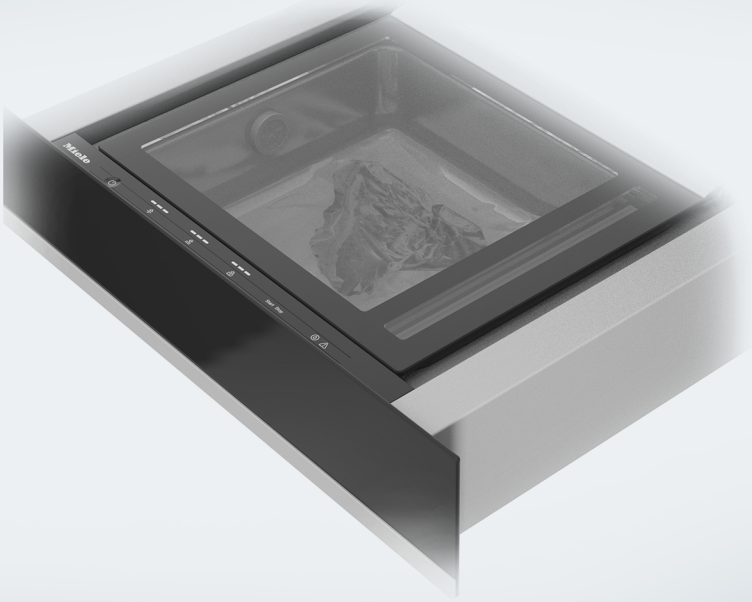
Operating and installation instructions
Built-in vacuum sealing drawer



It is **essential** to read these operating and installation instructions before installing and using the appliance. This prevents both personal injury and damage to the appliance.

en-AU, NZ

M.-Nr. 11 250 230

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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. However, inappropriate use can lead to personal injury and damage to property.

Read the operating and installation instructions carefully before using the drawer. They contain important information on safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the drawer.
In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in "Installation", as well as in the "Warning and Safety instructions". Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

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

Correct application

▶ This drawer is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/ shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ This drawer is not suitable for outdoor use.

▶ The drawer is only to be used to vacuum and seal food in vacuum bags intended for this purpose, to vacuum seal preserving jars, jars with twist-off lids and vacuum-proof containers made of plastic or stainless steel.
Any other use is not permitted.

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

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

▶ Young children must not be allowed to use this appliance.

▶ Older children may use the appliance without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to recognise and understand the potential risks of improper use.

▶ Older children may only clean the appliance under the supervision of an adult.

▶ Please supervise children in the vicinity of the drawer, and do not let them play with it.

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

▶ Danger of suffocation! Whilst 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

▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation must be performed by a suitably qualified and competent person. Maintenance and repairs must only be carried out by a Miele authorised technician.

▶ A damaged drawer can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.

▶ 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 edge.
The manufacturer's warranty will be invalidated if oil has leaked out of the appliance because it has not been transported or stored correctly.

▶ Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems. The protective measures provided in the installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

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

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

▶ Do not connect the drawer to the mains electrical supply by a multi-socket adapter or extension lead. 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 built in.

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

▶ Never open the casing of the drawer.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

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

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the plug has been removed or the connection cable is not supplied with a plug, the drawer must be connected to the mains supply by a suitably qualified electrician.

▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified and competent electrician in order to avoid a hazard (see “Installation - Electrical connection”).

▶ If power is interrupted during vacuum sealing, the vacuum in the chamber is retained and the glass lid cannot be opened. Do not under any circumstances try to force the glass lid open or use tools to open it. You will be able to open the lid when power has been restored.

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

- the mains circuit breaker is switched off, or
- it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

▶ If the drawer is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the drawer is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the drawer, the housing unit and the floor. Do not close the door until the sealing bar and the drawer have cooled down completely.

Correct use

▶ Danger of burning! The sealing bar becomes hot during operation. The weld seam of the vacuum sealing 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 15 kg. Overloading or leaning or sitting on the drawer 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 built in so that it can be pulled out completely and there is sufficient room to open the glass lid. This ensures that you can see into the vacuum chamber and avoid touching the sealing bar and weld seam and burning yourself.

▶ 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 damage in the drawer. Do not use the drawer to store food or drinks.

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

Vacuum sealing single use jars and jars with twist-off lids in the closed vacuum sealing chamber:

▶ Danger of injury! Damage and cracks in jars/twist-off lids can cause implosion.
Only vacuum jars and lids which are in perfect condition.

▶ Danger of injury! The high pressure during the vacuuming process causes the vacuum chamber and the glass lid on the drawer to distort slightly. Do not let single use jars or jars with twist-off lids touch the drawer's glass lid during the vacuuming process as this can cause damage to the protective coating on the glass lid and cause it to implode.
Only vacuum seal single use jars and jars with twist-off lids up to a maximum height of 8 cm in order to maintain a safety gap of at least 1 cm between the lid of the jar and the glass lid of the drawer.

Cleaning and care

▶ Danger of electric shock! The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaner for cleaning.

Accessories

▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your drawer.

Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Only for Australia: Note for installer: Expanded polystyrene (EPS) packaging included. Please retain and dispose of EPS packaging responsibly. For further information, please contact Miele.

