drying cycle”).

Indicators

Display	Description
■■□	Vacuum/Sealing level indicators
⚠	Warning (see “Frequently asked questions”)

- Please stick the data plate for the appliance, supplied with this documentation, in the space provided in the “After sales service, data plate” section of this booklet.
- Remove any protective foil and sales stickers, if present.

Stickers carrying safety or installation information and the data plate must not be removed.

Cleaning the drawer for the first time

- Take all accessories out of the drawer.

⚠ Take care not to damage the glass lid and the chamber seal.
Do not clean with any abrasive or acidic cleaning agents or sharp pointed objects.

- Clean the drawer inside and out with a clean sponge and a solution of warm water and dish detergent or a clean, damp microfibre cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

Suitable vacuum bags

Only vacuum bags meeting the following material requirements are permitted for use:

- Suitable for use with food
- Suitable for freezing and cooking
- Suitable for storing and sous-vide cooking of liquid and solid food
- Maximum size:
  9 $^{7}/_{16}$" x 13 $^{3}/_{4}$" (240 x 350 mm) (tubular bags)/
  9 $^{3}/_{4}$" x 13 $^{3}/_{4}$" (250 x 350 mm) (sealed edge bags)
- Properties: preferably smooth
- Made from PA/PE, not printed on the inside
- Thickness: 90 µm, typical
- Suitable for vacuum sealing <10 mbar
- Suitable for hot-foil sealing
- No migration of hazardous materials or chemicals, e.g. plasticizers, into the food being vacuum sealed

Miele does not permit the use of vacuum bags inside microwaves.

Important information on use

Miele does not permit vacuum sealing of glass containers.

- Only vacuum seal food.
- Only use food that is fresh and in good condition.
- Ensure hygienic conditions and that food has not been out of the refrigerator too long.
- Only vacuum seal food in suitable vacuum bags or in vacuum-proof external containers.
- Only vacuum seal food that has cooled.
- Allow pre-cooked and grilled food to cool down at least to room temperature (approx. 20°C) before vacuum sealing it.
  Food that is not normally stored in the refrigerator, such as dried pasta or muesli, can also be vacuum sealed at room temperature.
- If rinsing food with cold water, dry it before vacuum sealing to prevent water from collecting in the vacuum bag or container.

- Select a suitable bag size for the size of the food. If the vacuum bag is too big, too much air can remain inside. The bag can be cut to fit the size of the food.
- If you want to vacuum seal several types of food in one bag, place the food evenly side-by-side in the bag.
- Fill the vacuum bag to a maximum of $^{2}/_{3}$ with solid food or $^{1}/_{3}$ with liquid.
- For a perfect weld seam, make sure that the edge of the bag is dry and grease-free in the area of the seam.
- Position the open edge of the bag parallel to the sealing bar so that the edge protrudes over the sealing bar by approx. $^{3}/_{4}$" (2 cm).
- Take care not to cover the vacuum pump air intake valve with the bag.
- Vacuum bags are for single use only.
- Place food that is suitable for cooling in the refrigerator or freezer after vacuum sealing it.

Tips

- Freeze liquids before vacuum sealing them. You can then fill the bags $^{2}/_{3}$ full.
- Fold the edges of the vacuum sealing bag outwards for filling. This will give you a clean, perfect weld seam.
- To prevent small bags from slipping down into the vacuum chamber, a chopping board can be placed in the bottom of the chamber.
- If you are unsure whether food such as berries or chips will lose its shape during vacuum sealing, start with the lowest vacuum sealing level.

Using the vacuum levels

There are 3 levels for vacuum sealing.

The higher the vacuum level selected, the greater the vacuum.

Vacuum level	Intended use
■□□	Packaging, portioning, and storing Suitable for - food that is prone to squashing, e.g. lettuce, berries, or chips
■■□	Marinating, tenderizing, sous vide cooking and freezing Suitable for - food that is prone to squashing, e.g. tender fish fillets - sauces and food with a high liquid content (≥ 1.8 oz (50 g)), e.g. ragout, curry
■■■	Sous vide cooking, freezing, and storage Suitable for - meat and more solid food, e.g. potatoes, carrots - hard cheese (storage) - food with a low liquid content (≤ 1.8 oz (50 g)), such as meat seasoned with a herb oil

Using the sealing levels

There are 3 levels for sealing vacuum bags.

The choice of sealing level depends on the material thickness of the bag: the thicker the bag, the higher the sealing level.

Useful tip: The sealing bar will get progressively hot when carrying out a number of consecutive vacuuming processes. You can use a lower sealing level after sealing a few bags.

⚠ Danger of injury caused by implosion.
Damage to the glass lid can cause implosion.
Do not under any circumstances use the drawer if the glass lid is damaged.

⚠ Malfunction can occur due to dirty and/or covered sensors.
The sensors do not react or unintentional switching procedures result, perhaps even the automatic deactivation of the drawer.
Keep the sensors and indicators clean.
Do not place towels or cleaning cloths on the sensors.

⚠ Avoid damaging the drawer.
Liquid getting into the vacuum pump air intake valve during a vacuuming process can result in damage to the vacuum pump.
Fill the vacuum bag with liquid to a maximum of $^1/_3$.

Vacuuming and sealing bags

- Fill the vacuum sealing bag.
- Open the drawer and the glass lid.
- Place the vacuum sealing bag in the vacuum chamber so that the open end of the bag lies across the sealing bar. Ensure that the edge of the bag is positioned centrally and crease-free on the sealing bar.
- Switch the drawer on with the ⏻ sensor.

