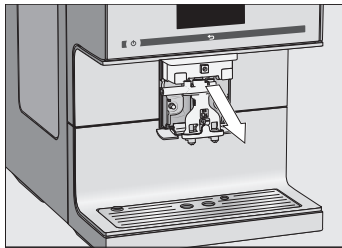


Cleaning and care

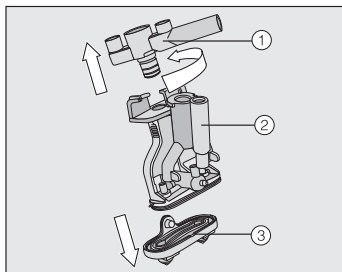
Cleaning the central spout

If the central spout is in the uppermost position, it cannot be dismantled. The central spout must be moved into the maintenance position to do this.

- Touch the ↺ sensor for 3 seconds.



- Carefully pull the stainless steel cover off and then pull the dispensing unit off towards you.



- Twist off the upper section with the holder for the milk pipework ① and pull it off. Then pull the Y-shaped piece ② off. Remove the dispensing spouts ③.
- Clean all parts thoroughly. Clean the surfaces of the central spout with a damp cloth.
- Reassemble the dispensing unit.
- Push the dispensing unit back into the central spout and replace the stainless steel cover.
- Touch OK.

Degreasing the brew unit

You need 1 Miele cleaning tablet to degrease the brew unit. The process takes approx. 12 minutes.

- The message Degrease the brew unit will appear in the display.
- Touch OK.

- The maintenance programme will start.
- Follow the instructions in the display.

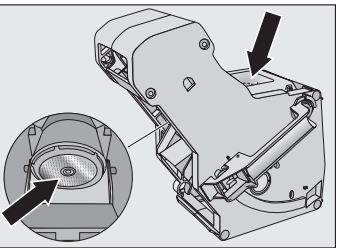
Clean the brew unit **by hand** only under warm running water. **Do not use washing-up liquid or any other cleaning agent.**

- Open the appliance door.
- Release the brew unit. Press and hold the button under the brew unit handle and, whilst doing so, turn the handle to the left.

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

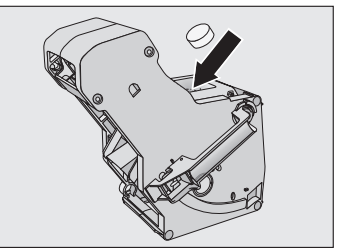
When you have removed the brew unit, do not change the position of the handle on the brew unit.

- Clean the brew unit **by hand** under warm running water.



- Wipe any remaining coffee off the filters (see arrows).
- Dry the funnel in the brew unit.
- Carefully clean the inside of the coffee machine.

The following message will appear in the display: Fit brew unit with tablet inside



- Push the brew unit back into the coffee machine.
- Lock the brew unit. Press and hold the button under the brew unit handle and, whilst doing so, turn the handle to the right.
- Close the appliance door.
- Follow the further instructions given in the display.

The cleaning process is finished at the end of the rinsing cycle.

Descaling the appliance

Risk of damage from spilt descaling solution. Sensitive surfaces and/or natural floors can suffer damage. Wipe up any spillages of descaling agent immediately.

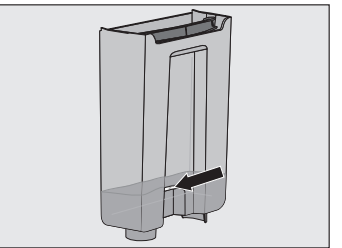
You need 1 descaling tablet for the descaling process. The process takes approx. 12 minutes.

The message Descale the appliance appears in the display.

- Touch OK.

The maintenance programme will start.

- Follow the instructions in the display.



- Fill the water container to the S symbol with lukewarm water.
- Place 1 descaling tablet in the water.
- Push the water container back into the machine.
- Follow the further instructions given in the display.
- When Rinse the water container and fill it to the S symbol with fresh tap water appears in the display:
- Remove the water container and rinse it thoroughly with clean water. Fill the water container to the S symbol with fresh tap water.

The descaling process is complete at the end of the rinsing process.

Tips for use

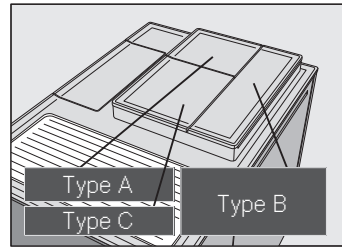
Bean system

You can change the names for the types of coffee bean and/or reallocate the types of bean under Settings | Type of beans.

