



Operating and installation instructions Wine conditioning unit



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

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Warning and Safety instructions

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

Read the operating and installation instructions carefully before using the wine conditioning unit. They contain important information on safety, installation, use and maintenance of the appliance. This is to protect yourself from injury, and from damaging your wine conditioning unit.

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

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

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

 Risk of injury from broken glass.

If installed at altitudes above 1500 m, there is a risk of the glass in the appliance door breaking because of changes in air pressure. Shards of glass can cause severe injury.

Correct application

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

▶ The wine conditioning unit is intended exclusively for domestic use for storing wine.

The wine conditioning unit is not suitable for freezing food.

Any other usage is not permitted.

▶ This wine conditioning unit is not suitable for storing and keeping cool medicines, blood plasma, laboratory preparations or similar substances or products. Incorrect use of the wine conditioning unit for such purposes may cause deterioration of the items stored. The wine conditioning unit is also not suitable for use in areas where there is a risk of explosion.

Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance.

▶ 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 and instruction concerning its use by a person responsible for their safety.

They may only use the appliance unsupervised if its operation has been clearly explained to them and they are able to use it safely and are able to understand and recognise the possible dangers caused by incorrect operation.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the wine conditioning unit if its operation has been clearly explained to them and they are able to use it safely. They must be able to understand and recognise the possible dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised in the vicinity of the wine conditioning unit. Never allow children to play with the wine conditioning unit.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material (e.g. foil) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

Technical safety

► The refrigerant circuit has been checked for leaks. The wine conditioning unit complies with all current local and national safety requirements.



► This wine conditioning unit contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and has a lower greenhouse effect than some other refrigerants.

The use of this refrigerant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the refrigerant flowing around the system. Unfortunately, this cannot be avoided, but it does not affect the performance of the wine conditioning unit.

When transporting and installing the wine conditioning unit, ensure that no parts of the cooling circuit are damaged. Splashes of refrigerant can damage the eyes.

In the event of any damage:

- Avoid naked flames or anything which creates a spark.
- Disconnect the wine conditioning unit from the mains electricity supply.
- Ventilate the room in which the wine conditioning unit is located for several minutes.
- Call Miele.

► The more coolant there is in a wine conditioning unit, the larger the room should be in which it is installed. In the event of a leakage, if the appliance is in a small room, there is the danger of a combustible gas/air mixture building up. For every 8 g of coolant, at least 1 m³ of room space is required. The amount of coolant in the wine conditioning unit is stated on the data plate inside the appliance.

Warning and Safety instructions

- ▶ Ensure that the connection data on the wine conditioning unit's data plate (fuse rating, frequency and voltage) match the electricity supply to prevent damage to the wine conditioning unit. Compare this before connecting the appliance to the mains electricity.
If in any doubt, consult a qualified electrician.
- ▶ The electrical safety of this wine conditioning unit 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.
If in doubt, the electrical installation should be checked 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.
- ▶ If the connection cable is faulty, it must only be replaced by a Miele approved service technician in order to avoid a hazard.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating). Do not use these to connect the wine conditioning unit to the mains electricity supply.
- ▶ If moisture gets into electrical components or into the mains connection cable, it could cause a short circuit. Therefore, do not operate this wine conditioning unit in areas which are exposed to moisture (e.g. in a garage or utility room).
- ▶ This wine conditioning unit must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Damage to the wine conditioning unit can compromise your safety. Before using the wine conditioning unit, check it for any visible damage. Never use a damaged wine conditioning unit.
- ▶ For safety reasons, this wine conditioning unit may only be used when it has been built in.

Warning and Safety instructions

- ▶ During installation, maintenance and repair work, the wine conditioning unit must be completely disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains circuit breaker is switched off, or
 - the screw-out fuse is removed (in countries where this is applicable), or
 - it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator. Pull on the plug and not the cable when disconnecting it from the power supply.
- ▶ Repairs and other work by unqualified persons could be dangerous. Installation must be performed by a suitably qualified and competent person. Maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced with genuine Miele original spare parts. Miele can only guarantee the safety standards of the appliance when Miele spare parts are used.
- ▶ This wine conditioning unit is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This lamp must only be used for the purpose for which it is intended. The lamp is not suitable for room lighting. Replacement lamps may only be fitted by a qualified electrician or a Miele authorised technician.

Correct use

- ▶ This wine conditioning unit is designed for use within specific ambient temperatures (climate range). Do not use it in ambient temperatures for which it is not designed. The climate range is stated on the data plate inside the wine conditioning unit. A lower ambient temperature will cause the compressor to switch off for longer periods, meaning that the wine conditioning unit is unable to maintain the required temperature in some circumstances.
- ▶ To ensure proper air flow in and out of the appliance, the ventilation gaps in the appliance and built-in structure must not be covered or blocked in any way. This would also increase the energy consumption and could cause damage to the appliance.

Warning and Safety instructions

- ▶ If the wine conditioning unit is used for storing food which contains fat or oil, make sure that it does not come into contact with plastic components. Any spillages of oil or fat could cause stress cracks to the plastic and cause it to break or split.
- ▶ Risk of fire and explosion! Do not store explosive materials in the wine conditioning unit or any products containing propellants (e.g. spray cans). Electrical components can cause flammable mixes of gases to ignite.
- ▶ Danger of explosion! Do not operate any electrical appliances inside the wine conditioning unit. Danger of sparking and explosion.

Accessories and spare parts

- ▶ Only use original Miele accessories. Using spare parts or accessories from other manufacturers will invalidate the warranty, 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 wine unit.

Cleaning and care

- ▶ Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.
- ▶ The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaning appliance to clean this appliance.
- ▶ Sharp edged objects will damage the evaporator, causing irreversible damage to the wine conditioning unit. Therefore, do not use sharp objects to:
 - remove layers of ice.
 - remove label residues, for example.

Transport

- ▶ Always transport the wine conditioning unit upright and in its packaging to avoid it being damaged.
- ▶ Risk of injury and damage! The wine conditioning unit is very heavy and must be transported by two people.

Disposing of your old appliance

- ▶ Children playing could become trapped in the wine conditioning unit and could suffocate.
 - Remove the appliance door.
 - Leave the wooden/metal shelves in the wine conditioning unit so children cannot climb inside.
 - If the wine conditioning unit has a door lock, make sure that children cannot lock themselves inside while playing as this could endanger their lives.
- ▶ Risk of electric shock!
 - Cut the electrical plug off the power supply cord.
 - Cut the power supply cord off the old appliance.

Dispose of the electrical plug and power supply cord separately from the old appliance.