The ⏏ and ⭳ sensors will light up.

- Touch the ⏏ sensor repeatedly until the segment for the required vacuum level lights up.
- Touch the ⭳ sensor repeatedly until the segment for the required sealing level lights up.
- Close the glass lid and press it down lightly.

The vacuuming process will start.

The following occurrences during the vacuuming process are normal and do not indicate a functional or appliance fault:

- The bag inflates, before enveloping the food being vacuum sealed
- Bubbles form in the liquid, creating the impression that it is boiling

If the amount of bubbles being formed during the vacuuming process increases alarmingly and it looks like liquid might run out of the bag, you can seal the bag early (see “Sealing the bag early”).

After the vacuuming process

An acoustic signal will sound.

■ Open the glass lid.

⚠ Danger of burning due to hot surfaces.
The sealing bar and weld seam are hot.
Do not touch the sealing bar or the weld seam immediately after the vacuuming process.

■ Remove the vacuum sealing bag from the vacuum chamber.

Before starting a new vacuuming process, check that the vacuum chamber and the sealing bar are clean and dry.
Remove any soiling or liquid residues if necessary.

Sealing the bag early

You can end the vacuuming process before reaching the selected vacuuming level and seal the bag early.

■ Touch the ⏚ sensor.

The vacuuming process stops. After a few seconds the bag will be sealed.

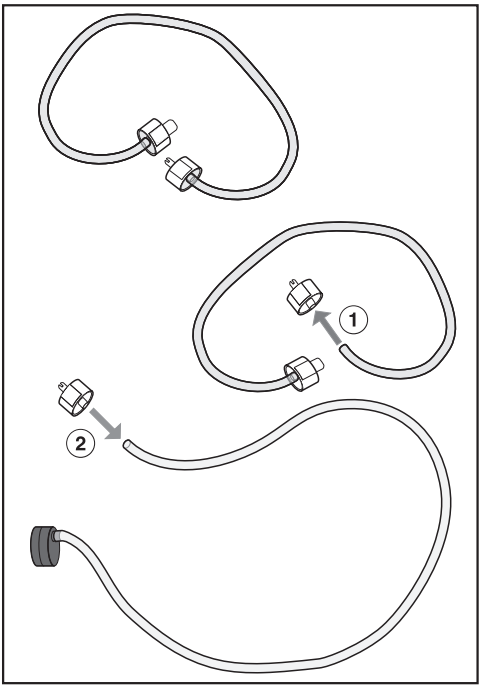
Successful sealing of the bag is only possible when there is a minimum vacuum (vacuum level 1) in the chamber.
Touch the ⏚ sensor again if the required vacuum level has not yet been reached. For technical reasons, a few seconds will elapse before the bag is sealed.

⚠ Danger of injury caused by implosion.
External glass containers can implode during vacuuming.
Only use vacuum-proof containers made of plastic or stainless steel.

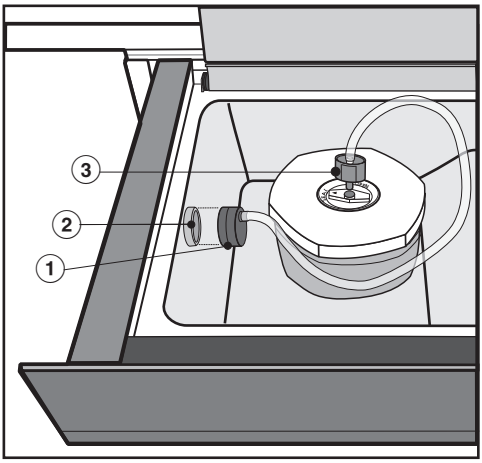
We recommend caso® vacuum container sets if you wish to use external containers. These containers can be connected to the drawer using the vacuum adapter supplied.

Vacuum sealing external containers

The process for vacuuming a container from the caso® vacuum container set is described below.



- Prepare the vacuum adapter: Detach the container lid connector (smaller diameter) ① from the container set connecting tube.
- Attach the connector to the end of the vacuum adapter tube ②. For a secure grip, make sure that the end of the tube is pushed at least $^1/_4$" (0.5 cm) over the opening on the connector.
- Fill the container to a maximum of 1" (3 cm) below the rim.
- Place the lid on the container and press it down.
- Open the drawer and the glass lid.



- Place the vacuum adapter ① over the vacuum pump air intake valve ②.
- Attach the connector ③ to the container lid. Make sure that the closure of the lid is turned to “seal” (closed).
- Switch the drawer on with the ⏻ sensor.

The ⏻ and ⏻ sensors will light up.

- Touch the ⏻ sensor.

The ⏻ and ⏻ sensors go out. The ⏻ and Start sensors will light up.

- Touch the ⏻ sensor repeatedly until the segment for the required vacuum level lights up.
- Touch the Start sensor.

The vacuuming process will start.

Leave the glass lid open for the entire duration of the vacuuming process.

If an excessive amount of bubbles form you can cancel the vacuuming process by pressing the Stop sensor (see “Operation – Cancelling a vacuuming process”).

After the vacuuming process

An acoustic signal will sound.

- Detach the connector from the container lid. Make sure that the closure of the lid is still turned to “seal” (closed).
- Remove the vacuum adapter from the vacuum pump air intake valve.

Before starting a new vacuuming process, check that the vacuum adapter, the tube and the vacuum chamber are clean and dry.
Remove any soiling or liquid residues if necessary.

