

## Operating instructions Coffee maker



To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

## Caring for the environment

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### Packaging material

The packaging material used protects the machine during transportation. Please retain the original box and polystyrene pieces so that you can pack the machine securely, should you need to transport it in the future.

The original packaging should also be kept in case the machine ever needs to be returned to Miele for servicing.

### 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.

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## Warning and Safety instructions

This coffee machine complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the operating instructions carefully before using the coffee machine. They contain important information on the installation, safety, use and maintenance of the appliance. Familiarity with these instructions will help to prevent personal injury and damage to property.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in "Installation", "Electrical connection", 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.

## Warning and Safety instructions

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### Correct application

- ▶ The coffee machine is intended for use in private households.
- ▶ The coffee machine is not suitable for outdoor use.
- ▶ This coffee machine must not be used at altitudes above 2,000 m.
- ▶ The machine is intended only for the preparation of drinks such as espresso, cappuccino, latte macchiato, tea etc. Any other usage is at the owner's risk.
- ▶ 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



Danger of burning and scalding on the dispensing spouts.

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

Ensure children do not touch hot surfaces of the coffee machine or place parts of their body under the dispensing spouts.

- ▶ Install the coffee machine out of reach of children.
- ▶ Young children must be kept away from the coffee machine and the mains connection cable and plug/socket.
- ▶ Older children may only use the coffee machine if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ Children should be supervised when they are near the coffee machine. Do not allow them to play with it or to use the controls.
- ▶ Young children must not be allowed to clean the coffee machine. Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull the packaging material over their head, presenting the risk of suffocation. Keep packaging material away from children.

# Warning and Safety instructions

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## Technical safety

- ▶ A damaged coffee machine is dangerous. Check it for any visible damage before setting it up. Never attempt to use a damaged coffee machine.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ 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.
- ▶ 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.
- ▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the safety of the appliance (e.g. danger of overheating).
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Unplug the coffee machine from the power supply immediately if you notice any damage or smell scorching, for example.
- ▶ Ensure that the mains connection cable cannot be pinched or damaged by any sharp edges.

## Warning and Safety instructions

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- ▶ The mains connection cable should not hang down. Someone could trip over it with the risk of injury and the machine could be damaged.
- ▶ Only use the coffee machine in rooms where the ambient temperature is between +10 °C and +38 °C.
- ▶ Position the coffee machine at a height of at least 850 mm from the floor.
- ▶ Danger of overheating! Ensure that there is sufficient ventilation around the coffee machine. Do not cover the coffee machine with tea towels etc. while it is in use.
- ▶ If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open (see "Installation" for the minimum niche dimensions). Heat and moisture can build up behind a closed furniture door. This can result in damage to the appliance and/or furniture unit. Do not close the furniture door while the coffee machine is in use. Leave the furniture door open until the coffee machine has cooled down completely.
- ▶ Protect the coffee machine from water and water spray. Do not immerse the machine in water.
- ▶ Repairs and other work by unqualified persons to the machine and the connection cable could be dangerous. The manufacturer cannot be held liable for unauthorised work. Repairs may only be carried out by a Miele authorised service technician.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

## Warning and Safety instructions

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- ▶ Before any repair work is carried out, the appliance must be completely disconnected from the electricity supply. The appliance is only completely isolated from the electricity supply when:
  - 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.
  - the mains circuit breaker is switched off.
- ▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.

## Correct use

 Danger of burning and scalding on the dispensing spouts. The liquids and steam dispensed are very hot. Heating surfaces have residual heat after use.

Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

Hot liquid or steam could spatter from the spouts. Ensure that the central spout is clean and fitted correctly.

Water in the drip tray can also be very hot. Take care when emptying it.

 Risk of injury to the eyes!

Never look directly at the lighting or use optical instruments (magnifying glass or similar) to look at it.

► Please note the following regarding water:

- The water quality must conform to the requirements for drinking water in the country in which the coffee machine is being used.
- Only use cold, fresh tap water to fill the water container. Hot or warm water or other liquids can damage the coffee machine.
- Change the water every day to prevent a build-up of bacteria.
- Do not use carbonated water.

► Only fill the bean container with roasted espresso or coffee beans. Do not fill the bean container with coffee beans which have been treated, e.g flavoured or caramelised, or with ground coffee.

► Do not fill the bean container with any type of liquid.

► Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

## Warning and Safety instructions

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- ▶ Do not use coffee beans which have been treated with caramel, sugar or other substances. Sugar will damage the coffee machine.
- ▶ Only fill the coffee chute with ground coffee beans.
- ▶ Do not use any caramelised ready ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee machine. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.
- ▶ Only use milk without additives. Additives in milk usually contain sugar and this will stick to the milk pipework.
- ▶ If using cow's milk, only use pasteurised milk to prevent a build-up of bacteria in the appliance.
- ▶ When making tea, please follow the instructions on the packaging.
- ▶ Do not place flaming alcohol mixtures underneath the central spout. The flames could ignite plastic components and cause them to melt.
- ▶ Do not use naked flames, e.g. a candle, on or near the coffee machine. The coffee machine could catch fire with the risk of the fire spreading.
- ▶ The machine must not be used for cleaning objects.

## Accessories and spare parts

- ▶ Miele can only guarantee the safety of the appliance when original Miele spare parts are used. Faulty components must only be replaced by original Miele spare parts.
- ▶ Only use original Miele spare parts and accessories. If other spare parts and accessories are used, warranty, performance and/or product liability claims 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 coffee machine.

### Cleaning and care

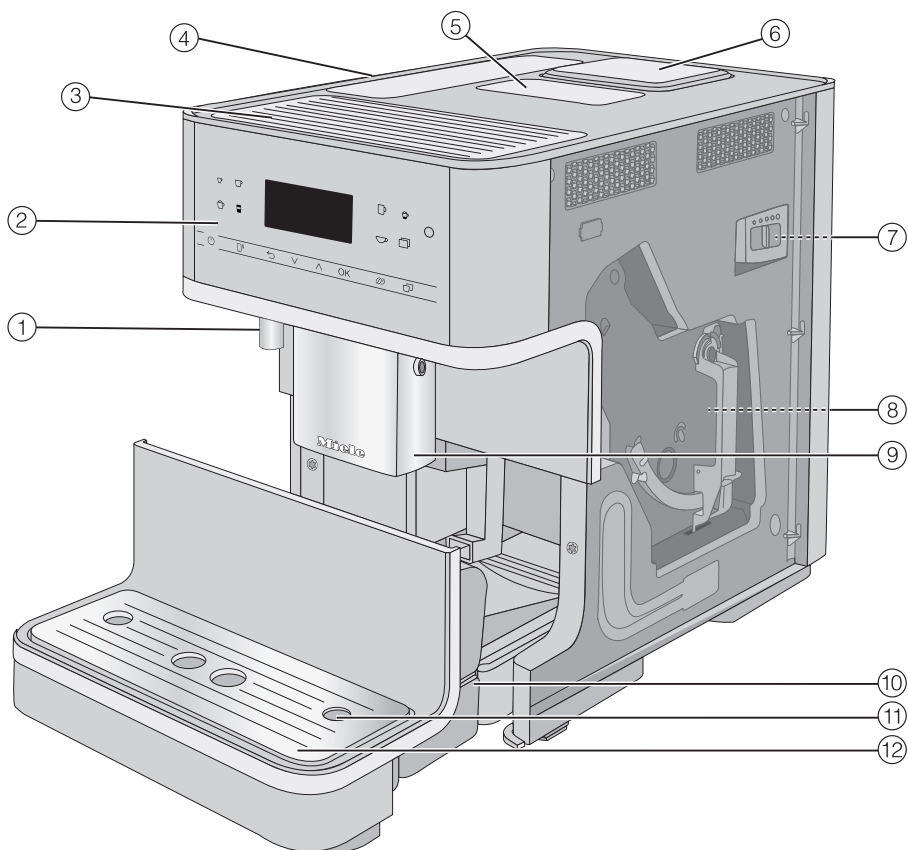
- ▶ Please refer to the relevant instructions in "Cleaning and care".
- ▶ Clean the coffee machine and the milk flask (supplied as accessory depending on model) daily, particularly before using for the first time.
- ▶ All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning.
- ▶ Do not clean the machine with a steam cleaner or immerse it in water as this will damage the machine. Steam or water could reach the electrical components and cause a short circuit.
- ▶ Descale the coffee machine regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agents or the use of a descaling agent which is not of the appropriate concentration.
- ▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.
- ▶ Used coffee grounds should be disposed of with the organic rubbish or on the compost heap. Do not empty them down the sink, as they could block it.

### **The following applies to appliances with stainless steel surfaces:**

- ▶ Do not adhere stickers, adhesive tape or any other adhesive materials to the stainless steel surfaces.
- ▶ Stainless steel scratches very easily and even magnets can cause damage to the surface.

# Guide to the appliance

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① Hot water spout

② Control panel

③ Cup heating\*

④ Water container

⑤ Ground coffee chute

⑥ Bean container

⑦ Grinder setting (behind the appliance door)

⑧ Brew unit (behind the appliance door)

⑨ Height-adjustable central spout

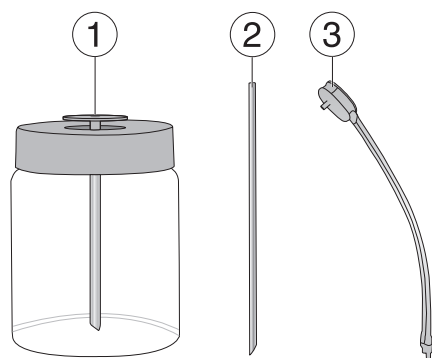
⑩ Drip tray with lid and waste container

⑪ Milk tube aperture

⑫ Lower panel with drip tray cover

\* depending on model: CM 6360, CM 6560

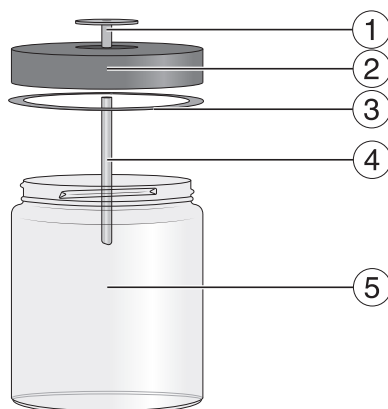




- ① Milk flask\*
- ② Milk siphon
- ③ Milk tube with rinsing valve

\* depending on model: CM 6360,  
CM 6560

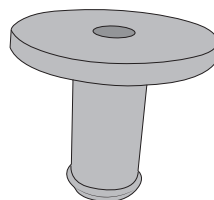
### Milk flask



- ① Connecting piece
- ② Lid
- ③ Sealing ring
- ④ Stainless steel tube
- ⑤ Glass

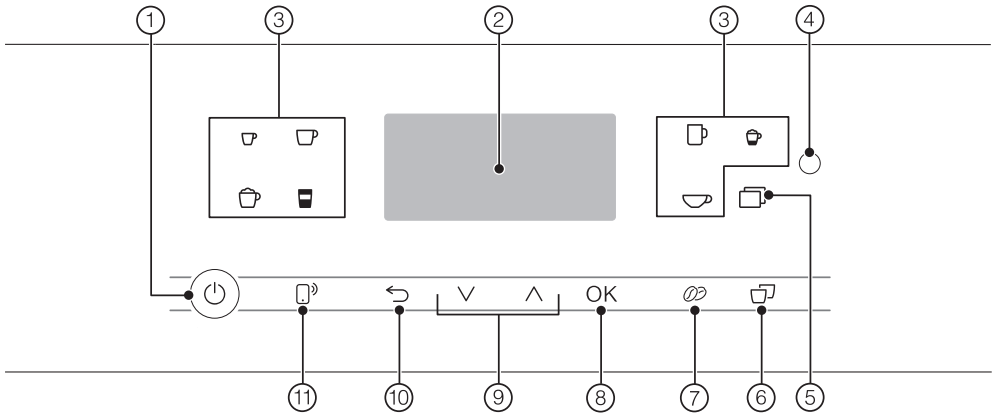
### Connecting piece for milk siphon and milk flask

You can prepare milk with the milk siphon or milk flask (supplied as standard depending on model).










The connection piece is supplied as standard and is attached to either the milk siphon or the lid of the milk flask. The connecting piece is either supplied loosely with the machine or is fitted in the milk flask lid. The connecting piece is easy to push out from the inside of the milk flask lid.

# Controls and display



- ① **On/Off** **sensor**  
For switching the coffee machine on and off
- ② **Display**  
For showing information about the current action or status
- ③ **Drink sensors**  
For making drinks
- ④ **Optical interface**  
(for service technicians only)
- ⑤ **sensor**
  - For making other drinks: Ristretto, Cappuccino italiano, Flat white, Caffè latte, Café au lait, Hot milk and Milk froth, Hot water, Warm water, Coffee pot function
  - Maintenance programmes
  - User profiles
  - Settings
- ⑥ **"2 portions"** **sensor**  
For dispensing two portions of a drink at the same time
- ⑦ **"DoubleShot"** **sensor**  
For a making a particularly strong and aromatic coffee with twice the amount of ground coffee, but the same amount of water
- ⑧ **OK sensor**  
For confirming display messages and saving settings
- ⑨ **Arrow sensors** **^** **v**  
For scrolling through lists of options, highlighting a selection or changing values
- ⑩ **"Back"** **sensor**  
For going back a menu level and cancelling unwanted actions
- ⑪ **MobileStart** **sensor**  
For activating the Remote start option for making drinks via the Miele App







### Drink sensor symbols

	Espresso
	Coffee
	Long coffee
	Cappuccino
	Latte macchiato
	Espresso macchiato
	Tea water

# Controls and display

## Symbols in the display

The following symbols may also appear in the display in addition to the text and drinks symbols:

Symbol	Explanation
	This symbol indicates the “Settings” menu and the “Language” menu option.
	This symbol indicates that there is additional information and advice about using the coffee machine. Select <i>OK</i> to confirm the information.
	This symbol appears if the system lock is activated. Operation is locked.
	The TeaTimer minute minder has been started (see “Tea - TeaTimer”). The remaining brewing time is shown next to the symbol.
	This symbol appears while the appliance is being descaled. (This symbol can also be found on the water container: fill up to this mark).
	If Miele@home is activated for the coffee machine, the Wi-Fi connection is indicated with these symbols. The symbols indicate the strength of the Wi-Fi connection in gradations from strong to not connected.

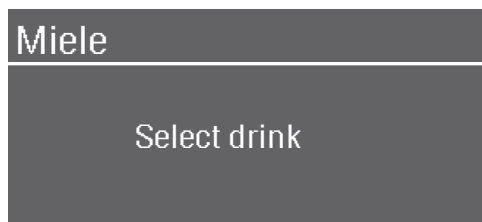
## Sensor controls

To operate the coffee machine, touch the sensors with your finger.