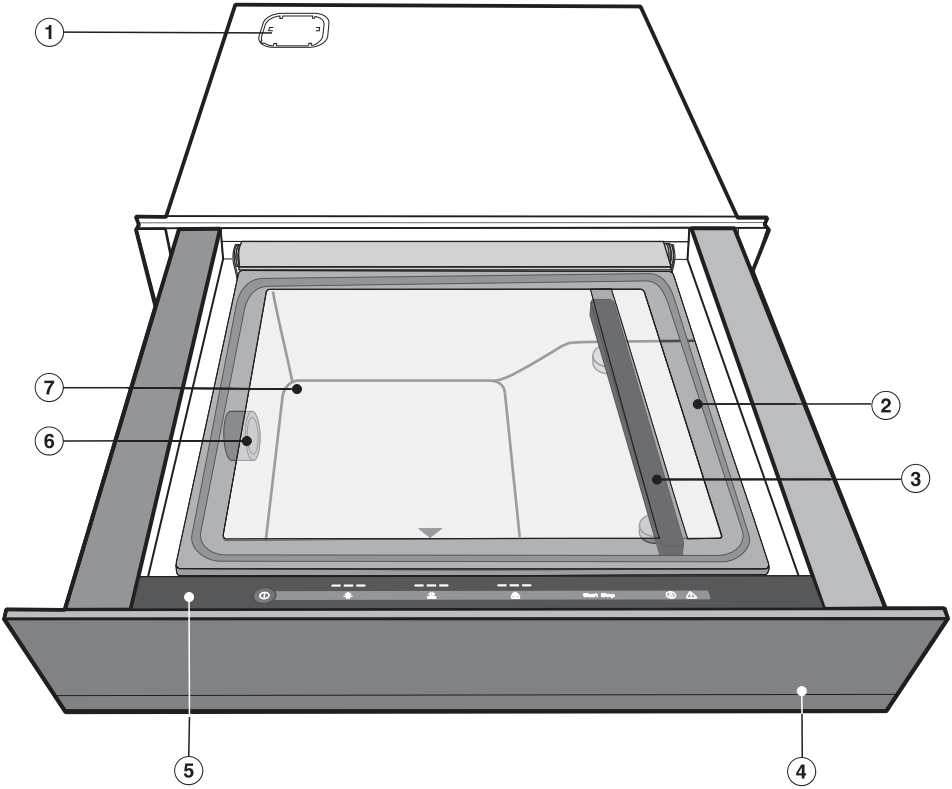
Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

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

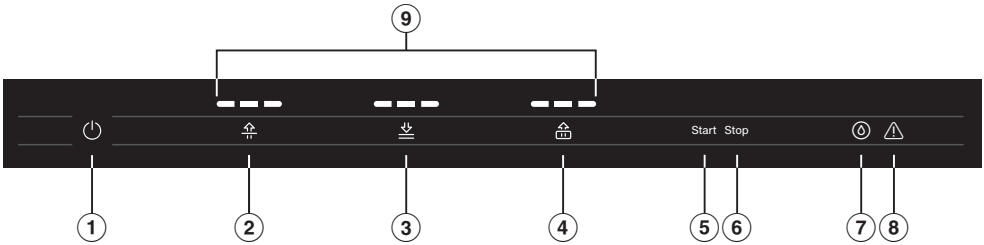
④ Drawer front with Push2open mechanism
The drawer can be opened and closed by pressing lightly on the drawer front.

⑤ Controls and indicators

⑥ Vacuum pump air intake valve / Vacuum adapter connection

⑦ Vacuum chamber

Controls and indicators



Sensor controls

① For switching the drawer on and off

② For setting the vacuum level

③ For setting the sealing level / sealing the bag early

④ For setting the vacuum level for external containers

⑤ For starting the vacuuming process for external containers

⑥ For cancelling the vacuum/sealing process / cancelling the drying cycle

⑦ For carrying out a drying cycle
Note: this sensor only lights up if drying should or must be carried out (see “Cleaning and care - Carrying out a drying cycle”).

Display / Indicator lights

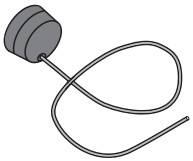
⑧ Warning
(see “Problem solving guide”)

⑨ Vacuum / Sealing level indicators

Accessories supplied

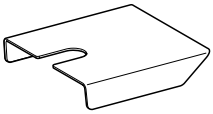
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see “Optional accessories”).

Vacuum adapter



1 adapter for vacuum sealing external containers

Vacuum sealing bag support



1 support for small bags

The vacuum sealing bags supplied are not suitable for use in pressure steam ovens.

VB 1828 Vacuum sealing bags

50 bags for storage and sous vide cooking of liquid and solid food
180 x 280 mm (W x H), D = 90 µm

VB 2435 Vacuum sealing bags

50 bags for storage and sous vide cooking of liquid and solid food
240 x 350 mm (W x H), D = 90 µm

- Remove any protective wrapping and stickers.
- Do not remove stickers carrying safety or installation information or the data plate.

This makes it easier to perform servicing and repair work.

Cleaning the drawer for the first time

- Take all accessories out of the drawer.

⚠ Damage caused by unsuitable cleaning agents
The glass lid and the chamber seal become damaged or scratched.
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 hot water and washing-up liquid or a clean, damp microfibre cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

Important information on use

- 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, e.g. during transportation.
- Only vacuum seal food in suitable vacuum sealing bags, single use jars and jars with twist-off lids (screw-top jars) or in vacuum-proof external containers.

We recommend that you use the vacuum sealing bags supplied (see “Optional accessories”). These are cold stable and boil-proof and therefore are suitable for storage in the refrigerator or freezer and for sous vide cooking of solid and liquid food.

- Vacuum seal only 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, e.g. 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.
- Only vacuum seal food in bags of a maximum size of 250 x 350 mm (sealed edge bags) or 240 x 350 mm (tubular bags).
- Use boil-proof bags if you want to cook food sous vide after vacuum sealing it.
- 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 sealing 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. 2 cm.
- Take care not to cover the vacuum pump air intake valve with the bag.
- Vacuum sealing bags are for single use only.
- Place food that is suitable for cooling in the refrigerator or freezer after vacuum sealing it.
- When vacuum sealing food in single use jars and jars with twist-off lids, make sure that the jars and the lids are clean.