- ▶ During and after disposal, make sure that the wine conditioning unit is not placed near petrol or other flammable gases and liquids.
- ▶ Risk of fire due to escaping oil or refrigerant!
The refrigerant and oil inside the appliance are flammable. In high enough concentrations, escaping refrigerant or oil may ignite if they come into contact with an external heat source.
During disposal, make sure that the cooling circuit is not damaged in order to prevent refrigerant and oil escaping in an uncontrolled manner (see the data plate for details of the refrigerant).
- ▶ Splashes of coolant can damage the eyes. Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by
 - puncturing the refrigerant channels in the condenser,
 - bending any pipework, or
 - scratching the surface coating.

Caring for the environment

Disposal of the packing material

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

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

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

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

Disposing of your old appliance

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



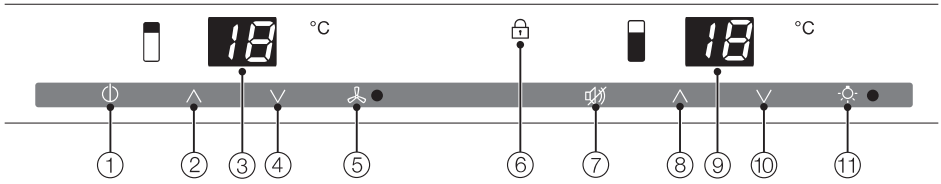
Take care not to damage your refrigeration appliance before or during disposal in an authorised, environmentally friendly manner. This is to ensure that refrigerant in the cooling circuit and oil in the compressor is contained, and will not leak into the environment.

Please dispose of it at your local community waste collection/recycling centre for electrical and electronic appliances, or contact Miele. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. You should remove any old batteries which are not securely enclosed by the appliance and remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance presents no danger to children while being stored awaiting disposal.

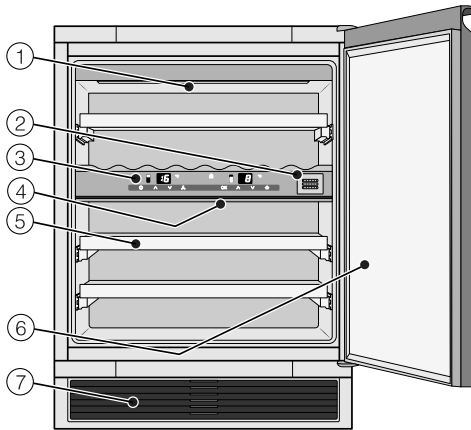
Saving energy

	Normal energy consumption	Increased energy consumption
Installation/ Maintenance	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near a heat source (radiator, oven).	Situated near a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20 °C.	Where the ambient room temperature is above 25 °C.
	Where the ventilation gaps are not covered and kept free of dust.	Where the ventilation gaps are covered or dusty.
	Remove and clean the air filter with a vacuum cleaner at least once a year.	If dust has accumulated on the air filter.
Temperature settings	10 to 12 °C	The lower the temperature set for the appliance, the higher the energy consumption.
Use	Wooden shelves arranged as they were when the appliance was delivered.	
	Only open the door when necessary and for as short a time as possible. Store wine bottles in an organised way.	Frequent opening of the door for long periods will cause a loss of coldness. The wine conditioning unit will try to cool down and the compressor will run for longer periods.
	Do not overfill the wooden shelves to allow air to circulate.	Poor air circulation will cause a loss of coldness.

Guide to the appliance



- ① For switching the entire wine conditioning unit on and off
- ② For setting the temperature in the upper wine conditioning zone (^ for warmer)
- ③ Temperature display for the upper wine conditioning zone
- ④ For setting the temperature in the upper wine conditioning zone (∇ for colder)
- ⑤ For switching the DynaCool function (constant humidity) on and off, with indicator light
- ⑥ Safety lock indicator light (only visible when the safety lock is switched on)
- ⑦ For switching the temperature or door alarm off
- ⑧ For setting the temperature in the lower wine conditioning zone (^ for warmer)
- ⑨ Temperature display for the lower wine conditioning zone
- ⑩ For setting the temperature in the lower wine conditioning zone (∇ for colder)
- ⑪ For switching the feature lighting on and off, with indicator light



- ① Lighting strip
(in both wine conditioning zones)
- ② Active AirClean filter
- ③ Control panel for the upper and
lower wine conditioning zones/
Isolation plate for thermal separation
of the zones
- ④ Isolation strips for thermal
separation of the temperature zones
- ⑤ Wooden shelves
- ⑥ Safety glass door
with UV filter
- ⑦ Ventilation grille
with air filter located behind it

Accessories

Accessories supplied

Active AirClean filter

The Active AirClean filter ensures optimum air quality in the wine conditioning unit by filtering the incoming air.

Air filter

The air filter behind the ventilation grille prevents the cooling performance being reduced by the accumulation of dust.

Optional accessories

Miele has a large range of accessories and cleaning and care products which are designed for use with the wine conditioning unit.

Miele all purpose microfibre cloth

The all purpose microfibre cloth helps remove fingerprints and light soiling on stainless steel fronts, appliance control panels, windows, furniture, car windows, etc.

Active AirClean filter

For a description, see "Accessories supplied".

Optional accessories can be ordered from the Miele webshop. They can also be ordered directly from Miele (see end of this booklet for contact details).

Switching the wine conditioning unit on and off

Before using for the first time

Removing packaging material

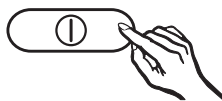
- Remove all packaging material from the inside of the appliance.

Cleaning the wine conditioning unit

Please refer to the relevant instructions in "Cleaning and care".

- Clean the inside of the appliance and the accessories.

Switching on the wine conditioning unit



- Touch the On/Off sensor for the whole appliance so that the temperature displays light up.

An alarm sounds. The wine conditioning unit will start to cool and the interior lighting will come on when the appliance door is opened.

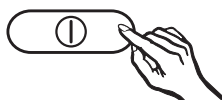
Switching the alarm off



- Touch the sensor for switching off the temperature or door alarm.

The alarm will stop. The temperature displays will flash until the set temperatures are reached.

Switching off the wine conditioning unit



- Touch and keep your finger on the On/Off sensor for the whole wine conditioning unit until the temperature displays go dark.

The cooling system is switched off. If this does not happen, the safety lock is still activated (see "Selecting further settings - Safety lock").

Switching the wine conditioning unit on and off

Switching off for longer periods of time

If, during a long absence, the wine conditioning unit is switched off but not cleaned and the door is left shut, there is a danger of mould building up inside the appliance.

The wine conditioning unit must be cleaned.