An audible signal is generated each time a sensor is touched. You can adjust the volume of the signal tones or switch the tones off (see “Settings – Volume”).

## Drinks menu

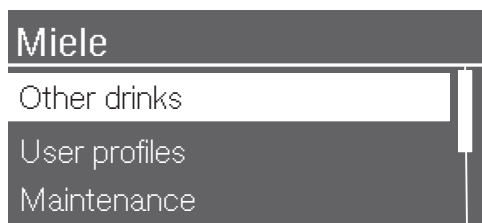
When **Select drink** appears in the display, you are in the drinks menu:



You can find more drinks in the **Other** (☐ sensor) menu.

## Selecting a menu and navigating within a menu

To select a menu, touch the relevant sensor, e.g. the ☐ sensor.



You will then be able to start an action or change settings in the menu. A bar on the right-hand side indicates that further options or text are available.

To select a menu option, keep pressing the arrow sensors  $\wedge \vee$  until the option you want is highlighted.

The **OK** sensor lights up orange as soon as a value, setting or prompt can be confirmed.

Touch **OK** to confirm your selection.

The setting in a list which is currently selected will have a tick ✓ beside it.

## Exiting a menu or cancelling an action

Touch the  $\hookleftarrow$  sensor to exit the current menu.

Alternatively, touch the sensor highlighted in orange to return to the drinks menu.

Your coffee machine is equipped with an integrated Wi-Fi module.

Before installing the coffee machine in its final location, ensure the signal strength of your Wi-Fi network is sufficient.

To use this feature, you will need:

- a Wi-Fi network
- the Miele App
- a Miele user account, which can be created via the Miele App

The Miele App will guide you through the process of connecting your coffee machine to your home Wi-Fi network.

Once your coffee machine is connected to your Wi-Fi network, you can use the Miele App, for example, to carry out the following activities:

- Call up information on the operating status of your coffee machine
- Change the settings of your coffee machine
- Operate your coffee machine remotely

Connecting your coffee machine to your Wi-Fi network will increase energy consumption, even when the coffee machine is switched off.

## Availability of the Wi-Fi connection

The Wi-Fi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This may result in sporadic or even complete connection failures.

Therefore, a constant availability of featured functions cannot be guaranteed.

## Miele@home availability

The ability to use the Miele App depends on the availability of the Miele@home service in your country.

The Miele@home service is not available in every country.

For information about availability, please visit [www.miele.com](http://www.miele.com).

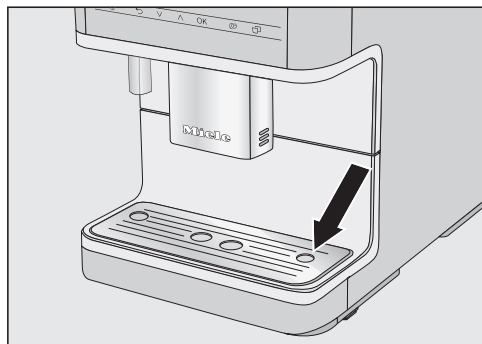
## Miele App

You can download the Miele App from the Apple App Store® or the Google Play Store™ free of charge (only functional in selected countries).



## Before using for the first time

- Remove any protective foil and stickers from the machine. Exception: Please do not remove any labels (e.g. the data plate) which are visible when you pull out the lower panel.



- Remove the protective foil from the drip tray cover and place the drip tray cover into the lower panel.
- Place the coffee machine on a level, flat surface that is not sensitive to water (see "Installation").

Clean the appliance before filling it with water and coffee beans. Refer to the relevant instructions in "Cleaning and care"; for example, clean the bean container with a soft, dry cloth.

- Clean the water container, the bean container and the central spout.
- Remove the water container and fill it with fresh, cold tap water. Only fill the water container up to the "max." marker and then refit it in the machine (see "Filling the water container").
- Take the lid off the coffee bean container, fill it with roasted coffee beans and replace the lid (see "Filling the coffee bean container").

- Insert the plug of the coffee machine into the socket (see "Electrical connection").

## Switching on for the first time

- Press the On/Off  sensor if nothing is visible in the display.

## Selecting the display language

- Select the required display language.

You might also be asked for your location.

## Setting up the network (Miele@home)

You can connect your coffee machine to your local Wi-Fi network.

The following appears during set-up: Set up "Miele@home"

**Useful tip:** You can also set up Miele@home for your coffee machine at a later time. In this case, select Skip.

- Make sure that the signal of your Wi-Fi network is sufficiently strong in the place where you want to set up your coffee machine.

- Touch Continue.
- Select the connection method you wish to use.
- Follow the instructions provided in the coffee machine display and in the Miele App.

Connection successfully established appears in the display.

- Touch OK to continue setting up.

# Before using for the first time

## Setting the water hardness level

Contact your local water supplier to find out your local water hardness range if necessary.

See “Settings - Water hardness” for more information.

- Enter the local water hardness level (in °dH) and confirm with *OK*.

## Selecting the Performance mode

Select the most suitable mode depending on your coffee preferences (see "Settings - Performance mode").

- **Eco mode:** this is an energy-saving mode.
- **Barista mode:** This mode is optimised for perfect coffee enjoyment.
- **Latte mode:** in this mode, milk-based drinks can be prepared within a much shorter space of time.

- Select the required mode.

- Confirm with *OK*.

Your machine has been successfully set up and is ready for use.


- Confirm with *OK*.

The coffee machine heats up and rinses the pipework. The water used for rinsing will run out of the central spout.

- Before making drinks with milk for the first time, rinse the milk pipework (see “Cleaning and care – Rinsing the milk pipework”).

Please note that the full aroma of the coffee and typical crema will not develop fully until several coffees have been made.

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

Switch the coffee machine off with the On/Off  sensor. Do not switch off at the power socket to switch off the coffee machine. If you disconnect the coffee machine from the electrical supply while using it for the first time, you will have to set it up for use again.

For the first coffee drinks, a larger quantity of coffee beans is ground and powder from the coffee grounds may adhere to the lid of the drip tray.



## Filling the water container

⚠ Risk to health due to contaminated water.

Bacteria can develop in water which has been sitting in the water container for too long and is a risk to your health.

Change the water in the water container **every day**.

Pour out the water from the water container if a drink has not been prepared for a long time.

⚠ Risk of damage due to incorrect operation.

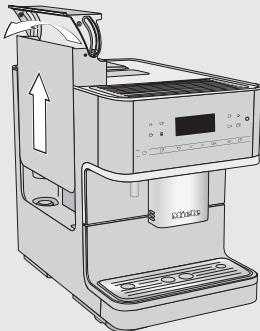
Unsuitable liquids such as hot or warm water or other liquids can damage the coffee machine.

Carbonated water leaves too much limescale in the coffee machine.

Only use cold, fresh tap water to fill the water container.

If the water container sits a little too high or at an angle, check that it is fitted correctly or whether the surface that it sits on is soiled. The drain valve may not be able to be sealed and water will run out. Clean the surface underneath the water container if necessary.

- Press the water container lid on the right-hand side.
- Pull the water container up by the lid to remove it.
- Fill the water container with fresh, cold drinking water up to the *max.* mark.
- Push the water container back into the machine.



## Filling the coffee bean container

Coffee or Espresso can be made from whole roasted coffee beans which are freshly ground for each portion. This requires the coffee bean container to be filled with coffee beans.

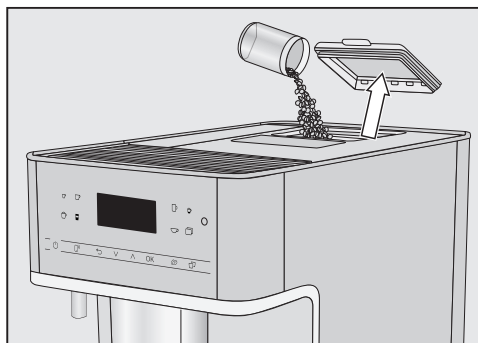
Alternatively, you can make coffee drinks with ready ground coffee (see "Making drinks with ready ground coffee").



Risk of damage to the grinder due to incorrect operation.

The coffee machine will be damaged if the bean container is filled with unsuitable substances such as liquids, ground coffee or coffee beans treated with sugar, caramel or similar. In addition, green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans can damage the grinder. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

Only put roasted coffee beans in the bean container.




- Take the lid off the coffee bean container.
- Fill the container with roasted coffee beans.
- Refit the lid.

**Useful tip:** Only add enough beans to last for a few days. Contact with air causes coffee beans to lose their aroma.

**Useful tip:** You can use a nut or seed grinder to grind green coffee beans. These types of grinder generally have a rotating stainless steel blade. You can then add the ground green coffee **one portion at a time** to the ground coffee chute and make the desired coffee drink.

### Switching the coffee machine on

- Touch the On/Off  sensor.

The coffee machine heats up and rinses the pipework. Hot water will run out of the central spout.


When **Select drink** appears in the display, you can prepare drinks.

If the coffee machine is already at operating temperature, rinsing will not take place.

If you do not touch any sensors or run any maintenance programmes, the display will switch itself off after approx. 7 minutes to save energy. The *OK* sensor will flash on and off as long as the appliance is switched on.

- Touch any one of the sensors to wake the coffee machine up again to make a drink.

### Switching the coffee machine off

- Touch the On/Off  sensor.

If a drink has been dispensed, the coffee machine will rinse the pipework automatically before switching off.

### Preparing for an extended period of inactivity

If the coffee machine is not going to be used for a longer period of time, e.g. if you are going on holiday, please do the following:

- Empty the drip tray, the waste container and the water container.
- Clean all parts thoroughly, including the brew unit.
- Unplug the coffee machine's electrical plug to disconnect it from the power supply.

## Cup heating



(depending on model: CM 6360, CM 6560)

Cups should always be pre-heated to allow the flavour of the coffee to develop and its temperature to be retained.

You can pre-heat cups or glasses on the cup heating surface on the top of the coffee machine.

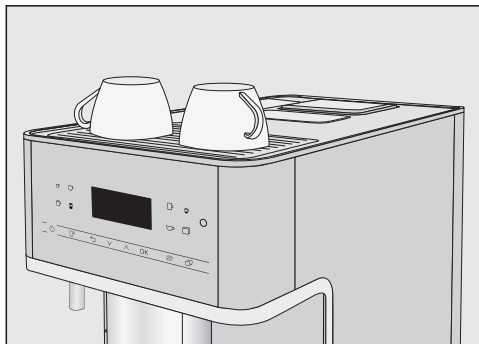
When the cup heating surface is activated, the cup heating surface will be heated continually until the coffee machine is switched off.

### Switching cup heating on or off

- Touch the  sensor.
- Select Settings  | Cup heating.
- Select the option you want and confirm this with *OK*.

The setting is now saved.

### Pre-heating cups

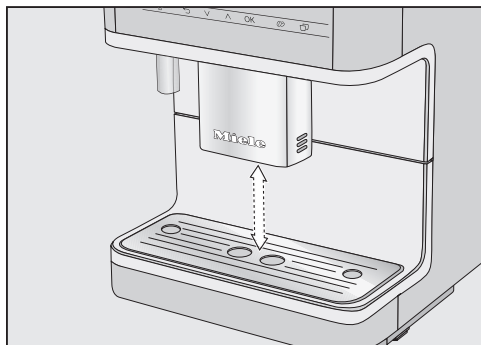


- Arrange the cups or glasses on the cup heating surface on the top of the coffee machine.

## Adjusting the central spout to the correct cup height

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You can adjust the central spout to suit the height of the cup you are using so that the coffee or espresso will not cool down as quickly and the crema will have a better consistency.



- Pull the central spout down until it is at the same level as the rim of the cup.

Alternatively, push the central spout up until there is enough room to fit a larger cup or mug underneath.

# Making drinks



Danger of burning and scalding on the dispensing spouts.

The liquids and steam dispensed are very hot and can cause scalding.

Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

## Coffee

### Coffee drinks made with and without milk

You can use your coffee machine to prepare the following coffee specialities:

- **Ristretto** is a strong, concentrated espresso. It is prepared with the same amount of coffee as for an espresso but with much less water.
- **Espresso** is a strong aromatic coffee with a thick hazelnut brown coloured froth - known as the crema - on top. We recommend using espresso roasted coffee beans to make an espresso.
- **Coffee** differs from espresso by the increased amount of water and the roast of the beans. We recommend using coffee beans with the appropriate roast to make the coffee.
- **Long coffee** is a coffee with considerably more water.
- **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 hot milk and espresso.

- **Cappuccino Italiano** has the same proportions of milk froth and espresso as a cappuccino. The difference is that 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 special variation of the cappuccino: a much greater amount of espresso compared to milk froth creates an intensive coffee aroma.
- **Café au lait** is a French coffee speciality made from coffee and milk froth. Café au lait is normally served in a bowl.

**Hot milk** or **milk froth** can also be made separately.

## Milk

Cow's milk or plant-based milk alternatives (e.g. soy milk) containing added sugar can clog up the milk tube and the rest of the milk pipework. Residues from unsuitable liquids may adversely affect correct preparation.

Do not use milk with additives.

Animal milk naturally contains bacteria.

If using animal milk, make sure that it has been pasteurised, e.g. pasteurised cow's milk.

After the heating-up phase, the milk will be drawn up into the central spout where it is heated by steam and also frothed for drinks requiring milk froth.

You can prepare hot milk and milk froth with cow's milk or with plant-based milk alternatives. Depending on the milk

used, the consistency of the milk froth can vary greatly. Not every type of milk is well suited to frothing.

**Useful tip:** Using cold cow's milk (< 10 °C) with a protein content of at least 3% will produce the perfect milk froth.

You can select milk with a fat content according to preference. With full cream milk (at least 3.5% fat), the milk froth will be slightly creamier than with low-fat milk.

Plant-based milk alternatives - abbreviated as "milk alternatives" in the following - contain other substances than cow's milk, for example. Due to natural settling, thickening can occur in milk alternatives. During the preparation of hot milk or milk froth, such thickening can impede the intake of milk alternatives.

Stir milk alternatives thoroughly directly before drink preparation.

Do not shake milk alternatives. Shaking causes an unwanted formation of froth in the packaging and impairs preparation.

**Useful tip:** Manually rinse the milk pipework immediately after preparation.

## Using the milk flask

Milk is **not** cooled in the milk flask.

The milk can spoil if left unchilled in the milk flask for a long period of time (depending on type of milk).

Do not leave cow's milk in particular in the milk flask out of the fridge for a long period of time.

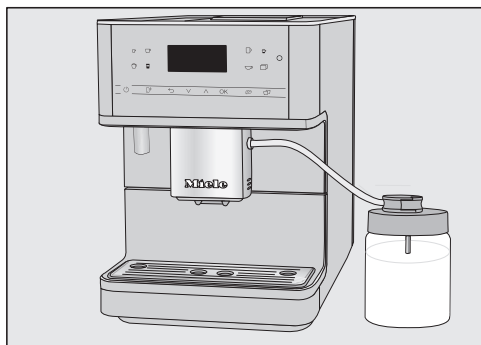
Please follow the manufacturer's instructions concerning the storage life of the milk being used.