If you do not allocate a type of bean, you will be asked what type of bean you want to use for the coffee as you make it.

Renaming type of beans

The three bean containers are shown in the display as follows and are pre-named.



If you are using the same type of beans in two or three bean containers at the same time (for instance, because you only use one type of bean), make sure you name them in the same way exactly.

- Select Change name.
- Enter the name you want (max. 8 characters) and then touch Save.

Allocating bean types

- Select Change allocation.

If you have set up one or more profiles and at least one coffee drink, first select the profile.

- Change the allocation as required and then touch OK.

Tip: If you touch All, you will highlight all coffee drinks and can deselect the ones you do not want.

Drink parameters

You can set the amount of coffee, the brewing temperature and pre-brewing for each coffee drink individually.

- Select Process from the drinks menu using the > arrow sensor.
- Touch Change drink and select a drink.
- Touch Drink parameters.

- Select Amount of coffee, Brew temperature, Pre-brewing or Type of beans.
- Select the desired setting and touch OK.
- Touch OK again to save your changed settings.

Portion size

You can adjust the amount dispensed for all coffee drinks, hot water, all teas and milk preparations.

- Place your desired cup under the central spout or hot water spout.
- Select Process using the > arrow sensor.
- Touch Change drink and select a drink.
- Touch Portion size.

The drink will be made and Save will appear in the display as soon as the minimum dispensing amount is reached.

- When the cup is filled to the level you want, touch Save.

If you want to change the portion size for coffee drinks made with milk or hot water, the ingredients (components) which make up the drink will be saved one after the other while the drink is being made.

User profiles

You can set up profiles and individual drinks to cater for different tastes and preferences.

Creating a profile

- Select Profiles followed by Create profile.
- Enter the name you want (max. 8 characters) and then touch Save.

Editing a profile

When you have created at least one profile, you can choose from the following options under Process:

- Change name
- Delete profile
- Change profile

Creating and processing drinks in a profile

- Touch Create drink and select a drink.
- Change the portion size or drink parameters.

- Enter a name for the new drink (maximum 8 characters) and touch Save.

When you have created at least one drink, you can choose from the following options under Process drink:

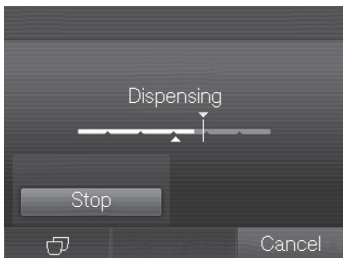
- Change drink (portion size, drink parameters and name)
- Delete drink

Expert mode

In Expert mode you can change the portion size while the drink is being made. To do this, Expert mode must be switched on (Settings | Expert mode).

The portion size can only be changed when the respective ingredient is being processed while the drink is being made.

The setting will **not** be saved and will only apply for the current drink.



- Touch the segment bar and adjust the indicator (small triangle) as you wish.

Settings

Changing settings

- Touch the ↺ sensor.
- Select Settings |.
- Select the option you want and change the setting as required.

- Touch OK to save the setting.

Tip: Touching ↺ takes you back to the previous menu.

Menu option	Available settings	Notes
Language	deutsch, and other languages	If you select the wrong language by mistake, you can easily find the Language option by following the flag symbol .
Time of day	Show (Off / On / Night dimming) Clock format (12 h / 24 h)	Your choice of display will affect the energy consumption of your coffee machine.
Date		
Timer	Timer 1 (Switch on at, Switch off at, Switch off after) Timer 2 (Switch on at, Switch off at) TeaTimer (On / Off) Descaling timer	For Switch on at and Switch off at the timer must be activated and allocated to at least one day of the week.
Expert mode	On / Off	
Eco mode	On / Off	
Lighting	Brightness (Machine switched on or switched off) Switch off after	
Type of beans	Type A, B and C (Change name, Change allocation)	
Info		
System lock	On / Off	When the system lock is activated, the Switch on at option for the timer cannot be selected.
Water hardness	soft, medium, hard, very hard	
Brightness		
Volume	Audible tones / Keypad tones	
Cup heating	On / Off	
Spout adjustment	On / Off	The height of the central spout cannot be adjusted manually.
Miele@home	Set-up	Further functions are available if the coffee machine is connected to a Wi-Fi network and is signed into the Miele@mobile App (see operating instruction manual).
Service	Evaporate Demo mode	The Evaporate function removes water from the system and should be used if the machine is not going to be used for a long period of time or has to be transported. Demo mode is intended for use in showrooms or at trade fairs. Do not activate this setting for domestic use.
Factory default settings	Appliance settings Network configuration	Language, Time, Date, Number of drinks and Profiles will not be reset.