After use

- Touch the ⏻ sensor to switch the drawer off.
- Clean and dry the drawer and any accessories as described in “Cleaning and care”.
- Do not close the glass lid until the vacuum chamber is completely dry.
- Close the drawer.

The last vacuum and sealing level selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

Cancelling a vacuuming process

You can cancel a vacuuming process at any time, e.g. if you notice during the process that the edge of the bag is not positioned correctly or that the closure on the container lid is not pointing to “seal” (closed).

Please note that if the vacuuming process is cancelled while vacuuming bags, the bag will not be sealed.

- Touch the Stop sensor.

The vacuuming process stops.

⚠ Danger of injury due to electric shock.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the drawer.

The use of unsuitable cleaning agents can discolour or alter the surfaces. Only use cleaning agents designed for domestic use.
All surfaces are susceptible to scratching. Scratches on glass can in some circumstances lead to breakage.
Remove any residual cleaning agent immediately.

Allow the sealing bar to cool before cleaning it.

- Switch the drawer off to clean it.
- The drawer and accessories should be cleaned and dried thoroughly after each use.
- Do not close the glass lid until the vacuum chamber is completely dry.

Unsuitable cleaning agents

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

- Cleaning agents containing soda, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Abrasive cleaning agents, e.g. powder cleaners, cream cleaners, bath bricks
- Solvent-based cleaning agents
- Stainless steel cleaning agents
- Cleaning agents for ceramic cooktops
- Dishwasher cleaner
- Oven cleaners or sprays
- Hard, abrasive sponges and brushes, e.g. pot scourers
- Sharp metal scrapers

If soiling is left on for any length of time, it may become impossible to remove.
Surfaces may become discoloured or damaged.
Remove any soiling immediately.

Cleaning the drawer front and glass lid

- Remove soiling and fingerprints with a standard domestic glass cleaner or with a clean, damp microfibre cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the vacuum chamber and sealing bar

⚠ Damage caused by liquids.
Liquid getting into the vacuum pump air intake valve can result in damage to the vacuum pump.
Take care that liquids do not get into the air intake valve.

Useful tip: To make cleaning easier, the sealing bar can be lifted out.

- Remove soiling immediately using a solution of hot water and dish detergent applied with a clean sponge or use a clean, damp microfibre cloth.
- Remove any residual cleaning agent with some clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the vacuum adapter

- Clean the vacuum adapter with a clean sponge and a solution of hot water and dish detergent or a clean, damp microfibre cloth.
- Then dry the vacuum adapter with a cloth.
- Do not use the vacuum adapter again until it is completely dry.

Carrying out a drying cycle

When food is vacuumed, moisture gets into the oil circulation system in the vacuum pump. To remove the moisture it is necessary to run a drying cycle after a particular operating period.

The ⓐ sensor on the control panel of the drawer lights up yellow when a drying cycle needs to be carried out. After the first time it lights up you can still run another 10 vacuuming processes. After that, the ⓐ sensor lights up red and a drying cycle must be carried out. The drawer will lock after this point and cannot be used again until drying has been carried out.

We recommend carrying out a drying cycle before the drawer locks out.

The whole drying cycle lasts for a maximum of 20 minutes.

The vacuum chamber must be free from objects and liquid residues when carrying out the drying cycle. Clean and dry the vacuum chamber as necessary.

- Touch the ⓪ sensor.
- Close the glass lid.

The drying cycle starts. The ⓪ sensor will flash yellow throughout the entire process.

You can cancel the drying cycle with the Stop sensor. If a drying cycle is cancelled, it must be repeated after the remaining vacuuming processes have elapsed or when the drawer is switched on again.

When the drying cycle has finished, a signal sounds and the ⓪ sensor goes out. You can now use the drawer again as usual.

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

This guide may help you find the reason for the fault and help you correct it.

Problem	Possible cause and solution
The drawer will not open.	The safety screws on the back of the drawer have not been removed. ■ Contact Miele Technical Service.
The drawer cannot be switched on.	The appliance is not correctly plugged in. ■ Insert the plug.
	The circuit breaker has tripped. ■ Reset the circuit breaker (see data plate for the minimum fuse rating). If, after resetting/replacing the circuit breaker or the ground fault circuit interrupter, the drawer still will not turn on, contact a qualified electrician or Miele Technical Service.
There was a loud bang when operating the drawer.	The transit device has not been removed and the air filter has not been fitted. ■ Contact Miele Technical Service.
The drawer has switched itself off.	The drawer will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a vacuuming process. ■ Switch the drawer back on.
The sensors are not reacting to touch.	Foreign objects, soiling, or liquid residues have got onto the control panel. ■ Remove the objects and/or clean and dry the control panel.
The vacuuming process takes longer than expected.	The oil in the vacuum pump has become extremely hot. ■ Leave the drawer to cool down for an hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait for a minimum of 2 minutes between each process to prevent the oil from overheating again.