If the wine conditioning unit is not going to be used for a longer period of time, observe the following:

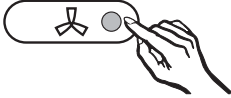
- Switch the wine conditioning unit off.
- Switch off at the wall and withdraw the plug from the socket, or switch off the mains circuit breaker.
- Clean the wine conditioning unit and leave the door ajar to air the wine conditioning unit and avoid odours building up inside it.

Selecting further settings


Safety lock

The safety lock can be activated to prevent the wine conditioning unit being switched off by mistake.

Switching the safety lock on/off







- Touch and keep your finger on the DynaCool On/Off sensor for approx. 5 seconds.

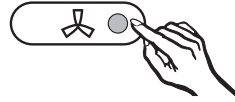
The sensor's indicator light flashes and a  flashes in the temperature display for the lower wine conditioning zone (display on the right).




- Touch the DynaCool On/Off sensor again.

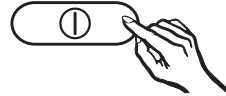


- By pressing the sensors for setting the temperature, you can now choose between  and :
: Safety lock function is deactivated,
: Safety lock function is activated.



- To save the setting, touch the DynaCool On/Off sensor.

When the lock function is activated, its indicator  lights up.



- To exit settings mode, touch the On/Off sensor for the whole wine conditioning unit.

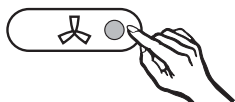
Otherwise the appliance will switch to normal operation after approximately 2 minutes.

Selecting further settings

Changing the brightness of the temperature display

The default brightness for the wine conditioning unit temperature display is set to $h1$.

To change the brightness of the temperature display (the temperature displays will change together):

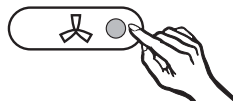


- Touch and keep your finger on the DynaCool On/Off sensor for approx. 5 seconds.

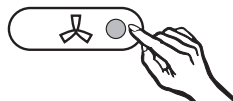
The sensor's indicator light flashes and a ϵ flashes in the temperature display for the lower wine conditioning zone (display on the right).



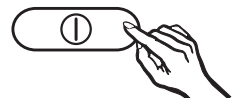
- Press one of the temperature setting sensors as often as necessary until h is displayed.



- Touch the DynaCool On/Off sensor again. h will light up in the display.
- By pressing the sensors for setting the temperature, you can now set the display brightness. You can choose between levels 1 to 5:
1: Minimum brightness,
5: Maximum brightness.



- To save the setting, touch the DynaCool On/Off sensor.



- To exit settings mode, touch the On/Off sensor for the whole wine conditioning unit. Otherwise the appliance will automatically switch to normal operation after approximately two minutes.

The optimum temperature and air quality

Perfectly storing wine

Wine keeps on maturing depending on the surrounding conditions. The length of time for which wine can be kept in good condition will therefore depend not only on the temperature but also on the air quality.

The wine conditioning unit, with its constant and wine-specific temperature, optimum humidity level and odour-free atmosphere, offers the perfect conditions for storing your wine.

The wine conditioning unit also guarantees (as opposed to a refrigerator) an environment without vibrations so that the maturing process of the wine is not disturbed.

The correct temperature

Wine can ideally be stored at a temperature between 6 and 18 °C. If red and white wines are being stored together, select a temperature between 12 and 14 °C. This temperature is suitable for both white and red wines. Red wine should be taken out and opened at least 2 hours before drinking so that the wine is exposed to oxygen and can develop its aroma.

If the storage temperature is too high (above 22 °C), wine matures too quickly, which means aromas are not able to continue to develop. On the other hand, if the storage temperature is too low (below 5 °C), the wine is unable to mature properly.

Heat causes wine to expand and cold causes it to contract. Temperature fluctuations mean stress for wine and interrupt the maturity process. It is therefore very important to ensure minimal fluctuation of temperature.

Recommended drinking temperatures

Type of wine	Recommended drinking temperature*
Light, fruity reds:	14 °C to 16 °C
Full-bodied reds:	18 °C
Rosé wines:	8 °C to 10 °C
Delicate, aromatic whites:	8 °C to 12 °C
Full-bodied or sweet whites:	12 °C to 14 °C
Sparkling white wines, Prosecco:	7 °C to 9 °C
Champagne:	5 °C to 7 °C

* Store the wine 1 or 2 °C cooler than the recommended drinking temperature as it warms up a little when poured into the glass.

Useful tip: Full-bodied reds should be opened 2–3 hours before drinking to allow the wine to breathe and develop its aroma.

The optimum temperature and air quality

Safety features with low ambient temperatures

In order to protect the wine from low ambient temperatures, a safety thermostat ensures that the temperature in the wine conditioning unit cannot decrease too drastically. If the ambient temperature falls briefly, a heater in the wine conditioning unit switches on automatically and maintains a constant internal temperature. If the ambient temperature continues to remain low, the wine conditioning unit will eventually switch itself off.

Isolator plate for thermal separation

The wine conditioning unit has a fixed isolator plate that divides the interior cabinet into 2 zones, which can be conditioned in different ways. This means that you can store different types of wine at the same time – for example, red wine and champagne.

Setting the temperature

You can set the respective temperatures using the two sensors below the temperature displays.

- To do so, press the sensors under the relevant temperature display.

Touch



- the temperature will get colder,



- the temperature will get warmer.

The temperature range being set will flash in the display as you do this.

When you touch the sensors, you will see the following changes in the respective temperature display:

- Touching a sensor once: the last temperature selected flashes.
- Each subsequent touch of a sensor: the temperature is adjusted in 1 °C steps.
- Keeping your finger on the sensor: changes the temperature continuously.

Approximately 5 seconds after you release the sensor, the actual temperature in the respective zone will be displayed automatically.

The optimum temperature and air quality

The two temperature zones are cooled alternately which means that, depending on the amount of wine being stored, it may take a few hours before the set temperatures are reached and the temperature displays have adjusted accordingly. If, after this time, the temperature is still too high or too low, adjust it again.

Temperature range

The temperature in both wine conditioning zones can be adjusted from 5 °C to 20 °C.

Temperature display


In normal operation the temperature displays in the control panel show the actual temperatures in the wine conditioning unit.

The temperature display will flash if

- a different temperature is being set,
- the temperature in one zone deviates from the set temperature by more than 5 °C.

Air quality and humidity

In most refrigerators, the humidity is too low for wine and therefore a refrigerator is not suitable for wine storage. High humidity levels are necessary when storing wine to keep corks moist from the outside. When the humidity is too low, the corks dry out and the bottles are no longer tightly sealed. For this reason, wine bottles should always be stored horizontally to ensure that corks are also kept moist from the inside. If air gets into the bottles, this will have a negative impact on the wine.