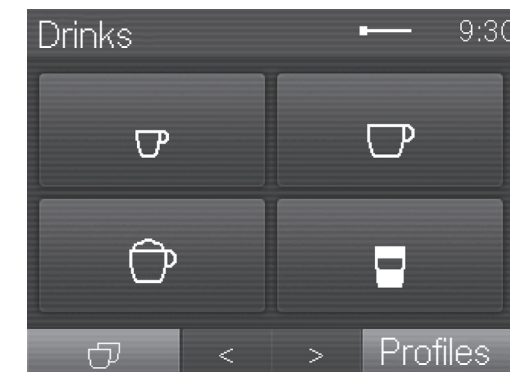
Quick Start Guide Coffee machine



These short instructions are **not** a substitute for the operating instructions supplied with the machine. It is essential to familiarise yourself with the coffee machine before using it for the first time. Please read the operating instruction manual carefully and pay particular attention to the Warning and Safety instructions.

Operating principles

Touch display



Selecting / Calling up a menu	■ Touch the field you want with your finger.
Scrolling through menus	■ Touch the < or > arrow with your finger to scroll to the left or to the right.
Exiting a menu level	■ Touch the ↵ sensor. Entries made before this which have not been confirmed with OK will not be saved.
Entering numbers	Use the numerical keypad to enter numbers. ■ Touch the required numbers. Once you have entered an accepted value, the OK field will light up green. ■ Use the ⇐ arrow to delete the last entered number. ■ Touch OK.
Entering letters	Names are entered using a keyboard. It is best to select short, memorable names. ■ Touch the letters or characters you want. ■ Touch Save.

Drinks overview

Coffee drinks

- **Ristretto** is a strong, concentrated espresso. It is prepared with the same amount of coffee as for an espresso but with a lot less water.
- **Espresso** ☞ is a strong aromatic coffee with a thick hazelnut brown coloured froth - known as the crema - on top.
- **Coffee** ☞ differs from espresso by the increased amount of water and the roast of the beans.
- **Long coffee** is a coffee with considerably more water.
- **Long black** is made with hot water and two shots of espresso.
- **Caffè Americano** consists of equal proportions of espresso and hot water. The espresso is made first, then the hot water is dispensed.

Coffee drinks made with milk

- **Cappuccino** ☞ consists of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** ☞ consists of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** consists of coffee and hot milk.
- **Cappuccino Italiano** has the same proportions of milk froth and espresso as a cappuccino. However, the espresso is dispensed first and then the milk froth.
- **Espresso macchiato** is an espresso with a small amount of milk froth on top.
- **Flat white** is a large cappuccino: lots of espresso with plenty of milk froth.
- **Café au lait** is an espresso with some hot milk.

Tea

(hot water at the optimum temperature)