If you have not made any milk drinks for a while, rinse the milk system thoroughly before making the first drink.

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

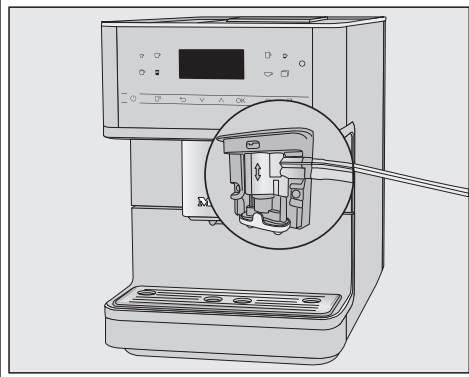
- Insert the connecting piece into the lid from above until everything sits flush.
- Connect the stainless steel tube to the inside of the lid. Make sure that the slanted end of the stainless steel tube is pointing downwards.
- If you are using milk alternatives, be sure to stir them thoroughly first. To ensure the best preparation, milk alternatives must be stirred and not shaken.
- Fill the milk flask with milk up to a maximum of 2 cm below the rim. Seal the milk flask with the lid.

# Making drinks



- Place the milk flask to the right of the coffee machine.
- Attach the milk tube rinsing valve to the lid of the milk flask.
- Connect the flask to the coffee machine by attaching the tube to the aperture in the central spout.

The "seam" on the milk tube and the central spout facilitates the correct assembly.

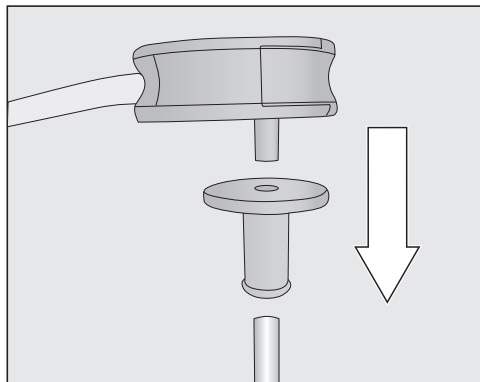


## Using a milk carton with the milk siphon

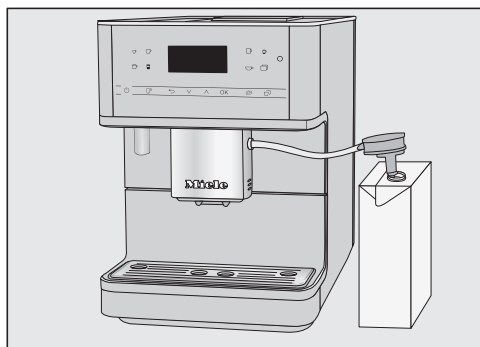
If you have not made any milk drinks for a while, rinse the milk system thoroughly before making the first drink.

The milk siphon enables you to prepare milk directly from milk cartons and the like. The milk siphon is made up of a connecting piece and a long stainless steel tube.

**Useful tip:** Use cold milk ( $< 10^{\circ}\text{C}$ ) to produce a good quality milk froth.



- First insert the connecting piece onto the long stainless steel tube (milk siphon). Make sure that the slanted end of the stainless steel tube is pointing downwards.
- Attach the rinsing valve to the connecting piece.

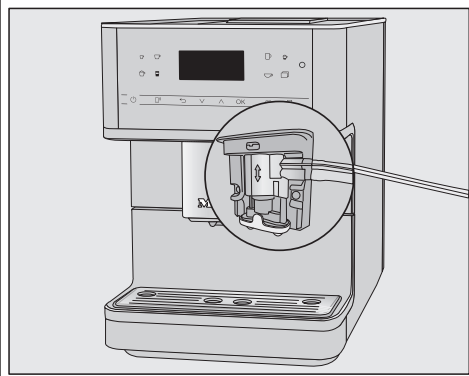


- If you are using milk alternatives, be sure to stir them thoroughly first. To ensure the best preparation, milk alternatives must be stirred and not shaken.



- Place the milk carton to the right of the coffee machine.
- Dip the milk siphon into the milk.
- Connect the milk tube to the aperture in the central spout.

The "seam" on the milk tube and the central spout facilitates the correct assembly.



**Useful tip:** Rinse the milk siphon under running water after use.

## Making a coffee drink



- Place a cup or glass under the central spout.
- If you want to make a coffee with hot milk or milk froth, prepare the milk carton with the milk siphon, or the milk flask.

- Select a drink: touch the sensor control for the drink you want. Alternatively, select a drink in the Other | Other drinks (☐ sensor) menu.

Dispensing will start.

## Cancelling preparation

- Touch the symbol illuminated in orange on the control panel again.

If you are making drinks with more than one component, e.g. latte macchiato, you can cancel the preparation of each component early.

- Touch **OK** when **Stop** appears in the display.

## 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. Due to the reduced extraction time, fewer unwanted aromas and bitter substances are released.

DoubleShot can be activated for all coffee drinks except "Ristretto".

## Making a DoubleShot ☼ of coffee

- Touch the ☼ sensor immediately before or after you have started making a drink.

Preparation starts and the ☼ sensor lights up. Two portions of coffee beans will be ground and brewed.

## Making 2 portions (☐ sensor)

You can also dispense two portions of a drink into one large cup or dispense two portions into two cups at the same time.

# Making drinks



- To prepare two cups at the same time, place one cup under each of the coffee spouts.
- Touch the ☐ sensor immediately before or after you have started making a drink.

The ☐ sensor lights up.

The dispensing starts and 2 portions of the desired drink will be dispensed.

## Coffee pot

You can make several cups of coffee one after the other automatically with the Coffee pot function (max. 1 litre).

The drinks menu is displayed.

**Useful tip:** Before starting Coffee pot, ensure the bean container and the water container are sufficiently filled.

- Place a sufficiently large container under the central spout.
- Touch the ☐ sensor.
- Select Other | Other drinks | Coffee pot and confirm with OK.
- Select the number of portions you want to dispense (3 to 8).

Each cup of coffee will be brewed and dispensed individually. The display will inform you about the progress.

## Cancelling preparation

- Touch the ☐ sensor.

## Making drinks with ready ground coffee

To make drinks using ready ground coffee, add a portion of ground coffee to the ground coffee chute.

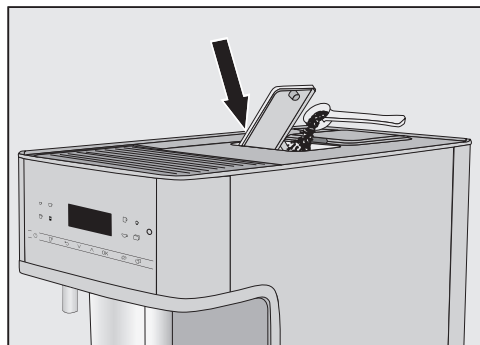
This allows you to prepare a decaffeinated coffee, for example, even if the bean container is filled with regular coffee beans.

Only **1** portion of coffee or espresso can be made at a time when using ready ground coffee.

Place a **maximum of 12 g** in the ground coffee chute.  
If too much ground coffee is added, the brew unit will not be able to process the coffee.

## Adding ready ground coffee

The coffee machine will use all the ground coffee which has been added to the chute to make the next coffee.



- Open the ground coffee chute.

Place a maximum of **12 g** in the ground coffee chute.

- Add ready ground coffee to the chute.
- Close the coffee chute.

## Making drinks with ready ground coffee

Prepare ground coffee? appears in the display.

- Select Yes and confirm with *OK*.

You can now select which type of drink you would like to make with the ground coffee.

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

The coffee machine will prepare the desired drink.

If you select No and confirm this with *OK*, the ground coffee will be disposed of in the waste container without being brewed. The appliance rinses.

## Tea

This coffee machine is not intended for commercial or scientific purposes. Temperatures given are approximate and can vary according to ambient conditions.

To make tea, you can select from the following options:

- **Japanese tea** is a high quality green tea and has a delicate, fresh, “green” flavour.

Dispensing temperature:  
approx. 65 °C; brewing time:  
approx. 1.5 minutes

- **White tea** is a green tea where only the young buds of the tea plant, which are still white, are used and processed very gently. White tea has a particularly mild flavour.

Dispensing temperature:  
approx. 70 °C; brewing time:  
approx. 2 minutes

- **Green tea** gets its green colour from the leaves of the tea plant. The tea leaves are processed gently in different ways – either roasted or steamed – depending on the region. Green tea can be infused multiple times.

Dispensing temperature:  
approx. 77 °C; brewing time:  
approx. 2.5 minutes

- **Black tea** gets its dark colour and typical flavour from the fermentation of the tea leaves. Black tea can be drunk with a little lemon or with milk. Dispensing temperature:  
approx. 87 °C; brewing time:  
approx. 3 minutes

- **Herbal tea** is an aromatic infusion drink made up of dried leaves or fresh parts of plants. Dispensing temperature:  
approx. 87 °C; brewing time:  
approx. 8 minutes

- **Fruit tea** consists of dried pieces of fruit and/or parts of plants, e.g. rose hip. The flavour varies depending on the plants used and their blend. Many fruit teas are also flavoured. Dispensing temperature:  
approx. 87 °C; brewing time:  
approx. 8 minutes

The type of tea determines the preset temperature.

The respective dispensing temperatures are recommended by Miele for making these types of tea.

# Making drinks

You can change the dispensing temperatures of individual teas by changing the brewing temperature for a particular tea (see “Parameters - Brewing temperature”). Temperatures given are approximate and can vary according to ambient conditions.

Whether you use loose tea leaves, blended tea or tea bags depends on your own personal preferences.

Follow the instructions for making tea on the tea packaging.

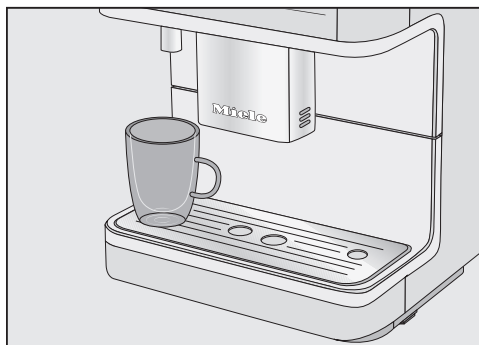
The amount of tea to use varies from one type of tea to the next. Always follow the recommendations of the manufacturer on the packaging or of the supplier. The amount of hot water used can be adjusted depending on the type of tea and the size of the cup (see “Portion size”)

## Making tea

If you touch the ☞ sensor, a menu with various types of tea will appear.

The drinks menu is displayed.

- Pour loose tea into a tea filter or similar or take a tea bag from the packet.
- Place the tea filter or the tea bag in the tea cup.



- Place the cup under the hot water spout.
- Touch the ☞ sensor.
- Select the type of tea you want and confirm your choice with *OK*.

Hot water will be dispensed into the cup.

If you have selected the TeaTimer | Automatic setting, the minute minder for the brewing time will start after dispensing the water for the tea.

## Starting the TeaTimer manually

TeaTimer appears in the display as soon as the water for the tea has been dispensed.

- Touch *OK*.


The editor will open with a suggested time.

- Change the brewing time, if necessary, and confirm with *OK*.

An audible tone will sound and the ☞ symbol will flash after the brewing time has elapsed.

- Remove the tea filter or tea bag when the desired brewing time has elapsed.

### Preparing warm and hot water

 **Danger of burning and scalding on the hot water spout! The liquids and steam dispensed are very hot and can cause scalding.**


Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

You can select from the following options:

- Hot water (approx. 80 °C)
- Warm water (approx. 60 °C)

The drinks menu is displayed.

- Place a suitable cup or glass underneath the hot water spout.
- Touch the  sensor.
- Select **Other drinks** and then **warm or hot water**.
- Confirm with **OK**.

Dispensing will start.

### Changing the portion size

- Place a cup or glass under the central spout.
- Select **Portion size**.
- Confirm with **OK**.

The desired drink will be made and **Save** will appear in the display.

- When the cup is filled up to the level you want, touch **OK**.

If you want to change the portion size for coffee specialities made with milk, the ingredients which make up the drink will be saved one after the other while the drink is being made.

- When the quantity for each ingredient reaches the level you want, touch **OK**.

The programmed combination of ingredients and portion sizes will now be dispensed every time that particular drink is selected.



**Useful tip:** You can change the portion size of drinks shown in the display by touching and holding a sensor during preparation. Touch the desired drink sensor until preparation starts. **Save** appears in the display during dispensing.

## Expert mode

With the Expert mode function you can change the portion size while the drink is being made. The setting will **not** be saved and will only apply for the current drink.

### Switching Expert mode on and off

The drinks menu is displayed.



- Touch the  sensor.
- Select Settings  | Expert mode.
- Select the desired option.
- Confirm with *OK*.

The setting is now saved.

### Expert mode: Changing the portion size

The drinks menu is displayed.

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

If you select DoubleShot  or 2 portions , Expert mode cannot be used to change the portion size.

- Select a drink.

Dispensing will start. You can adjust the portion size while it is being dispensed, e.g. individually change the amount of hot milk, milk froth and espresso for Latte macchiato.



- Use the  $\wedge$  and  $\vee$  arrows to move the indicator (small triangle) as you wish.

The grinder setting determines the contact time between the ground coffee and the water, known as the extraction time. Only when the ideal grinder setting is selected, can the machine dispense a perfect cup of coffee with a fine, hazelnut-brown crema.

### Identifying the correct grinder setting

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

The coffee has been **too coarsely** ground if:

- the espresso or coffee flows into the cup very quickly,
- the espresso or coffee tastes sour,
- the crema is very pale and uneven.

The coffee has been **too finely** ground if:

- the espresso or coffee flows into the cup very slowly,
- the espresso or coffee tastes too bitter,
- the crema is dark brown.

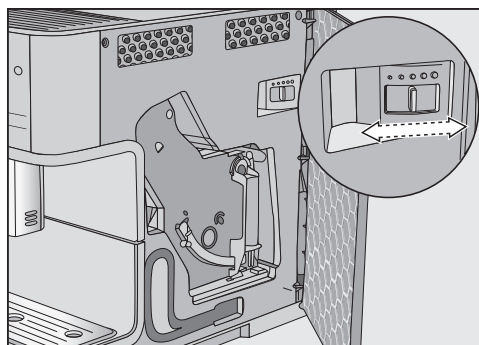
### Adjusting the grinder setting

If the grinder setting is adjusted by more than one setting at a time, the grinder can be damaged.

Only adjust the grinder one setting at a time.

Dispense a drink after each adjustment in order to grind a portion of coffee beans. Adjust the grinder setting one setting at a time again.