 Danger of damage from excess amounts of moisture.

An increase in humidity will lead to condensation on the interior cabinet walls. Condensate can cause damage such as corrosion to the wine conditioning unit.

Do **not** introduce additional moisture to air in the cabinet, e.g. by placing a dish of water in the wine conditioning unit.

The optimum temperature and air quality

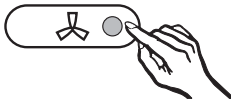
DynaCool (constant humidity)

DynaCool raises the relative humidity inside the whole of the wine conditioning unit. It also distributes the humidity and the temperature evenly around the interior so that you can store all your wine under the same excellent conditions.

This will create a stable climate in the unit which imitates that of a wine cellar.

Switching on DynaCool

If you would like to use the wine conditioning unit to store wine over the long term, we recommend that you keep the DynaCool function switched on.



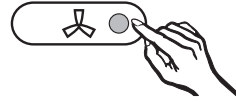
- Touch the DynaCool function On/Off sensor so that the indicator light comes on.

Even if DynaCool has not been switched on, the fans in the wine conditioning unit will come on automatically when the cooling system switches on. This ensures the optimum climate for your wine is maintained.

When the appliance door is open, the fan automatically switches off temporarily to save energy.

Switching off DynaCool

The wine conditioning unit uses slightly more energy and is a little noisier when the DynaCool function is switched on. You can switch it off now and then if you wish.



- Touch the DynaCool function On/Off sensor to switch off the indicator light.

Air filtration with the Active AirClean filter

The Active AirClean filter achieves optimum air quality by filtering the incoming air.

Fresh air from the room enters the appliance via the Active AirClean filter. The fans (DynaCool) then distribute the air evenly throughout the cabinet. Filtering the incoming air through the Active AirClean filter ensures that all the air entering the appliance is fresh and free from dust and odours.

This also ensures your wine does not absorb any unwanted odours through the corks.

The Active AirClean filter should be replaced at least every 12 months. Active AirClean filters can be obtained directly from Miele, or from the Miele website.

The wine conditioning unit is equipped with a warning system so that the temperature cannot rise or fall unnoticed and therefore damage the wine.

Temperature alarm

An alarm will sound if the temperature in one of the wine conditioning zones becomes too warm or too cold. The relevant temperature display will flash at the same time.

The temperature the wine conditioning unit is set at determines the temperature the appliance recognises as being too warm or too cold.

The acoustic and visual signals are triggered, for example:

- when the wine conditioning unit is switched on and the temperature in one of the temperature zones differs greatly from the set temperature,
- when too much warm ambient air enters the cabinet when bottles are being rearranged or taken out,
- when a large number of bottles are stored for the first time,
- in the event of a power cut.

The alarm will stop and the temperature displays will light up constantly when the temperature reaches the correct level again.

Switching the temperature alarm off early

You can switch the alarm off early if you wish.



- Touch the sensor for switching off the temperature alarm.

The alarm will stop.

The relevant temperature display will continue to flash until the temperature is at the correct level.

Temperature and door alarm

Door alarm

An alarm will sound if the appliance door has been left open for longer than 60 seconds.

As soon as the door is closed, the alarm will stop.

Switching the door alarm off early

You can switch the alarm off early if you wish.



- Touch the sensor for switching off the door alarm.

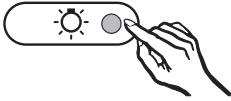
The alarm will stop.

The interior lighting can be set to remain on when the appliance door is closed so your wines can be on display at all times.

Each wine conditioning zone has its own light so the your wine conditioning unit is lit up to maximum effect.

Thanks to the use of LED lighting, the wine will not be adversely affected by heat or UV light.

Switching the feature lighting on and off



- Touch the feature lighting On/Off sensor so that the indicator light comes on.

The interior lighting is now switched on in both wine conditioning zones, even when the door is closed.

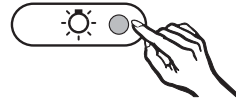
To switch the feature lighting off again:

- Touch the feature lighting On/Off sensor so that the indicator light goes out.

The interior lighting is now switched off when the appliance door is closed.

Setting the brightness of the feature lighting

The brightness of the feature lighting can be adjusted.



- Touch and keep your finger on the feature lighting On/Off sensor.
- At the same time, touch the sensors for setting the temperature.


Touch



- the lighting becomes dimmer,



- the lighting becomes brighter.

 Danger of injury from LED lighting.

This lighting corresponds to risk group RG 2. If the cover is defective, there is a risk of eye injury.

Do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).


Storing wine bottles

Vibration and movement have a negative effect on the maturing process, which can in turn affect the taste of the wine.


To avoid disturbing other bottles when removing a bottle of wine, store bottles of the same type beside each other on the same shelf. Avoid stacking bottles on top of one another on the wooden shelves.

Always place the bottles in a horizontal position so that the natural corks can be kept moist on the inside and air is prevented from getting into the bottles.

Useful tip: We also recommend increasing the humidity level inside the wine conditioning unit for wine bottles with natural corks (see “The optimum temperature and air quality – DynaCool (constant humidity) 𐄂”).

 Risk of injury from falling wine bottles.

Wine bottles may become wedged in the wooden shelves above and fall out of the wine conditioning unit when the shelves are pulled out. Always pull out the wooden shelves slowly and carefully.

 Risk of damage and injury from broken glass.

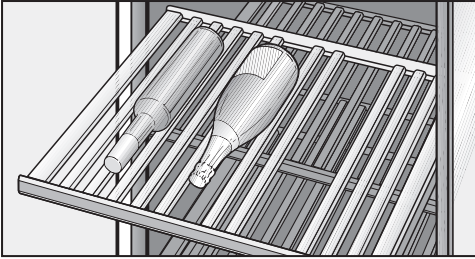
If wooden shelves and bottles protrude too far forwards, they may damage the glass door when it is closed.

Please ensure that the wooden shelves and wine bottles do not protrude.

Do not cover the vents in the rear wall, as they are essential for keeping the appliance cool.

Storing wine bottles

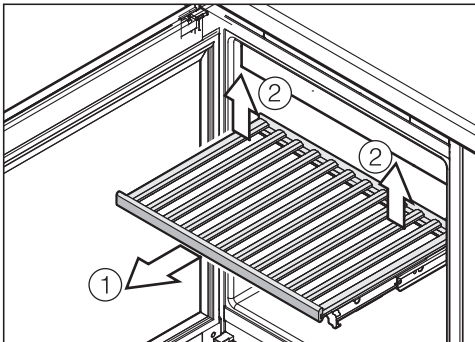
Wooden shelves



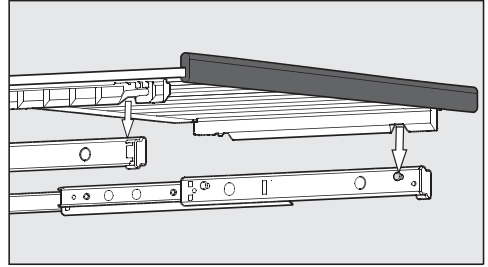
The wooden shelves are on telescopic runners which can be pulled out to make it easier to store and remove bottles.