⚠ Danger of injury caused by implosion.
Damage to the glass lid can cause implosion.
Single use jars and jars with twist-off lids must only be vacuum sealed in the closed vacuum chamber.

- To guarantee the minimum gap of 1 cm to the glass lid of the drawer, the jars must not be taller than 8 cm. Before vacuum sealing, make sure that jars do not exceed the maximum permitted height.

Useful 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 clean, perfect weld seams.
- If you are unsure whether food such as berries or potato chips will lose its shape during vacuum sealing, start with the lowest vacuum level.

Using the vacuum levels

There are 3 levels for vacuum sealing.

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

Vacuum level	Use for
■□□	Packaging, portioning and storing Suitable for: - food that is prone to squashing, e.g. lettuce, berries or chips; - single use jars and jars with twist-off lids (screw cap lids) with liquid contents e.g. stock or pickled vegetables.
■■□	Marinating, tenderising, 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 (≥ 50 g), e.g. ragout, curry; - single use jars and jars with twist-off lids (screw cap lids) with more solid or dry contents e.g. jam, pesto or cake.
■■■	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 (≤ 50 g), such as meat seasoned with a herb oil.

Using the sealing levels

There are 3 levels for sealing vacuum bags.

The sealing level to select depends on the material thickness of the bag: the stronger the bag, the higher the sealing level.

Level 3 is recommended for the vacuum sealing bags supplied.

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 due to dirty and/or covered sensor controls.
The sensor controls do not react or unintentional switching procedures result, perhaps even automatic switching off of the drawer.
Keep the sensor controls and indicators clean.
Do not place anything over the sensor controls or indicators.

⚠ Damage caused by leaking liquids.
Liquid getting into the vacuum pump air intake valve during a vacuuming process can result in damage to the vacuum pump.
Fill the vacuum sealing bag with liquid to a maximum of 1/3.

Vacuuming and sealing bags

- Fill the vacuum 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.
- If a bag is too small and slips into the vacuum chamber, place the bag support underneath.
- 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 you notice during the vacuuming process that liquids are threatening to spill out, you can end the process and seal the bag early (see “Operation – Sealing the bag early”).

After the vacuuming process

A signal sounds.

■ Open the glass lid.

⚠ Risk 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 vacuum 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.
Damage and cracks in jars/twist-off lids can cause implosion.
Only vacuum jars and lids which are in perfect condition.
Only vacuum jars on vacuum level 1 or 2.

⚠ Damage caused by deformation of glass lid.
The glass lid may become deformed due to the negative pressure that occurs.
Only vacuum seal jars up to a maximum height of 8 cm in order to maintain a safety gap of at least 1 cm between the lid of the jar and the glass lid of the drawer.

Vacuuming single use jars and jars with twist-off lids

- Close the jar with its appropriate lid and rubber seal or with the twist-off lid.
- Open the drawer and the glass lid.
- Place the jar in the vacuum chamber.
- Switch the drawer on with the ⏻ sensor.

The ⇪ and ⇊ sensors will light up.

- Touch the ⇪ sensor repeatedly until the segment for vacuum level 1 or 2 lights up.
- Touch the ⇊ sensor repeatedly until the segment for sealing level 1 lights up.
- Close the glass lid and press it down lightly.

The vacuuming process will start.

After the vacuuming process

A signal sounds.

- Open the glass lid.

⚠ Risk of burning due to hot surfaces.
The sealing bar is hot.
Do not touch the sealing bar immediately after the vacuuming process.

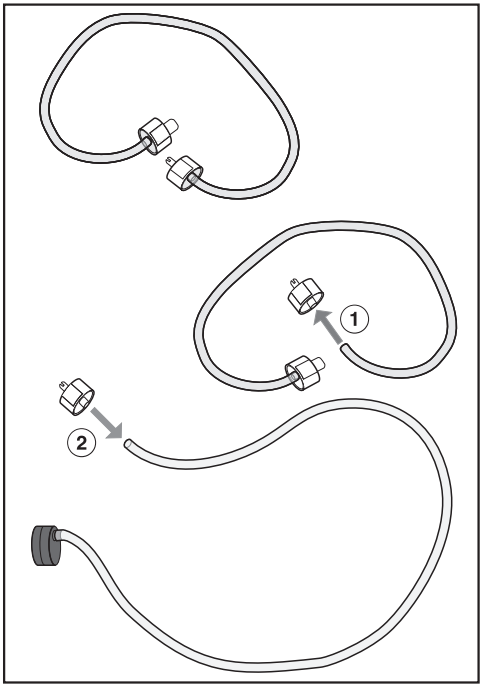
- Remove the jar from the vacuum chamber.

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.

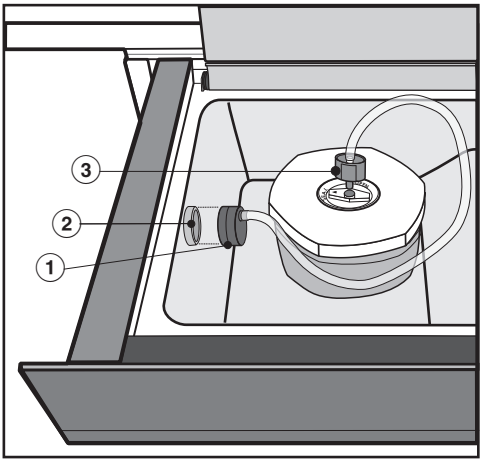
⚠ Danger of injury caused by implosion.
External glass containers can implode during vacuuming.
Only use vacuum-proof containers made of plastic or stainless steel.