Frequently Asked Questions

Problem	Possible cause and solution
The vacuum bag was not sealed in time.	The required vacuum (vacuum level 1) for sealing a bag was not achieved. ■ Touch the ⏚ sensor again or repeatedly until the vacuuming process ends and the bag is sealed.
All the sensors have gone out. The glass lid will not open.	There was an interruption to the power supply during the vacuuming process. The vacuum chamber is still under pressure so the glass lid cannot be opened. Do not in any circumstances try to force the glass lid open or use tools to open it. ■ When the power supply is restored, the glass lid can be opened again after initialization (all sensors and indicators light up). ■ Start the vacuuming process again if necessary.
There is still too much air in the bag at the end of the vacuuming process.	The vacuum level was too low. ■ Start the vacuuming process again with a new bag and a higher vacuum level.
	The vacuum bag is too big for the food being vacuumed. ■ Use a new smaller bag or cut a larger bag to fit the size of the food. ■ Start the vacuuming process again with a higher vacuum level if necessary.
After several consecutive vacuuming processes, the weld seam is faulty/not properly sealed.	The sealing bar has overheated. ■ Wait a minimum of 2 minutes between individual vacuuming processes to avoid the sealing bar overheating again.
The edge of the bag is not completely sealed.	The edge of the bag was not positioned centrally along the sealing bar or has slipped. ■ Place the edge of the bag centrally along the sealing bar. Make sure that the edge of the bag is parallel to the sealing bar and protrudes over it by approx. $^3/_4$" (2 cm).
	The vacuum sealing bag is wider than 9 $^3/_4$" (25 cm). ■ Use vacuum sealing bags with a maximum width of 9 $^3/_4$" (25 cm).

Problem	Possible cause and solution
The seal was not strong enough and has opened.	The edge of the bag is dirty (inside and out). For a perfect weld seam, the edge of the bag must be dry and grease-free in the area of the seam. ■ Fold the edges of the vacuum bag outwards for filling. This will give you a clean weld seam.
	The edge of the bag was not positioned smoothly and without creases on the sealing bar. ■ Position the edge of the bag smoothly and without creases along the sealing bar.
	The sealing level was too low. ■ Start the vacuuming process again with a new vacuum bag and select a higher sealing level if required.
	The rubber on the counterpressure bar is not evenly fitted. ■ Flatten the rubber.
	The sealing bar and/or the counterpressure bar is damaged. ■ Call Miele Technical Service to have it replaced.
The bag is not maintaining the vacuum although the weld seam is intact.	The vacuum bag has been damaged by sharp pointed objects, e.g. pointed pasta shapes or a bone. ■ Start the vacuuming process again with a new vacuum bag, on a lower vacuum level if necessary. ■ Use an external container if possible.

Frequently Asked Questions

Problem	Possible cause and solution
The weld seam is defective or not properly sealed in one or more places.	The sealing bar and/or counterpressure bar are dirty or there are liquid residues on the sealing bar. ■ Clean and dry the sealing bar and/or counterpressure bar.
	The rubber on the counterpressure bar is not evenly fitted. ■ Flatten the rubber.
	The edge of the bag is dirty (inside and out). For a perfect weld seam, the edge of the bag must be dry and grease-free in the area of the seam. ■ Fold the edges of the vacuum bag outwards for filling. This will give you a clean weld seam.
	The edge of the bag was not positioned smoothly and without creases on the sealing bar. ■ Position the edge of the bag smoothly and without creases along the sealing bar.
The ⓐ sensor is lit up even though a drying cycle has been carried out. The drawer cannot be used.	The drying cycle failed to remove all of the moisture from the oil circulation system in the vacuum pump. The drawer is locked and cannot be used for 1 hour. ■ Wait for 1 hour and then carry out another drying cycle (see “Cleaning and care – Carrying out a drying cycle”). Ensure that the vacuum chamber is free from liquid residues.
The ⓐ sensor lights up yellow. The vacuum is lower than usual.	When vacuuming food, moisture got into the oil circulation system in the vacuum pump. This can impair the performance of the vacuum levels. ■ Carry out a drying cycle (see “Cleaning and care – Carrying out a drying cycle”).
The ⓐ sensor lights up red. A vacuuming process cannot be started.	When vacuuming food, moisture got into the oil circulation system in the vacuum pump. When the ⓐ sensor lights up red, the drawer is locked and cannot be used again. ■ Carry out a drying cycle (see “Cleaning and care – Carrying out a drying cycle”).

Problem	Possible cause and solution
There is a film of oil on the glass lid and in the drawer.	The oil in the vacuum pump has become extremely hot. ■ Clean the drawer and leave it to cool down for 1 hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait for at least 2 minutes between each process to prevent the oil from overheating again. ■ If the problem occurs again, contact Miele Technical Service.
The vacuuming process is cancelled after 2 minutes. An acoustic signal sounds and the ⚠ symbol lights up red.	The required final vacuum could not be achieved. ■ Switch the drawer off and back on again. ■ Start the vacuuming process again with a lower vacuum level if necessary.
	After intensive use of the drawer, the oil in the vacuum pump has become extremely hot. ■ Leave the drawer to cool down for an hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait for at least 2 minutes between each process to prevent the oil from overheating again.
The vacuuming process is cancelled after 5 seconds. A signal sounds and the ⚠ symbol lights up red.	The glass lid is not sitting evenly. There is an object, such as the edge of a bag or some soiling, on the surface of the chamber seal. ■ Remove the obstruction and/or the soiling. ■ Close the glass lid and press it down lightly for approx. 5 seconds.
	The chamber seal is not fitted correctly. ■ Press the chamber seal in all the way round to make sure it is fitted evenly.
	The chamber seal is damaged, for example cracks can be seen. ■ Call Miele Technical Service to have it replaced.

Safety instructions for installation

⚠ WARNING - Read all instructions before installation or use of the drawer to prevent injury and machine damage.

▶ Before connecting the drawer to the line power supply, ensure that the connection data on the data plate (voltage and frequency) match the line power. This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.

▶ The electrical outlet should be easily accessible after the drawer has been installed.

▶ The drawer may only be installed in combination with appliances specified by Miele. If it is used in combination with appliances other than those specified by Miele, the warranty will be void, as trouble-free operation can no longer be ensured.