- Open the appliance door.



- Push the slide control a maximum of **one setting** to the left (for finer grinding) or to the right (for coarser grinding).

The grinder setting you select will be used for all coffee drinks.

- Close the appliance door.
- Empty the drip tray **and** the waste container.
- Make one cup of coffee.

Then you can adjust the grinder setting again.

The altered grinder setting will not take effect until after the second coffee has been dispensed.

The grinder wears out a little naturally over time with use. Set the grinder to a finer setting if necessary.


# Parameters

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## Displaying and changing parameters

You can change the portion size for all drinks.

For coffee drinks, you can also set the amount of coffee, the brewing temperature and pre-brewing for each drink individually.

- Touch  and then select Parameters.
- Select a drink and confirm with **OK**.

The parameters that you can change for this drink will be displayed.

If you have selected a coffee drink, the current settings for Amount of coffee, Brew temperature and Pre-brewing will be displayed.

The Portion size option is displayed in the first line. If you select Portion size and confirm with **OK**, drink preparation will begin immediately.

- Select the required parameters.
- Change the setting as required and confirm with **OK**.

The setting is now saved.

## Portion size

The flavour of the coffee produced depends not only on the type of coffee, but also on the amount of water used. You can programme the amount of water for all drinks (except Coffee pot) to suit the size of your cups and/or the type of coffee you are using, for example.

For coffee drinks that use milk, you can not only set the amount of espresso or coffee, but also the amount of milk or milk froth to be dispensed with these drinks.

A maximum portion size can be programmed for each type of drink. The coffee machine halts preparation of the coffee once this portion size has been reached. The maximum possible portion size is then saved by the appliance for this type of drink.

If the water container becomes empty during the preparation of a drink, the programming of the portion size will be cancelled. The portion size will **not** be saved.

## Amount of coffee

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

The quantity of coffee is **too low** if the espresso or coffee lacks body.

To brew more ground coffee, increase the the amount of coffee.

The quantity of coffee is **too high** if the espresso or coffee tastes bitter.

To brew less ground coffee, decrease the amount of coffee.

**Useful tip:** If the coffee is too strong for you or it tastes bitter, try a different type of bean.

## Pre-brewing ground coffee

When the pre-brewing function is switched on, the ground coffee is first moistened with a little hot water. The ground coffee swells a little. The remaining amount of water is then pressed through the moistened coffee grounds shortly after. If your coffee tastes too bland and you want to add some spice and richness, try the "Pre-



brewing” function. Depending on the type of coffee used, pre-brewing can intensify the taste.

You can set a short or long duration for pre-brewing or turn the “Pre-brewing” function off completely.

**Useful tip:** We particularly recommend using the “Pre-brewing” function to make coffee.

### Brewing temperature

The brewing temperature must be adapted to the beans you are using and how they are roasted. It also varies depending on whether you are making espresso or coffee.

Some bean types are sensitive to high brewing temperatures, resulting in an impaired taste. If your coffee tastes bitter, the brewing temperature you have selected might be too high.

Espresso is usually brewed at higher temperatures.

# User profiles

In addition to the Miele drinks menu (Miele profile), you can create individual profiles to cater for different tastes and preferences.

The portion quantities and parameters for all drinks can be adjusted in each profile.

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

## Creating profiles

- Touch the  sensor control and select User profiles. Confirm with *OK*.

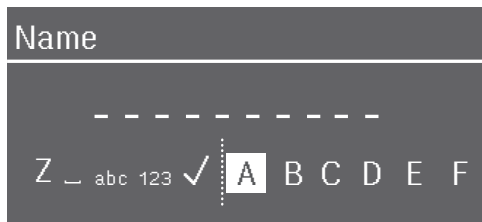
The User profiles menu opens.



- Select Create profile.

The editor will open in the display.

## Entering a name

Use the  $\wedge$  and  $\vee$  arrows to enter letters and numbers. You can select both upper and lower case letters.




- To enter a character, highlight a character and confirm the selection with *OK*.
  - To delete a character, touch the  sensor.
  - A name is saved by selecting the tick  and confirming with *OK*.
- Enter the profile name.

**Useful tip:** It is best to select short, memorable names.

The profile is created.

## Preparing User profile drinks

- Touch the  sensor control and select User profiles. Confirm with *OK*.
- Select the profile you want.
- Select the drink you want.

Drink preparation starts.

## Changing drinks in a profile

When you change the parameters of a drink within a profile, these settings only apply to the active profile. The settings for drinks in other profiles are not affected.

- Touch the  sensor.

The User profiles menu opens.

- Select the profile you want.

The name of the profile selected will be shown in the top left-hand corner of the display.

You can now change the drinks individually.

## Editing profiles

When you have created at least one profile, you can edit profiles in the User profiles menu.

- Touch the  sensor.

The User profiles menu opens.

- Select Edit.
- Confirm with *OK*.

You can now edit the following settings in the selected profile:

- Setting change of profile
- Changing the profile name
- Deleting a profile

### Setting change of profile

- Touch the  sensor.

The User profiles menu opens.

- Select Edit.
- Confirm with *OK*.
- Select Change profile.
- Confirm with *OK*.

You have the following options:

- **Manual:** The selected profile remains active until you select another profile.
- **After each use:** The Miele profile is displayed after every drink.
- **When switched on:** Every time the coffee machine is switched on, the Miele profile is displayed, regardless of which profile had been selected before switching off.

- Select the desired option.
- Confirm with *OK*.

### Changing a name

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

- Select Change name and confirm with *OK*.
- Change the name as required (see "Creating profiles").

### Deleting a profile

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

- Touch the  sensor.

The User profiles menu opens.


- Select Edit.
- Confirm with *OK*.
- Select Delete profile.
- Confirm with *OK*.
- Select the profile you wish to delete.
- Select Yes.
- Confirm with *OK*.

The profile is deleted.

# MobileStart

With MobileStart you can, for example, start making a drink via the Miele App.

You can only use MobileStart if Miele@home is set up for your coffee machine.

 **Danger of burning and scalding on the dispensing spouts.**  
If liquids or steam are dispensed while the machine is unsupervised, persons may burn themselves if they place body parts under the central spout or touch hot components.  
Ensure that no one, especially children, can be harmed if the machine is operated without supervision.

Milk is not cooled in the milk flask. If you want to start making a drink with milk using the App, make sure that the milk is sufficiently cold (< 10 °C).

If the coffee machine is being operated manually, it cannot be operated via the App. Operation on the appliance takes precedence.

To start making drinks remotely, MobileStart must be activated. Make sure that the coffee machine is ready to use, for example check that the water container is sufficiently filled. Place a sufficiently large, empty cup or glass under the central spout.


If you are making a drink with MobileStart, you will be notified of drink dispensing with acoustic and optical signals. These signals cannot be changed or switched off.

## Switching MobileStart on and off

If you want to use MobileStart , the option must be switched on.



The drinks menu is displayed.

■ Touch the  sensor.

The  sensor lights up. You can now start making a drink via the App. Follow the prompts for doing this.

## Displaying and changing Settings


The drinks menu is displayed.

- Touch the  sensor.
- Select Settings  and touch *OK*.
- Select the option you want to display or change.
- Confirm with *OK*.
- Change the setting as required and confirm with *OK*.

Some settings which can be found in the Settings menu are described in their separate sections in the operating instructions.

## Language

You can select a language and location variant for all display texts.

**Useful tip:** If you select the wrong language by mistake, you can find the "Language" option again via the  symbol.

## Timer: Switch off after

If none of the sensors has been touched or no drink has been made, the coffee machine will switch itself off after 20 minutes to save energy.

You can change this preset (can be set between 20 minutes and 9 hours).


## TeaTimer

You can use the TeaTimer function to start a minute minder when making tea. A specific brewing time is preset for the selected type of tea. You can change the

preset brewing time (max. 14:59 minutes). The changed brewing time will be saved.

You can select from the following options:

- **Automatic:** The TeaTimer starts automatically when tea dispensing has finished.
- **Manual:** When tea dispensing has finished, you have the option of starting the TeaTimer.

While the brewing time is counting down, you can continue to use the coffee machine as normal. An audible tone will sound and the  symbol will flash after the brewing time has elapsed.

## Volume

You can set the volume of buzzer and keypad tones using the segment bar.

## Display brightness

You can set the display brightness using the segment bar.

## Lighting

You can adjust the brightness of the lighting when the machine is switched on or off.

You can also set for the switched off appliance the length of time after which the lighting should switch off (between 15 minutes and 9 hours).

## Info (display information)

You can display the number of drink portions or the number of possible portions before maintenance programmes are necessary.

# Settings

## Altitude

If the coffee machine is installed at high altitudes, the lower air pressure will cause the water to boil at a comparatively lower temperature. You can set the local altitude of the machine to ensure that the correct temperatures are achieved.

## Performance mode

You can select the most suitable performance mode for your type of use. Eco mode is set as standard.

## Eco mode

Eco mode is an energy saving mode. The system heats up only once drink preparation has started.

## Barista mode

This Performance mode is optimised for perfect coffee enjoyment. Coffee drinks can be prepared without any delay as the coffee machine remains heated to the brewing temperature. This mode consumes more energy than Eco mode.

## Latte mode

This mode is optimised for preparing drinks containing milk. Milk-based drinks can be prepared much faster. This mode consumes more energy than Eco mode and Barista mode

## Party mode

This Performance mode is designed for **infrequent**, intensive use of the coffee machine, e.g. for family parties.

After intensive use, clean the coffee machine, and particularly the milk pipework, thoroughly. If necessary, descale the machine and degrease the brew unit.

Please note the following information about Party mode:

- Any messages on the maintenance status, or maintenance prompts, are suppressed and delayed until the next time the machine is switched on.
- The Switch off after timer is deactivated. The coffee machine switches off 6 hours after the last sensor has been touched.
- Cup lighting on the central spout is switched on permanently at the maximum brightness level for as long as the coffee machine is switched on.

## Water hardness

Programme the coffee machine to the water hardness level of your area so that it functions correctly and does not get damaged.

Contact your local water supplier to find out your local water hardness range if necessary.

If you are using bottled drinking water, e.g. mineral water, select settings according to the calcium content. The calcium content is given on the label of the bottle in mg/l  $\text{Ca}^{2+}$  or ppm (mg  $\text{Ca}^{2+}$ /l).

Do not use carbonated water.

The water hardness is preset at the factory to 21° dH (3.8 mmol/l).

Water hardness		Calcium content mg/l $\text{Ca}^{2+}$ or ppm (mg $\text{Ca}^{2+}$ /l)	Setting
°dH	mmol/l		
1	0.2	7	1
2	0.4	14	2

Water hardness		Calcium content mg/l Ca <sup>2+</sup> or ppm (mg Ca <sup>2+</sup> /l)	Setting
°dH	mmol/l		
3	0.5	21	3
4	0.7	29	4
5	0.9	36	5
6	1.1	43	6
7	1.3	50	7
8	1.4	57	8
9	1.6	64	9
10	1.8	71	10
11	2.0	79	11
12	2.1	86	12
13	2.3	93	13
14	2.5	100	14
15	2.7	107	15
16	2.9	114	16
17	3.0	121	17
18	3.2	129	18
19	3.4	136	19
20	3.6	143	20
21	3.8	150	21
22	3.9	157	22
23	4.1	164	23
24	4.3	171	24
25	4.5	179	25
26	4.6	186	26
27	4.8	193	27
28	5.0	200	28
29	5.2	207	29
30	5.4	214	30
31	5.5	221	31

Water hardness		Calcium content mg/l Ca <sup>2+</sup> or ppm (mg Ca <sup>2+</sup> /l)	Setting
°dH	mmol/l		
32	5.7	229	32
33	5.9	236	33
34	6.1	243	34
35	6.3	250	35
36	6.4	257	36
37-45	6.6-8.0	258–321	37-45
46-60	8.2-10.7	322–429	46-60
61-70	10.9-12.5	430-500	61-70

**Useful tip:** If your water hardness is >21 °dH (3.8 mmol/l), we recommend instead to use bottled drinking water (< 150 mg/l Ca<sup>2+</sup>). This will mean your coffee machine will need to be descaled less often and there will be less impact on the environment because less descaling agent will be used.

## System lock

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

## Overriding the system lock

■ Touch **OK** for 6 seconds.

The system lock is activated the next time the machine is switched off.

# Settings

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## Miele@home

The following points may appear under Miele@home:

- **Set up**: This option only appears if the coffee machine has not previously been connected to a Wi-Fi network or if the network configuration has been reset.
- **Deactivate\*/Activate\***: The settings for the Wi-Fi network are retained, but the network is switched on or off.
- **Connection status\***: Information about the Wi-Fi connection is displayed. The symbols indicate the strength of the connection.
- **Set up again\***: The settings for the current Wi-Fi network will be reset. The Wi-Fi connection will be set up again.
- **Reset\***: The settings for the current Wi-Fi network will be reset.

The network configuration should be reset whenever the coffee machine is being disposed of or sold, or if a used coffee machine is being put into operation. This is the only way to ensure that all personal data has been removed and, in the case of the latter, the previous owner will no longer be able to access the coffee machine.

\* This option appears if Miele@home has been set up and the coffee machine has been connected to your Wi-Fi network.

## Remote control

Remote control appears when the coffee machine is connected to a Wi-Fi network.

You can change the coffee machine settings, for example, in the Miele App when remote control is switched on. To start making a drink via the App, MobileStart must be additionally activated.

Remote control is switched on as standard.

## RemoteUpdate

The RemoteUpdate menu option is only displayed and can only be selected if the requirements for using Miele@home have been met.

The RemoteUpdate function is used for updating the software in your coffee machine. If an update is available for your coffee machine, this will be downloaded by the machine automatically. Updates will not be installed automatically. They must be initiated manually.

If you do not install an update, you can continue to use your coffee machine in the usual way. However, Miele recommends installing updates.

## Switching on/Switching off

RemoteUpdate is switched on as standard. Available updates will be downloaded automatically and will only be installed if you initiate it.

Switch off RemoteUpdate if you do not wish any updates to be downloaded.



## Running a RemoteUpdate

Information about the content and scope of an update is provided in the Miele App.

A message will appear in your coffee machine display if a software update is available.

You can install the update immediately or postpone this until later. When the coffee machine is switched on again, you will be reminded about the update.

Deactivate RemoteUpdate if you do not want to install the update.

The update may take several minutes.

Please note the following information about the RemoteUpdate function:

- You will only receive a message when an update is available.
- Once an update has been installed, it cannot be undone.
- Do not switch off the coffee machine while an update is being downloaded or installed. Otherwise, the update will be aborted and will not be installed.
- Some software updates can only be carried out by a Miele service technician.


## Software version

The "Software version" menu option is intended for Miele service technicians. You do not require this information for your own use.

## Showroom programme (Demo mode)

Do not activate this setting for domestic use.