Moving the wooden shelves

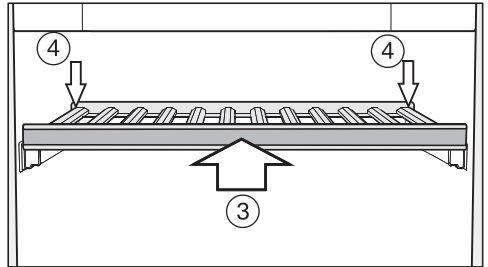
The wooden shelves can be removed and replaced again if required.



- Pull the wooden shelf out until it stops ①.
- Release the wooden shelf at the back, lifting the shelf on the left and right at the same time ②.
- Lift the wooden shelf forwards to remove it.



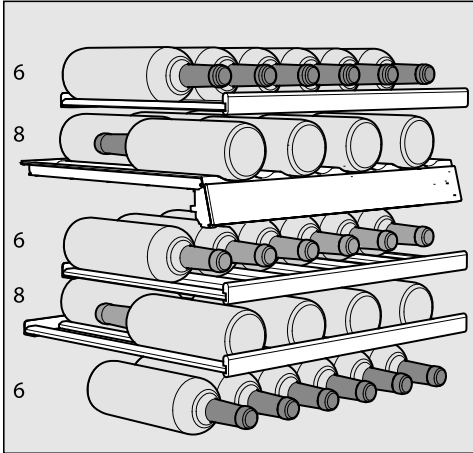
- To replace the shelf, place it on the extended rails. The notches in the wooden shelf fit onto the retaining bolts on the runners.



- Push the wooden shelf in as far as it will go ③.
- Push the wooden shelf in all the way to the back so that it clicks into place at the front.
- Then push the wooden shelf at the back downwards so that it clicks into place at the back.

Storing wine bottles

Maximum capacity



Up to 34 Bordeaux-type bottles (0.75 l) can be stored in the wine unit, with 14 in the upper zone and 20 bottles in the lower zone.

The total of 34 bottles can only be achieved by using all wooden shelves.




Do not exceed the maximum load-bearing capacity of 25 kg for each wooden shelf. Remember not to stack bottles on the wooden shelves.

Automatic defrosting

The wine conditioning unit defrosts automatically.

Cleaning and care

Do not let water get into the electronic module, the ventilation grille or the lighting.

 Risk of damage due to moisture ingress.

The steam from a steam cleaning appliance can damage plastic parts and electrical components.

Do not use a steam cleaner to clean the wine conditioning unit.

The data plate located inside the wine conditioning unit must not be removed. It contains information which is required in the event of a fault.

Cleaning agents

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

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- oven sprays
- glass cleaner (except on the glass in the appliance door)
- hard, abrasive sponges and brushes, e.g. pot scourers
- dirt erasers
- sharp metal scrapers

Cleaning and conditioning agents used inside the wine conditioning unit must be food safe.

We recommend using lukewarm water with a little dishwashing liquid to clean the appliance.

Before cleaning the wine conditioning unit

- Switch the wine conditioning unit off.
- Take any wine bottles out of the wine conditioning unit and store them in a cool place.
- Take out all other removable parts for cleaning.

Interior, accessories, and appliance door

Clean the wine conditioning unit regularly, or at least once a month. Remove soiling immediately to prevent it from drying on.


- Clean the interior with a solution of lukewarm water and a little washing-up liquid.
- The wooden shelves should only be wiped with a well wrung-out damp cloth. They must **not** be allowed to get wet.
- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth. Leave the door open to air the wine conditioning unit for a short while.
- Clean the appliance door with a proprietary glass cleaner.

Cleaning the ventilation gaps

A build-up of dust will increase the energy consumption of the appliance.

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner (you could use a Miele Vacuum Cleaner dusting brush, for example).

Cleaning the door seal

 Risk of damage due to incorrect cleaning.

If you treat the door seal with oils or grease, it can become porous.

Do not use any oils or grease on the door seals.

- The door seal should be cleaned regularly with clean water, and then wiped dry with a soft cloth.

Cleaning and care

Cleaning the air filter

The air filter behind the ventilation grille should be cleaned at least once a year.

- Remove the air filter and clean both sides using a vacuum cleaner.
A dirty air filter can result in the wine conditioning unit not cooling sufficiently.

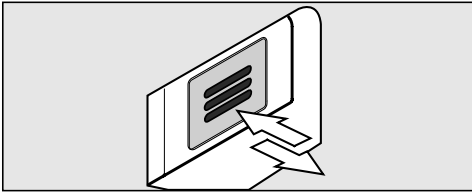
After cleaning

- Refit all shelves and accessories in the wine conditioning unit.
- Switch the wine conditioning unit on.
- Place the wine bottles in the wine conditioning unit and close the appliance door.

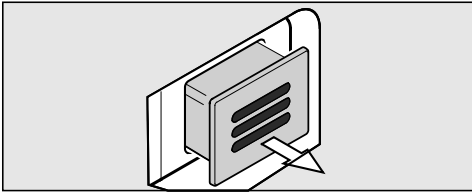
Active AirClean filter

Fresh air from the room enters the appliance via the Active AirClean filter. Filtering the incoming air through the Active AirClean filter ensures that all the air entering the appliance is fresh and free from dust and odours.

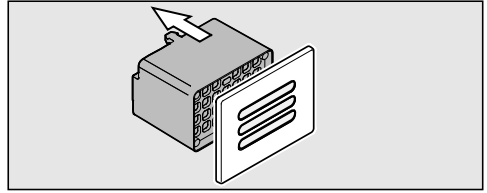
Replacing the Active AirClean filter



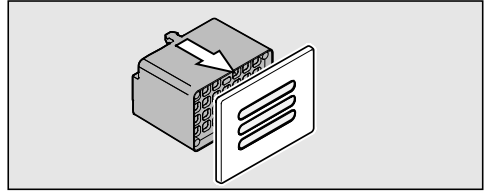
- Push the filter in and then release it.