▶ The base on which the drawer and the combination appliance are fitted must be fixed in place and must support the weight of both appliances.

▶ When installing the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with the combination appliance.

▶ The drawer must be installed in such a way that

- you can see into the vacuum chamber. This helps to avoid scalding and burns from touching the hot sealing bar or weld seam.
- there is enough space for the drawer to be pulled out fully and for opening the glass lid.

When installing the drawer with a combination appliance, the combination appliance is placed on top of the drawer without the need for an interim shelf.

All dimensions in this instruction booklet are given in mm and inches.

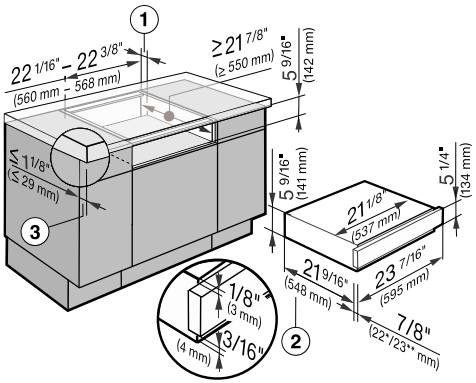
Note to the installer:

Leave these instructions with the customer for use by the local building inspector.

KEEP THESE INSTRUCTIONS SAFE.

Installation dimensions

Installation in a base unit



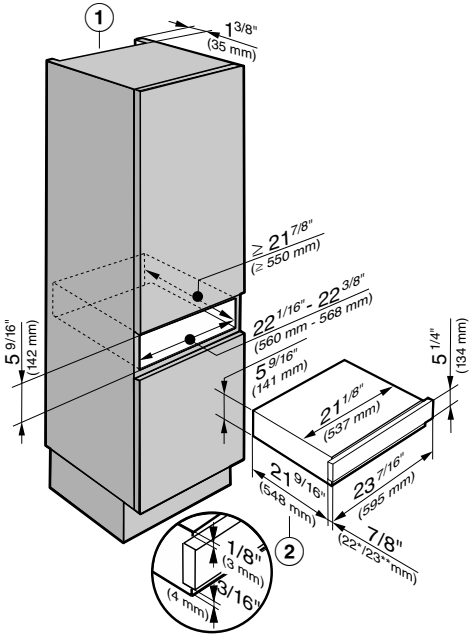
① Cut-out for ventilation

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

③ Countertop overhang

* Glass front / ** metal front

Installation in a tall unit

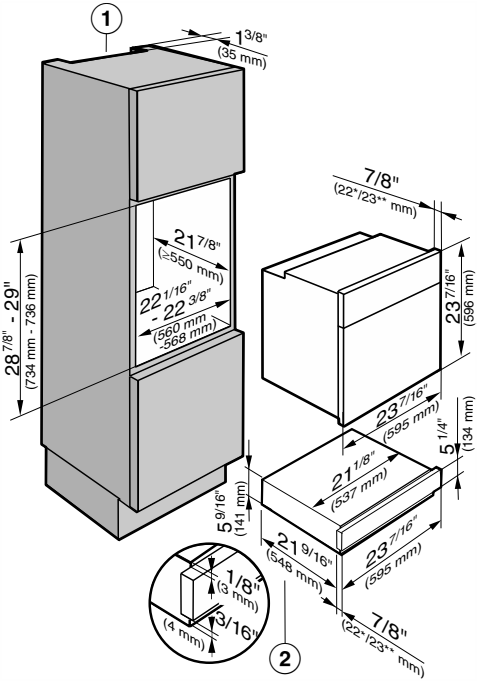


① Cut-out for ventilation

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front / ** metal front

EVS with H 6xxx B(P)

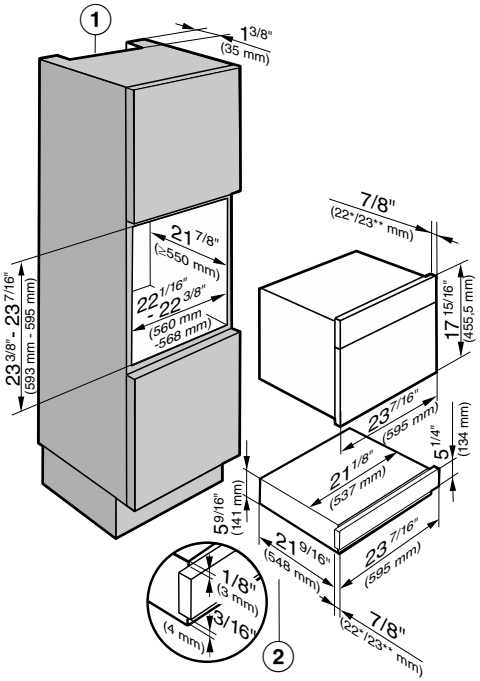


① Ventilation cut-out required when installed in combination with a Self Clean oven