The Showroom programme | Demo mode function enables the coffee machine to be demonstrated in stores or showrooms. In this mode, the machine lights up but drinks cannot be prepared and no maintenance programmes can be carried out.

You can activate Demo mode without commissioning the appliance. Switch the coffee machine on and off again. Then immediately touch and hold the  sensor for 5 seconds. Demo mode is active.

## Factory default settings

You can reset the settings back to the ones which were set when the coffee machine was delivered - the factory default settings.

The following will **not** be reset:

- The number of drinks dispensed and the appliance status (No. of portions until appliance needs descaling, ... brew unit needs degreasing)
- Language
- Profiles and respective drinks
- Miele@home

## Cleaning and care



Risk to health due to inadequate cleaning.

Heat and moisture inside the coffee machine can cause coffee residues to become mouldy and/or milk residues to go off and pose a risk to health.

Carefully clean the coffee machine regularly.

### Cleaning intervals - Quick guide


Recommended frequency	What do I have to clean / maintain?
<b>Every day</b> (at the end of the day)	Water container
	Waste container
	Drip tray and drip tray cover
	Milk flask
	Milk siphon
<b>Once a week</b> (more often if heavily soiled)	Central spout
	Rinsing valve and milk pipework connection pieces (with cleaning brush)
	Brew unit
	Interior area underneath the brew unit
	Housing of the machine (especially important immediately after descaling)
<b>Once a month</b>	Bean container and ground coffee chute
	Water container filter
	Clean the steam jet with the cleaning brush.
<b>When prompted</b>	Degrease the brew unit (with 1 cleaning tablet)
	Descale the machine (with 1 descaling tablet)

## Cleaning by hand or in the dishwasher

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

The following must be cleaned **by hand only**:

- Central spout stainless steel cover
- Brew unit
- Water container lid
- Bean container lid
- Lower panel

 Risk of damage as a result of excessively high dishwasher temperatures.

Components may be rendered unusable (e.g. deformed) if washed in a dishwasher at a temperature of more than 55 °C.


For dishwasher-safe parts, the maximum temperature of the dishwashing programme selected must not exceed 55 °C.

Contact with natural dyes such as those found in carrots, tomatoes and ketchup may discolour the plastic parts in the dishwasher. This discolouration does not affect the stability of the parts.

The following components are **dishwasher safe**:


- Drip tray and lid
- Drip tray cover
- Waste container

- Water container
- Central spout (without stainless steel cover)
- Milk tube with rinsing valve
- Milk siphon
- Milk flask with lid (supplied depending on model)

 Danger of burning and scalding on hot components or by hot liquids. Components can become very hot during operation. Touching hot components can cause burning. The liquids and steam dispensed are very hot and can cause scalding. Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Always allow the coffee machine to cool down before cleaning it.

Please be aware that water in the drip tray can also be very hot.

 Risk of damage due to moisture ingress.

The steam from a steam cleaner could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the coffee machine.

It is important to clean the machine regularly, as the used coffee grounds will soon go mouldy. Milk residues can go off and can block the milk pipework.

# Cleaning and care

## Unsuitable cleaning agents

Contact with unsuitable cleaning agents can alter or discolour all surfaces. All surfaces of this appliance are susceptible to scratching.

Remove any residual cleaning agent immediately. To protect the machine and surrounding surfaces from damage, make sure you remove any spillages or splashes of descaling agent immediately.

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

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- solvent-based cleaning agents
- cleaning agents containing descaling agents (unsuitable for cleaning the housing)
- stainless steel cleaning agents
- dishwasher cleaners (unsuitable for cleaning the housing)
- glass cleaning agents
- cleaning agents for ceramic cooktops
- oven cleaner
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- dirt erasers
- sharp metal scrapers
- steel wool or stainless steel wire scourers

## Cleaning the drip tray and the waste container

Clean the drip tray and waste container **every day** to avoid unpleasant smells and mildew.

The waste container is located in the drip tray. Water from rinsing also collects in the waste container.

A prompt will appear in the display when the drip tray and/or the waste container is full and needs to be emptied. Empty the drip tray **and** the waste container.

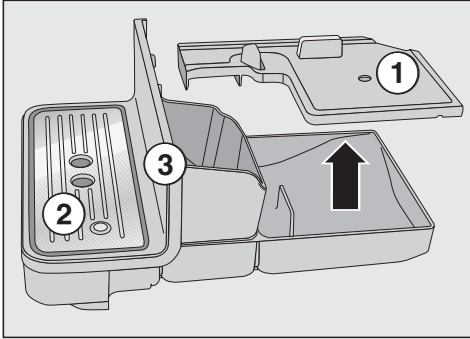


### Danger of burning!

If the rinsing process has just finished, wait a while before removing the drip tray from the machine. The water used for rinsing will continue to run out of the coffee spouts for a while.

Remove and empty the drip tray and the waste container while the coffee machine is switched on. Otherwise the message Empty and refit the drip tray and the waste container will appear in the display even though the drip tray and/or the waste container are not filled to the maximum level.

- Slide the central spout up as far as it will go.



- Pull the drip tray carefully out of the machine. Take the lid ① off.
- Empty the drip tray **and** the waste container.
- Remove the drip tray cover ② and the lower panel ③.
- Clean all parts thoroughly.

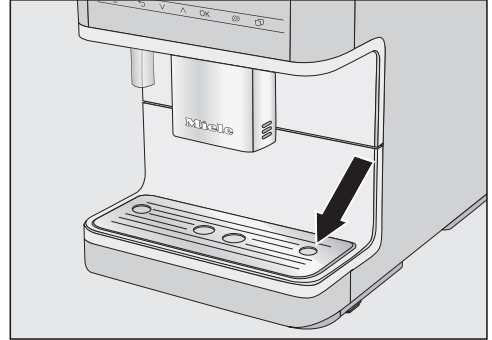
Clean the lower panel by hand only using warm water, a little washing up liquid and a soft cloth. All other parts are dishwasher-safe.

- Clean the inside of the machine underneath the drip tray.
- Reassemble all parts and place the drip tray back in the coffee machine.

Make sure that the drip tray is pushed right into the coffee machine as far as it will go.

### Cleaning the drip tray cover

- Remove the drip tray cover.
- Clean the drip tray cover by hand using warm water, a little washing up liquid, and a soft cloth.
- Dry the drip tray cover.



- Refit the drip tray cover. Make sure that the drip tray cover is correctly fitted (see picture).

**Useful tip:** To clean the drip tray cover particularly thoroughly, clean it occasionally in the dishwasher.

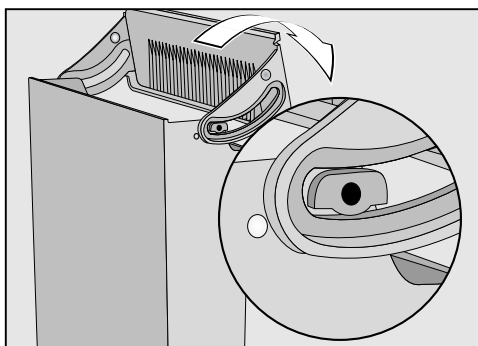
# Cleaning and care

## Cleaning the water container

Clean the water container lid **by hand only** using warm water and a little washing-up liquid.

Clean the water container by hand every day. You can clean the water container in the dishwasher once a week.

- Press the marker on the lid of the water container.
- Pull the water container up by the lid to remove it.



- Remove the lid from the container and wash it by hand.
- Clean the water container in the dishwasher, or by hand using warm water and a little washing-up liquid applied with a soft cloth. After cleaning, dry the water container.
- Carefully clean and dry the surface the water container sits on, particularly the recesses.
- Fit the lid back on the water container.

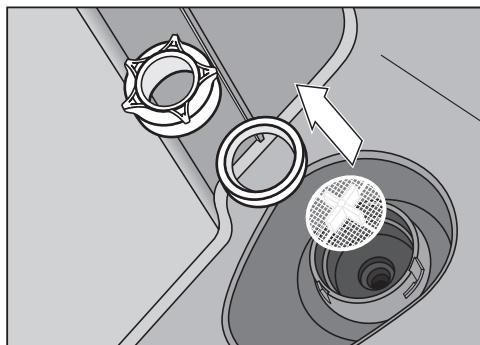
Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise, the water container will not sit correctly.

## Cleaning the water container filter

Clean the water container filter once a month.

The water container filter is located underneath the water container.

- Remove the water container.



- Unscrew the cap. Remove the sealing ring and the filter.
- Rinse individual parts carefully under running water.
- Then replace the water container filter (with the cross facing upwards) and then the sealing ring. The opening of the seal should face downwards. Finally screw the cap back on tightly.
- Push the water container back into the machine.

## Cleaning the central spout

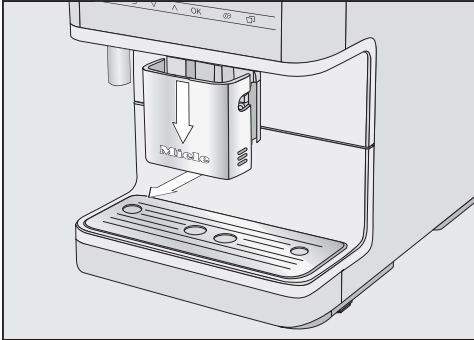
Clean the central spout's stainless steel cover **by hand only**, using warm water and a little washing-up liquid.

All other parts are dishwasher-safe.

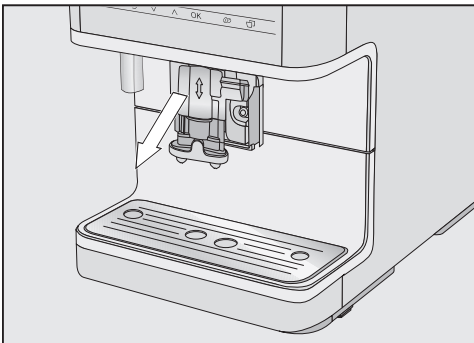
- Use the cleaning brush supplied for difficult to reach areas, e.g. in the central spout unit.

## Cleaning and care

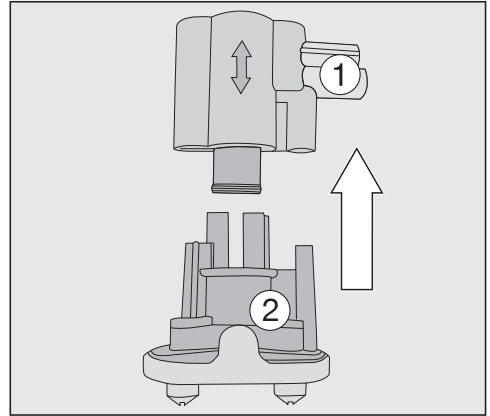
- Stubborn soiling is more easily removed if the individual components are soaked overnight in water with a little washing-up liquid. Rinse the components under running water afterwards.



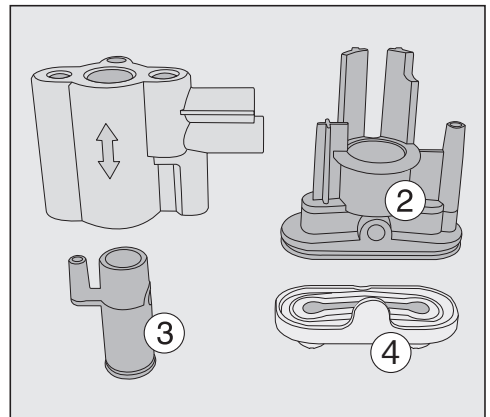
- Slide the central spout right down and remove the stainless steel cover by pulling it off towards you.



- Pull the dispensing unit off towards you.

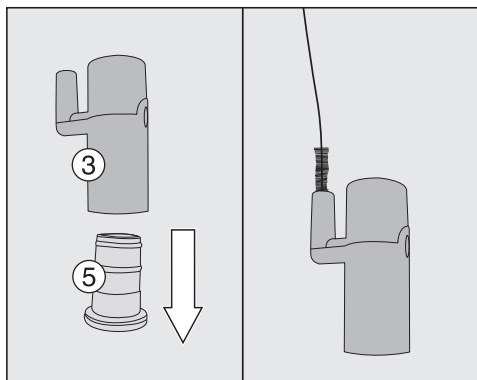


- Remove the upper silicone piece with the holder for the milk pipework ①.

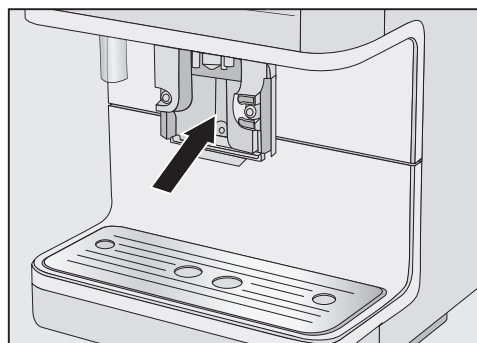


- You will find a black, cylindrical part ② inside the grey silicone piece. Pull out the black part ③.
- Remove the dispensing spouts ④.

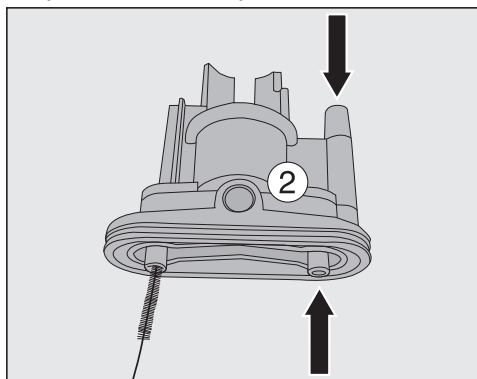
## Cleaning and care



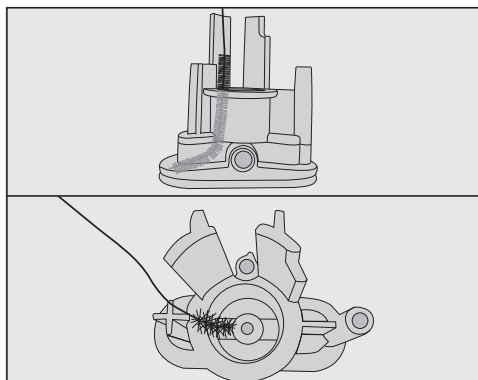
- Pull the grey silicone insert ⑤ out of part ③.
- Clean all parts thoroughly.



- Clean the surfaces of the central spout with a damp cloth.



- To effectively remove coffee residues, clean the coffee pipework once a month with the cleaning brush.

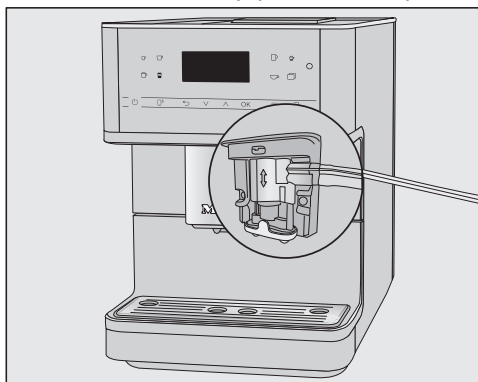


- Bend the cleaning brush slightly and clean both spouts from the top and bottom.

