

## Operating and installation instructions Built-in coffee machine



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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## Disposal of the packing material

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

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

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

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

## Saving energy

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

- Operate the coffee machine in Eco mode (default setting).
- Switch off the time of day display.
- Select dimmer lighting or refrain from using any lighting.
- Switch off the lighting when the appliance is switched off.
- Select the dark colour scheme for the display.
- Reduce the brightness of the display.
- If you change the factory default settings for the “Timer”, this can increase the energy consumption of the coffee machine.
- Pay particular attention to the following message in the display: This setting uses more energy.

- Switch the coffee machine off with the Ⓛ On/Off switch if it is not going to be used for a while.

## 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

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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 safety, installation, 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”, as well as in the “Warning and Safety instructions”. Miele cannot be held liable for damage caused by non-compliance with these instructions.

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

# 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 not be allowed to use this appliance.
- ▶ 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.

## Technical safety

- ▶ Installation must be performed by a suitably qualified and competent person. Maintenance and repairs must only be carried out by a Miele authorised technician. Unauthorised or incorrect installation work or repairs can pose considerable danger to users.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ 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).
- ▶ For safety reasons, this appliance may only be used when it has been built in.
- ▶ If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Gourmet warming drawer or a built-in vacuum sealing drawer).
- ▶ Only use the coffee machine in rooms where the ambient temperature is between +16 °C and +38 °C.

## Warning and Safety instructions

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- ▶ A minimum installation height of 850 mm must be maintained.
- ▶ This coffee machine must not be installed behind a closed furniture door. Heat and moisture can build up behind the closed furniture door. This can result in damage to the appliance and/or furniture unit.
- ▶ 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 circuit breaker, or
  - the mains connection cable is disconnected from the power supply.  
Pull the plug, not the cord, to disconnect the appliance from the power supply.
- ▶ The manufacturer's warranty may be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ 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.

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.

If there is a cup or container underneath the central spout, make sure that you remove this before opening the appliance door.

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 put roasted coffee beans in the bean container. Do not put coffee beans containing additives or ground coffee in the bean containers.

▶ 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.

▶ Do not use coffee beans which have been treated with caramel, sugar or other substances. Sugar will damage the coffee machine.

▶ Only use milk without additives. Additives in milk usually contain sugar and this will stick to the milk pipework.

## Warning and Safety instructions

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- ▶ If you are using regular coffee beans, caffeine residue may remain in the grinder or brew unit. If you make decaffeinated coffee after this, do not drink the first cup of coffee that is made using the decaffeinated beans.
- ▶ 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 swing from or hang anything on the appliance door when it is open as this could damage the hinges on the coffee machine.
- ▶ The machine must not be used for cleaning objects.
- ▶ Make sure that the coffee machine does not come into contact with hand sanitiser gel or sunscreen, as this will damage the surfaces.

### 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

- ▶ Clean the coffee machine and the milk flask 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.
- ▶ 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.
- ▶ 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.
- ▶ 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.

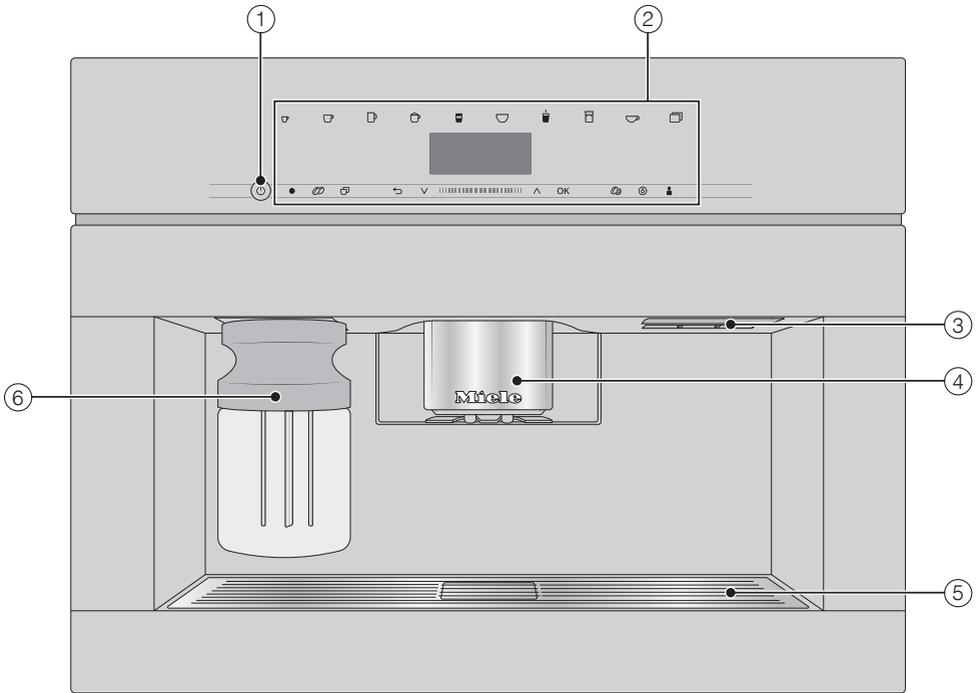
### **The following applies to appliances with stainless steel surfaces:**

- ▶ Do not adhere stickers, adhesive tape or any other adhesive materials to stainless steel surfaces. The coating on the stainless steel surfaces will become damaged and lose its protective properties against soiling.
- ▶ Stainless steel scratches very easily and even magnets can cause damage to the surface.

# Guide to the appliance

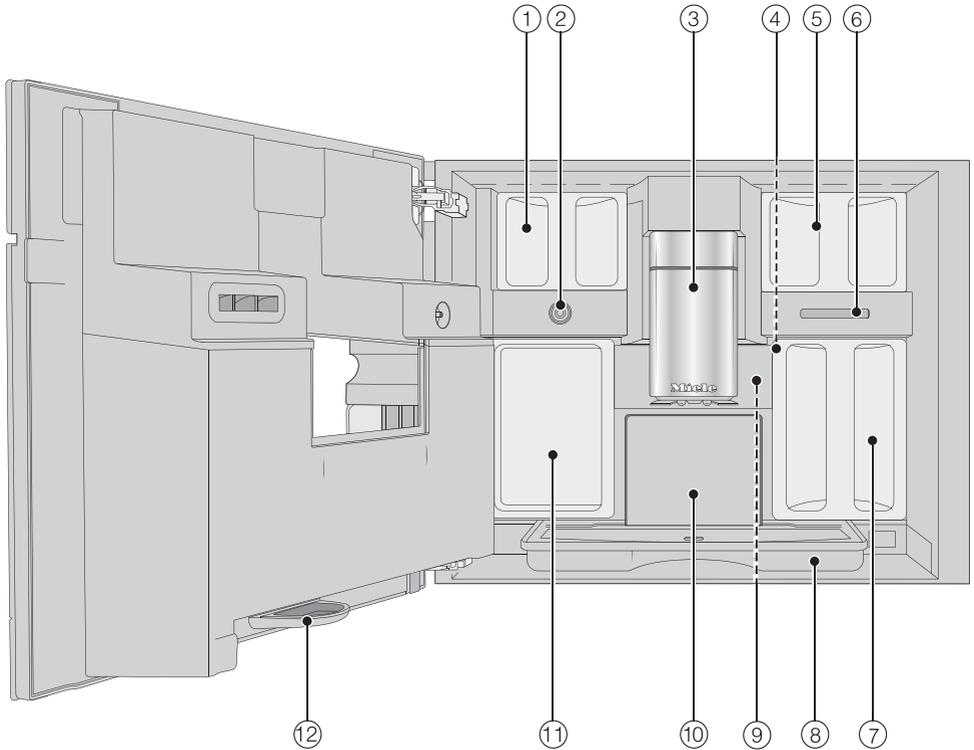
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## Exterior view



- ① On/Off ① sensor
- ② Control panel
- ③ Door handle
- ④ Automatic height-adjustable central spout with lighting
- ⑤ Drip tray cover
- ⑥ Milk flask

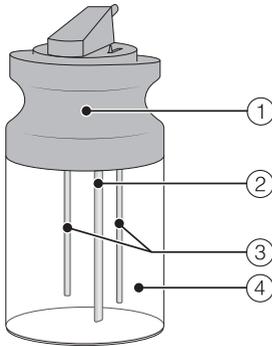
## Interior view



- ① Bean container
- ② Milk valve
- ③ Automatic height-adjustable central spout with lighting
- ④ Grinder setting
- ⑤ Bean container
- ⑥ Fan outlet
- ⑦ Water container
- ⑧ Drip tray with lid
- ⑨ Brew unit
- ⑩ Waste container
- ⑪ Maintenance container
- ⑫ Drip catcher

# Guide to the appliance

## Milk flask



- ① Lid
- ② Milk suction tube
- ③ Milk level sensor rod
- ④ Glass milk flask

## Central spout with cup rim sensor

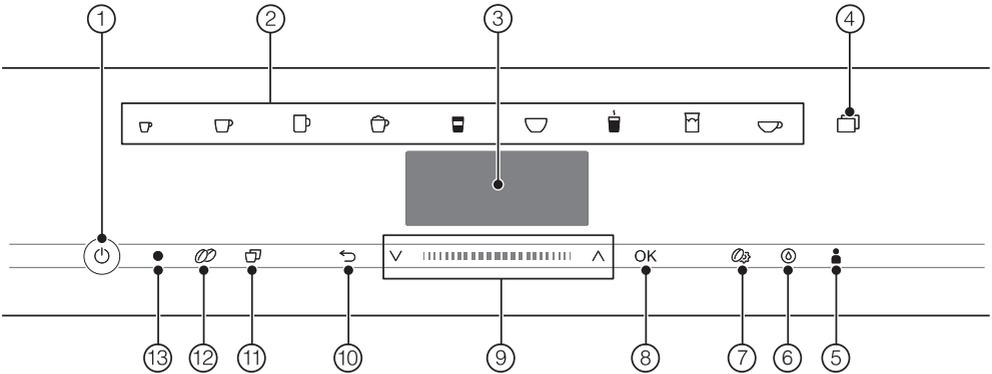
The central spout with cup rim sensor features automatic adjustment. By means of this spout adjustment, at the beginning of drink preparation the central spout moves down automatically and the cup rim sensor stops it at the optimum height for the cups or glasses being used.

The height of the central spout with cup rim sensor **cannot** be manually adjusted.

When the coffee machine is switched off, the central spout moves to a medium height.

When a maintenance programme is being carried out, the central spout will move to the height of the cleaning container or into a lower maintenance position.

Ensure the central spout is in either the upper or middle position before opening the door.



- ① **On/Off** ① sensor  
For switching the coffee machine on and off
- ② **Drink sensors**  
For making drinks
- ③ **Display**  
For showing information about the current action or status
- ④ **☰ sensor**
  - For selecting more drinks, e.g. Ristretto, Cappuccino Italiano
  - For selecting Coffee pot or Teapot
  - Settings 🚩 menu
- ⑤ User profiles 👤 sensor  
For creating and managing profiles
- ⑥ Maintenance ⌚ sensor  
Maintenance programmes, e.g. Descale
- ⑦ Parameters ⚙️ sensor  
For displaying and changing drink settings
- ⑧ **OK** sensor  
For confirming display messages and saving settings
- ⑨ **Navigation area with 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 **“2 portions”** ☕ sensor  
For dispensing two portions of a drink at the same time
- ⑫ **“DoubleShot”** ☕ sensor  
For a making a particularly strong and aromatic coffee with twice the amount of ground coffee, but the same amount of water
- ⑬ **Optical interface**  
(for service technicians only)

# Controls and display

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## 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 messages.
	The symbol is displayed when the system lock is switched on. The controls are locked.
	This symbol and the desired switching on time appear in the display up to 23:59 hours before the coffee machine is due to switch on if the Switch on at timer and the time of day display are activated.
	The TeaTimer minute minder has been started (see “TeaTimer”). The remaining brewing time is shown next to the symbol.
	This symbol is displayed while the appliance is being descaled. This symbol can also be found on the water container: fill up to this mark.
	The symbol is displayed during the Clean milk pipework maintenance programme. (This symbol can also be found on the water container: fill up to this mark with water.)
	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.
	“MobileStart” is displayed if Miele@home is set up for the coffee machine and MobileStart is switched on.

## Drink sensor symbols

-  Espresso
-  Coffee
-  Long coffee
-  Cappuccino
-  Latte macchiato
-  Cafè latte
-  Hot milk
-  Milk froth
-  Tea water

# Operating principles

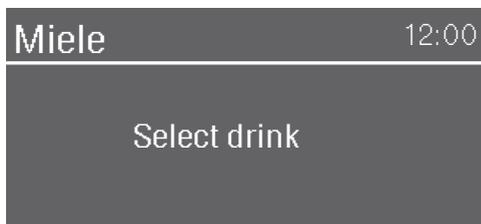
## Sensors

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 keypad tones or switch the tones off (see “Adjusting settings – Volume”).