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front/** metal front

EVS with H 6xxx BM/M 61xx/ M 62xx



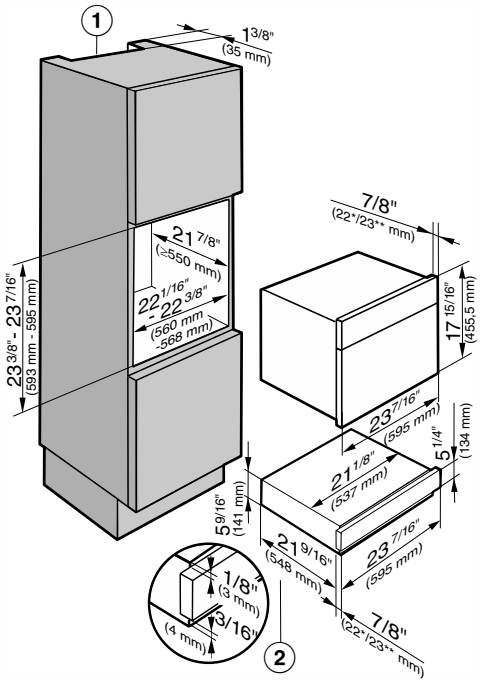
① Ventilation cut-out required when installed in combination with a Self Clean oven

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front/** metal front

Installation dimensions

EVS with DG 6x00

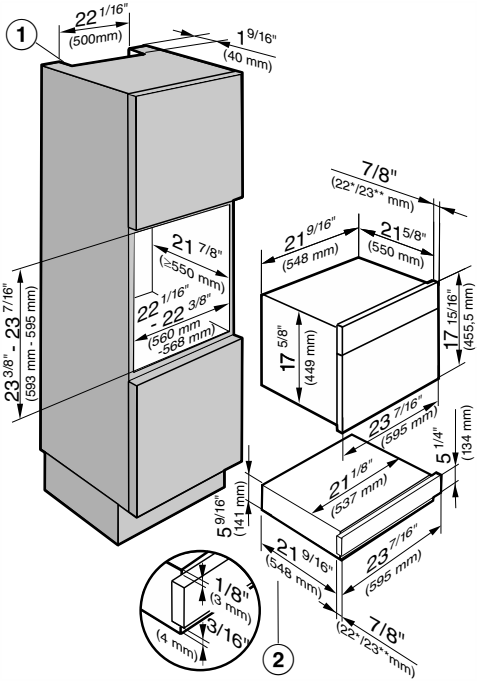


① Ventilation cut-out required when installed with a steam oven

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front/** metal front

EVS with DGC 6x0x



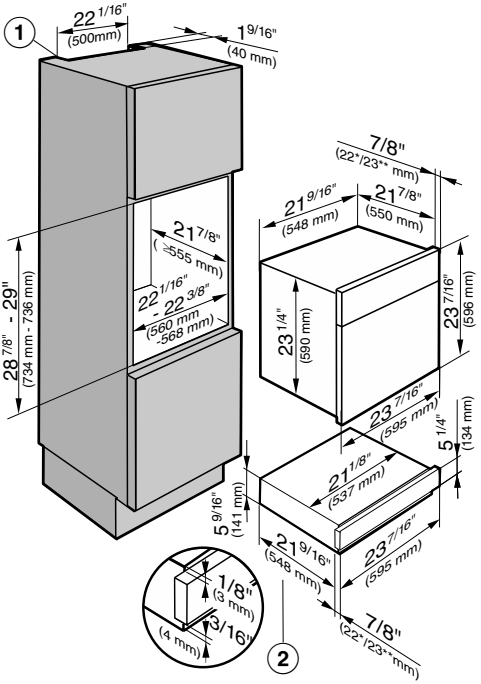
① Ventilation cut-out required when installed with a steam combination oven

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front/** metal front

For the DGC 6805, cut-outs are required for the water inlet and drain hoses (see DGC 6805 installation instructions).

EVS with DGC 6x6x



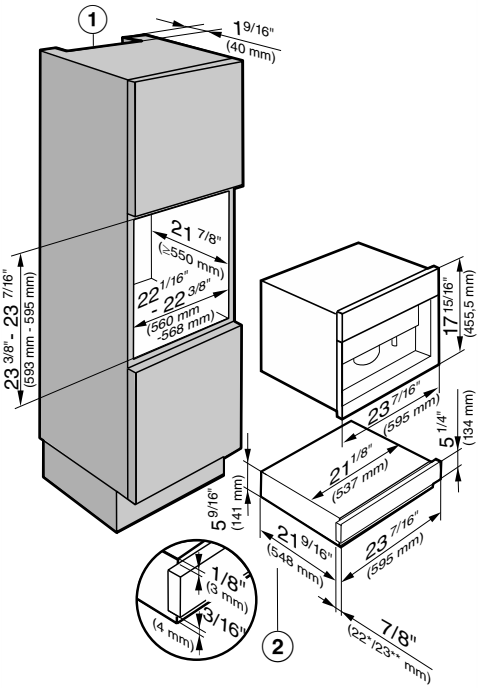
① Ventilation cut-out required when installed with a steam combination oven

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front/** metal front

For the DGC 6x65, cut-outs are required for the water inlet and drain hoses (see DGC 6x65 installation instructions).

EVS with CVA 640x/CVA 680x



① Ventilation cut-out for installation in combination with a coffee machine

② Installation dimensions including power supply cable plug connector Power cord L = 7' 2" (2,200 mm)

* Glass front/** metal front

⚠ Risk of damaging the drawer!
The drawer has an integrated vacuum pump which contains oil.
To prevent oil from leaking out, the drawer must be transported and stored in a horizontal position only. Do not tilt the drawer and do not stand it up on its side.