- Green tea
- Herbal tea
- Fruit tea
- Black tea

Other drinks

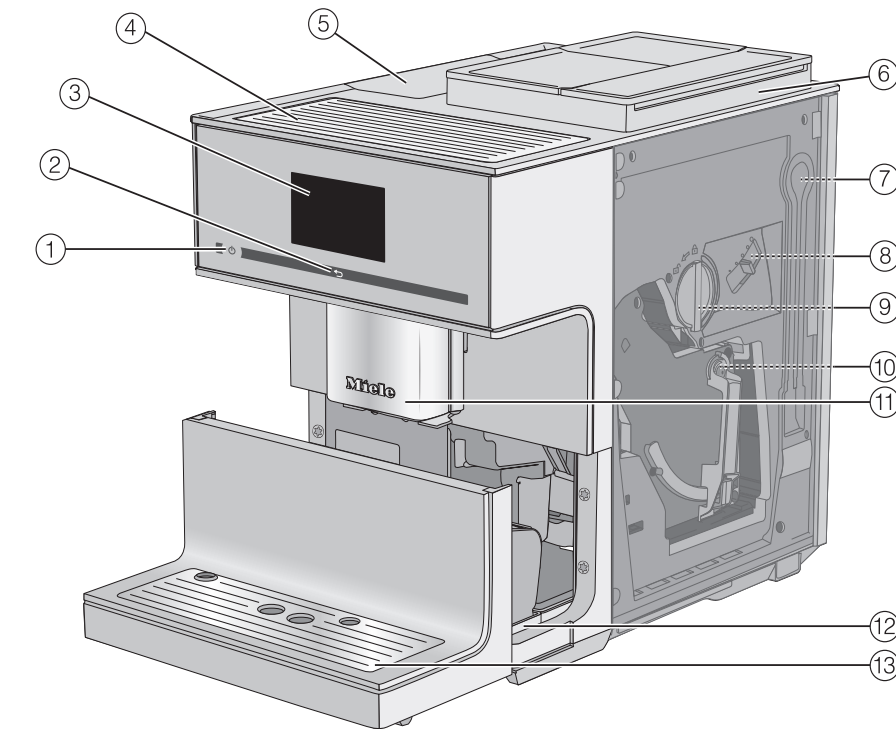
- Hot milk
- Milk froth
- Hot water

Coffee pot function

(3 to 8 cups can be selected)

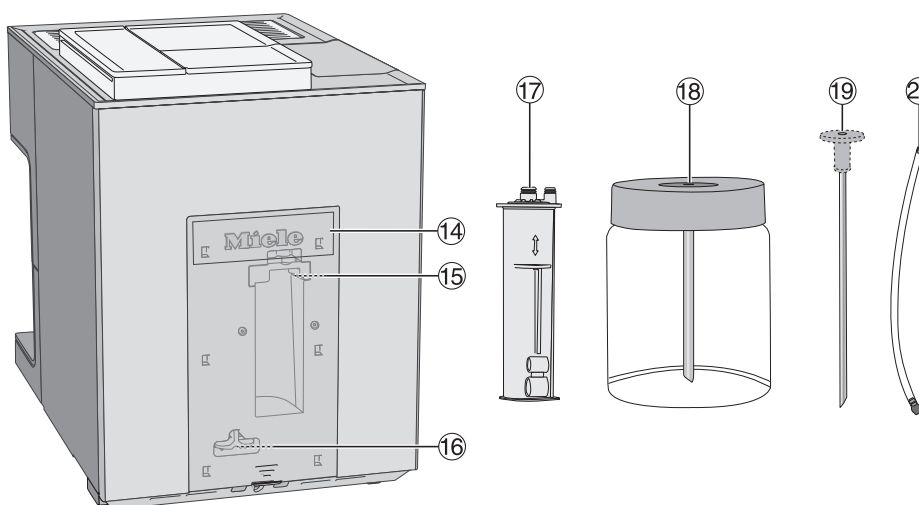
Description

- ① On/Off ① sensor
- ② Back sensor ⇐
- ③ Touch display
- ④ Cup heating
- ⑤ Water container
- ⑥ Bean system with 3 bean containers
- ⑦ Park position for milk pipework
- ⑧ Grinder setting
- ⑨ Ground coffee drawer with integrated coffee scoop
- ⑩ Brew unit
- ⑪ Height-adjustable central spout with lighting and hot water spout
- ⑫ Drip tray with lid and waste container
- ⑬ Lower panel with drip tray cover



- ⑭ Cover
- ⑮ Descaling cartridge holder
- ⑯ Plug
- ⑰ Miele descaling cartridge
- ⑱ Milk flask
- ⑲ Milk siphon
- ⑳ Milk pipework

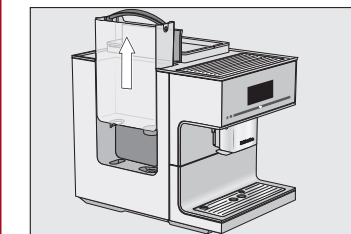
See "Automatic descaling" in the operating instruction manual for information about descaling the machine.



Preparing for use

Filling the water container

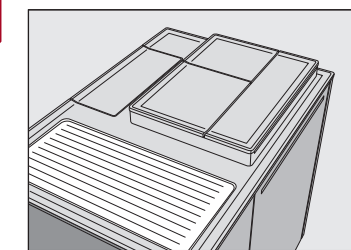
Change the water in the water container every day.



- Fill the water container with cold, fresh tap water up to the "max." mark.

Filling the bean containers

Only put roasted coffee beans in the bean containers.