## Drinks menu

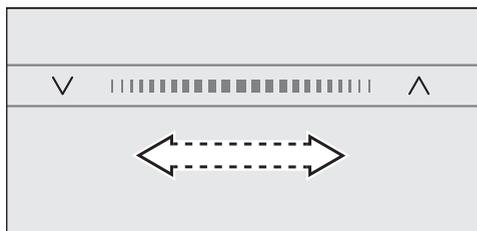
When **Select drink** appears in the display, you are in the drinks menu:



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

## Navigation area

To select an option, touch the **∧** or **∨** arrow sensor until the option you want is highlighted.



To scroll faster, swipe left or right in the area between the arrows.

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

Touch **OK** to confirm your selection.

## 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.

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

## Exiting a menu or cancelling an action

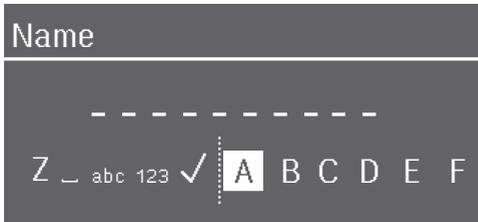
Touch the ☐ sensor to exit the current menu.

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

## Entering a name

Letters and numbers are entered via the navigation area. You can select both upper and lower case letters.

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



- 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*.

# Before using for the first time

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## Before using for the first time

- Connect the coffee machine to the mains electricity supply.
- Install the coffee machine.
- 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.
- Clean the water container, the bean containers 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").
- Remove the bean container and fill it with roasted coffee beans.

## Networking

Your coffee machine is equipped with an integrated Wi-Fi module. The Wi-Fi module makes it possible to connect to your home network and to use the Miele App on a mobile device.

Once your coffee machine has been connected via Wi-Fi, the connection is automatically re-established every time it is switched on.

Make sure that your Wi-Fi network signal is strong enough in the place where you intend to install your coffee machine.

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

## Smart Extras via the Miele App\*

Networking via the Miele App gives you access to numerous Smart Extras, including:

- Accessing status information.
- Using additional helpful functions.
- Keep your coffee machine up to date with the latest Miele developments via software updates.

You can find more detailed information about Smart Extras on the Miele website, in the Apple App Store® or in the Google Play Store™.

\*This is a separate digital offer from Miele & Cie. KG. The range of functions can vary depending on the model and the country. Acceptance of the General Terms and Conditions and Privacy Policy for Miele digital products and services in the Miele App is required. Miele reserves the right to change or discontinue the digital offers at any time.

## Requirements for networking

Note the following requirements for networking:

1. A home network is available at the installation site.  
Have the Wi-Fi password ready.
2. The Miele App is available on a mobile device.
3. You have a user account in the Miele App.

# Before using for the first time

## 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).



## Switching on for the first time

- Touch the On/Off  sensor.

## Selecting the display language

- Select the required display language.

You might also be asked for your location.

The choice of location determines how the time of day is displayed, e.g. in the 12 or 24-hour format, as well as how units are displayed.

## Setting up the network (Miele@home)

To receive software updates and operate the coffee machine via the Miele App on your mobile device, you can connect your coffee machine to your home Wi-Fi network.

The following appears in the display during commissioning: Set up "Miele@home"

**Useful tip:** You can also set up Miele@home at a later time by scanning the QR code on the inside of the appliance door (see "Setting up Scan & Connect"). 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.

Any new software that is available for your coffee machine will be downloaded via RemoteUpdate the next time the appliance is switched on. In this case, you will be notified that you can install the new software (see "RemoteUpdate").

Networking increases the energy consumption of the coffee machine.

- Touch *OK* to continue commissioning.

## Setting the date

- Set current the date.
- Confirm with *OK*.

## Setting the time of day

- Set the current time of day.
- Confirm with *OK*.

If the coffee machine has been connected to a Wi-Fi network and is signed into the Miele App, the time will be synchronised based on the location setting in the Miele App.

# Before using for the first time

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## 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

You can select the appropriate Performance mode to suit your personal preferences (see “Adjusting settings – Performance mode”):

- **Eco mode:** this mode consumes the least amount of energy (default setting).
- **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 Performance mode you want.
- Confirm with *OK*.

Selecting a Performance mode other than Eco mode increases the energy consumption of the coffee machine.

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

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.

## 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.

 Risk of damage to the grinder due to incorrect operation.

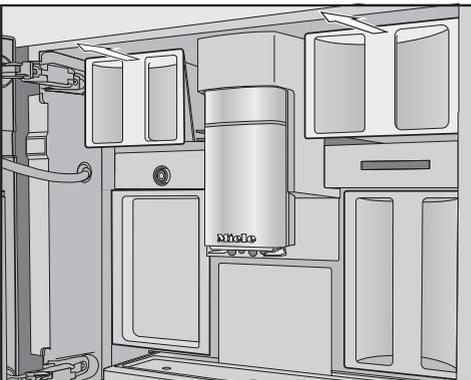
The coffee machine will be damaged if the bean container is filled with unsuitable substances such as liquids, ground coffee or coffee beans treated with sugar, caramel or similar. In addition, green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans can damage the 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.

- Remove each lid and fill the bean containers with roasted coffee beans.
- Close the bean containers with their respective lids.
- Insert the coffee bean container drawers fully in the coffee machine.
- Close the appliance door.

There are 2 bean container drawers at the top right and left of the coffee machine. The coffee beans from all 3 bean containers are mixed together when ground.

- Open the appliance door.



- Pull out the coffee bean containers.

## 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.

- Push the water container into the appliance.
- Close the appliance door.

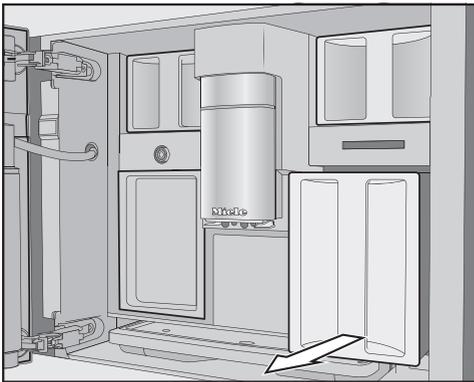
⚠ Risk of damage due to incorrect operation.

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.

- Open the appliance door.



- Pull the water container out to remove it.
- Fill the water container with fresh, cold drinking water up to the *max.* marker.

### 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.

You can now make drinks.

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

### Switching the coffee machine off

- Touch the On/Off  sensor.

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

While dispensing a drink or during maintenance processes, moisture builds up in the coffee machine. Once a drink has been dispensed or the machine has been switched off, the internal fan will continue to run until the interior is sufficiently dehumidified. You will hear an accompanying noise.

### Preparing for extended disuse

If the coffee machine is not going to be used for more than 3 days, such as during a holiday, proceed as follows:

- Empty the drip tray, the waste container and the water container.
- Clean all parts thoroughly, including the brew unit and appliance interior.
- Switch the coffee machine off.

# 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 in detail

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.
- **Long black** is made with hot water and two shots of espresso.
- **Caffè Americano** consists of equal proportions of espresso and hot water. The espresso is made first, then the hot water is dispensed.
- **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 and milk alternatives

Milk containing added sugar or plant-based milk alternatives, e.g. soy drinks, 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.

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.

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.

**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.

## Filling and fitting 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).

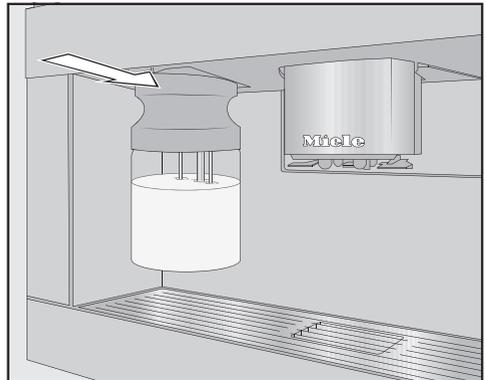
Do not leave cow's milk in particular in the milk flask out of the fridge for a long period of time.

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.

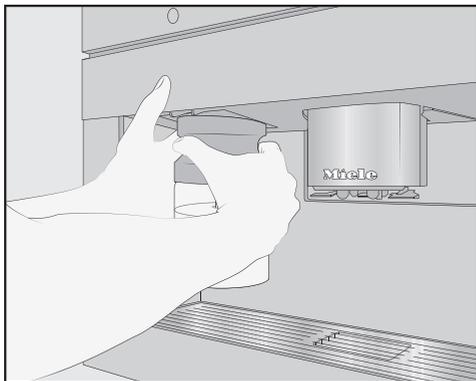
**Useful tip:** Use cold milk (< 10 °C) to produce a good quality milk froth.

- 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.



- Push the milk flask into the coffee machine until it clicks into place.

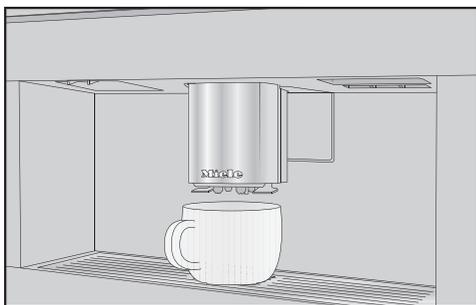
## Making drinks



**Useful tip:** The milk flask is easier to remove again with two hands.

### Making a coffee drink

If decaffeinated coffee beans are used after dispensing a drink with caffeinated beans, there may still be residues from the caffeinated beans in the grinder or brew chamber. Please be aware that minimal residues of caffeinated beans from the previous drink may be present in the next drink that you make.



- 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 flask and insert it in the machine.
- Touch the sensor for the drink you want.

The coffee or espresso will be dispensed from the central spout into the cup.

**Useful tip:** If you have dispensed a coffee with milk, manually rinse the milk pipework after preparation.

### Cancelling a drink

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

When preparing drinks with several ingredients (e.g. latte macchiato), you can cancel each of the individual ingredients prematurely.

- When **Stop** appears in the display, confirm with **OK**.

### Making a DoubleShot ☉ of coffee

Select the DoubleShot ☉ function to make a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed a second time halfway through brewing. Due to the reduced extraction time, fewer unwanted aromas and bitter substances are released.

The ☉ sensor control is displayed during preparation of coffee drinks.

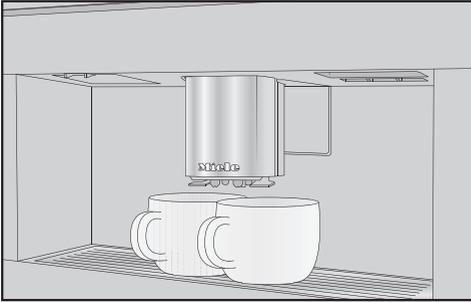
- Touch the ☉ sensor immediately before or after you have started making a coffee.

Preparation starts and the ☉ sensor lights up. 2 portions of coffee beans will be ground and brewed one after the other.

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

## Making 2 portions ☐

You can also dispense 2 portions of a drink into 1 large cup or dispense 2 portions into 2 cups at the same time.



- Place a cup under each of the dispensing spouts in the central spout.
- 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.

## Preparing a pot of coffee

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 containers and the water container are sufficiently filled.

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

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

## Cancelling a drink

- Touch the ☐ sensor.

## Tea

If the dispensing temperature is too high or too low or if the brewing time is too short or too long, this can affect the flavour of your tea.

Follow the instructions provided by the manufacturer of the tea you are making.

This coffee machine is not intended for commercial or scientific purposes. Dispensing temperatures given are approximate and can vary according to ambient conditions. A change in temperature of approx. 2 °C makes a difference.

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

# Making drinks

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- **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. 80 °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. 97 °C; brewing time: approx. 3 minutes
- **Chai latte** has its origins in the traditional Ayurveda medicine as a black tea with typically Indian spices and milk. The milk mellows the spices and tops off the flavour experience.  
Dispensing temperature: approx. 97 °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. 97 °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. 97 °C; brewing time: approx. 8 minutes

The preset dispensing temperature varies depending on the type of tea. The respective dispensing temperatures are recommended by Miele for making these types of tea.

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

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. You can adjust the amount of water according to the type of tea and the size of the cup (see “Changing the 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 tea cup under the central spout.
- Touch .
- Select the type of tea you want.
- Confirm 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 automatically.

Alternatively, you can also start the TeaTimer manually.

A buzzer will sound and the  symbol is no longer displayed after the brewing time has elapsed. The TeaTimer has elapsed.

- Now remove the tea leaves or the tea bag.

## Starting the TeaTimer manually

- Make a tea.

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

- Touch *OK*.

The editor opens with a suggested brewing time.

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

A buzzer will sound and the  symbol is no longer displayed after the brewing time has elapsed. The TeaTimer has elapsed.

- Now remove the tea leaves or the tea bag.

## Preparing a pot of tea

You can use the Tea pot function to dispense a larger quantity of water for making tea (max. 1 litre). The selected type of tea determines the preset temperature.

The drinks menu is displayed.

**Useful tip:** Before starting Tea pot, ensure the water container is sufficiently filled.

- Place a sufficiently large container under the central spout.
- Touch the  drink sensor control.
- Select Tea pot.