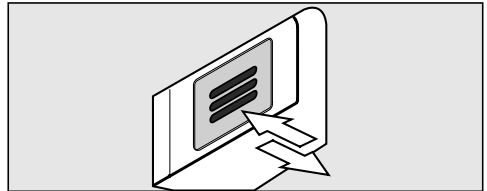
- Remove the filter.



- Remove the rear part of the filter from the cover.



- Attach the new filter to the cover.



- Insert the filter.
- Push the filter in and then let go. The filter will lock automatically and you will hear it click.

Active AirClean filters can be obtained from Miele directly, or from the Miele website.

Problem solving guide

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

You can find information on how to remedy faults yourself at www.miele.com.au/service or www.miele.co.nz/service and on the Miele website.

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.

To prevent cold from escaping, open the appliance as little as possible until the fault has been corrected.

Problem	Possible cause and remedy
The wine conditioning unit is not getting cold, the interior lighting does not come on when the door is opened, and the temperature display is not lit up.	The wine conditioning unit is not switched on. ■ Switch the wine conditioning unit on. The temperature displays must be lit up.
	The plug is not properly inserted into the socket or the socket is not switched on. ■ Insert the plug into the socket correctly and switch on.
	The mains circuit breaker has tripped. There could be a fault with the wine conditioning unit, the household electrical wiring or another electrical appliance. ■ Contact a qualified electrician or Miele.
The wine conditioning unit is not getting cold. However, the appliance and the interior lighting are working fine.	Demo mode has been activated. Demo mode allows the wine conditioning unit to be presented in the showroom without the cooling system being switched on. Do not activate this setting for domestic use. ■ Contact Miele for information on deactivating Demo mode.

Problem solving guide



Problem	Possible cause and remedy
<p>The compressor is switching on more frequently and for longer periods of time. The temperature in the wine conditioning unit is falling.</p>	<p>The temperature in the wine conditioning unit is set too low. ■ Correct the temperature setting.</p>
	<p>The door is not properly closed. ■ Check whether the appliance door closes properly.</p>
	<p>The appliance door has been opened too frequently. ■ Only open the door when necessary and for as short a time as possible.</p>
	<p>The ventilation gaps are covered or have become too dusty. ■ Do not cover the ventilation gaps and dust them regularly.</p>
	<p>The air filter in the appliance plinth is dusty. ■ Clean the air filter (see “Cleaning and care”).</p>
	<p>The ambient room temperature is too warm. ■ Decrease the ambient room temperature.</p>
<p>The compressor comes on less and less often and for shorter periods of time. The temperature in the wine conditioning unit is rising.</p>	<p>This is not a fault. The temperature is too high. ■ Correct the temperature setting. ■ Check the temperature again after 24 hours.</p>
	<p>The air filter in the appliance plinth is dirty. ■ Clean the air filter (see “Cleaning and care”).</p>

Problem solving guide

Messages in the display


Message	Possible cause and remedy
A dash lights up/flashes in the temperature display.	Only temperatures within the range of the appliance temperature display will be displayed.
<i>F0</i> or <i>F1</i> appears in the temperature display.	There is a fault. ■ Call Miele.
The alarm is sounding and the temperature display is flashing.	The temperature in the zone concerned has risen higher or fallen lower than the temperature set. This could be due to, for example: <ul style="list-style-type: none">– the appliance door being opened too often, or being left open,– blocked ventilation gaps,– an interruption to the power supply. ■ Rectify the cause of the alarm. The temperature display will stop flashing and the alarm will stop.

The interior lighting is not working

Problem	Possible cause and remedy
<p>The LED interior lighting is not working.</p>	<p>The wine conditioning unit is not switched on. ■ Switch the wine conditioning unit on.</p> <hr/> <p>To avoid overheating, the LED lighting switches itself off automatically after approx. 15 minutes if the appliance door is left open. If this is not the cause, then there is a fault.</p> <div data-bbox="404 453 1041 639" style="border: 1px solid gray; padding: 5px;"> <p> Danger of electric shock! There are live electrical components under the lighting cover. The LED lighting must only be repaired or replaced by a qualified technician.</p> </div> <div data-bbox="404 655 1041 871" style="border: 1px solid gray; padding: 5px;"> <p> Danger of injury from LED lighting. This lighting corresponds to risk group RG 2. If the cover is defective, there is a risk of eye injury. Do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).</p> </div> <p>■ Call Miele.</p>
<p>The LED interior lighting is on even when the door is closed.</p>	<p>The feature lighting is switched on. ■ Switch off the feature lighting (see "Feature lighting").</p>

Problem solving guide

General problems with the wine conditioning unit

Problem	Possible cause and remedy
An alarm sounds.	The appliance door has been open for longer than approx. 60 seconds. ■ Close the appliance door.
The wine conditioning unit cannot be switched off.	The safety lock is switched on. ■ Completely deactivate the safety lock (see “Selecting further settings – Safety lock  ”).
The wooden slats in the wooden shelves are warping.	A change in volume due to moisture absorption or drying out is a typical characteristic of wood. An increase in humidity in the wine conditioning unit causes wooden components to warp. Therefore, under certain circumstances, wooden parts can warp and cracks can develop. Knots and grain patina are part of the natural character of the wood.
Mould forms on the labels of the wine bottles.	Mould can form on the labels, depending on the type of adhesive used on them. ■ Remove all mould residues. Clean the wine bottles and remove any adhesive residues.
A white film has formed on the corks of the wine bottles.	The corks have oxidised due to contact with the air. ■ Wipe off the film with a dry cloth. The film does not affect the quality of the wine.

Completely normal noises	What causes them
Brrrrr ...	A humming noise is made by the motor (compressor). The humming noise can get louder for brief periods when the motor switches on.
Blubb, blubb ...	A gurgling noise can be heard when coolant is circulating through the pipes.
Click ...	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr ...	With a multi-zone wine conditioning unit a slight hissing sound may emanate from the interior due to the circulation of the air.
Crack ...	A cracking sound can be heard when material inside the wine conditioning unit expands.
Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.	

Noises that you can easily rectify	Cause	Remedy
Rattling, vibrating, clinking	The wine conditioning unit is uneven.	Realign the wine conditioning unit using a spirit level. Do so by raising or lowering the screw feet underneath the appliance or place something underneath it.
	Shelves are unstable or sticking.	Check all removable parts and refit them correctly if required.
	Bottles or containers are touching.	Separate them.
	The transport cable clips are hanging loose at the back of the appliance.	Remove the cable clips.

After sales service and warranty

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

Contact in case of fault

In the event of a fault which you cannot remedy yourself, please contact Miele.

You can book a Miele customer service call-out online at www.miele.com.au/service or www.miele.co.nz/service.
Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. Both of these can be found on the data plate inside the refrigeration appliance or, depending on the model, in the settings mode under information **i**.