Using external vacuuming containers

The process for vacuuming a special vacuuming container 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 0.5 cm over the opening on the connector.
- Fill the container to a maximum of 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 number of bubbles forms, you can cancel the vacuuming process by pressing the Stop sensor (see "Operation - Cancelling a vacuuming process").

After the vacuuming process

A signal sounds.

■ 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 control panel.

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 when vacuuming bags, if the vacuuming process is cancelled, the bag will not be sealed. You will need to start the vacuuming process again.

■ Touch the Stop sensor.

The vacuuming process stops.

⚠ Risk 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.

⚠ Risk of burning due to hot surfaces.
The sealing bar is hot straight after a vacuuming process.
Allow the sealing bar to cool down before cleaning it.

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

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

- 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, alkalines, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- 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

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 leaking 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 light soiling immediately using a solution of hot water and washing-up liquid 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 washing-up liquid 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 the last remaining use 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 for the drying cycle.
Clean and dry the vacuum chamber as necessary.

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

The drying cycle starts. The ⓐ 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 ⓐ sensor control goes out. You can now use the drawer again as usual.

Problem solving guide

Many malfunctions and minor faults that can occur in daily operation can be corrected without contacting Miele. This will save you time and money because you will not need a service call.

More information to help you remedy faults yourself can be found at www.miele.com.au/support/customer-assistance or www.miele.co.nz/support/customer-assistance.

Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
The drawer will not open.	The safety screws on the back of the drawer have not been removed. ■ Call Miele.
The drawer cannot be switched on.	The appliance is not correctly plugged in and switched on at the mains socket. ■ Insert the plug and switch on at the socket.
	The circuit breaker has tripped. ■ Reset the circuit breaker in the mains fuse box (see data plate for minimum fuse rating). If, after resetting/replacing the trip switch in the fuse box or the residual current protection device, the drawer will still not switch on, contact a qualified electrician or Miele.
There was a loud bang during operation.	The transit device has not been removed and the air filter has not been fitted. ■ Call Miele.
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 are covering the control panel. ■ Remove the objects and/or clean and dry the control panel.

Problem	Possible cause and remedy
The vacuuming process takes longer than expected.	The oil in the vacuum pump has become extremely hot. ■ Leave the drawer to cool for an hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again.
The vacuum sealing bag was not sealed early.	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. Risk of damage to the drawer. Do not under 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 initialisation (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 sealing bag is too big for the food to be 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.

Problem solving guide

Problem	Possible cause and remedy
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. 2 cm.
	The bag is wider than 25 cm. ■ Use vacuum sealing bags with a maximum width of 25 cm.
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 sealing bag outwards for filling. This will give you a clean, perfect weld seam.
	The edge of the bag was not positioned smoothly and without creases on the sealing bar. ■ Position 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 sealing bag and select a higher sealing level.
	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 to have it replaced.
The bag is not maintaining the vacuum although the weld seam is intact.	The vacuum sealing 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 sealing bag, on a lower vacuum level if necessary. ■ Use an external container if possible.

Problem	Possible cause and remedy
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 sealing bag outwards for filling. This will give you a clean, perfect weld seam.
	The edge of the bag was not positioned smoothly and without creases on the sealing bar. ■ Position 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. ■ Carry out another drying cycle after 1 hour (see “Cleaning and care - Carrying out a drying cycle”). Ensure that the vacuum chamber is free of liquid residues.
The ⓐ sensor lights up yellow. The vacuum is less than usual.	During vacuuming, moisture has got into the oil circulation system in the vacuum pump. This can result in a reduced level of vacuuming performance. ■ 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.	During vacuuming, moisture has got into the oil circulation system in the vacuum pump. If the ⓐ sensor lights up red, the drawer is locked for further use. ■ Carry out a drying cycle (see “Cleaning and care - Carrying out a drying cycle”).

Problem solving guide

Problem	Possible cause and remedy
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 a minimum of 2 minutes between each process to prevent the oil from overheating again. ■ If the problem occurs again, contact Miele.
The vacuuming process is cancelled after 2 minutes. A 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 lower vacuum settings if necessary.
	After intensive use of the drawer, the oil in the vacuum pump has become extremely hot. ■ Leave the drawer to cool 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. This prevents the oil from overheating.
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, e.g. cracks can be seen. ■ Call Miele to have it replaced.
Abrasion marks on the top edge of the front panel.	Installing or removing an appliance above the drawer has caused abrasion marks. ■ Carefully remove the abrasion marks by rubbing the top edge with the abrasive side of a standard scouring pad.

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

These products can be ordered from the Miele online shop.

They can also be ordered directly from Miele Customer Service (see end of these operating instructions for contact details) or your Miele specialist dealer.

Vacuum sealing bags

VB 1828 (pack of 50)

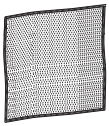
For storing and sous vide cooking of liquid and solid food
180 x 280 mm (W x H), D = 90 µm

VB 2435 (pack of 50)

For storing and sous vide cooking of liquid and solid food
240 x 350 mm (W x H), D = 90 µm

Cleaning and care products

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Service

You can find information on how to remedy faults yourself at www.miele.com.au/support/customer-assistance or www.miele.co.nz/support/customer-assistance and about Miele spare parts at www.miele.com.au/service or www.miele.co.nz/service.

Contact in case of fault

In the event of any faults which you cannot remedy yourself, please contact Miele.