- Select the desired type of tea and the desired number of cups (3–8).

## Cancelling a drink

- Touch the  sensor.

## Preparing warm and hot water

You can select from the following options:

- Hot water (approx. 90 °C)
- Warm water (approx. 65 °C)

The drinks menu is displayed.

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

Dispensing will start.

## Changing the portion size

You can change the portion size in Expert mode for the current drink or on a permanent basis. If you want to change the portion size of the drink permanently, change the Portion size parameter.

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

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

- Select Portion size.
- Confirm with *OK*.

The required drink will now be made. As soon as the minimum amount has been made, *Save* will be shown in the display.

## Making drinks

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- 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:** For the drinks pictured on the control panel, you can change the portion size by pressing and holding the relevant sensor. Touch the desired drink sensor until preparation starts. As soon as the minimum amount has been made, *Save* will be shown in the display.

If the water container becomes empty while making a drink, the coffee machine will stop programming the portion size. The new portion size will **not** be saved.

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.



- Move the control (small triangle) in the navigation area to the desired position.

## Grinder setting

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.

### Recognising the correct grinder setting

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

The grinder setting is **too coarse** if the coffee or espresso is watery and tastes acidic. The crema is very pale.

The grinder setting is **too fine** if the coffee or espresso tastes too bitter and the crema is dark brown.

### Adjusting the grinder setting

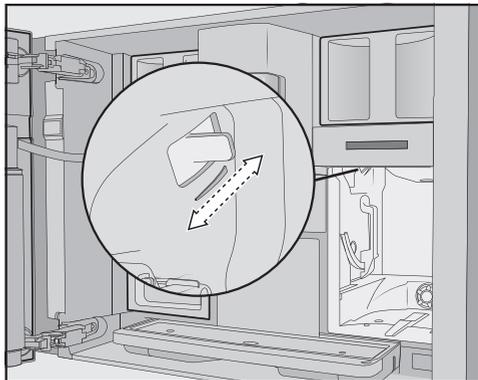
If the grinder setting is adjusted by more than one setting at a time, the grinder can be damaged.

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.

The slide control for the grinder setting is located at the top left behind the water container.

- Open the appliance door.
- Remove the water container.



- Push the slide control **one setting** to the front (for finer grinding) or to the back (for coarser grinding).

The grinder setting you select will be used for all types of bean and all coffee drinks.

- Push the water container back into the machine.
- Close the appliance door.
- Make one cup of coffee.

Then you can adjust the grinder setting again.

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

## 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 the  sensor.
- Select a drink.
- 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.
- Confirm with *OK*.

The setting is now saved.

## Amount of coffee

The coffee machine can grind and brew 7.5–12.5 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 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.

## 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 for coffee drinks

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.

## Dispensing temperature for tea drinks, warm water and hot water

You can adjust the dispensing temperatures used for the individual tea drinks and for warm and hot water by customising the brewing temperature.

Even a change in temperature of approx. 2 °C makes a difference.

# Parameters

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## 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.

## User profiles

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

Within the profile, you can adjust the portion sizes and parameters individually for all drinks.

### Creating a profile

- Touch the  sensor.

The User profiles menu opens.

- Select Create profile.
- Confirm with *OK*.

The editor will open in the display.

- Enter the profile name:
  - 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*.

The profile is created.

### Editing a profile

When you have created user profiles, you can edit these 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 the 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 the profile name

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 Change name.
- Confirm with *OK*.
- Change the name as required:
  - To delete a character, touch the  sensor.
  - To enter new characters, highlight a character and confirm the selection with *OK*.

# User profiles

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- To save the new name, select the tick ✓

- Confirm with *OK*.

## 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.

## Preparing User profile drinks

- Touch the  sensor.
- 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.

## Preparing MobileStart

 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 and pets, can be harmed if the machine is operated without supervision.

Milk is **not** cooled in the milk flask or in a milk carton. Milk may spoil if it is left in the milk flask or carton for an extended period without being cooled (depending on the type of milk). In particular, do not leave cow's milk in the milk flask or carton for an extended period without cooling it. Please follow the manufacturer's instructions concerning the storage life of the milk being used.

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

- Make sure that the coffee machine is ready to use – for example, check that the water container and bean container are sufficiently filled.
- Place a sufficiently large, empty cup or glass under the central spout. You will only be able to use MobileStart if:
  - Miele@home has been set up for your coffee machine and
  - the Remote control and MobileStart functions have been switched on.

You can then make drinks via the App.

## Switching MobileStart on and off

To use MobileStart, the Remote control function must be switched on.

The drinks menu is displayed.

- Touch the  sensor.
- Select MobileStart.
- Select the desired option.
- Confirm with *OK*.

As soon as you have switched on MobileStart, you can start making a drink via the App.

If you are making a drink via the App, you will be notified when the drink is being dispensed via audible and visual signals. These signals cannot be changed or switched off.

While MobileStart is switched on, the display shows the  symbol and, when the coffee machine is switched off, the time of day. Activation rinsing is not carried out, meaning that the cup under the central spout is not filled with rinse water.

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

After 24 hours, if you have made a drink or opened the appliance door, MobileStart is automatically switched off.

# Settings

You can use the Settings menu to customise the coffee machine to suit your individual requirements.

## Displaying and changing Settings

The drinks menu is displayed.

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

## Time of day

### Display (time of day display)

Select how you want the time of day to appear in the display when the coffee machine is switched off:

- **On:** The time is always visible in the display.
- **Off:** The time is not displayed.
- **Night dimming:** To save energy, the time is displayed from 5:00 am to 11:00 pm only.

When the time of day display is switched on, the energy consumption of the coffee machine increases.

## Clock format

- 24-hour display (24 h)
- 12-hour display (12 h)

## Setting

Set the hours and then the minutes.

If the coffee machine has been connected to a Wi-Fi network and is signed into the Miele App, the time will be synchronised based on the location setting in the Miele App.

## Date

Set the date.

## Timer

The coffee machine has three timers.

- Switch on at
- Switch off at
- Switch off after

You can allocate individual timer functions to different days of the week.

## Switch on at

The coffee machine switches on at a particular time, e.g. in the morning for breakfast.

The coffee machine will **not** switch on at the required time if you have activated the system lock. The timer settings are deactivated.

If the coffee machine has switched itself on automatically **three times** at the specified time and no drinks have been dispensed, the machine will not switch itself on again automatically. This

prevents the coffee machine from switching itself on unnecessarily, for example, whilst you are away on holiday. The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

If you have switched on the time display for the switched off appliance (Show | On or Night dimming) the  symbol and the desired switch-on time will appear in the display up to 23:59 hours ahead of time.

## Switch off at

The coffee machine switches off at a particular time.

In the event of a longer absence, the programmed times will remain in memory and will be reactivated after manually switching the machine on again.

## Switch off after

The coffee machine switches off after a particular length of time if no sensors have been touched.

You can change this preset to a time of between 20 minutes and 9 hours.

Under the default settings the coffee machine switches off after 20 minutes. Extending this time increases the energy consumption of the coffee machine.

## TeaTimer

You can use the TeaTimer function to start a minute minder when making tea. There is a preset brewing time for the type of tea selected. You can change the preset brewing time (max. 14:59 minutes).

You can set the TeaTimer as follows:

- **Automatic:** the TeaTimer starts automatically once the water has been dispensed.
- **Manual:** you have the option of starting the TeaTimer once the water has been dispensed.

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.

The welcome melody that sounds when the On/Off  sensor is touched can be switched on or off.

## Display brightness

You can set the display brightness using the segment bar.

## Lighting

You can adjust the brightness of the lighting when the coffee 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).

The brighter the lighting is set and the longer it is switched on, the higher the energy consumption of the coffee machine.

# Settings

## Info (display information)

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

## 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
- Barista mode
- Latte mode

There is also a mode for occasional, intensive use of the coffee machine: Party mode.

## Eco mode

In Eco mode, the coffee machine consumes the least amount of energy. The system only heats up once drink preparation has started.

Eco mode is set as standard. Selecting a Performance mode other than Eco mode increases the energy consumption of the coffee machine.

## 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.

Barista mode consumes more energy than Eco mode.

## Latte mode

This Performance mode is optimised for preparing drinks containing milk. In Latte mode, milk-based drinks can be prepared much faster.

Latte 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 coffee machine and degrease the brew unit.

Please note the following information about Party mode:

- The pipework is rinsed much less frequently or not at all. The milk pipework is not rinsed until around 1 hour after the last drink with milk was dispensed.
- Any messages on the maintenance status, or maintenance prompts, are suppressed and delayed until the next time the machine is switched on.
- 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.
- The Switch off at and Switch off after timer are deactivated.
- The coffee machine switches off 6 hours after the last sensor has been touched. The next time the appliance is switched back on, Party mode is

switched off and the most recently set Performance mode is switched back on.

Party mode consumes more energy than other Performance modes.

## 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 Ca<sup>2+</sup> or ppm (mg Ca<sup>2+</sup>/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 Ca <sup>2+</sup> or ppm (mg Ca <sup>2+</sup> /l)	Setting
°dH	mmol/l		
1	0.2	7	1
2	0.4	14	2
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

Water hardness		Calcium content mg/l Ca <sup>2+</sup> or ppm (mg Ca <sup>2+</sup> /l)	Setting
°dH	mmol/l		
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
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

# Settings

**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.

When the system lock is activated, the settings for the *Switch on at timer* are deactivated. The coffee system will **not** switch on at the time set.

## Overriding the system lock

- Touch *OK* for 6 seconds.

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

## Miele@home

The coffee machine is equipped with a Wi-Fi module and enabled for Miele@home.

Depending on whether you have connected the coffee machine to your network or not, the following options are displayed 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\*:** Networking is switched off and the settings for the current Wi-Fi network will be reset.

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

**Useful tip:** You can start networking at any time when the coffee machine is ready for operation by touching and holding the *OK* sensor or scanning the QR code in these operating instructions (see “Performing Scan & Connect”).

Networking increases the energy consumption of the coffee machine, even if it is switched off.

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.

## Performing Scan & Connect

Initial commissioning has been carried out without Miele@home having been set up.

- Scan the QR code.

If you have installed the Miele App and have a user account, you will be taken directly to the networking steps.

If you have not yet installed the Miele App, you will be taken to the Apple App Store® or the Google Play Store™.

- Install the Miele App and set up a user account.
- Scan the QR code again.

The Miele App will guide you through the set-up process.



## Remote control

The menu option appears if Miele@home has been set up and the coffee machine has been 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 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.

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

RemoteUpdate is switched on as standard. Available updates will be downloaded automatically but will only be installed if you initiate the installation manually.

Deactivate RemoteUpdate if you do not want any updates to be downloaded automatically.

## 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 an update is ready for installation.

You can install the update immediately or postpone this until later. You will be reminded about the update the next time you switch the coffee machine on.

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

The update may take several minutes.

Keep in mind the following with respect to RemoteUpdates:

- You will only receive a message when a RemoteUpdate is available.
- Once a RemoteUpdate has been installed, it cannot be undone.

# Settings

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- 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 Miele Customer Service.

## 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 and the appliance status (No. of uses until appliance needs descaling, ... brew unit needs degreasing)
- Language
- Time and date
- Profiles and respective drinks
- Miele@home



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.

## Overview of cleaning intervals

Recommended frequency	What do I have to clean/maintain?
<b>Every day</b> (at the end of the day)	Milk flask and lid
	Milk valve
	Water container
	Drip tray cover
	Drip tray and waste container
<b>Once a week</b> (more often if heavily soiled)	Central spout
	Cup rim sensor
	Interior
	Brew unit
	Drip tray
	Appliance front
<b>Once a month</b>	Milk valve
	Bean container
<b>Once a year</b> (more often if required)	Grease the brew unit (with silicone grease)
<b>As required/When prompted by display</b>	Clean the milk pipework (with 2 cleaning sticks)
	Degrease the brew unit (with 1 cleaning tablet)
	Descale the appliance (with 2 descaling tablets)

# Cleaning and care

## 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
- Coffee bean container and lid

 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 with lid and waste container
- Drip tray cover
- Central spout (without stainless steel cover)
- Milk flask with lid
- Cup sensor

- Maintenance container
- Water container

 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.

## Unsuitable cleaning agents

Contact with unsuitable cleaning agents can alter or discolour all surfaces. All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately. To protect the coffee 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, ammonia, acids or chlorides
- solvent-based cleaning agents
- disinfectant cleaning agents and hand sanitiser gel
- cleaning agents containing descaling agents (unsuitable for cleaning the appliance front)
- stainless steel cleaners
- dishwasher cleaners (unsuitable for cleaning the appliance front)
- glass cleaning agents
- cleaning agents for ceramic glass cooktops
- oven cleaners
- steam oven cleaning agents (DGClean)
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- dirt eraser sponges

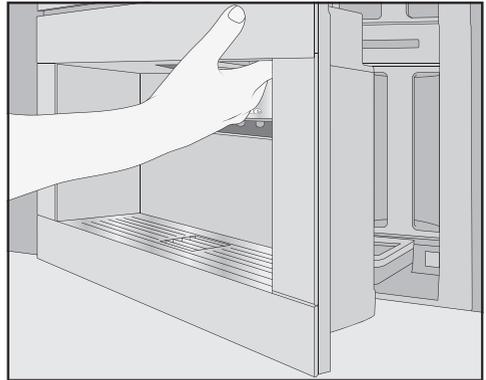
- sharp metal scrapers
- steel wool or stainless steel wire scourers
- sunscreen

## Opening the appliance door

Risk of damage when opening the door if the central spout is too high or too low.