The data plate can be found inside the wine conditioning unit.

Warranty

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

For further information, please refer to your warranty booklet.

The wine conditioning unit is supplied with a mains cable with moulded plug ready for connection to an earthed socket.

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



Risk of fire from overheating.

Connecting the appliance to a multi-socket plug adapter or to an extension lead can overload the cable.

For safety reasons, do not use an extension cable or multi-socket adapter.

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

For extra safety, it is advisable to install a suitable residual current device (RCD) with a trip current of 30 mA. Ensure power is not supplied to the appliance until after the installation has been completed.

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

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

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

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

WARNING:
THIS APPLIANCE MUST BE EARTHED.

Installation advice



Risk of injury and damage!

A wine conditioning unit that has not been installed properly can tip over. Keep the appliance door shut until the wine conditioning unit has been built in and secured in its building-in niche in accordance with these operating and installation instructions.



Risk of fire and damage!

This wine conditioning unit must not be installed underneath a cooktop.



Risk of injury from broken glass.

If installed at altitudes above 1500 m there is a risk of the glass in the door breaking because of changes in air pressure. Shards of glass can cause severe injury.

The wine conditioning unit must not be installed at altitudes above 1500 m.

Installation location

This appliance should be installed in a dry, well-ventilated room.

When deciding on the installation location, please bear in mind that the energy consumption increases if the wine conditioning unit is installed near to a heater, a cooker or another appliance that gives off heat. Direct sunlight should also be avoided.

The higher the room temperature, the longer the compressor runs and the higher the energy consumption is.

When installing the wine conditioning unit, please note the following:

- The mains socket must not be located directly behind the appliance and should be easily accessible.
- The plug and mains connection cable must not touch the rear of the wine conditioning unit as they could be damaged by vibrations from the wine conditioning unit.
- Other appliances should not be plugged into a socket located directly behind this wine conditioning unit.

Side-by-side units

This wine conditioning unit can be installed side by side with another refrigeration appliance.

The side-by-side installation kit is available from Miele.

Miele will be able to advise you which combination of models is possible with your wine conditioning unit.


Instructions for installing appliances side by side can be found in the side-by-side installation kit installation instructions.

Climate range

This wine conditioning unit is designed for use within specific ambient temperatures (climate range). Do not use it in ambient temperatures for which it is not designed. The climate range is stated on the data plate inside the wine conditioning unit.

Climate range	Ambient temperature
SN	10 to 32 °C
N	16 to 32 °C
ST	16 to 38 °C
T	16 to 43 °C
SN-ST	10 to 38 °C
SN-T	10 to 43 °C

A lower ambient temperature will cause the compressor to switch off for longer periods, meaning that the wine conditioning unit is unable to maintain the required temperature in some circumstances.

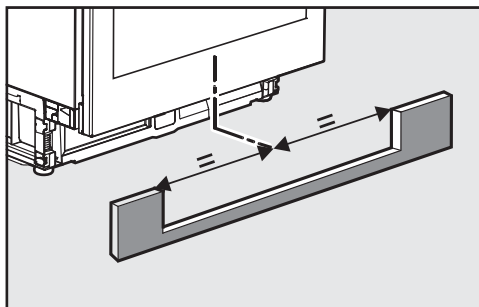
 Risk of damage due to high humidity.

In environments with high humidity, condensation can build up on the external wine conditioning unit panels, which can cause corrosion. Install the wine conditioning unit with sufficient ventilation in a dry and/or air-conditioned room.

After installation, make sure that the appliance door closes properly, the ventilation gaps are not covered and that the wine conditioning unit has been installed in accordance with these operating and installation instructions.

Ventilation

Ventilation of the wine conditioning unit occurs via the ventilation gaps in the appliance plinth. These must not be covered or blocked. In addition, the ventilation gaps must be regularly cleaned to remove any accumulated dust.

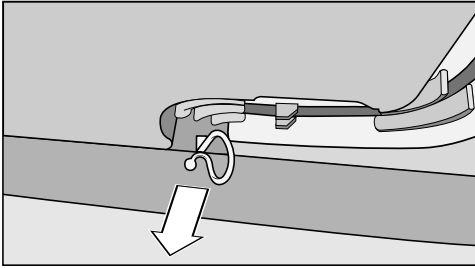


The cut-out in the plinth facing must be aligned centrally with the wine unit.

Installation advice

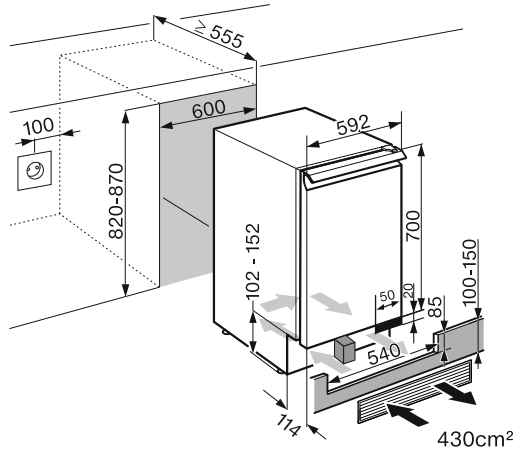
Before building-in the wine unit

- Take any accessories out of the appliance.



- Remove the cable clip from the back of the appliance (depending on model).

Building-in dimensions

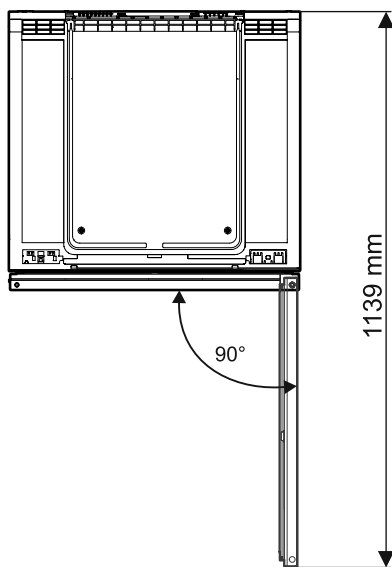


Before installation, ensure the the niche dimensions are the correct size. Before installation, ensure that the ventilation gap dimensions are the correct size. The cut-out in the plinth facing for the supplied ventilation grille must be aligned centrally with the appliance in order to ensure the correct functioning of the wine unit.

The supplied **ventilation grille** and **foam block** must be fitted and used together.

Installation advice

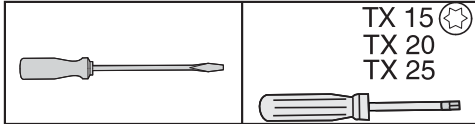
View from above





Changing the door hinging

The wine conditioning unit is supplied right-hinged. If left-hand hinging is required, the hinges must be changed.