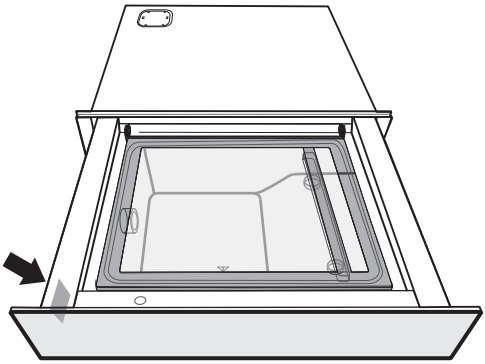
You can book a Miele customer service call-out online at www.miele.com.au/service or www.miele.co.nz/service.

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

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

Data plate

The data plate is located here as indicated:



Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Safety instructions for installation

⚠ Risk of damage from incorrect installation.
Incorrect installation can cause damage to the drawer and/or the combination appliance.
The appliance must only be installed by a suitably qualified and competent person.

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

▶ The socket and on-off switch should be easily accessible after the drawer has been installed.

▶ The drawer may only be installed in combination with those appliances quoted by Miele as being suitable. If the drawer is used in combination with other appliances, the warranty will be invalidated, as trouble-free operation cannot be guaranteed.

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

▶ 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.

Installation

Installation notes

The drawer can be used in combination with the following Miele built-in appliances:

- all ovens with an appliance front width of 595 mm
- all steam ovens with an appliance front width of 595 mm
- all coffee machines with an appliance front width of 595 mm
- all microwaves with an appliance front width of 595 mm
- the Dialog oven with an appliance front width of 595 mm

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

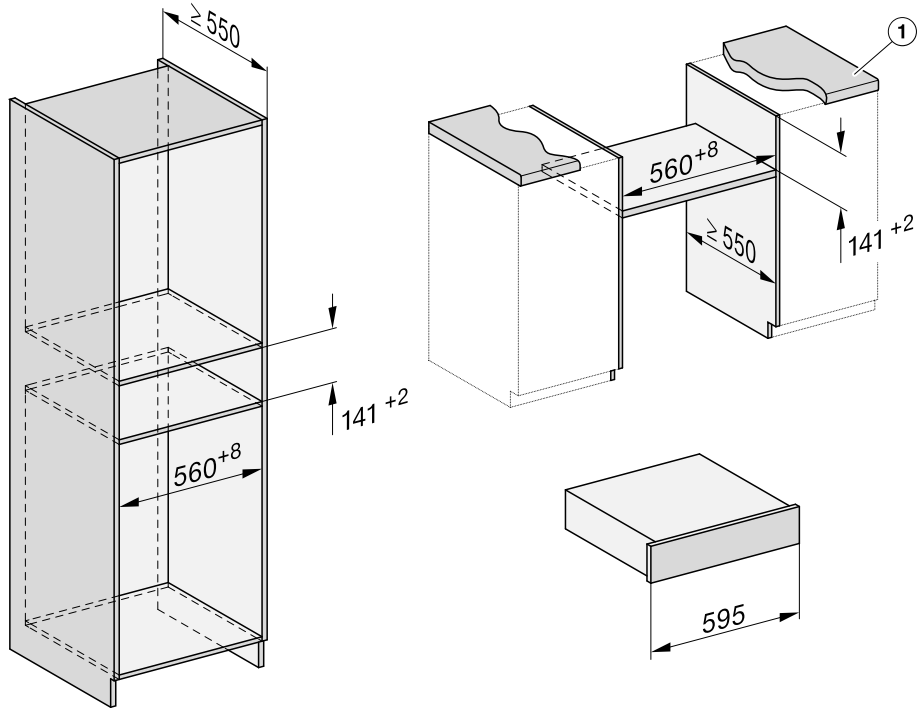
Installation dimensions

All dimensions in this instruction booklet are given in mm.

Installation in a tall or base unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.

If the drawer is to be installed in a base unit underneath a cooktop, please also observe the installation instructions for the cooktop as well as the installation height required for the cooktop.

