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Tips for use

Bean system

## Cleaning and care

#### Cleaning the central spout

If the central spout is in the uppermost po- You need **1** Miele cleaning tablet to desition it cannot be dismantled. The central spout must be moved into the mainte- approx. 12 minutes. nance position to do this.



Carefully pull the stainless steel cove and then pull the dispensing unit off.



- Twist 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.
- Fit the dispensing unit back together.
- Push the dispensing unit back into the central spout and replace the stainless steel cover.
- Touch OK.

### Degreasing the brew unit

grease the brew unit. The process takes

The message Degrease the brew unit will appear in the display.

Touch OK.

The maintenance programme will then start.

Follow the instructions in the display.

Only clean the brew unit by hand with warm water. Do not use any cleaning agents.

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 the brew unit with a tablet in it.



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

of the rinsing cycle.

#### "Descaling the appliance" maintenance programme

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 Descale the appliance message appears in the display.

Touch OK.

The maintenance programme will then

Follow the instructions in the display.



- Fill the water container to the descaling symbol S with lukewarm water.
- Place 1 descaling tablet in the water.
- Lock the brew unit. Press and hold the
  Push the water container back into the machine.
  - the display.
  - When Rinse the water container and fill with fresh water to the descaling symbol 🛱 appears in the display:
- The cleaning process is finished at the end Remove the water container and rinse it thoroughly with clean water. Fill the water container to the descaling symbol  $\Xi$ with fresh tap water.

The descaling process is complete when rinsing has finished.



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 exactly the same way.

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

#### Allocating types of beans

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 have highlighted all coffee drinks and you will not be able to deselect the ones you do not want.





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#### Settings

#### Changing settings

- Touch the 5 button.
- Select Settinas ►.

- previous menu level.
- Select the option you want and change the setting as required.

Option	Available settings	Notes
Language	deutsch, english 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 at least one day of the week must be allocated.
Expert mode	On / Off	
Eco mode	On / Off	
Lighting	Brightness (Machine switched on or switched off) Switch off after	
Bean types	Type A, B and C (Change name, Change allo- cation)	
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	Buzzers / Keypad tones	
Cup heating	On / Off	
Spout adjustment	On / Off	The height of the central spout <b>cannot</b> be adjusted manually.
Miele@home	Setup	Further functions can be taken advantage of if the coffee machine is connected to a WiFi network, and is signed into the Miele@mobile app (see operating instructions).
Service	Evaporate Demo mode	The Evaporate function removes water from the system and should be used if the coffee machine is not going to be used for a long period of time or has to be moved. Demo mode is intended for use in showrooms or at exhibitions. Do not activate this function for domestic use.
Factory defaults	Appliance settings Network configuration	Language, Time, Date, Number of drinks and Profiles cannot be reset.

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#### Drink parameters

each drink individually.

ing the > arrow sensor.

Touch Drink parameters.

touch OK.

settings.

Portion size

drinks with milk.

Touch Portion size.

want. touch Save.

drink is being made.

spout or hot water spout.

dispensing amount is reached.

Touch Change drink and select a drink.

Select Quantity of coffee. Brew tempera

Touch OK again to save your changed

You can adjust the portion size for all cof-

fee drinks, hot water, all types of tea and

Select Process using the > arrow sensor.

**Touch** Change drink and select a drink.

The drink will be made and Save will ap-

When the cup is filled to the level you

If you want to change the portion size for

coffee drinks made with milk or hot water,

the ingredients which make up the drink

will be saved one after the other while the

ture, Pre-brewing **or** Type of beans.

Select the setting you want and

You can change the names for the types of You can set the quantity of coffee, the coffee bean and/or reallocate the types of brewing temperature and pre-brewing for bean under Settings 🏲 | Type of beans.

If you do not allocate a type of bean, you Select Process from the drinks menu uswill be asked what type of bean you want to use for the coffee as you make it.

#### Renaming the type of beans



#### Profiles

You can set up profiles and individual drinks to cater for different tastes and pref-tion size while the drink is being made. To erences.

#### Creating a profile

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

#### Processing a profile

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

- Change name
- Delete profile
- Change profile

#### Creating and processing drinks in a pro-Place the cup you want under the central file

- **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.

pear in the display as soon as the minimum 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 pordo this Expert mode must be switched on (Settings | Expert mode).

The portion size can only be changed during the individual preparation stages.