### Reassembling the central spout

The dispensing unit is easier to reassemble if the individual parts are dampened with water beforehand.

- Reassemble the dispensing unit. Press the dispensing spouts ③ firmly all round so that the dispensing unit sits properly in the groove.
- Refit the dispensing unit onto the central spout.
- Replace the stainless steel cover and connect the milk pipework if required.



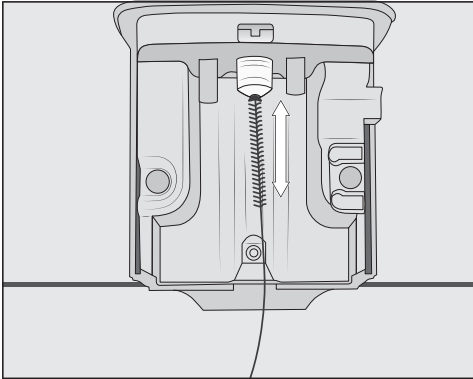
**Useful tip:** The "seam" on the milk tube and the central spout facilitates assembly.



## Cleaning the steam jet

Clean the steam jet once a month.

- Slide the central spout right down and remove the stainless steel cover by pulling it off towards you.
- Pull the dispensing unit off towards you.



Push the cleaning brush a max. of 1 cm into the steam jet.

- Clean the steam jet with the cleaning brush.
- Push the dispensing unit back into the central spout and replace the stainless steel cover.

## Cleaning the milk tube and rinsing valve

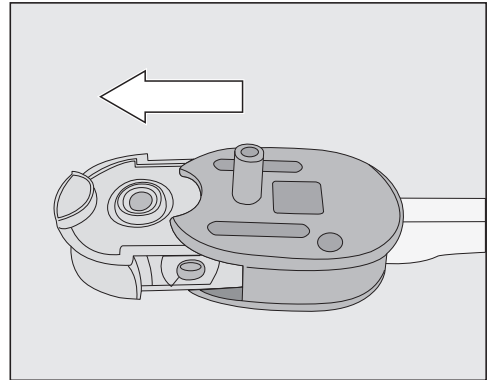
Risk of damage due to incorrect cleaning.

The silicone stopper can be damaged by sharp objects, e.g. the cleaning brush, and rendered unusable.

Do **not** use pointed objects for cleaning, e.g. a needle.

Clean the silicone stopper under running water and/or in the dishwasher. Do **not** use the supplied cleaning brush.

Clean the rinsing valve and the milk tube once a week.

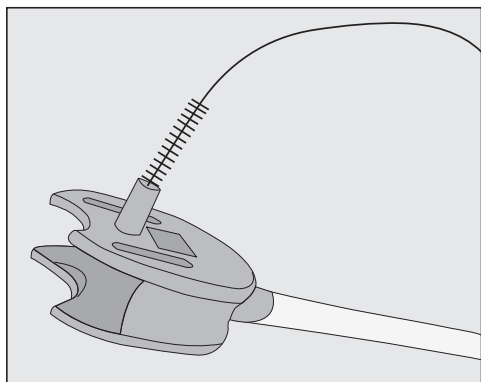


- Pull the silicone stopper out of the body of the rinsing valve.
- Rinse the silicone stopper under running water before placing it in the dishwasher.

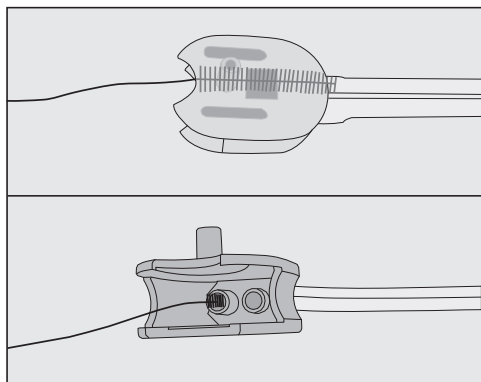
Risk of damage to the silicone stopper!

Ensure you remove the silicone stopper before using the cleaning brush or similar to clean the rinsing valve body.

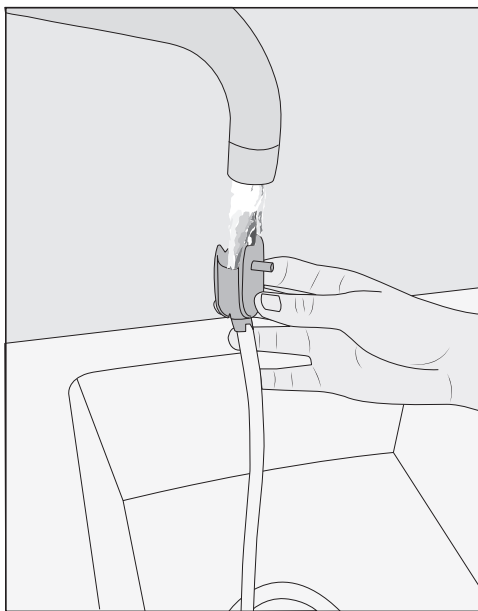
## Cleaning and care



- Clean the rinsing valve body under running water with the cleaning brush to remove milk residues.



- Also clean the hose connections in the rinsing valve body: to do this, insert the cleaning brush in each opening and move the brush back and forth.



- Rinse the milk tube and the rinsing valve body under running water.
- Clean all parts in the dishwasher.

**Useful tip:** Alternatively, you can soak the individual components overnight in water and washing-up liquid. Rinse the components under running water afterwards.

- Reassemble the rinsing valve with the silicone stopper.

### Cleaning the milk siphon

Clean the milk siphon every day.

- Rinse the milk siphon under running water.
- Remove the connecting piece from the stainless steel tube.
- Clean the parts by hand under running water with a little washing-up liquid.

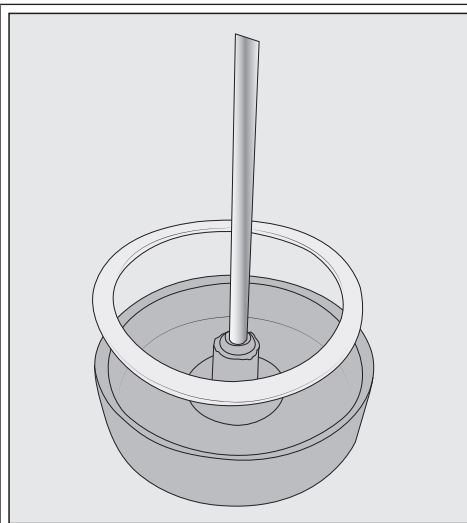
- If necessary, soak the parts overnight in water and a little washing-up liquid.
- Rinse the parts under running water afterwards.
- Dry the parts.

**Useful tip:** To give the individual parts an extra thorough clean, clean them in the dishwasher from time to time.

### Cleaning the milk flask

Clean the milk flask every day.

- Unscrew the lid from the milk flask.
- Remove the stainless steel tube.




If necessary, you can remove the connecting piece and sealing ring from the milk flask lid. Once you have removed the stainless steel tube, the connecting piece is easy to push out from the inside of the lid.

- Clean all parts of the milk flask by hand using hot water and a little washing-up liquid.
- Dry all parts afterwards.

**Useful tip:** To give the individual parts of the milk flask an extra thorough clean, clean them in the dishwasher from time to time.

### Cleaning the bean container and ground coffee chute

 **Danger of injury on the grinder!**  
Switch off the machine and disconnect it from the power supply before cleaning the bean container.

Coffee beans contain oils which can deposit on the walls of the bean container and hinder the flow of the beans. Therefore, clean the bean container regularly with a soft, dry cloth.

- Open the bean container.
- Remove any coffee beans.
- Clean the bean container with a dry, soft cloth.

The bean container can now be refilled.

If necessary, clean the ground coffee chute:

- Open the coffee chute and remove any ground coffee residue.

**Useful tip:** Use a vacuum cleaner to remove any coffee residues from the bean container and the ground coffee chute.

# Cleaning and care

## Cleaning the housing

If soiling is allowed to stay on for a long time or there is contact with unsuitable cleaning agents, surfaces can alter or discolour.

Remove any soiling immediately.

To protect the machine and surrounding surfaces from damage, make sure you wipe up any spillages or splashes of descaling agent immediately.


- Switch the coffee machine off.
- Clean the appliance front with a clean soft sponge and a solution of warm water and washing-up liquid.
- Dry all surfaces with a soft cloth.

**Useful tip:** You can also clean the appliance front with the Miele all purpose microfibre cloth.

## Opening the "Maintenance" menu

You can find the maintenance programmes in the Maintenance menu. Carry out the relevant maintenance programme when the prompt to do so appears in the display.

**Useful tip:** To reduce the frequency of the drip tray needing to be emptied, and to catch possible splashes, you can place a container under the central spout.

- Touch .
- Select Maintenance and confirm with **OK**.


You can now select a maintenance programme.

## Rinsing the appliance

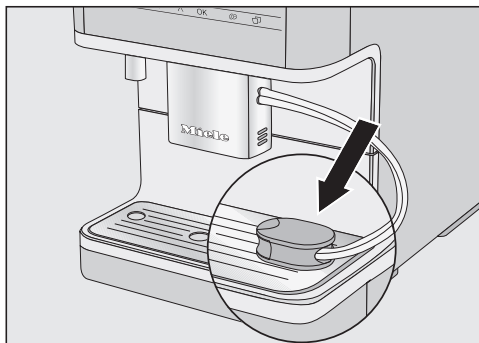
If coffee has been dispensed, the coffee machine will rinse the coffee pipework automatically before switching off. You can also start Rinsing appliance manually.

## Rinsing the milk pipework

If you have not made any milk drinks for a while, rinse the milk system thoroughly before making the first drink.

- Touch .
- Select Maintenance | Rinse milk pipework and confirm with **OK**.

Place the rinsing valve in the drip tray as appears in the display.



- Place the rinsing valve in the opening on the right of the drip tray cover and confirm with **OK**.

The milk pipework will now be rinsed.

## Cleaning the milk pipework (maintenance programme)

The Clean milk pipework maintenance programme lasts for approx. 15 minutes.

You need 1 sachet of cleaning agent for milk pipework for the maintenance programme.

- Touch .

- Select Maintenance | Clean milk pipework.

- Confirm with *OK*.

The process will start.

- Follow the instructions in the display.

Remove the water container. Fill it with cleaning solution (see operating instructions) and refill it. **appears in the display.**

### Preparing the cleaning solution

For optimal cleaning results, we recommend the Miele Cleaning agent for milk pipework. The cleaning agent was specially developed for Miele coffee machines and prevents damage to the machine due to unsuitable cleaning agents.

It is available to order from the Miele online shop or directly from Miele (see the end of this booklet for contact details).

- Add 1 sachet of cleaning agent for milk pipework to a container and pour in 300 ml of lukewarm water. Stir the solution with a spoon until the cleaning powder has fully dissolved.
- Remove and empty the water container.
- Pour the prepared cleaning solution into the water container. Push the water container back into the machine.
- Follow the further instructions given in the display.
- If prompted in the display, carefully rinse out the water container with clean water. Ensure that **no** cleaning agent is left in the water container. Fill the water container with water.

The cleaning process is finished when the drinks menu appears in the display.

### Degreasing the brew unit and cleaning the interior

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. The brew unit must be degreased regularly in order to ensure aromatic coffee and trouble-free operation of the coffee machine.

We recommend using Miele Cleaning Tablets to clean the brew unit. These have been specially developed for use with Miele coffee machines and prevent subsequent damage.


Miele Cleaning Tablets can be ordered via the Miele webshop or directly from Miele (see the end of this booklet for contact details).

After 200 portions have been dispensed, a message prompting you to degrease the brew unit will appear in the display.

- Confirm the message with *OK*.

This message will appear repeatedly until the brew unit is degreased.

### Degreasing the brew unit

- Touch the  sensor.
- Select Maintenance | Degrease the brew unit.
- Confirm with *OK*.

The maintenance programme will start.

- Follow the instructions in the display.

# Cleaning and care

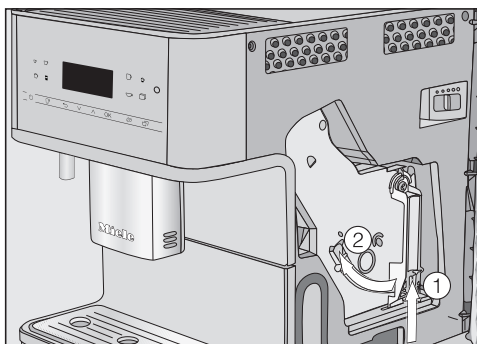
## Cleaning the brew unit and the interior

Clean the brew unit **by hand** only under warm running water. **Do not use washing-up liquid or any other cleaning agent.** The moving parts of the brew unit are lubricated. Cleaning agents will damage the brew unit.

To ensure good tasting coffee and to prevent the formation of microbes in the machine, remove and clean the brew unit under running water once a week.

Remove the brew unit. Clean the interior of the machine. Rinse the brew unit by hand and refit it with a cleaning tablet in it, appears in the display.

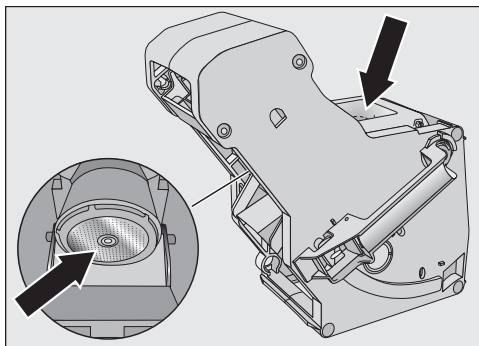
- Open the appliance door.



- Press and hold the button under the brew unit handle ① and, whilst doing so, turn the handle to the left ②.
- Carefully pull the brew unit out of the coffee machine.

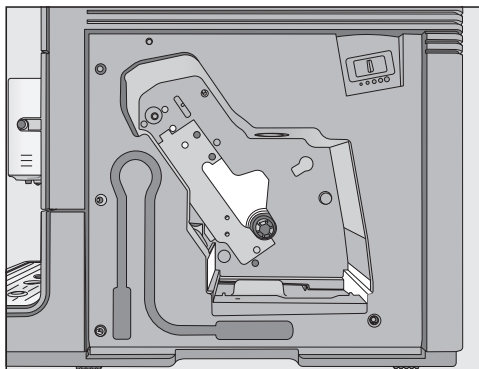
When you have removed the brew unit, do **not** change the position of the handle on the brew unit.

- Clean the brew unit **by hand under warm running water** without using washing-up liquid or any other cleaning agent.