- Fill the container with roasted coffee beans.

Tip: Only open one bean container lid at a time to refill or distribute beans in the containers.

GUIDE TO THE MACHINE / PREPARING FOR USE

Making drinks

Making a drink



- Place a cup or glass under the central spout.
- Select a drink.

Drinks menu symbols:

- ☞ Espresso
- ☞ Coffee
- ☞ Cappuccino
- ☞ Latte macchiato

Cancelling preparation

- Touch Stop or Cancel.

DoubleShot

Select the DoubleShot function to make a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed halfway through brewing.

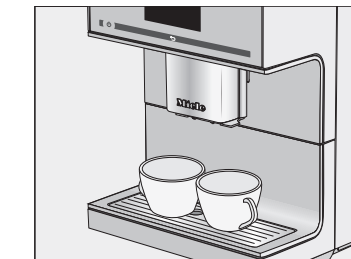


- Touch DoubleShot whilst making your coffee.

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Making two portions

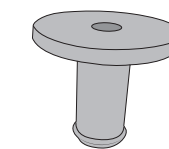
To fill two cups at the same time:



- Place one cup under each of the coffee spouts.
- Touch ☞.
- Select a drink.

Milk preparation

Use cold milk (< 10 °C) to produce a good quality milk froth.

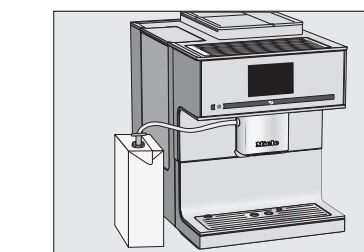


The connection piece is supplied as standard and is inserted into either the milk siphon or the lid of the milk flask.
Tip: It is easier to insert the milk tube in the aperture on the central spout when the central spout is in the maintenance position.

- Touch the ⇐ sensor for 3 seconds.

Using the milk siphon

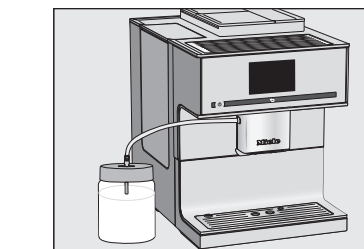
The milk siphon enables you to prepare milk directly from milk cartons and the like.



- Dip the milk siphon in the milk. Place the milk carton next to the coffee machine.
- Connect the milk tube to the central spout and the milk siphon.

Using the milk flask

- Fill the milk flask with milk up to a maximum of 2 cm below the rim.



- Place the milk flask next to the coffee machine.
- Connect the milk tube to the central spout and the milk flask.

Making tea

Hot water is heated to the optimum temperature for **green tea, herbal tea, fruit tea and black tea**.

- Place the tea filter or the tea bag in the tea cup.



- Place the cup under the hot water spout.
- Select the type of tea you want from the display.

Hot water will be dispensed into the cup.
■ Remove the tea filter or tea bag when the desired brewing time has elapsed.
Tip: The TeaTimer is a minute minder for brewing the tea.



Touch TeaTimer and select the brewing time. Confirm with OK. (The TeaTimer has to be activated under Settings | Timer | TeaTimer.)

Cleaning and care

Please observe the detailed information on cleaning and care in the operating instructions. Clean the coffee machine every day after use.

Recommended cleaning interval	What do I have to clean / maintain?
Every day (at the end of the day)	<ul style="list-style-type: none">– Water container– Milk flask / Milk siphon– Waste container– Drip tray and drip tray cover– Cup rim sensor
Once a week (more often if heavily soiled)	<ul style="list-style-type: none">– Central spout– Brew unit– Area underneath the brew unit and the drip tray– Casing
Once a month	<ul style="list-style-type: none">– Bean containers– Ground coffee chute and ground coffee drawer– Water container filter (or as required)
When prompted	<ul style="list-style-type: none">– Clean the milk pipework– Degrease the brew unit (using cleaning tablets)– Descale the machine (using descaling tabs)

Clean by hand or in the dishwasher

Clean the following by hand only:

- Central spout stainless steel cover
- Cup rim sensor
- Brew unit
- Coffee bean container lid
- Lower panel

The following parts are dishwasher safe:

- Drip tray and lid
- Drip tray cover
- Waste container
- Water container
- Central spout (without stainless steel cover)
- Ground coffee drawer
- Milk flask / Milk siphon

MAKING DRINKS

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