If the central spout is too high or too low, the door cannot be opened. If you try to open the door, the central spout can be damaged.

Ensure the central spout is in either the upper or middle position before opening the door.



- Open the appliance door.

## Cleaning and care

### Cleaning the drip tray and waste container

 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.

If the pipework has just been rinsed, wait a while before removing the drip tray as the water used for rinsing will still run out of the coffee spouts.

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

Do not touch hot components.

To avoid unpleasant smells and mildew, clean the drip tray and waste container **every day**.

A prompt will appear in the coffee machine 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. The lid of the drip tray does not need to be removed for emptying.

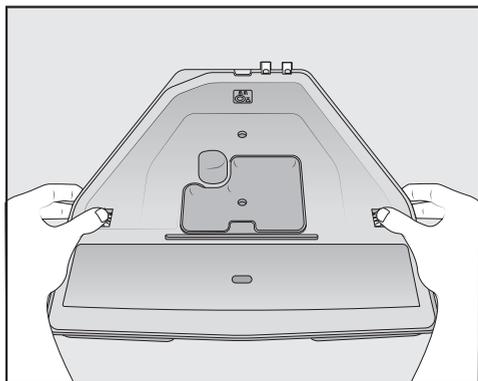
- Open the appliance door.



- Remove the drip tray with the waste container from the appliance.
- Remove the waste container from the drip tray and empty the waste container.

Apart from coffee grounds, there may also be some water in the waste container.

### Dismantling the drip tray



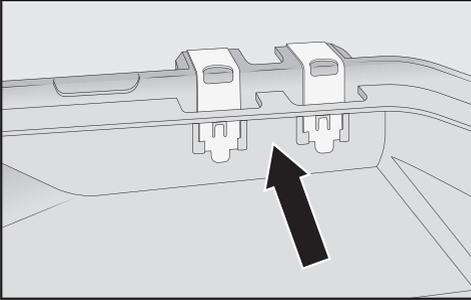
The orange latches are not removable.

- Remove the lid from the drip tray: push the orange latches on either side outwards and undo the lid.
- Take the lid off.
- Clean the drip tray, the lid and the waste container by hand using warm water and a mild solution of washing-up liquid.
- Dry all parts afterwards.

**Useful tip:** To clean the drip tray, the lid and the waste container particularly thoroughly, clean them occasionally in the dishwasher. If the drip tray is very dirty, clean it with a brush prior to placing it in the dishwasher.

- Clean the interior of the coffee machine underneath the drip tray.

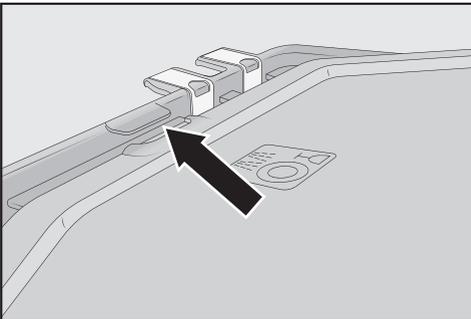
## Cleaning the drip tray contacts



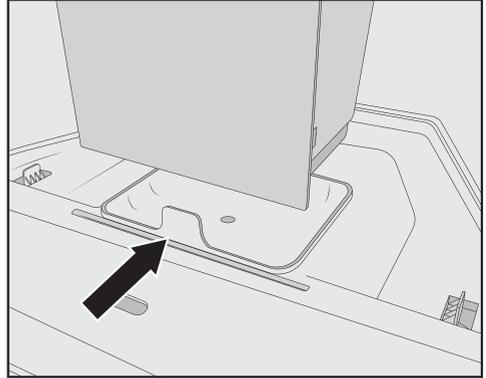
- Clean the contacts (metal discs) and the space between them carefully, e.g. with a soft brush.
- Dry all parts thoroughly.

The contacts will not be able to detect that the drip tray is full if they are damp or dirty. Check the contacts and the area around them once a week.

## Assembling the drip tray



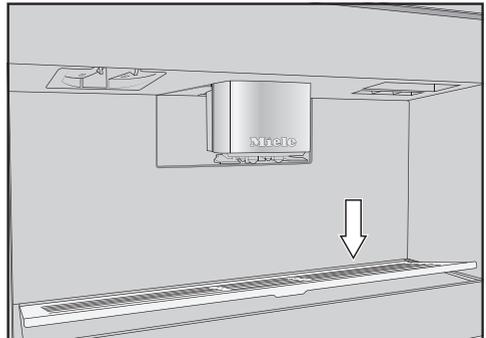
- Refit the lid of the drip tray: push the lid in under the lip next to the contacts and press down on the lid until the latches click into place.



- Place the waste container on top of the lid.
- Push the drip tray, together with the waste container, back into the coffee machine.
- Close the appliance door.

## Cleaning the drip tray cover

Clean the drip tray cover every day.



- Remove the drip tray cover: to do this, push down on the rear edge of the cover so that the front lifts up and can be easily removed.
- 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.

# Cleaning and care

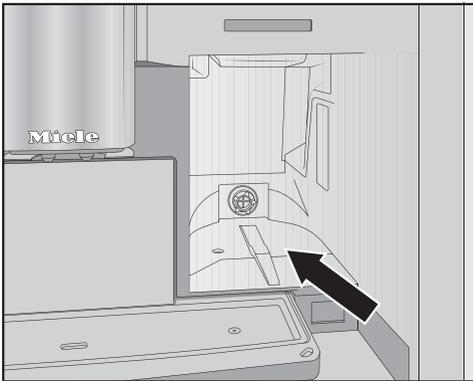
**Useful tip:** To clean the drip tray cover particularly thoroughly, clean it occasionally in the dishwasher.

## Cleaning the water container

Clean the water container by hand every day.

- Open the appliance door.
- Remove the water container.
- Clean the water container by hand using warm water and a little washing-up liquid.
- To remove any washing-up liquid residues, clean the water container and rinse it with clean water.
- Dry the outside of the water container.

**Useful tip:** To clean the water container particularly thoroughly, clean it occasionally in the dishwasher.



- Clean and dry the surface that the water container sits on.
- Fill the water container with cold, fresh drinking water.
- Push the water container all the way into the coffee machine.
- Close the appliance door.

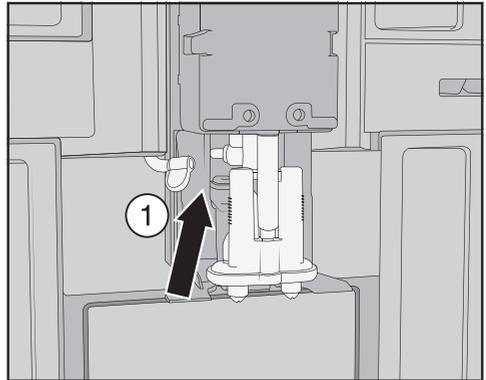
## Cleaning the central spout

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

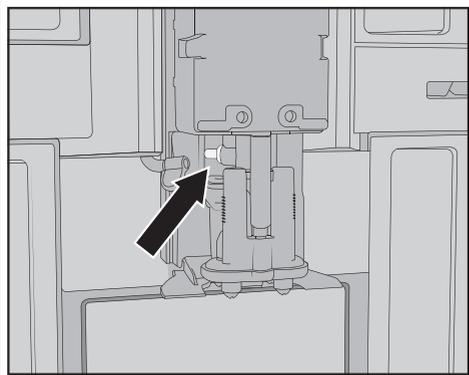
Clean all parts of the central spout at least once a week.

## Removing the central spout

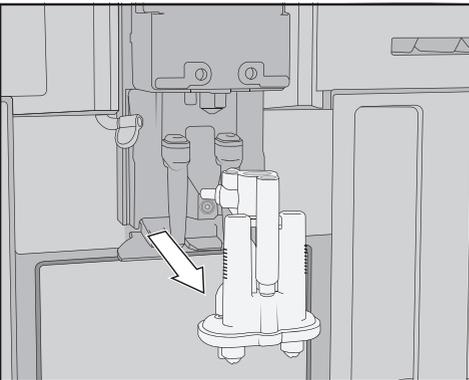
- Open the appliance door.
- Carefully pull the stainless steel cover off the central spout.
- Clean the central spout's stainless steel cover.



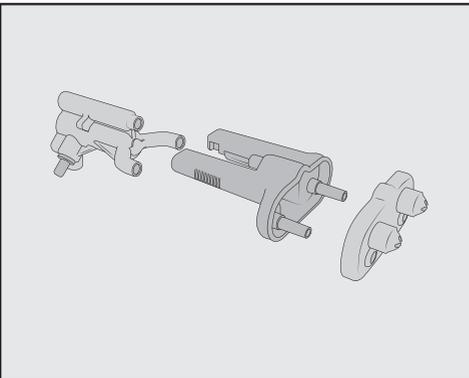
- Release the milk pipework from the dispensing unit: to do this, pull the lug ① to the left.



Do **not** remove the milk pipework connecting piece.  
Clean the connecting piece, if necessary, with the cleaning brush.



■ Hold the dispensing unit on either side and pull down to remove it.



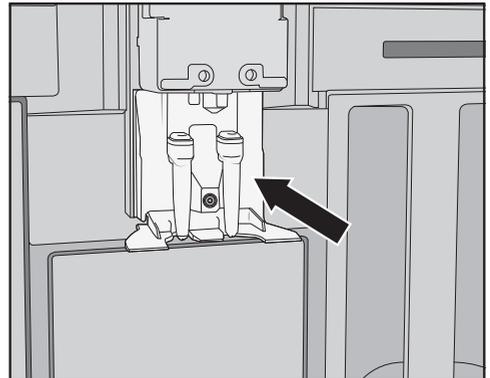
■ Dismantle the dispensing unit into 3 pieces: disconnect the Y-shaped piece, the dispensing spouts and the holder from one another.

## Cleaning the central spout

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

■ Clean all parts thoroughly by hand.

**Useful tip:** To clean the components of the central spout particularly thoroughly, clean them occasionally in the dishwasher (Exception: stainless steel cover). This will remove coffee deposits and milk residues effectively.



■ Clean the area surrounding the central spout with a damp cloth.

## Fitting the central spout

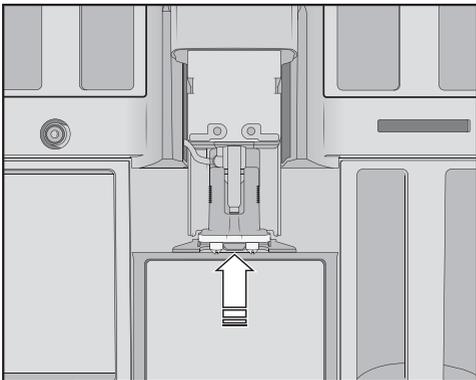
The dispensing unit is easier to reassemble if the individual parts are dampened with water beforehand.

Make sure that all parts are tightly connected to one another.

■ Reassemble the dispensing unit.

■ Press firmly to connect the dispensing spouts correctly to the holder.

## Cleaning and care



- Insert the dispensing unit in the coffee machine.
- Connect the milk pipework.
- Refit the stainless steel cover.
- Close the appliance door.

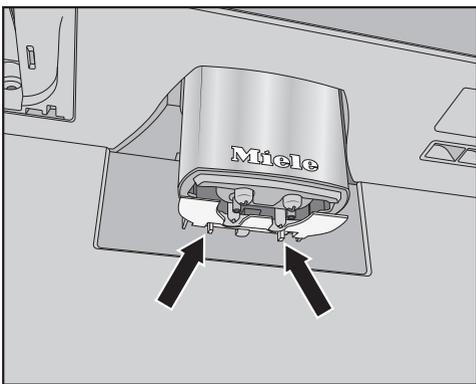
Fit cover to central spout appears in the display.

- Confirm with *OK*.

### Cleaning the cup rim sensor

Clean the cup rim sensor at least once a week and more often if heavily soiled.

The cup rim sensor is located underneath the central spout.



- Push the two locking catches together (see arrows).

The cup rim sensor will be released.

- Clean the cup rim sensor by hand with warm water and a little washing-up liquid.