- Scrape the coffee residues from the filter of the brew unit.
- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is prepared.

Make sure you regularly remove any damp ground coffee residues to prevent the build-up of mould.

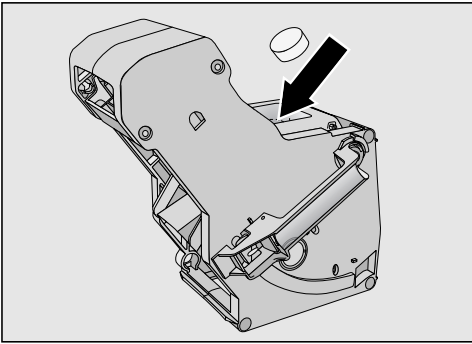


- Clean the interior of the coffee machine. Make sure that the areas highlighted (in white) in the illustration are cleaned especially well.

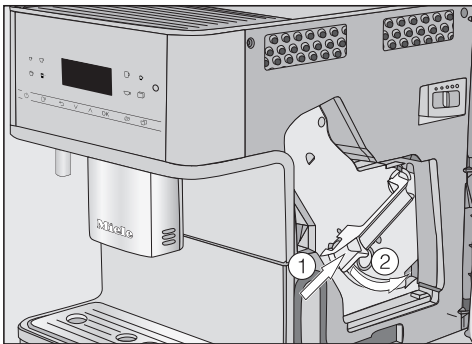
**Useful tip:** Use your vacuum cleaner to remove dry ground coffee residues.

## Adding a cleaning tablet to the brew unit

Insert brew unit containing tablet. Close the door. appears in the display.



- Drop a cleaning tablet into the top of the brew unit (arrow).
- Push the brew unit with cleaning tablet back into the coffee machine, making sure it goes in straight.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the right ②.
- Close the appliance door.
- Follow the further instructions given in the display.

The cleaning process is finished when the drinks menu appears in the display.

## 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.

Limescale builds up in the coffee machine through use. How often the appliance needs to be descaled will depend on the water hardness level in your area. Limescale must be removed regularly.

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

The descaling process is **essential** and takes approx. 15 minutes.

The coffee machine prompts you when it needs to be descaled. The remaining number of drinks that can be made before descaling will appear in the display after each drink.

- Confirm the message with **OK**.

When the number of remaining portions reaches 0, the appliance will lock out.

You can switch the coffee machine off if you do not want to carry out the descaling programme at this point. However, you cannot make any drinks until the machine has been descaled.

Descalce appliance appears in the display.


- Confirm with **OK**.

The process will start.

## Cleaning and care

- Follow the instructions in the display.

If the operating temperature for the descaling process is too high, the coffee machine will be cooled down. An extra message will not be displayed during the cooling down phase.

**When** Fill the water container with descaling agent and lukewarm water up to the  symbol and replace **appears** in the display, proceed as follows.

### Preparing the descaling solution

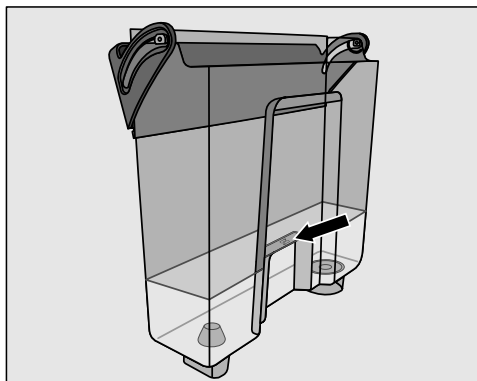
For optimum descaling results, we recommend using the Miele descaling tablets provided.


The descaling tablets have been specially developed for Miele coffee machines.

Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides, may cause damage to the appliance. Moreover, the descaling result required cannot be guaranteed if the descaling solution was not of the appropriate concentration.

Miele descaling tablets are available to order via the Miele webshop or directly from Miele (see the end of this booklet for contact details).

You will need **1** descaling tablet to descale the machine.





- Fill the water container to the marker  with lukewarm water.
- Add **1** descaling tablet to the water container.

Follow the instructions for the mixing ratio carefully. It is important that you do not fill the water container with too much or too little water. Otherwise the descaling process will be cancelled prematurely.

### Carrying out descaling

- Push the water container back into the machine.
- Follow the further instructions given in the display.

**When** Fill the water container up to the  symbol and insert. Close the door. **appears** in the display:

- Remove the water container and rinse it thoroughly with clean water. Ensure that **no** descaling solution residue remains in the water container. Fill the water container to at least the  symbol with fresh tap water.

The descaling process has finished when the drinks menu appears in the display.



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.

You can find information on how to remedy faults yourself at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://www.miele.co.nz/service).



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.

### Messages in the display


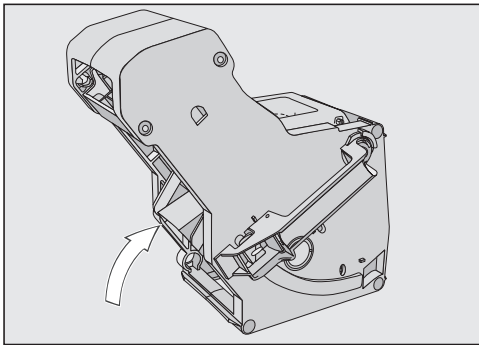

Error messages must be confirmed with *OK*. Otherwise the message may reappear in the display even though the problem has been remedied.

Follow the instructions which appear in the display to remedy the problem.


If the fault message appears again in the display, contact Miele.

Problem	Possible cause and remedy
<b>F1, F2, F80, F82</b>	There is an internal fault. ■ Switch the coffee machine off with the On/Off  sensor. Wait for approximately one hour before switching the appliance back on again.
<b>F41, F42, F74, F77, F235, F236</b>	There is an internal fault. ■ Switch the coffee machine off with the On/Off  sensor. Wait for approximately 2 minutes before switching the machine back on again.
<b>F10, F17</b>	No water or very little water is being drawn in. ■ Remove the water container. Fill the water container with fresh tap water and refit the water container. ■ Remove and clean the water container filter (see “Cleaning and care – Removing and cleaning the water container filter”).

## Problem solving guide




Problem	Possible cause and remedy
<b>F73 or</b> Check the brew unit	<p>The brew unit cannot be positioned correctly.</p> <ul style="list-style-type: none"><li>■ Switch the coffee machine off with the On/Off  sensor.</li><li>■ Switch off at the wall socket and remove the plug. Wait for two minutes before inserting the plug back in the socket and switching back on.</li><li>■ Remove the brew unit and rinse under warm running water.</li></ul>  <ul style="list-style-type: none"><li>■ Push the coffee ejector of the brew unit into the correct position (see diagram).</li><li>■ Do not fit the brew unit. Close the appliance door and switch the coffee machine on with the On/Off  sensor.</li></ul> <p>This will initialise the brew unit motor and put it back into the start position.</p> <ul style="list-style-type: none"><li>■ When Insert the brew unit appears in the display, open the appliance door and put the brew unit back in the machine. Close the appliance door.</li></ul>




## Problem solving guide

Problem	Possible cause and remedy
Too much ground coffee	<p>There is too much ground coffee in the ground coffee chute.</p> <p>The brew unit cannot compact ground coffee if more than 12 g (two level spoonfuls) of ground coffee are added to the coffee chute. The ground coffee will be emptied into the waste container and the fault message will appear in the display.</p> <ul style="list-style-type: none"> <li>■ Switch the machine off with the On/Off  sensor.</li> <li>■ Remove and clean the brew unit by hand (see "Cleaning and care - Degreasing the brew unit and cleaning the interior").</li> <li>■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner.</li> <li>■ Place a maximum of <b>12 g</b> of coffee in the ground coffee chute.</li> </ul>
	<p>There is too much ground coffee in the ground coffee chute.</p> <p>Certain types of coffee produce a large quantity of coffee grounds. Usually the grinder is set too coarse and the amount is set to maximum.</p> <ul style="list-style-type: none"> <li>■ Set the grinder to a finer setting.</li> <li>■ Select a smaller amount of coffee.</li> </ul> <p>If the coffee is still not satisfactory, e.g. too little aroma, try a different type of coffee beans.</p>

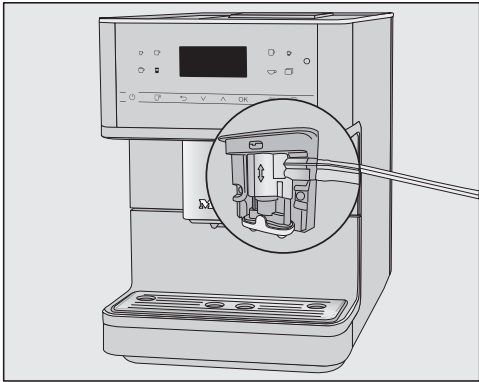
# Problem solving guide

## Unusual performance of the coffee machine

Problem	Possible cause and remedy
<b>The display remains dark when the coffee system is switched on with the On/Off  sensor.</b>	The On/Off  sensor was not touched for long enough. ■ Touch and hold the On/Off  sensor for at least 3 seconds.
	The plug is not properly inserted into the socket or the socket is not switched on. ■ Insert the plug into the socket correctly and switch on.
	The mains fuse has tripped because the coffee machine, mains voltage or another appliance is defective. ■ Switch off at the wall socket and remove the plug. ■ Contact a qualified electrician or Miele.
<b>The coffee machine switches off suddenly.</b>	The factory set switch-off time (20 minutes) or the switch-off time you have programmed has been reached. ■ If required, you can select a new switch-off time (see "Settings - Timer").
	The plug is not properly inserted into the socket or the socket is not switched on. ■ Insert the plug into the socket correctly and switch on.
<b>The sensors do not respond to touch. The appliance cannot be operated.</b>	There is an internal fault. ■ Disconnect the appliance from the electricity supply by switching off at the wall socket and withdrawing the power plug, or switching off the mains circuit breaker.
<b>The display is hard to see or not able to be read.</b>	The display brightness is set too low. ■ Change this setting.

Problem	Possible cause and remedy
Fill and replace the water container <b>appears in the display even though the water container is full and in the machine.</b>	<p>The water container is not in the correct position.</p> <ul style="list-style-type: none"> <li>■ Remove the water container and push it back in again.</li> <li>■ Remove and clean the water container filter (see “Cleaning and care – Removing and cleaning the water container filter”).</li> </ul> <p>The water container was not correctly filled and refitted for descaling.</p> <ul style="list-style-type: none"> <li>■ Fill the water container to the descaling symbol  and restart the descaling programme.</li> </ul>
Fill and replace the water container <b>appears after switching on even though the container is filled and fitted in the machine. The appliance does not rinse.</b>	<p>The coffee machine needs descaling.</p> <ul style="list-style-type: none"> <li>■ Switch the coffee machine off with the On/Off  sensor. Wait approx. one hour.</li> <li>■ Switch the appliance back on again. As soon as Heating up appears, touch the  sensor control and then select Descale the appliance.</li> <li>■ Descal the coffee machine.</li> </ul>
<b>After switching on the machine the message</b> Empty the drip tray and the waste container <b>appears even though they are both empty.</b>	<p>This is not a fault.</p> <p>When the drip tray and waste container are emptied after the coffee machine has been switched off, the internal counter is not reset. Empty the drip tray and the waste container appears in the display even though the drip tray and the waste container are not filled to the maximum. Remove the drip tray and waste container from the machine, empty them if necessary, and then refit them.</p>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>Neither milk nor milk froth comes out of the central spout.</b></p>	<p>The milk tube was connected incorrectly to the central spout.</p>  <p>The seam on the milk tube, on the central spout and on the rinsing valve facilitates assembly.</p> <ul style="list-style-type: none"> <li>■ Ensure that the milk tube is connected correctly to the central spout.</li> </ul> <p>The milk pipework is blocked.</p> <ul style="list-style-type: none"> <li>■ Clean the central spout and milk pipework carefully with the brush.</li> </ul>
<p><b>appears in the display, even though the drip tray has been emptied.</b></p>	<p>This is not a fault. The drip tray was not removed completely and/or was refitted too quickly.</p>
<p>Insert the drip tray and the waste container <b>appears in the display even though both are fitted.</b></p>	<p>The drip tray is not in the correct position and is therefore not detected.</p> <ul style="list-style-type: none"> <li>■ Empty the drip tray and the waste container. Reassemble all parts and push the drip tray back as far as it will go in the coffee machine.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>The waste container is overflowing even though the drip tray and grounds container have been emptied following each reminder.</b>	<p>The drip tray has probably been removed without the waste container being emptied. Removing the drip tray resets the internal counter for emptying the waste container.</p> <ul style="list-style-type: none"> <li>■ Always empty the waste container if you remove the drip tray.</li> </ul>
	<p>Certain types of beans produce a lot of coffee when they are ground, meaning that larger coffee pucks are pressed.</p> <ul style="list-style-type: none"> <li>■ Adjust the quantity of coffee and grinder setting if necessary.</li> <li>■ Empty the waste container more often than indicated in the display.</li> </ul>
<b>Fill the bean container appears in the display even though the bean container has just been filled.</b>	<p>This is not a fault.</p> <ul style="list-style-type: none"> <li>■ Confirm the message with <i>OK</i>.</li> </ul>
	<p>Insufficient coffee beans are getting into the grinder. Have you used a dark roast? This type of coffee bean is often oily. These oils can cling to the inside of the coffee bean container and hinder the flow of beans.</p> <ul style="list-style-type: none"> <li>■ Make a coffee and observe whether the coffee beans drop into the coffee bean container.</li> <li>■ Clean the coffee bean container more often if you are using darker, oilier coffee beans.</li> </ul> <p>Try other types of coffee beans which are less oily.</p>
<b>The coffee machine does not rinse itself when turned on.</b>	<p>This is not a fault. If the coffee machine is already at operating temperature, rinsing will not take place.</p>