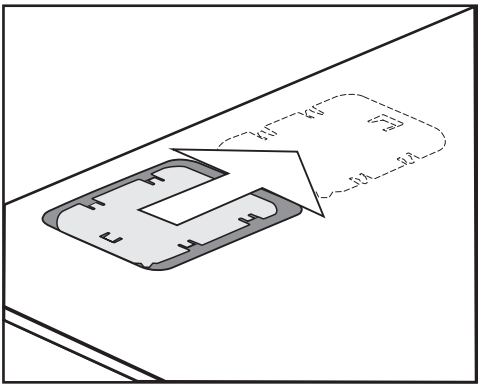
Preparing the drawer

For safe transportation, the vacuum pump is provided with a transit device which must be removed before the drawer is installed. The air filter supplied must be fitted in place of the transit device.
There are also 2 safety screws on the back of the drawer to prevent the drawer from being opened unintentionally during transportation and when it is being removed from the packaging.

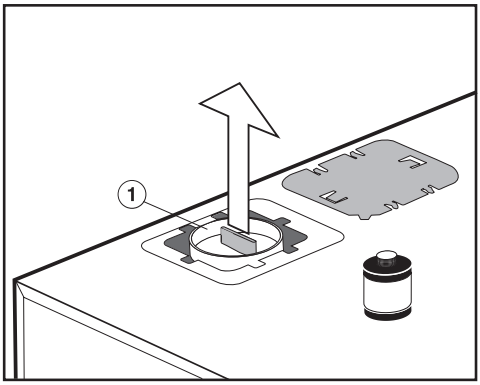
⚠ Warning!
Fit the air filter **before** installing the drawer and remove the safety screws at the back.
Otherwise the drawer cannot be operated and has to be taken out of the housing unit.

Keep the transit device and safety screws in case the drawer is transported again.
The transit device can be secured to the back of the drawer.

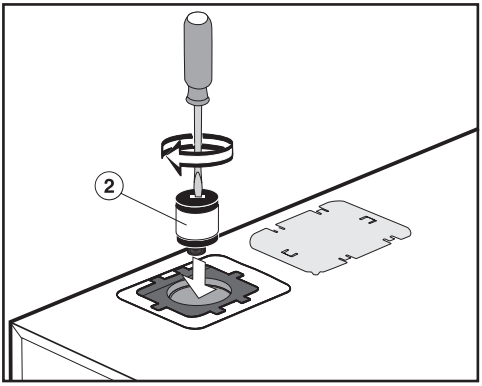
Fitting the air filter and removing the safety screws



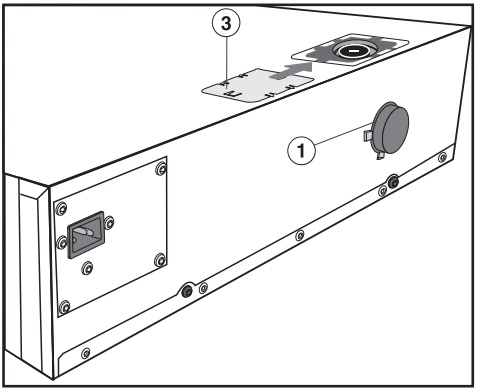
- Slide the cover to the right and remove it.



- Pull the red transit device ① upwards and out, for example with universal pliers.

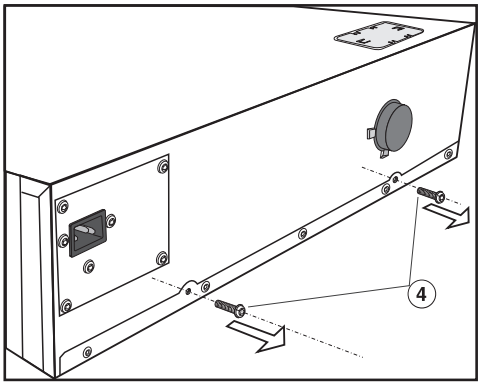


■ Screw the air filter ② onto the vacuum pump using a screwdriver.



■ Secure the transit device ① to the back of the drawer.

■ Slide the cover ③ back over the opening to close it.



■ Remove the safety screws ④ from the back of the drawer.

Risk of damaging the drawer!
Remove the air filter ② **before** transporting the drawer and plug the vacuum pump with the transit device ① again.

To remove the air filter and fit the transit device, carry out these steps in reverse order.

Installing the drawer

⚠ Danger of injury due to incorrect installation.

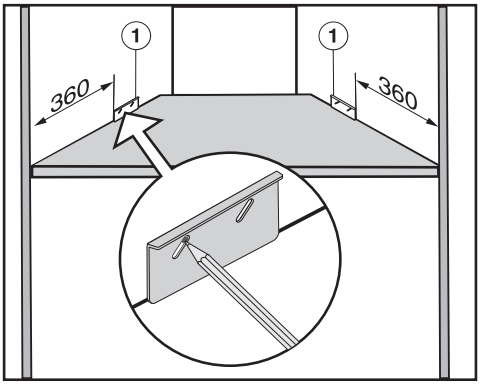
The drawer is heavy and will tip forwards when open.

Installation must be carried out by two people.

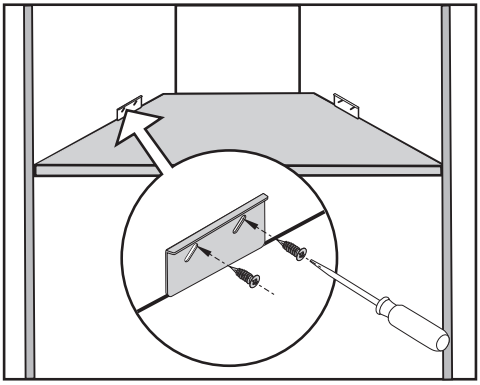
Keep the drawer closed until it has been fitted to the side walls of the housing unit using the supplied anti-tipping mechanism.