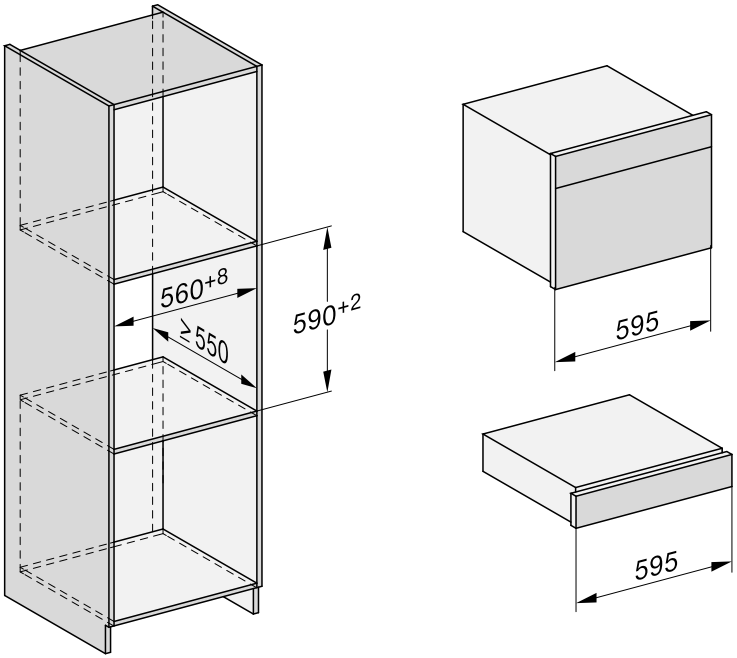


① Worktop protrusion ≤ 29 mm

Installation

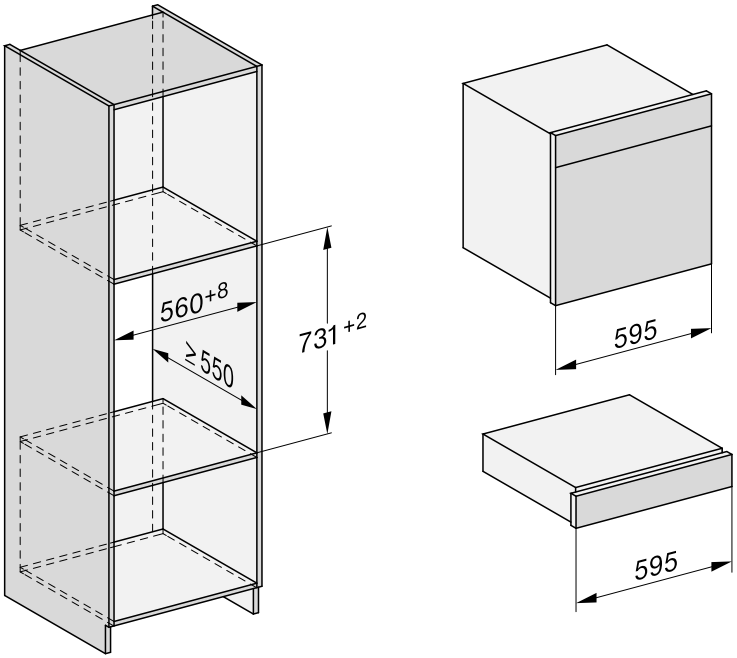
Combination appliance for niches with a height of 450 mm

The furniture housing unit must not have a back panel fitted behind the building-in niche.

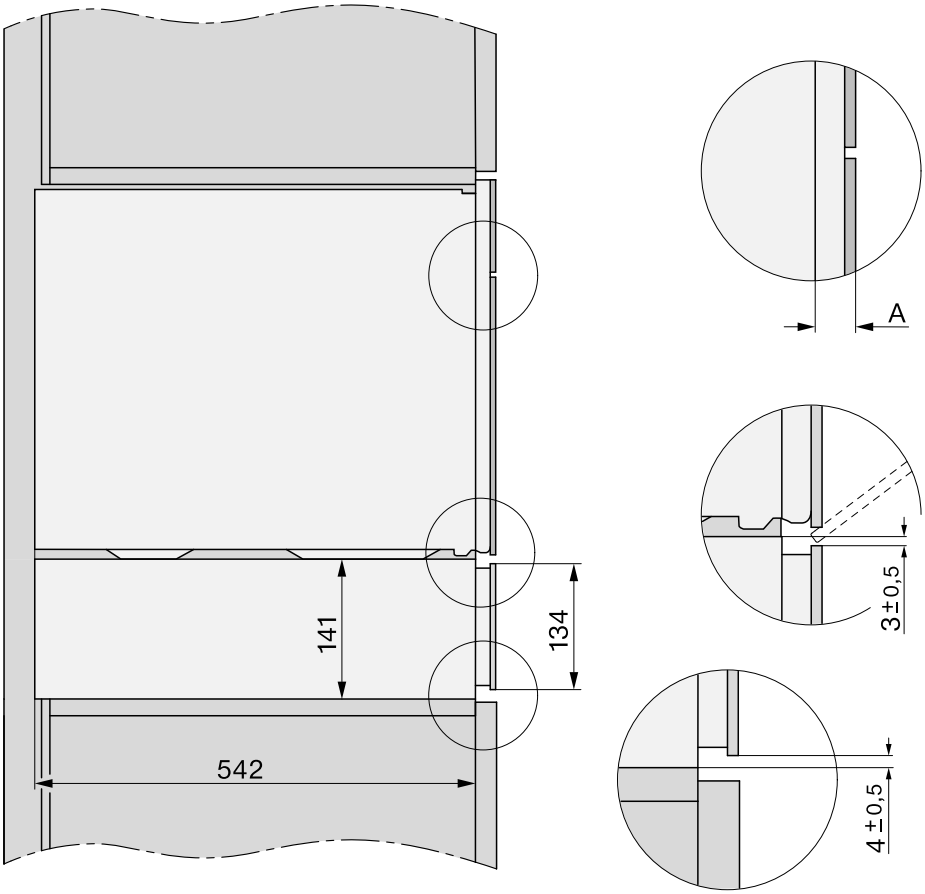


Combination appliance for niches with a height of 590 mm

The furniture housing unit must not have a back panel fitted behind the building-in niche.