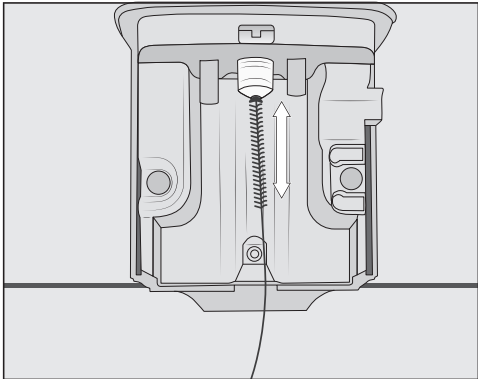
## Problem solving guide

Problem	Possible cause and remedy
<p><b>Coffee dispensing is repeatedly interrupted and the message</b> Fill the bean container <b>appears in the display.</b></p>	<p>This is not a fault. The brew unit has not detected the ground coffee. Certain types of coffee produce a small quantity of coffee grounds. Usually the grinder is set too fine and the amount is set to minimum.</p> <ul style="list-style-type: none"> <li>■ Confirm the message with <i>OK</i>.</li> </ul> <p>If the coffee is too strong for you or tastes bitter, try a different type of coffee beans.</p> <p>If the display appears with all types of coffee:</p> <ul style="list-style-type: none"> <li>■ Set the grinder to a coarser setting (see "Grinder setting").</li> <li>■ Select a larger amount of coffee.</li> </ul> <p>Don't forget to check any drinks changed in "User profiles".</p> <p>If the message only appears when dispensing certain drinks:</p> <ul style="list-style-type: none"> <li>■ Check the amount of coffee set for this drink (see "Amount of coffee"). Select a larger amount of coffee.</li> <li>■ You may also need to set a coarser grinder setting.</li> </ul>
<p><b>The descaling process was started inadvertently.</b></p>	<p>The descaling programme cannot be stopped once <i>OK</i> has been touched. It must now be completed through to the end. This is a security setting to fully descale the coffee machine. It ensures a long service life and that your coffee machine is functioning correctly.</p> <ul style="list-style-type: none"> <li>■ Descal the coffee machine (see "Descaling the appliance").</li> </ul>



Problem	Possible cause and remedy
<b>Coffee is not flowing out of the central spout. Or coffee is only being dispensed via one spout.</b>	<p>The central spout has a blockage.</p> <ul style="list-style-type: none"> <li>■ Rinse the coffee pipework (see "Cleaning and care - Rinsing the appliance").</li> </ul>
	<p>Does coffee still not flow out of the central spout or is it only being dispensed via one spout?</p> <ul style="list-style-type: none"> <li>■ Dismantle the central spout and clean all parts carefully. Use the cleaning brush supplied for difficult to reach areas.</li> <li>■ Make sure all parts are reassembled correctly.</li> </ul>
	<p>The brew unit is blocked.</p> <ul style="list-style-type: none"> <li>■ Degrease the brew unit (see "Cleaning and care - Degreasing the brew unit and cleaning the interior").</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>The milk sputters when it is dispensed. Hissing noises can be heard when milk is being heated up or frothed. Although the milk should be frothed, only hot milk comes out of the main dispenser.</b></p>	<p>The milk pipework was not fitted correctly.</p> <ul style="list-style-type: none"> <li>■ Take note of the seam on the double hose when fitting it to the central spout.</li> <li>■ In case you have detached the milk tube from the rinsing valve: the double hose has different diameters. Pay attention to accurate assembly.</li> </ul>
	<p>The milk temperature is too high. Good milk froth can only be achieved with cold milk (below 10 °C).</p> <ul style="list-style-type: none"> <li>■ Check the temperature of the milk.</li> </ul>
	<p>The central spout is not fitted correctly and is drawing in air. Or the spouts are blocked.</p> <ul style="list-style-type: none"> <li>■ Check whether the central spout has been assembled correctly. Make sure that all parts are tightly connected to one another.</li> <li>■ Clean the central spout. Rub the spout under running water to remove any dirt.</li> </ul>
	<p>The milk pipework, connection pieces, the stainless steel tube on the milk flask and the milk siphon are blocked.</p> <ul style="list-style-type: none"> <li>■ Clean all parts thoroughly with the cleaning brush.</li> </ul>
	<p>The steam jet on the central spout has a blockage.</p>  <ul style="list-style-type: none"> <li>■ Clean the steam jet with the cleaning brush (see illustration).</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>Coffee grounds have settled on the lid of the drip tray and in the interior around the brew unit.</b>	<p>This is not a fault.</p> <p>The movement of the brew unit during the brewing process can cause some ground coffee to fall around it. The type of beans used, the fineness of the ground coffee and the amount of coffee ground also affect the amount. Important! Clean the interior of the coffee machine regularly to prevent mould etc.</p> <p>Check whether the amount of coffee is set too high.</p>
<b>The display lights up but the coffee machine does not heat up and no drinks are made. The coffee machine cannot be switched off.</b>	<p>The Demo mode of the coffee machine for Miele Experience Centres and Chartered Agents has been activated.</p> <p>■ Deactivate Demo mode.</p>

# Problem solving guide

## Unsatisfactory results

Problem	Possible cause and remedy
<b>The coffee is not hot enough.</b>	The cup has not been pre-heated. The smaller the cup and the thicker its walls, the more important it is to pre-heat it. ■ Pre-heat the cups, e.g. using the cup heating function (depending on model).
	The brewing temperature is set too low. ■ Set a higher brewing temperature.
	The filters in the brew unit are blocked. ■ Remove the brew unit and clean it by hand. ■ Degrease the brew unit.
<b>The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly. Coffee drinks are being dispensed very slowly from the central spout.</b>	The coffee machine needs descaling. ■ Descale the coffee machine.
<b>The amount of coffee dispensed has changed.</b>	The brew unit is blocked. ■ Degrease the brew unit (see "Cleaning and care - Degreasing the brew unit and cleaning the interior").
<b>The consistency of the milk froth is unsatisfactory.</b>	The milk temperature is too high. Good milk froth can only be achieved with cold milk (below 10 °C). ■ Check the temperature of the milk in the milk flask.
	The milk pipework is blocked. ■ Clean the central spout and milk pipework with the brush.
<b>The coffee grinder makes a louder noise than usual.</b>	The coffee bean container has become empty during the grinding process. ■ Fill the coffee bean container with fresh beans.
	There may be foreign objects such as plastic or stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. Call Miele.

## Problem solving guide

Problem	Possible cause and remedy
<b>The coffee flows too quickly into the cup.</b>	The coffee is too coarsely ground. ■ Set the grinder to a finer setting.
<b>The coffee drink is dispensed too slowly into the cup.</b>	The brew unit is blocked. ■ Degrease the brew unit (see "Cleaning and care - Degreasing the brew unit and cleaning the interior").
<b>There is no crema on the coffee or espresso.</b>	The coffee beans are no longer fresh. If roasted coffee beans are stored open for too long, the carbon dioxide gradually escapes from the coffee beans. The crema is therefore no longer formed during dispensing. Of course, you can still use the coffee beans.

## Transporting the machine



If you are not going to use the coffee machine for an extended period of time and you intend to transport it, e.g. when moving house, a number of procedures will need to be carried out:

- Empty and clean the coffee bean container
- Empty and clean the water container
- Evaporate the coffee machine
- Clean the interior of the machine
- Pack the machine securely

### Evaporating the coffee machine


The coffee machine should be evaporated before it is stored for a long period of time or transported any distance – particularly at temperatures below freezing.

Evaporating the appliance involves removing all traces of water from the system to prevent the risk of water and frost damage.

- Touch the  sensor.
- Select Other | Settings  | Showroom programme | Evaporate.

The cleaning process cannot be cancelled. It must be completed through to the end.

- Select Yes and confirm with OK.
- Follow the instructions in the display.

 **Caution! Danger of burning and scalding on the dispensing spouts! Hot steam is discharged.**

When the display goes out, the machine has finished evaporating.

- Switch off the machine and unplug it to disconnect it from the power supply.
- Clean the drip tray and waste container.

### Packaging

Always use a clean and dry appliance. Ground coffee residues can scratch the surfaces. In addition, coffee, milk, and water residues cause a build-up of bacteria.

Use the original packaging to pack the coffee machine.

Keep the operating instructions in the box. This means that you have them to hand if you want to reuse the coffee machine.

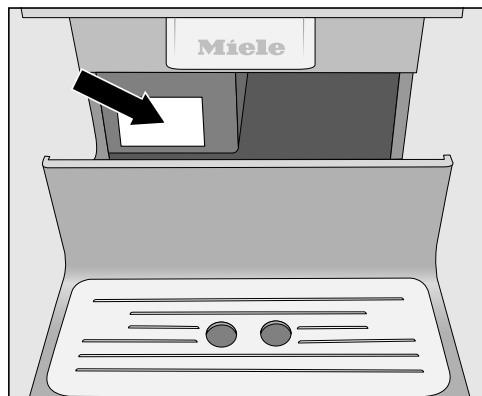
### Contact in case of fault

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](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://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.



### Warranty

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

For further information, please refer to your warranty booklet.

## Accessories

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These products and other useful accessories can be ordered via the Miele webshop or directly from Miele (see back cover for contact details).

### Accessories supplied

- **Starter set “Miele appliance care”**

Various cleaning products are supplied depending on model.

- **Cleaning brush**

For cleaning the milk pipework

- **Milk siphon**

For preparing milk directly from milk cartons and the like

- **Milk flask with lid**

For storing and preparing milk (supplied depending on model)

### Optional accessories

Miele accessories and cleaning and conditioning products are available for your coffee machine.

- **Original Miele all purpose microfibre cloth**

For removing finger marks and light soiling

- **Cleaning tablets**

For degreasing the brew unit

- **Descaling tablets**


For descaling the water pipework

- **Milk flask with lid**

For storing and preparing milk



**The following tips can help you save energy and money as well as care for the environment:**

- Operate the coffee machine in Eco mode.
- Switch the coffee machine off with the On/Off  sensor if it is not going to be used for a while.
- Change the setting for the Switch off after timer to 20 minutes. The coffee machine will then switch itself off 20 minutes after the last drink was made or a sensor was touched.
- If you only want to pre-heat your cups occasionally, you can switch the cup heating surface off. You can use hot water to pre-heat the cups.

## Electrical connection

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Before connecting the appliance, make sure 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 appliance. If in any doubt, consult a qualified electrician.

The connection data is given on the data plate. The data plate can be seen on the left-hand side when the drip tray is pulled out.

The machine is supplied with a mains cable with moulded plug for connection to a 50 Hz 220-240 V supply.

The coffee machine must be connected to the mains supply via a suitable switched socket with earthing contact. Connection must comply with national and local safety regulations.

The fuse rating must be at least 10 A.

The socket should be next to the appliance and be easily accessible.

Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the safety of the appliance (e.g. risk of fire).

Do not connect the machine solely to a **stand-alone inverter**. Stand-alone inverters are used for autonomous power supply, e.g. a solar power system. When switched on, peak loads in the system can cause the safety switch-off mechanism to be triggered. This could damage the electronics.

The machine must not be used with so-called **energy-saving plugs**. These reduce the amount of energy supplied to the machine, causing it to overheat.

If the mains connection cable is faulty, it must only be replaced by a qualified electrician in order to avoid a hazard.



Danger of overheating due to insufficient ventilation.

If the coffee machine is not sufficiently ventilated, the appliance can overheat.

Ensure that there is sufficient ventilation around the coffee machine.

Do not cover the coffee machine with tea towels etc. while it is in use.

If the coffee machine is installed behind a closed furniture front, heat and moisture can build up behind the furniture front when closed. This can result in damage to the coffee machine and/or furniture unit.

Do not close the furniture front while the coffee machine is in use.

If the machine is installed in a niche, the niche must provide the following minimum dimensions:

Height	508 mm
Width	450 mm
Depth	555 mm

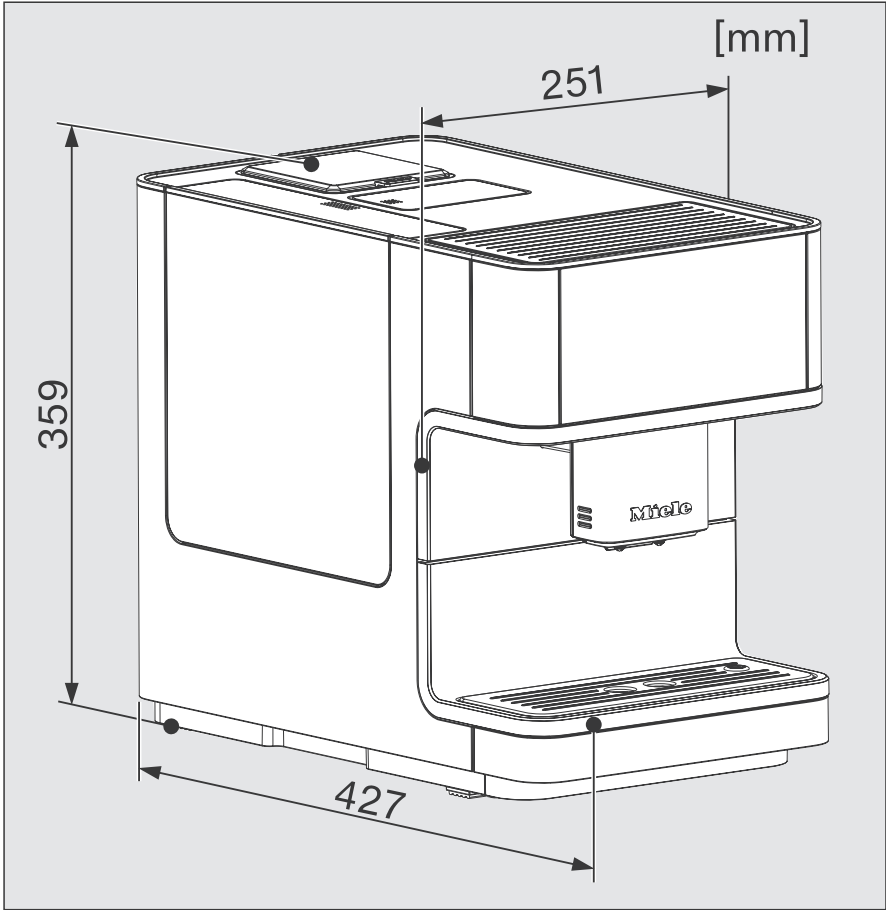
When setting up the machine: make sure that the appliance door of the machine can be fully opened so that the brew unit can be removed with ease when required.

- The machine must be set up in the niche such that it sits flush with the front edge of the niche.

Please observe the following installation instructions:

- The location of the machine must be dry and well ventilated.
- The ambient temperature of the room in which the machine is used must be between +10 °C and +38 °C.
- The machine must be set up on a level, flat surface. The surface must be water resistant.

# Appliance dimensions



## Technical data

Electricity consumption in standby:	< 0.1 Watt
Electricity consumption in networked standby:	< 0.5 Watt
Pump pressure:	max. 15 bar
Through-flow heater:	1 stainless steel thermo block
Appliance dimensions (W x H x D):	251 x 359 x 427 mm
Net weight:	9.9 kg
Mains connection cable length:	140 cm
Water container capacity:	1.8 l
Coffee bean container capacity:	Approx. 300 g
Milk flask capacity:	0.5 l
Drip tray capacity:	0.8 l
Waste container capacity:	max. 10 portions of coffee grounds
Central spout:	Height-adjustable between 80-140 mm
Grinder:	Conical steel grinder
Grinder setting:	5 settings
Ground coffee amount:	max. 12 g
Frequency band:	2.400 – 2.4835 GHz
Max. transmission power	< 100 mW

(The stainless steel milk flask is supplied with the CM 6360, CM 6560.)



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