**Useful tip:** To clean the cup rim sensor particularly thoroughly, clean it occasionally in the dishwasher.

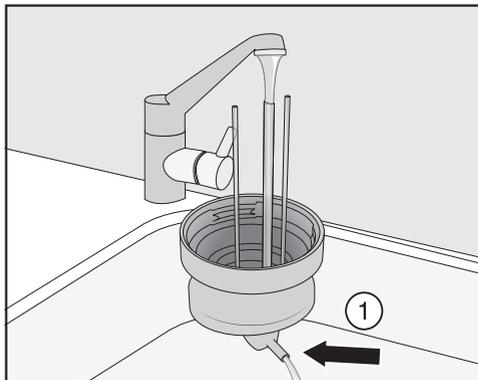
- Push the cup rim sensor from underneath into the holder on the central spout to refit it.

### Cleaning the milk flask with lid

The milk flask should be taken apart and cleaned every day after use.

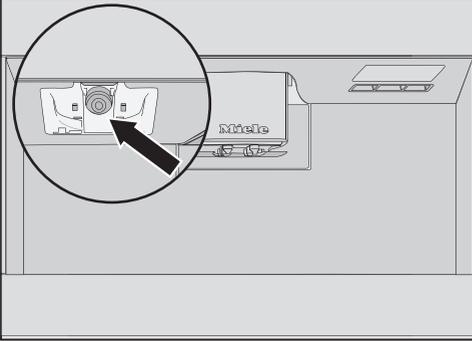
Both the lid and the glass flask can be cleaned in the dishwasher, or by hand using warm water and a little washing-up liquid.

- Remove and empty the milk flask.



- Rinse the milk pipework in the lid under running water before placing the lid of the milk flask in the dishwasher.
- If water does not run out of the connecting piece ①, clean it with the cleaning brush.
- Clean the glass flask.

- Dry all parts and especially the threads on the lid and on the glass with a clean cloth.
- Reassemble the milk flask.



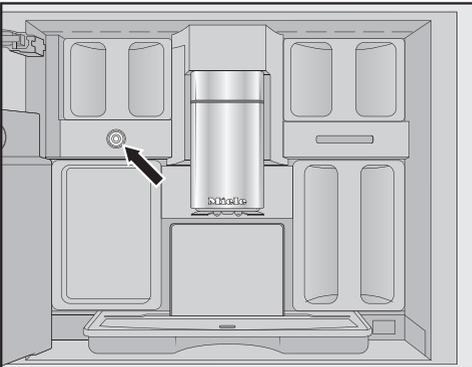
- Clean the milk flask holder on the coffee machine with a damp cloth.

## Cleaning the milk valve (daily)

The seal of the milk valve can be damaged by sharp-edged objects or similar.

Do not use sharp-edged objects, e.g. a knife, to clean the milk valve.

Clean the milk valve every day. Milk residues can accumulate on the stainless steel stem and dry on. These crusty deposits are difficult to remove. Therefore, it is important to carry out regular cleaning after preparing milk.



The milk valve is located under the bean container on the left-hand side.

- Open the appliance door.
- Clean the milk valve with a damp sponge or microfibre cloth.
- Close the appliance door.

## Removing and cleaning the milk valve (once a month)

Remove the milk valve only when the coffee machine is switched off. Do **not** switch on the coffee machine while the milk valve is removed.

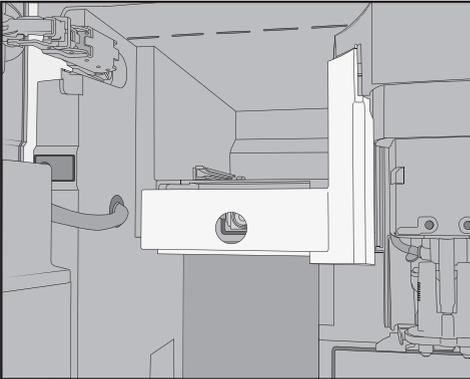
Remove and clean the milk valve at least once a month. When preparing milk, if hot milk is dispensed instead of milk froth, or the milk sputters when dispensed, the milk valve may be blocked. Clean the milk valve more often if necessary.

## Removing the milk valve

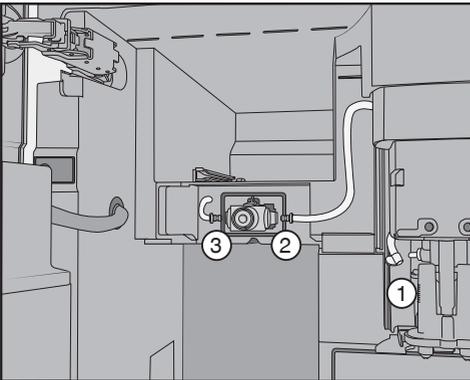
Remove the milk valve only when the coffee machine is switched off. Do **not** switch on the coffee machine while the milk valve is removed.

- Switch the coffee machine off.
- Open the appliance door.
- Remove the bean container on the left and the maintenance container.
- Remove the central spout's stainless steel cover.

## Cleaning and care

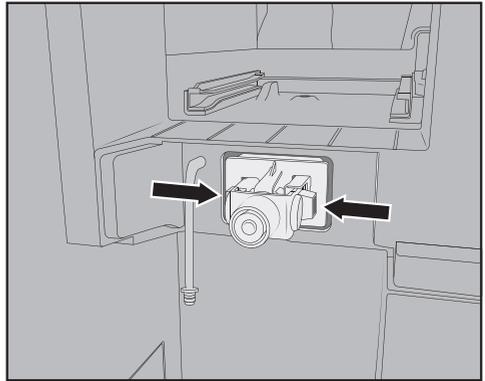


- Remove the milk valve cover: press on the recessed grip to unlock the cover. On the top right-hand side of the cover there is a pin which enables you to swing open the cover.

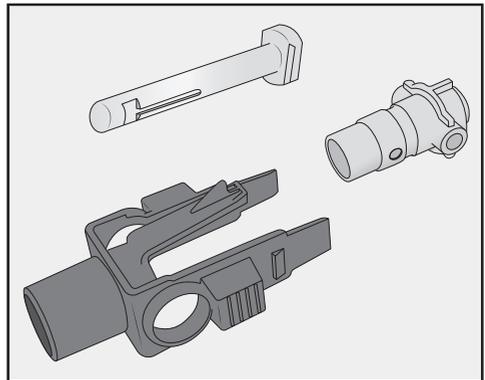


- Detach the milk pipework from the dispensing unit on the central spout ① and from the milk valve silicone seal (② and ③).
- Remove the milk pipework ① that connects the milk valve to the central spout.
- Disconnect the angular moulded hose from the round hose.
- Rinse the hoses thoroughly under running water.

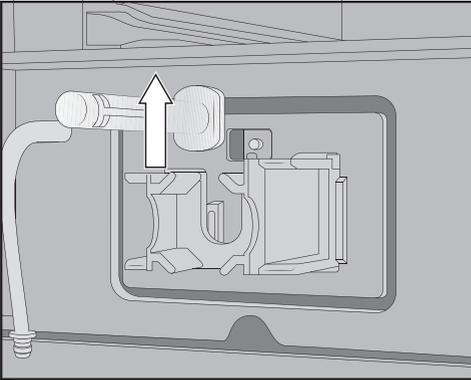
Do **not** remove the connecting pieces from the hoses.



- Press the catches on the left and right of the milk valve holder and pull the holder forwards to remove it.



- Dismantle the holder and the silicone seal.



- Lift out the stainless steel stem.

## Cleaning the milk valve

The milk valve cover is not dishwasher-safe.

Cleaning in the dishwasher can damage the milk valve cover.

Clean the milk valve cover **by hand** only.

Do **not** switch on the coffee machine while the milk valve is removed.

- Clean all parts of the milk valve by hand.

**Useful tip:** To clean the components of the milk valve particularly thoroughly, clean them occasionally in the dishwasher (Exception: milk valve cover).

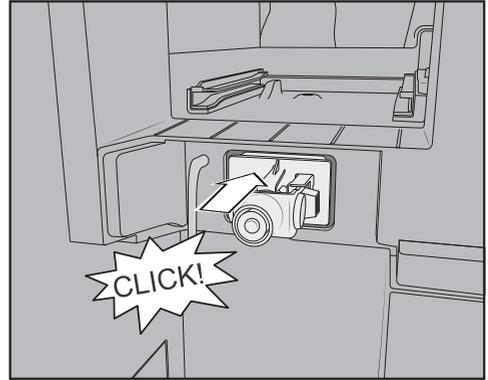
If there are any dry milk residues on the front, soak the stainless steel stem in warm water and a little washing-up liquid.

## Fitting the milk valve

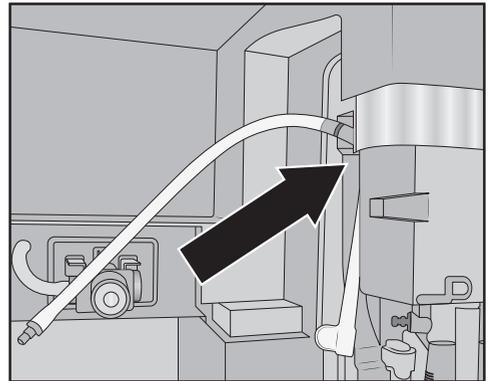
Do **not** switch on the coffee machine while the milk valve is removed.

- Slide in the stainless steel stem from above.

- Fit the silicone seal in the milk valve holder.



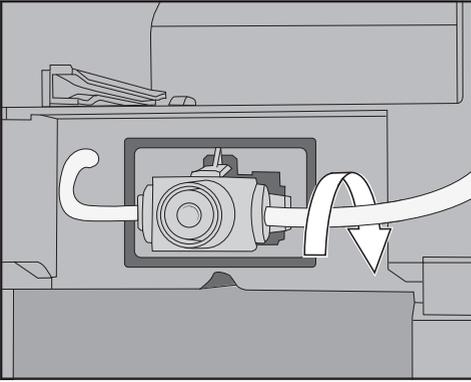
- Fit the holder with the silicone seal until it clicks into position.



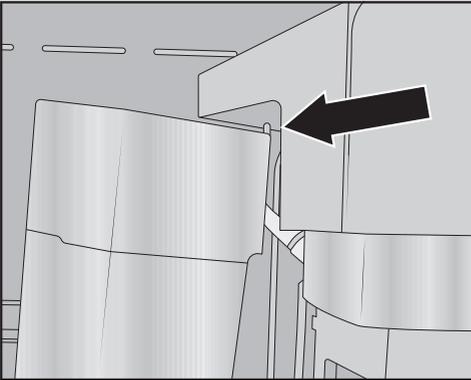
- Connect the angular moulded hose to the longer milk pipework. Start by fitting the moulded hose to the top of the central spout. The black connecting piece should point towards the rear.
- Then, connect the bottom end of the moulded hose to the dispensing unit.
- Insert the milk pipework into the milk valve on the left and right-hand sides. Push the connecting pieces into the silicone seal as far as they will go.

## Cleaning and care

- Check whether the milk pipework sits comfortably against the housing and the cover is easy to refit.



**Useful tip:** If necessary, turn the milk pipework on the right connecting piece towards the back.



- Fit the milk valve cover: to do this, place the pin in the top right corner and swing the cover towards the rear until it closes flush.
- Refit the bean container on the left and the maintenance container in the coffee machine.
- Refit the central spout stainless steel cover.
- Close the appliance door.

You can now switch the coffee machine on again.

## Cleaning the bean containers

 **Damage due to incorrect use and cleaning.**

If the bean containers are immersed in water, it may result in malfunctions. Parts may break off during dismantling or mechanical components may not function correctly after reassembly.

Do not dismantle the bean containers.

Do not immerse the bean containers in liquids, e.g. washing-up liquid solution.

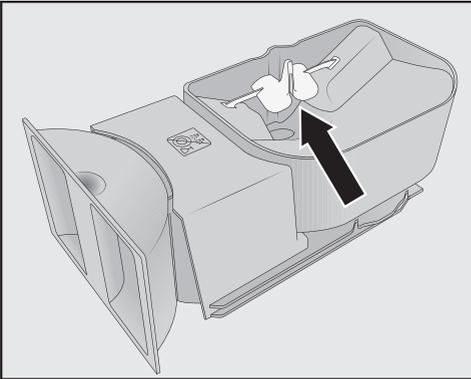
Coffee beans contain oils which can deposit on the walls of the bean containers and hinder the flow of the beans. Therefore, clean the bean containers at least once a month with a soft cloth.

If required, you can clean the lids of the bean containers **by hand** with warm water and a little washing-up liquid. Dry the lids thoroughly before refitting them on the bean containers.

- Open the appliance door.
- Remove the bean containers on the left and right from the coffee machine.
- Clean the bean container chutes in the machine.

**Useful tip:** Use a vacuum cleaner to remove any coffee grounds from the interior of the machine.

- Remove the lids and empty the bean containers.



Do not remove the components which assist the flow of beans (see arrow).

- Clean the bean containers and their lids **by hand** with a slightly damp cloth.
- Dry all parts thoroughly before filling the bean containers with coffee beans again.
- Refit the lids.
- Push the bean containers back into the coffee machine.
- Close the appliance door.

## Cleaning the brew unit and interior by hand

The moving parts of the brew unit are lubricated. Cleaning agents will damage the brew unit.