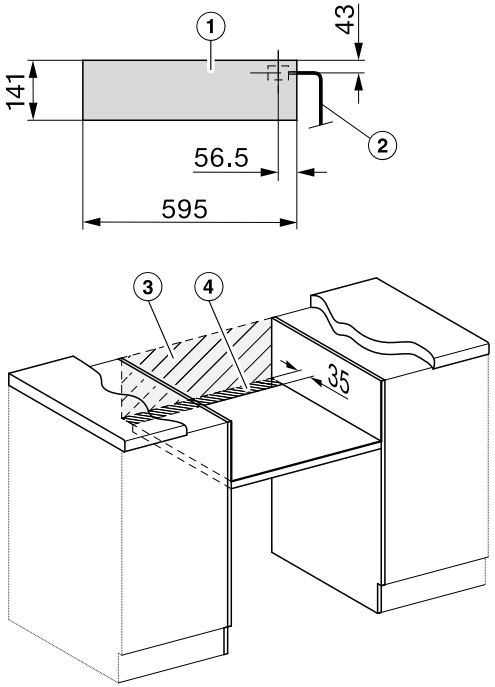


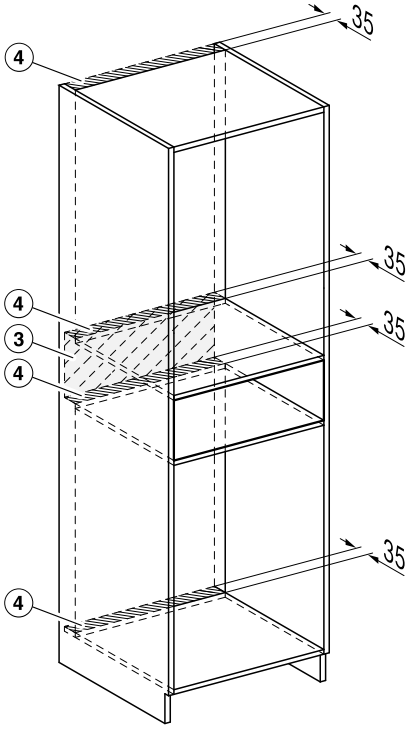
Side view



A EVS 7010: 22 mm
EVS 7110: 23.3 mm

Connections and ventilation





① Front view

② Mains connection cable, L = 2,200 mm

③ No connections permitted in this area

④ Ventilation cut-out, min. 180 cm^2

Installation

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 edge.

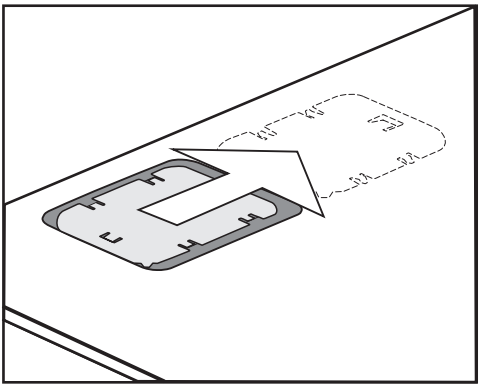
Preparing the drawer

For safe transportation, the vacuum pump is provided with a transit device which must be removed before installation. 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.

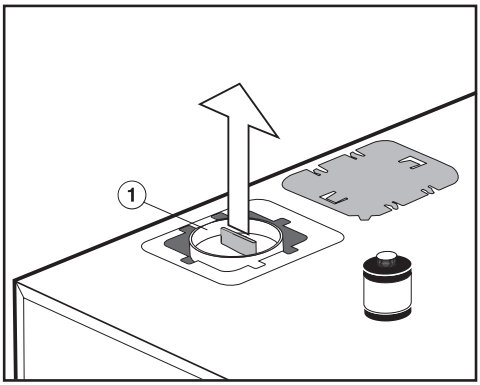
Fit the air filter **before** building in the drawer and remove the safety screws at the back.
Otherwise the drawer cannot be operated and has to be taken out of the housing unit.

Keep the transit device and safety screws for any future transportation.
The transit device can be secured to the back of the drawer.

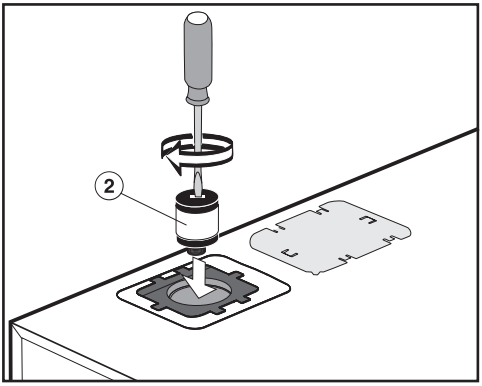
Fitting the air filter and removing the safety screws



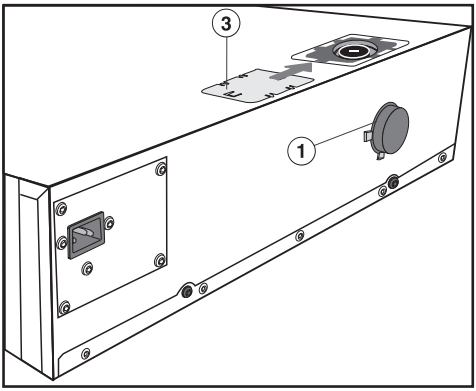
- Slide the cover to the right and remove it.



- Pull the red transit device ① out, e.g. with universal pliers.

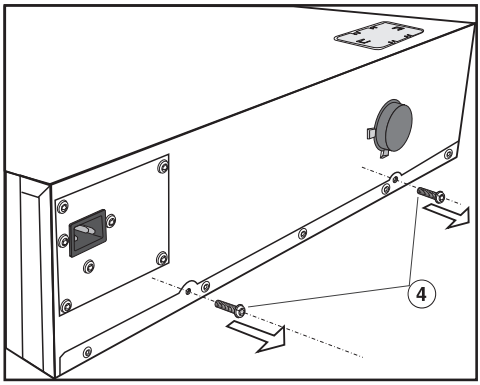


■ Screw the air filter ② onto the vacuum pump using a screwdriver.



■ 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.

Oil may leak while transporting the drawer.
Remove the air filter ② **before** transporting the drawer and plug the vacuum pump with the transit device ①.