Check that the base on which the drawer will sit is clean and level (use a spirit level). This is important for the appliance to function correctly.

Fitting the anti-tipping mechanism



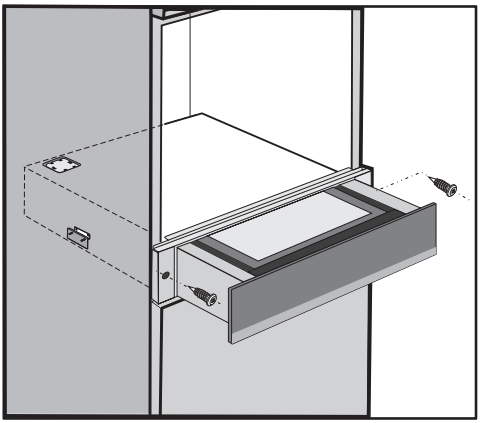
- Measure the distance to the right and left-hand side walls of the housing unit (see illustration).
- Mark the uppermost position in the long slot of the anti-tipping mechanism ①. Make sure that the anti-tipping mechanism is flush with the base of the housing unit.



- Secure the anti-tipping mechanism to the right and left-hand side walls of the housing unit with the 4 screws supplied $^{3}/_{16}$" x $^{5}/_{8}$" (4 x 16 mm).

Installing and connecting the drawer

- Check that the air filter is fitted and the safety screws have been removed from the back of the drawer (see “Installation – Preparing the drawer”).
- Connect the power cord to the drawer.
- Slide the closed drawer into the housing unit. When doing so make sure that the power cord does not get trapped or damaged.
- Align the drawer at right angles.



- Open the drawer and secure it to the right and left-hand side walls of the housing unit with the 2 wood screws supplied $^1/_8$" x 1" (3.5 x 25 mm).
- Remove the 4 foam adhesive labels from the back of the front panel on the right and left-hand sides.
- Connect the drawer to the domestic electrical supply.

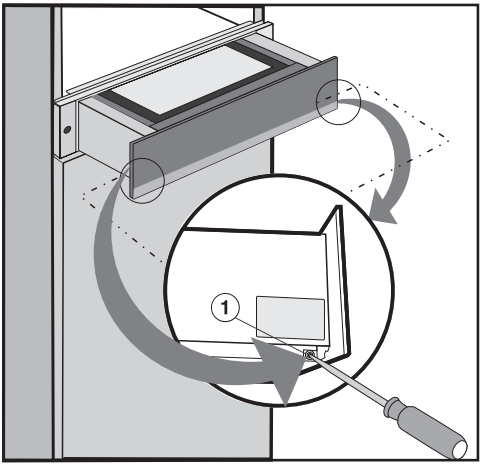
When the drawer is first connected, or after an interruption to the power supply, all of the sensors and indicators will light up for approx. 10 seconds for testing (initialization). As soon as they go out, the drawer is ready for use.

- Install the combination appliance in accordance with the operating and installation instructions supplied with it.

Aligning the front of the drawer

After installing the combination appliance, it may be necessary under certain circumstances to align the front of the drawer and adjust the gap between the drawer and the combination appliance. For this purpose, 2 screws can be found behind the front of the drawer which are used to fasten the front to the housing of the drawer.

- Open the drawer.



- Loosen the fixing screws ① on the right and left of the drawer housing.

⚠ Danger of injury.
When the fixing screws are removed, the drawer front is only hooked onto the housing and can easily fall off.
Do not remove the screws completely, as the front may fall off.

- Push the front of the drawer up or down a little to correct the alignment and the gap.
- Tighten up the fixing screws.

⚠ ATTENTION:
Before installation, servicing or repair work, disconnect the drawer from the domestic electricity supply by either removing the screw-type fuses, manually tripping the circuit breaker or pulling out the plug. To do this, be sure to pull the plug not the power cord.

Unauthorized installation, maintenance and repair work performed by unqualified persons could put users in considerable danger. Miele cannot be held liable for such work.
Installation, maintenance and repairs must only be carried out by a Miele authorized technician.

The connection data (voltage and frequency) on the data plate of the drawer must match the domestic electricity supply in order to avoid the risk of damage to the drawer.
Compare this data before connecting the appliance. Consult a qualified electrician if in any doubt.

If another appliance is connected to the power supply in combination with the drawer, operating both appliances at the same time can cause the power supply to become overloaded.
Consult a qualified electrician if in any doubt.

Installer:

- Please leave these instructions with the customer.

Connection

- Make sure that the connection data on the data plate (voltage, frequency, and fuse rating) matches that of your domestic electrical supply.

Connection data

The drawer is ready for connection and equipped with a 7' 2" (2,200 mm) power cord with a plug.

120 V/15 A/60 Hz

Make sure that the connecting socket is accessible after the installation of the drawer.

Disconnecting from the power supply

⚠ Risk of electric shock.
There is a risk of electric shock if the drawer is reconnected to the power supply during repair or service work.
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the drawer from the power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses.

Automatic circuit breakers

- Press the (red) test button until the middle (black) button springs out.

Built-in circuit breakers

(Circuit breakers type B or C)

- Switch the on/off switch from 1 (on) to 0 (off).

Ground fault circuit interrupter

(Residual current circuit breaker)

- Switch the power switch from 1 (on) to 0 (off) or press the test button.

Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Service.

You can book a Miele Service call-out online at www.miele.com/service.

Contact information for Miele Service can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Service. This information can be found on the data plate.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

For further information, please refer to your warranty booklet.

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

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