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

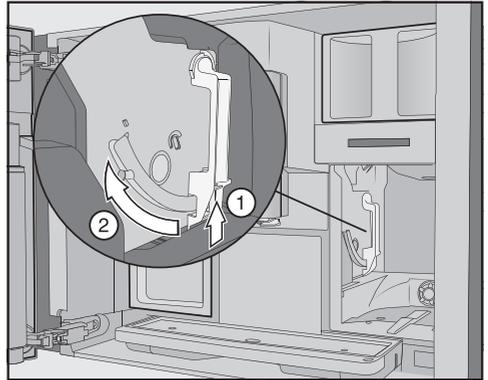
Remove and rinse out the brew unit **once a week**. Also clean the area underneath the brew unit once a week.

## Removing the brew unit

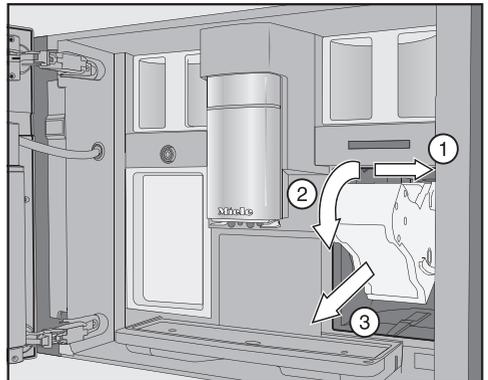
It might not be possible to re-insert the brew unit if you have removed it and changed the position of the handle.

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

- Open the appliance door.
- Remove the water container.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the front ②.



- Pull the brew unit to the side ① first and then pull out to the front ③. Tilt the brew unit forwards ②.

## Cleaning and care

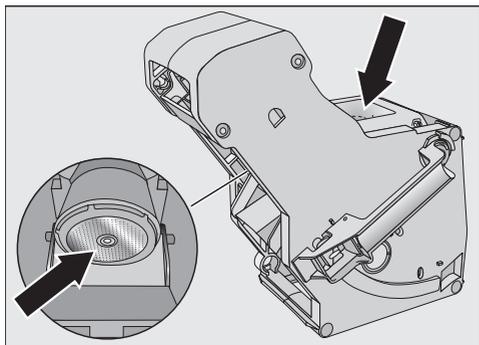
If you cannot remove the brew unit or can only do so with difficulty, the brew unit drive is not in the correct position.

### Cleaning the brew unit

The moving parts of the brew unit are lubricated. Cleaning agents will damage the brew unit.

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

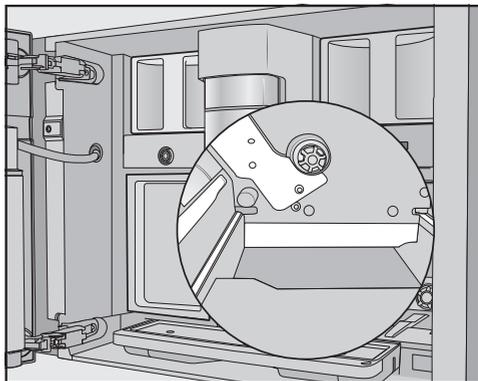
- Clean the brew unit **by hand under warm running water** without using washing-up liquid or any other cleaning agent.



- Wipe any remaining coffee residues from the filters. One filter is located in the funnel. The other filter is located to the left of the funnel.
- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is prepared.

### Cleaning the interior of the machine

- Use your vacuum cleaner to remove dry coffee grounds.

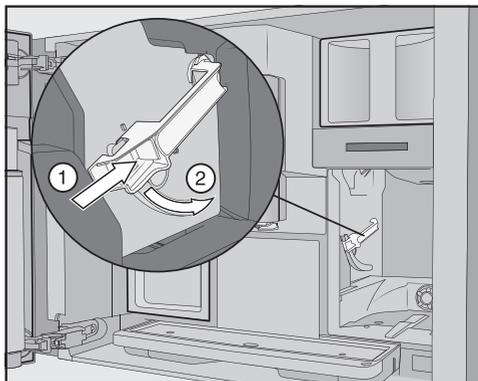


- Clean the niche of the brew unit with a damp, clean cloth. Clean the areas marked in white in the illustration, e.g. around the drive shaft, especially well.

### Refitting the brew unit

- Proceed in the reverse order to insert: push the brew unit back into the coffee machine. Tilt the brew unit forwards a little when doing this.

If you cannot re-insert the brew unit, the brew unit drive is not in the correct position.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the rear ②.

**Useful tip:** If the handle of the brew unit cannot be turned, press firmly on the side of the brew unit.

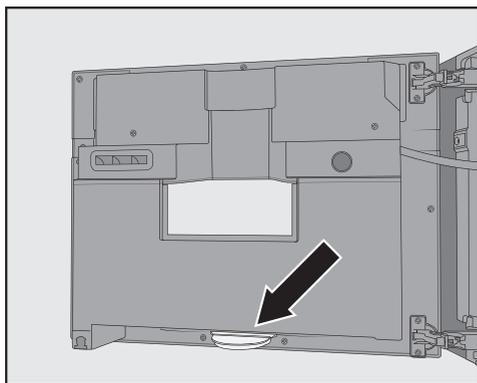
- Push the water container into the coffee machine.

Coffee powder falls onto the drip tray when the brew unit is removed and refitted.

- Remove the drip tray and clean the lid.
- Push the drip tray back into the coffee machine.
- Close the appliance door.

### Cleaning the interior, the inside of the appliance door and the drip tray

Clean the interior and the appliance front as part of the normal cleaning process. For example, clean the area underneath the water container when the water container has been removed.



At the bottom of the inside of the appliance door there is a drip tray. Clean the drip tray regularly.

- Open the appliance door.
- Clean the drip tray.
- Remove the following parts from the interior of the coffee machine:

- Water container
- Drip tray
- Maintenance container
- Brew unit
- Bean container

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

- Clean the interior and the inside of the appliance door by hand with a slightly damp, clean sponge or microfibre cloth.
- Then dry the interior and the appliance door with a soft cloth.
- Reinsert all parts.
- Close the appliance door.

### Cleaning the appliance front

If soiling is not removed promptly, it could cause the surface to alter or discolour.

Remove any soiling from the front of the appliance straight away.

Make sure that water cannot get behind the display.

Clean the appliance front after descaling. Wipe up any spillages of descaling agent as soon as possible.

**Useful tip:** Open the appliance door before cleaning the control panel. This will avoid operating errors.

- Clean the appliance front with a slightly damp, clean sponge or a microfibre cloth.
- Dry all surfaces with a soft cloth.

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

# Cleaning and care

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## Maintenance programmes

The coffee machine has the following maintenance programmes:

- Rinse the appliance
- Rinse the milk pipework
- Clean the milk pipework
- Degrease the brew unit
- Descale the appliance

Carry out the relevant maintenance programme when the prompt to do so appears in the display. You can also start maintenance programmes at any time so that the coffee machine does not prompt mandatory cleaning at an inconvenient time.

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

## Opening the Maintenance menu

- Touch the  sensor.

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 rinse the machine manually.

## Rinsing the milk pipework

If you have prepared a drink using milk, the coffee machine will automatically rinse the milk pipework after a few minutes. You can also start Rinse milk pipework manually.

## Cleaning the milk pipework

The milk pipework must be cleaned at least once a week.

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

- Touch the  sensor.
- Select Clean milk pipework and touch *OK*.

The process begins and various messages appear in the display.

- Follow the instructions in the display.

When Fill water container with lukewarm water and cleaning agent up to the  symbol and insert. Close the door. *appears* in the display, proceed as follows.

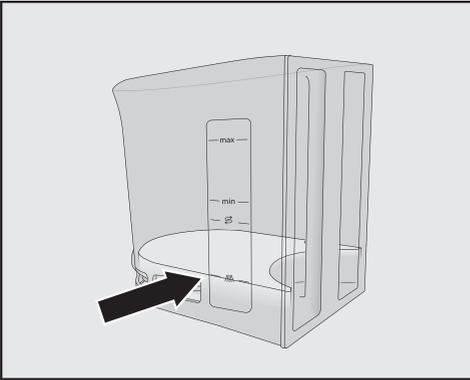
## Making a cleaning solution

For optimal cleaning results, we recommend the Miele Cleaning agent for milk pipework.

The Cleaning agent for milk pipework has been specially developed for use with Miele coffee machines and prevents subsequent damage.

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

- Add **2** sachets of the Cleaning agent for milk pipework to the water container.



- Fill the water container to the  $\text{///}$  marker with lukewarm water and stir the solution.

Follow the instructions for the mixing ratio of the cleaning agent. Fill the water container with the correct amount of water. Cleaning will otherwise not be completed.

- Insert the water container and close the appliance door.
- Follow the instructions 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 tap water.

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

## Degreasing the brew unit

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 are available to order from the Miele online shop 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.

## Starting Degrease brew unit

- Touch the  $\odot$  sensor.
- Select Degrease the brew unit and touch *OK*.

The maintenance programme will start.

- Follow the instructions in the display.

Remove the water container and the brew unit. Clean the interior of the machine. Rinse the brew unit by hand and refit it with a cleaning tablet in it.  $\text{///}$  appears in the display.

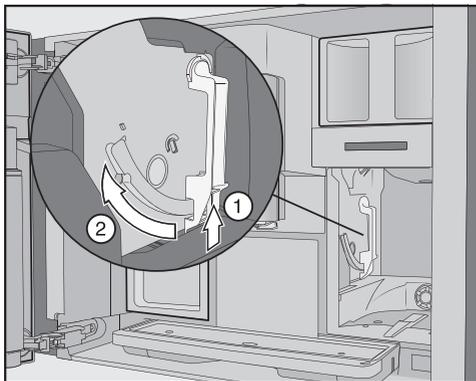
## Removing the brew unit

It might not be possible to re-insert the brew unit if you have removed it and changed the position of the handle.

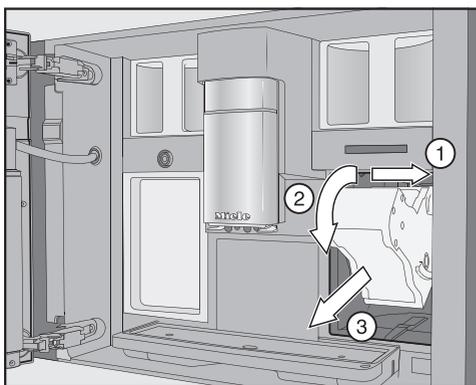
When you have removed the brew unit, **do not** change the position of the handle.

- Open the appliance door.
- Remove the water container.

## Cleaning and care



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the front ②.



- Pull the brew unit to the side ① first and then pull out to the front ②. Tilt the brew unit forwards ③.

If you cannot remove the brew unit or can only do so with difficulty, the brew unit drive is not in the correct position.

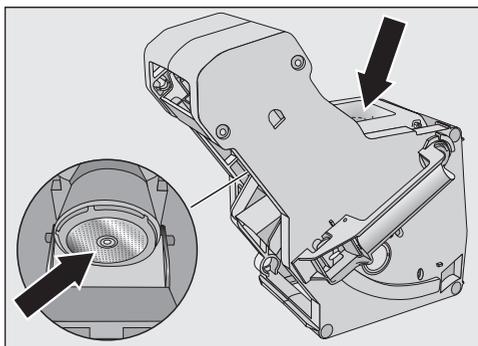
### Cleaning the brew unit and the interior

The moving parts of the brew unit are lubricated. Cleaning agents will damage the brew unit.

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

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.

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

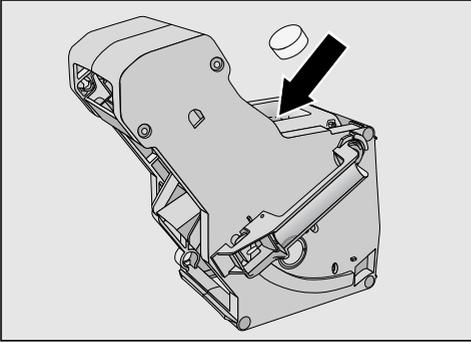


- Wipe any remaining coffee residues from the filters. One filter is located in the funnel and the other to the left of the funnel.

Coffee powder falls onto the drip tray when the brew unit is removed.

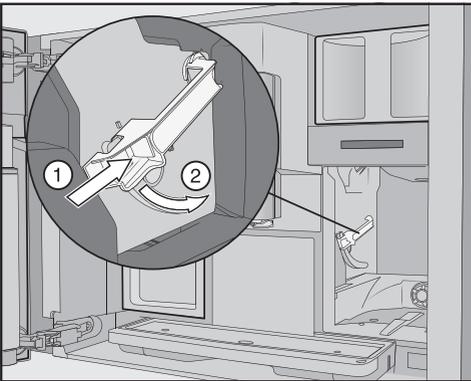
- Remove the drip tray and clean the lid.
- Clean the interior of the coffee machine (see also “Cleaning and care – Removing the brew unit and cleaning it by hand”). Use a vacuum cleaner to remove dry ground coffee residues.

## Adding a cleaning tablet to the brew unit



- 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.