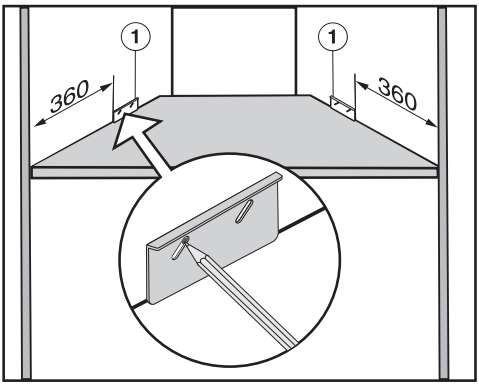
To remove the air filter and fit the transit device, carry out these steps in reverse order.

Installing the drawer

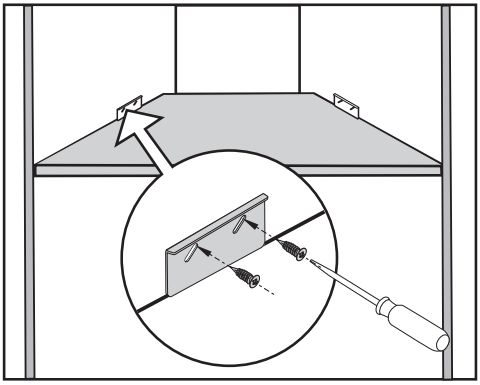
⚠ Danger of injury due to incorrect installation.
The drawer is heavy and will tip forwards when open.
Installation must be carried out by two people.
Keep the drawer closed until the anti-tipping mechanism supplied has been fitted to the side walls of the housing unit.

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



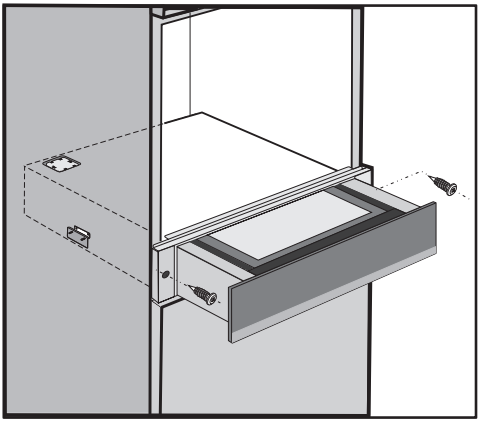
- Measure the distance along the right and left-hand side walls of the housing (see illustration).
- Mark the uppermost position in the slots of the anti-tipping mechanism ①. Make sure that the anti-tipping mechanism is flush with the base of the housing unit.



- Secure the anti-tipping mechanism to the right and left-hand side walls of the housing unit with the 4 screws supplied (4 x 16 mm).

Building in 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 mains connection cable to the drawer.
- Slide the closed drawer into the housing unit. When doing so, make sure that the mains connection cable 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 (3.5 x 25 mm).
- Remove the foam adhesive label from the glass lid.
- 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 mains electricity supply.

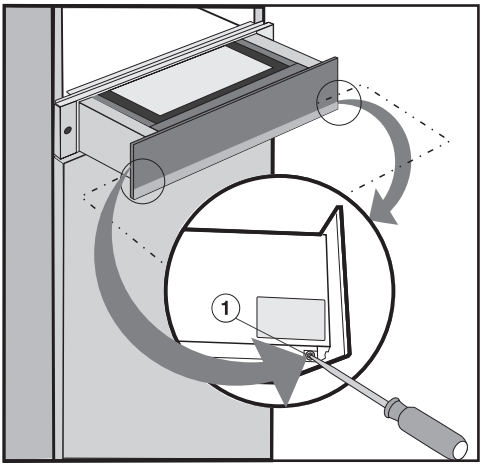
When the drawer is first connected, or after an interruption to the power supply, all of the sensors and indicators in the display will light up for approx. 10 seconds for testing (initialisation). As soon as they go out, the drawer is ready for use.

- When installing a combination appliance, protect the top edge of the front panel from abrasive marks.
- Build in 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. To help you do this, there are 2 screws behind the drawer front with which the front is fixed to the drawer housing.

- Open the drawer.



- Loosen the fixing screws ① on the right and left of the drawer housing. Do not remove the screws completely, as the front may fall off.
- Push the drawer front up or down a little to correct the alignment and the gap.
- Tighten up the fixing screws.

Electrical connection

The drawer is supplied with a mains connection cable with moulded plug ready for connection to a suitable earthed socket.

The socket should be easily accessible after the drawer has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

⚠ Risk of fire from overheating.
Connecting the drawer to multi-socket adapters or extension cables can overload the cables.
For safety reasons, do not use an extension cable or multi-socket adapter.

Risk of damage from incorrect connection. Incorrect installation, maintenance and repairs can be dangerous to users.
Miele cannot be held liable for damage or injury (e.g. electric shock) caused by unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system.

All electrical work must be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

For safety reasons, we recommend using a suitable residual current device (RCD) in the relevant electrical installation for connecting the drawer.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from Miele). For safety reasons, such replacement may only be carried out by a suitably qualified and competent electrician or a Miele authorised service technician, in order to avoid a hazard.

These operating instructions and the data plate indicate the nominal power consumption and the connection data. Compare this information with the data of the on-site electrical connection.
If in any doubt, consult a qualified electrician.

Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.
The protective measures provided in the domestic installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398

Level 4, 141 Camberwell Road
Hawthorn East, VIC 3123

1300 464 353 (1300 4 MIELE)
info@miele.com.au
www.miele.com.au

Miele New Zealand Limited
IRD 98 463 631

8 College Hill
Freemans Bay, Auckland 1011

0800 464 353 (0800 4 MIELE)
customercare@miele.co.nz
www.miele.co.nz

Miele Global Headquarters
Germany
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

Miele

EVS 7010, EVS 7110

en-AU, NZ

M.-Nr. 11 250 230 / 05