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

Dispensing	
Stop	
- - -	Cancel

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

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# Míele

Touch OK to save the setting. **Tip:** touching  $\bigcirc$  takes you back to the

# 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 vourself with the coffee machine before using it for the first time. Please read the operating instructions carefully and pay particular attention to the warning and safety notes.

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# Operation

### Touch display



Selecting / Accessing a menu	Touch the field you want with your finger.
Scrolling	Touch the < or > arrows with your finger to scroll to the left or to the right.
Exiting a menu level	■ Touch the <sup>c</sup> ⊃ button. Entries made before this which have not been confirmed with <i>OK</i> will <b>not</b> be saved.
Entering numbers	<ul> <li>Use the numerical keypad to enter numbers.</li> <li>■ Touch the numbers you want.</li> <li>Once you have entered an accepted value, the <i>OK</i> field will light up green.</li> <li>■ Use the  arrow to delete the last entered number.</li> <li>■ Touch <i>OK</i>.</li> </ul>
Entering letters	Names are entered using a keyboard. It is best to select short 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 r is a strong aromatic coffee with a thick hazelnut brown coloured froth – known as the crema – on top.
- **Coffee** r 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 into the cup.

#### Coffee drinks made with milk

- Cappuccino 🗇 consists of approx. 2/3 milk froth and 1/3 espresso.
- 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 added 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)

(14) Cover 15 Descaling cartridge holder 16 Adapter 17 Miele descaling cartridge 18 Milk flask 19 Milk siphon 20 Milk pipework

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

1) On / Off button (1) 2) Back button 🕤

③ Touch display

(5) Water container

(8) Grinder setting

④ Cup heating

tainers

10 Brew unit



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#### Bean system with 3 bean con-

- 7) Park position for milk pipework
- (9) Ground coffee drawer with integrated coffee scoop
- 1 Height-adjustable central spout with lighting and hot water
- 12 Drip tray with lid and waste con-
- (3) Lower panel with drip tray cover



# Filling the water container

Preparing for use

Change the water in the water ontainer every day.



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

#### Filling the bean containers

Only put roasted coffee beans in the bean containers.



Fill the bean containers with roasted coffee beans.

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

# Making drinks

#### Making a drink



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

Drinks menu symbols:

- ☑ Coffee
- Cappuccino
- Latte macchiato

### Cancelling a drink

**Touch** Stop **or** Cancel.

#### DoubleShot

Select the DoubleShot function if you would like a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed halfway through the brewing process.

#### DoubleShot

- **Touch** DoubleShot whilst making your coffee.
- sition.



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#### Making two portions

To fill two cups at the same time:



Place a cup under each of the coffee dispensers in the central spout. ■ Touch 🗇.

Select a drink.

#### Milk preparation

For high-guality milk froth, always use cold milk (< 10 °C).

There is one connecting piece included in the scope of delivery which can be inserted either into the milk siphon or into the milk flask lid.



- the central spout in the maintenance po-
- Press the 5 button for 3 seconds.

#### Preparing the milk siphon

The milk siphon enables you to prepare milk directly from milk cartons or other suitable containers.



- Dip the milk siphon into the milk. Place the milk carton next to the coffee machine.
- Connect the central spout and milk siphon with the milk pipework.

#### Using the milk flask

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



- Tip: The milk pipework is easier to fit with Place the milk flask next to the coffee machine.
  - Connect the central spout and milk flask with the milk pipework.

#### 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 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 the brewing time.

#### eaTimer

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

## 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> <li>Water container</li> <li>Milk flask / milk siphon</li> <li>Waste container</li> <li>Drip tray and drip tray cover</li> <li>Cup rim sensor</li> </ul>
Once a week (more often if heavily soiled)	<ul> <li>Central spout</li> <li>Brew unit</li> <li>Area underneath the brew unit and the drip tray</li> <li>Casing</li> </ul>
Once a month	<ul><li>Bean containers</li><li>Ground coffee chute and ground coffee drawer</li><li>Water container filter (or as required)</li></ul>
When prompted	<ul> <li>Clean the milk pipework</li> <li>Degrease the brew unit (using cleaning tablets)</li> <li>Descale the appliance (using descaling tabs)</li> </ul>

#### Cleaning by hand or in the dishwasher

Clean the following by hand only:

- Stainless steel cover of the central spout
- 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

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