If you cannot re-insert the brew unit, the brew unit drive is not in the correct position.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the rear ②.
- Push the water container and the drip tray, together with the waste container, back into the coffee machine.
- 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. 35 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.

## Cleaning and care

### Descaling after prompt appears in the display

Descal appliance appears in the display.

- Confirm the message with **OK**.

The process will start.

- Follow the instructions in the display.

When Place 2 descaling tablets in the water container and fill it with lukewarm water up to the  $\text{S}$  symbol and insert it. Close the door.  $\text{S}$  appears in the display, proceed as follows.

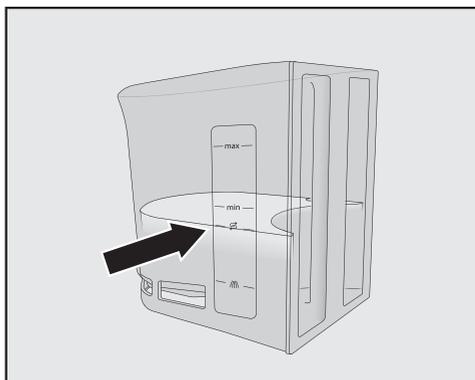
For optimum descaling results, we recommend using the Miele descaling tablets.

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 product. 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 from the Miele online shop or directly from Miele (see the end of this booklet for contact details).

You will need **2** descaling tablets for the descaling process.



- Fill the water container to the marker  $\text{S}$  with lukewarm water.
- Add **2** Miele descaling tablets to the water container.

Follow the instructions for the mixing ratio carefully. Fill the water container with the correct amount of water. Descaling will otherwise not be completed.

### Carrying out descaling

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

When Rinse and insert the water container. Close the door  $\text{S}$  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 with tap water.

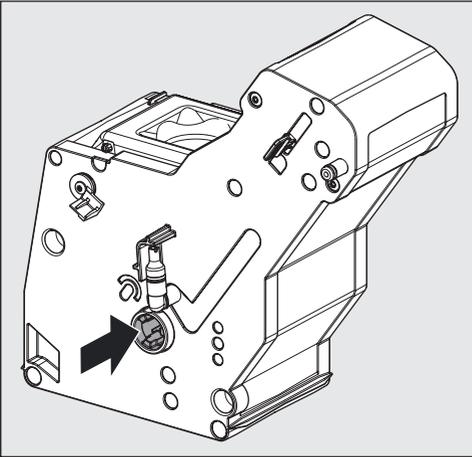
The descaling process has finished when the drinks menu appears in the display.

### Lubricating the brew unit

Lubricate the brew unit once a year and as required if the brew unit is difficult to remove and re-insert.

Use food-grade silicone grease.

- Open the appliance door.
- Remove the brew unit.



- Apply a pea-sized amount of silicone grease to the brew unit's drive shaft.
- Re-insert the brew unit.
- Close the appliance door.

## Problem solving guide

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

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

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

Many malfunctions and faults can be easily remedied. You can save time and money in many cases, as you do not need to contact Customer Service.

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



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

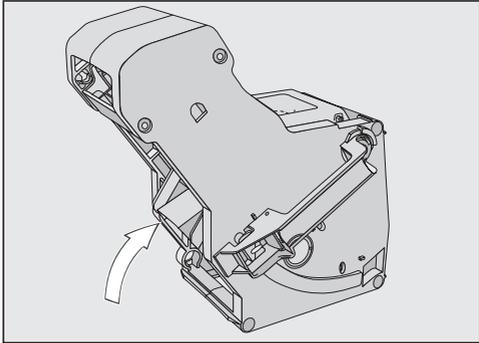
## Messages in the display

Fault 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, F353, F354</b>	There is an internal fault. ■ Switch the coffee machine off. Wait for approximately one hour before switching the machine back on again.
<b>F74, F77 F225, F226 F235, F353, F354</b>	There is an internal fault. ■ Switch the coffee machine off. Wait for approximately 2 minutes before switching the machine back on again.

## Problem solving guide

Problem	Possible cause and remedy
<p><b>F73 or</b> Check the brew unit</p>	<p>The brew unit cannot be positioned correctly or it is dirty. Coffee powder cannot be pressed.</p> <ul style="list-style-type: none"> <li>■ Check whether you can remove the brew unit.</li> <li>■ When you are able to remove the brew unit, rinse it under 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 insert the brew unit. Insert the water container and close the appliance door. Switch the coffee machine on.</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> <li>■ If you are unable to remove the brew unit, switch off the coffee machine. Wait for approximately 2 minutes before switching the machine back on again.</li> </ul>
<p><b>A maintenance programme is cancelled early and</b> Push the water container in until it engages <b>appears in the display.</b></p>	<p>The water container was not correctly filled and refitted.</p> <ul style="list-style-type: none"> <li>■ Check that you have filled to the correct marker.</li> </ul> <p>The symbols on the water container indicate the required water level for the            Descale appliance: ☉ and Clean milk pipework: ☉            maintenance programmes.</p> <ul style="list-style-type: none"> <li>■ Fill the water container to the marker and start the process again.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>F233</b>	<p>The cup rim sensor is not inserted or is incorrectly inserted.</p> <p>If the central spout is moving upwards and the cup rim sensor is bumped, e.g. with a cup, the cup rim sensor loses its reference position.</p> <ul style="list-style-type: none"> <li>■ Confirm the message with <i>OK</i>.</li> <li>■ Refit the cup rim sensor.</li> </ul> <p>Cup detection is deactivated until the next time the coffee machine is switched on and the central spout remains in the highest position. Cup detection is initialised again the next time the machine is switched on.</p>
<b>F 307 or</b> Remove the milk valve and clean it	<p>The milk valve is faulty.</p> <ul style="list-style-type: none"> <li>■ Remove and clean the milk valve (see “Cleaning and care – Removing and cleaning the milk valve”).</li> </ul>

## 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 ① sensor.</b>	<p>The On/Off ① sensor was not touched for long enough.</p> <ul style="list-style-type: none"> <li>■ Touch and hold the On/Off ① sensor for at least 3 seconds.</li> </ul>
	<p>The plug is not properly inserted into the socket.</p> <ul style="list-style-type: none"> <li>■ Insert the plug into the socket correctly.</li> </ul>
	<p>The mains fuse has tripped because the coffee machine, mains voltage or another appliance is defective.</p> <ul style="list-style-type: none"> <li>■ Switch off at the wall socket and remove the plug.</li> <li>■ Contact a qualified electrician or Miele.</li> </ul>
<b>The lighting remains off after the coffee machine is switched on.</b>	<p>The lighting has been switched off.</p> <ul style="list-style-type: none"> <li>■ Switch the lighting on (see “Settings - Lighting”).</li> </ul>
	<p>The lighting is faulty.</p> <ul style="list-style-type: none"> <li>■ Call Miele.</li> </ul>
<b>The coffee machine does not react to operating the display.</b>	<p>There is a fault.</p> <ul style="list-style-type: none"> <li>■ Touch and hold the On/Off ① sensor until the display switches off and the appliance restarts.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>The coffee machine switches off suddenly.</b></p>	<p>The factory set switch-off time (20 minutes) or the switch-off time you have programmed has been reached.</p> <ul style="list-style-type: none"> <li>■ If required, you can select a new switch-off time (see "Settings - Timer").</li> </ul> <p>The plug is not properly inserted into the socket or the socket is not switched on.</p> <ul style="list-style-type: none"> <li>■ Insert the plug into the socket correctly and switch on.</li> </ul>
<p><b>The sensors do not respond to touch. The appliance cannot be operated.</b></p>	<p>There is an internal fault.</p> <ul style="list-style-type: none"> <li>■ Disconnect the electricity supply by switching off at the wall socket and withdrawing the plug, or switching off the mains circuit breaker.</li> </ul>
<p><b>A fan can be heard even though no drinks are being prepared and the coffee machine is switched off.</b></p>	<p>This is not a fault.</p> <p>Once a drink has been dispensed or the machine has been switched off, the internal fan will continue to run until the interior is sufficiently dehumidified.</p>
<p><b>The brew unit cannot be removed from the coffee machine.</b></p>	<p>The brew unit drive is not in the correct position.</p> <ul style="list-style-type: none"> <li>■ If necessary, move the handle on the brew unit back to the start position.</li> <li>■ Close the appliance door.</li> <li>■ Switch the coffee machine off.</li> <li>■ Wait approx. 1 minute before switching on the coffee machine.</li> </ul> <p>This will initialise the brew unit drive and put it back into the start position.</p> <ul style="list-style-type: none"> <li>■ If necessary, repeat these steps.</li> </ul>
<p><b>The brew unit cannot be re-inserted into the coffee machine.</b></p>	<p>The brew unit drive is not in the correct position.</p> <ul style="list-style-type: none"> <li>■ Close the appliance door.</li> <li>■ Switch the coffee machine on.</li> </ul> <p>This will initialise the brew unit drive and put it back into the start position.</p> <ul style="list-style-type: none"> <li>■ If necessary, repeat this step.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>Drink preparation is cancelled prematurely even though a cup or glass is located under the central spout.</b></p>	<p>This is not a fault. If the opening of the cup or glass is so wide, e.g. as with a large mug, that the cup rim sensor cannot detect the rim, the drink is cancelled. Use a different cup or glass, or position it in such a way that its rim can be detected.</p>
<p><b>The coffee machine does not switch itself on, although the <small>Switch on at</small> setting has been activated for the timer.</b></p>	<p>The system lock has been activated.  <ul style="list-style-type: none"> <li>■ Deactivate the system lock.</li> </ul> <p>The current day of the week has not been selected.  <ul style="list-style-type: none"> <li>■ Check the timer settings and change these if necessary.</li> </ul> <p>The machine was not used after being switched on automatically three times in succession (holiday mode).  <ul style="list-style-type: none"> <li>■ Switch the machine on and dispense a drink.</li> </ul> </p></p></p>
<p><b>You are preparing hot water or tea and instead of water, steam is dispensed.</b></p>	<p>The altitude is possibly set incorrectly.  <ul style="list-style-type: none"> <li>■ Change the altitude setting (Settings   Altitude).</li> <li>■ You can also change the temperature settings if necessary (Parameters).</li> </ul> </p>
<p><b>The display is hard to see or not able to be read.</b></p>	<p>The display brightness is set too low.  <ul style="list-style-type: none"> <li>■ Change this setting.</li> </ul> </p>
<p><b>The display lights up but the coffee machine does not heat up and no drinks are made.</b></p>	<p>The Demo mode of the coffee machine for Miele Experience Centres and Chartered Agents has been activated.  <ul style="list-style-type: none"> <li>■ Deactivate Demo mode (see “Settings”).</li> </ul> </p>

## 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 cup, for example with hot water.
	The brewing temperature has been 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 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.
<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.

## Problem solving guide

Problem	Possible cause and remedy
<p><b>The coffee tastes weak. The coffee grounds in the waste container are sludgy and grainy.</b></p>	<p>Insufficient coffee beans are getting into the grinder and less coffee is being brewed.            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 containers and hinder the flow of beans.            Are you using a type of coffee with very large beans or different sized beans?            The beans are possibly getting wedged or jammed and forming “bean bridges”.</p> <ul style="list-style-type: none"> <li>■ Clean the coffee bean containers more often if you are using darker, more oily coffee beans.</li> <li>■ Pull the bean containers out a little and shake them if you are using coffee with very large beans or different sized beans.</li> <li>■ Trying using a different type of coffee.</li> </ul>
<p><b>Coffee is not being dispensed from both spouts evenly. Milk may be sputtering when being heated up.</b></p>	<p>Coffee deposits in the central spout are obstructing dispensing.</p> <ul style="list-style-type: none"> <li>■ Dismantle the central spout and clean the parts - except for the stainless steel cover - in the dishwasher.            This cleaning process should be carried out <b>once a week</b>.</li> </ul>
<p><b>The consistency of the milk froth is unsatisfactory.</b></p>	<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 in the milk flask.</li> </ul> <hr/> <p>The milk pipework is blocked and/or the milk valve is dirty.</p> <ul style="list-style-type: none"> <li>■ Remove and clean the milk valve.</li> </ul>

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

### Warranty

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

For further information, please refer to your warranty booklet.

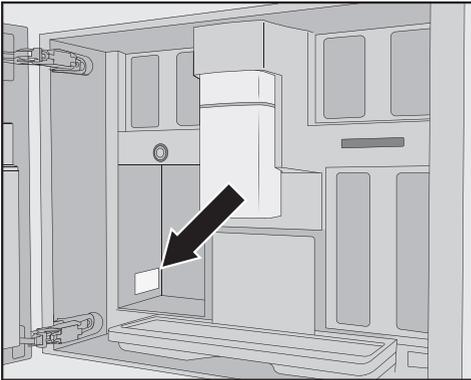
### Contact in case of fault

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.



## 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).

- **Original Miele all purpose microfibre cloth**  
For removing finger marks and light soiling
- **Cleaning agent for milk pipework**  
For cleaning the milk system
- **Cleaning tablets**  
For degreasing the brew unit
- **Descaling tablets**  
For descaling the water pipework

## Electrical connection

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 necessary connection information is given on the data plate inside your appliance.

The fuse rating must be at least 10 A.

The socket should be easily accessible. If the socket is no longer accessible after installation, an additional means of disconnection must be provided for all poles. Suitable means of disconnection include switches with an all-pole contact gap of at least 3 mm. These include isolator switches, fuses and relays.

Temporary or permanent operation with a self-sufficient or non-mains synchronous energy supply system (e.g. isolated networks, back-up systems) is possible. A requirement for the operation is that the energy supply system complies with all current local and national requirements that apply to stand-alone, solar and/or battery systems.

The protective measures provided in the domestic installation and in this Miele product must also be assured in their function and operation in isolated operation or in non-mains synchronous operation, or replaced with equivalent measures in the installation.

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.

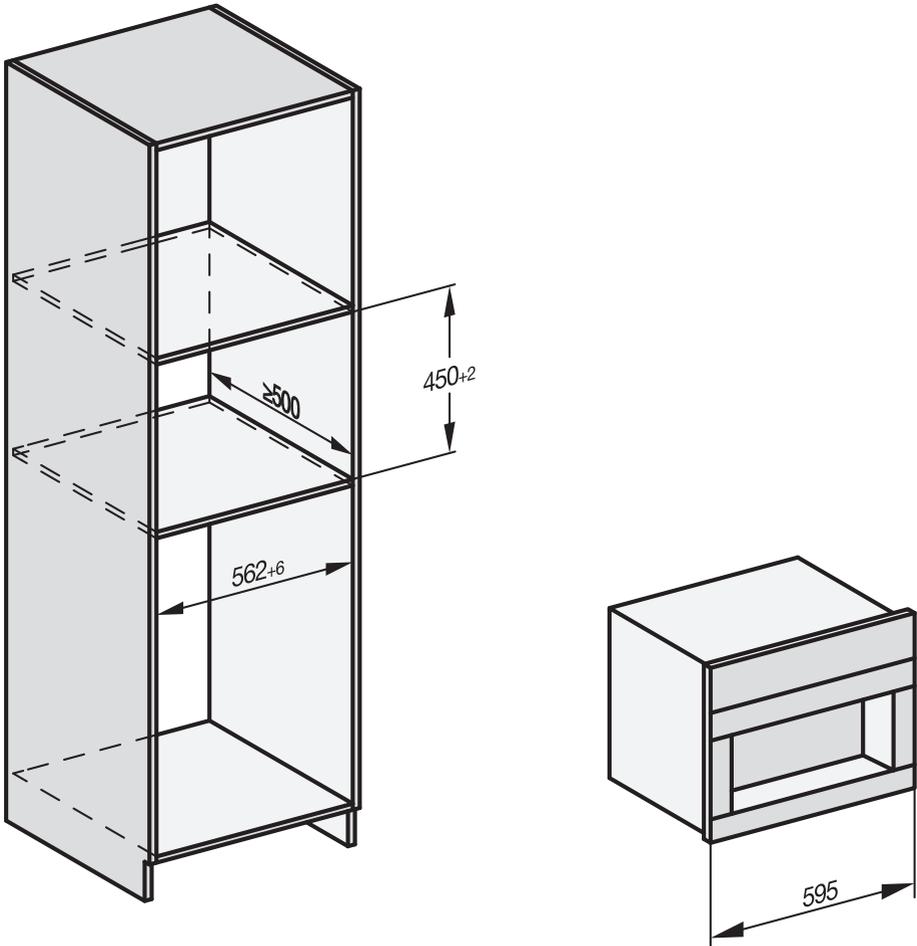
# Installation

## Installation dimensions

### Installation in a tall unit

Maintain the required minimum installation height of 850 mm.

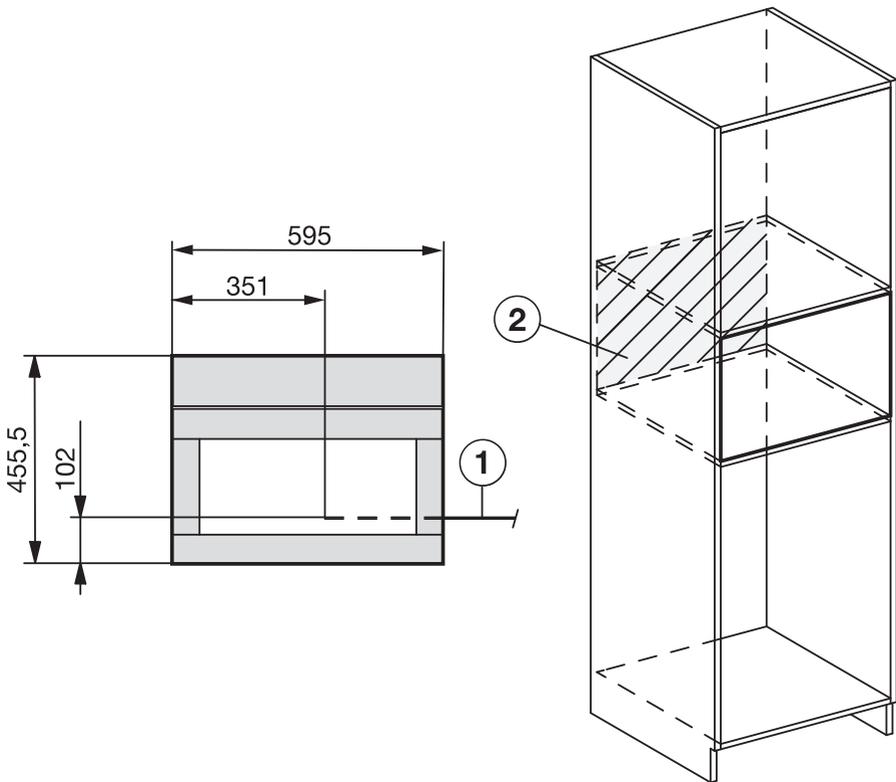
All dimensions are given in mm.



Combination with other Miele built-in appliances is possible. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them. If the appliance is to be combined with a Gourmet warming drawer/ built-in vacuum sealing drawer, no intermediate shelf is required in between.

## Installation and connections

All dimensions are given in mm.



- ① Mains connection cable
- ② Do not place electrical connection in this area

# Installation

## Building in the coffee machine

 Danger of injury due to incorrect operation.

Personal injury can result from an incorrectly installed, and therefore unsecured, appliance.

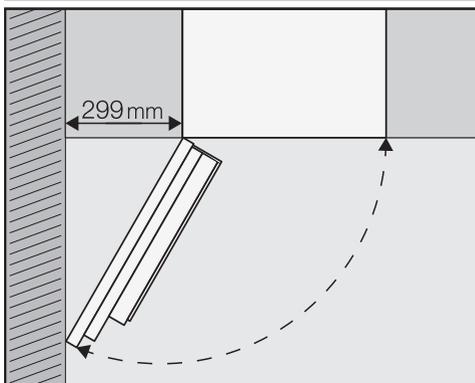
Operate the coffee machine only in a built-in installation.

 Risk of damage to property due to incorrect operation.

If the ambient temperature range is not complied with, the coffee machine may not function correctly.

Operate the coffee machine only within a temperature range of +16 °C to +38 °C.

Maintain the required minimum installation height of 850 mm.



**Useful tip:** If the distance between an adjacent wall and the coffee machine is at least 299 mm, the appliance door can be opened wider, thus making the machine easier to use. This allows the left bean container to be removed more easily, for example.

A TX 20 screwdriver is required for installation.

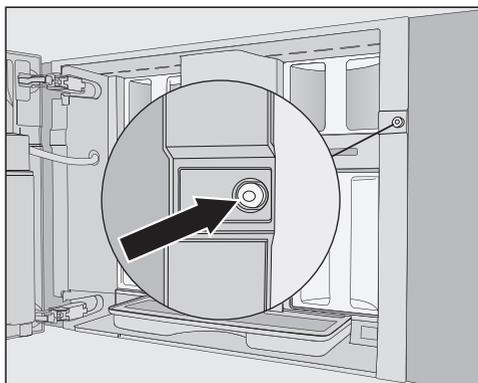
**Useful tip:** We recommend providing a place to sit the coffee machine which is the same height as the building-in niche. This will make it easier to connect the machine to the electricity supply.

## Connecting to the mains electricity supply

Observe the instructions in “Electrical connection”.

- Connect the coffee machine to the mains electricity supply.

## Removing the transport safety device



There is a red silicone plug inside the screw hole which secures the appliance door during transport to prevent transport damage.

Remove the silicone plug **before** screwing the coffee machine to the cabinet.

- Pull firmly on the red silicone plug to remove it from the screw hole.

The silicone plug is not required again. Dispose of it with your household waste.

## Pushing in and levelling the coffee machine

Ensure the mains connection cable does not get jammed or damaged when pushing the appliance into the niche.

- Push the coffee machine all the way into the building-in niche.

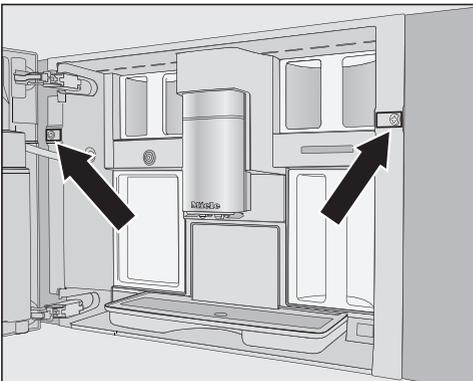
Do not adjust the door hinges to align the coffee machine. This could otherwise result in the milk flask not being able to be fitted correctly and milk preparation may not function properly.

- Check the height of the coffee machine to make sure that it is sitting centrally in the niche and that it is level. Align the appliance if necessary.

You can now screw the coffee machine to the cabinet.

## Screwing the coffee machine to the cabinet

- Open the appliance door.



2 TX20 (25 mm) screws are supplied with the appliance.

- Secure the coffee machine to the side walls of the housing unit using the screws supplied.

- Tighten both screws by hand.

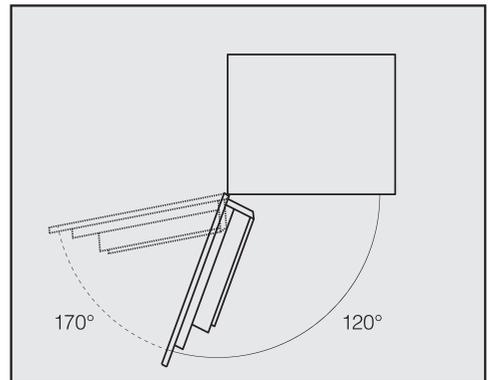
**Useful tip:** You can remove the door opening limiters and increase the door opening angle to 170° so that the screw on the left can be screwed in more easily (see "Door opening limiters"). Check whether there is enough room and that the appliance door does not hit an adjacent wall.

- Check the operation of the coffee machine.

## Door opening limiters

The door hinges of the coffee machine are equipped with door opening limiters that limit the opening angle of the appliance door to approx. 120°. These prevent the appliance door from hitting an adjacent wall when opened and being damaged.

You can remove the door opening limiters to increase the opening angle to approx. 170°. This allows the bean containers to be removed more easily, for example.

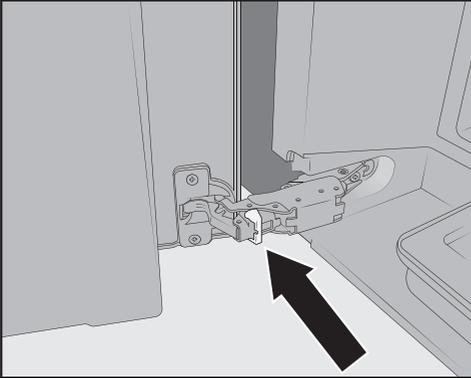


# Installation

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## Removing the door opening limiters

Check whether there is enough room and that the appliance door does not hit an adjacent wall when the door opening angle is increased.



- Remove the door opening limiters from the hinges by levering them out with a screwdriver, for example.

The door opening angle is now increased to approx. 170°.

## Technical data

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Electricity consumption in standby:  $\leq 0.3$  Watt

Electricity consumption in networked standby:  $\leq 2.0$  Watt

Frequency band of the Wi-Fi module 2.4000 GHz – 2.4835 GHz

Maximum transmission power of the Wi-Fi module  $\leq 100$  mW

## Copyright and licences

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For the purpose of operating and controlling the communication module, Miele uses proprietary or third-party software that is not covered by open source licensing terms. These items of software/software components are protected by copyright. The copyright powers of Miele and third parties must be respected.

In addition, the integrated communication module contains software components which are distributed under open source licensing terms. You can access these open source components along with the associated copyright notices, copies of the valid licensing terms and any further information locally via IP using a web browser ([http\[s\]://<ip address>/Licenses](http[s]://<ip address>/Licenses)) where <ip address> is the IP address of your appliance. The liability and warranty arrangements for the open source licences displayed in this location only apply in relation to the respective rights holders.

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