To change the door hinging, you will need the following tools:

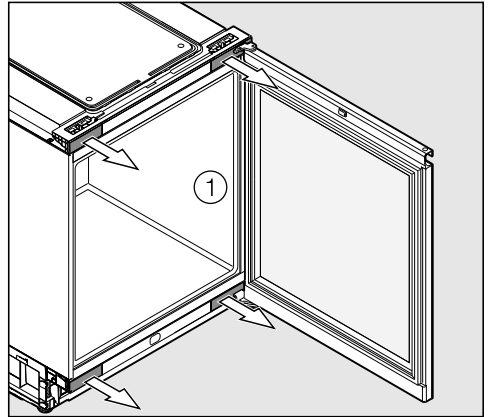


 **Risk of injury and damage!**
The glass door is breakable.
The glass door is heavy. Two people are needed for changing the door hinging.


 **Risk of injury and damage!**
The glass door can drop.
When changing the door hinging, make sure that all fixing parts are securely screwed into position.

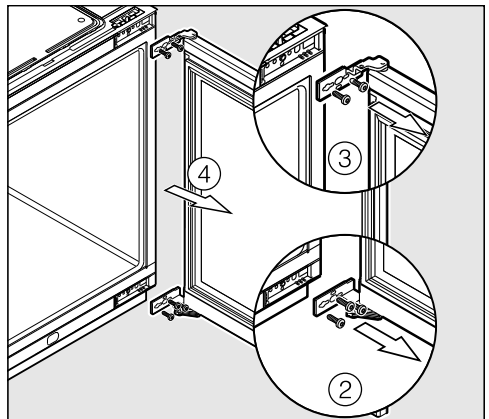
Useful tip: Place a suitable cover on the floor in front of the wine conditioning unit to protect the glass door and your floor from damage when changing the hinging.

Be careful not to damage the door seal. If the door seal is damaged, the appliance door may not close properly and cooling will be insufficient.



- Use a screwdriver to remove covers ①.

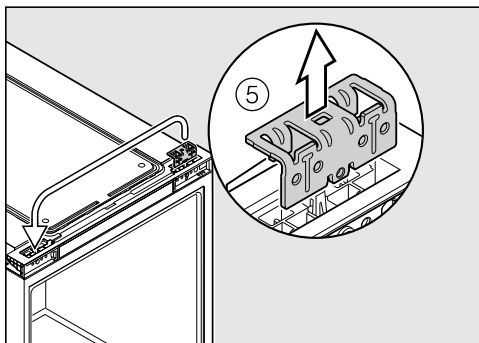
 **Risk of injury and damage!**
The appliance door is not secure once the screws in the retaining brackets have been removed.
The second person must support the appliance door.



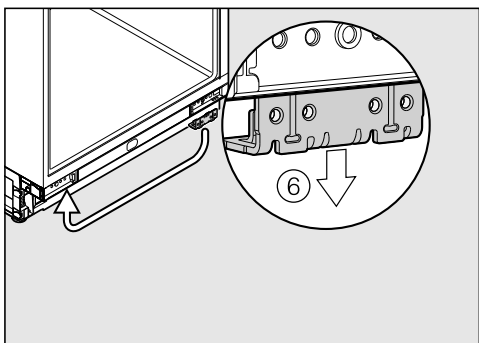
- Remove the screws completely. Start with the bottom screws ②, then unscrew the top screws ③.
- Remove the appliance door ④.

Changing the door hinging

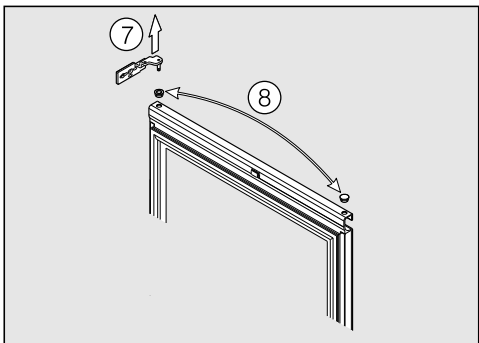
- Place the appliance door with the outer side upwards on a stable surface.



- Take off the upper retaining bracket ⑤ and refit it on the opposite side.

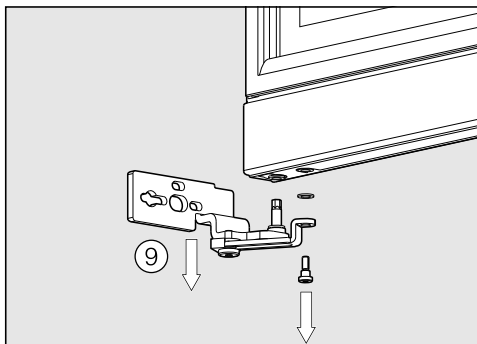


- Remove the retaining bracket at the bottom right ⑥ of the appliance and fit it to the bottom left. Make sure the drill holes match up.

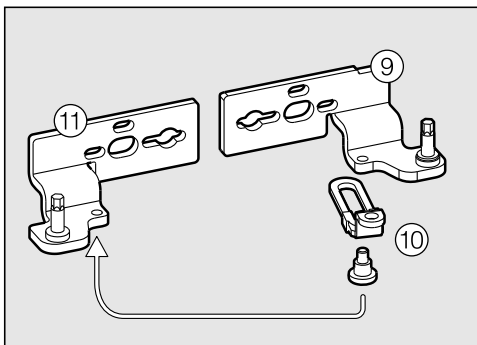


- Remove the hinge bracket at the top ⑦ and the cover cap ⑧ on the opposite side.

- Push out the bushing.

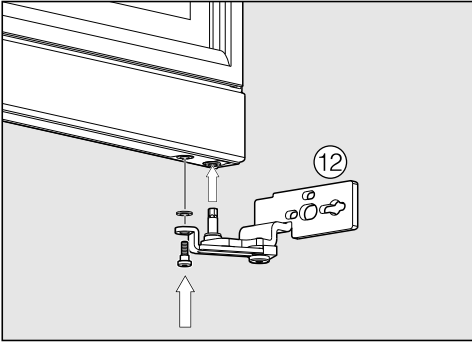


- Switch the positions of the cover cap and bushing.
- Unscrew the bottom hinge bracket ⑨.
- Remove the washer from the hinge pin and from the screw.



- Unscrew the door opening angle limiter ⑩ from the lower hinge bracket ⑨.
- Screw the door opening angle limiter ⑩ onto the other hinge bracket ⑪.
- Place one washer over the hinge pin and the other washer between the door and the screw.

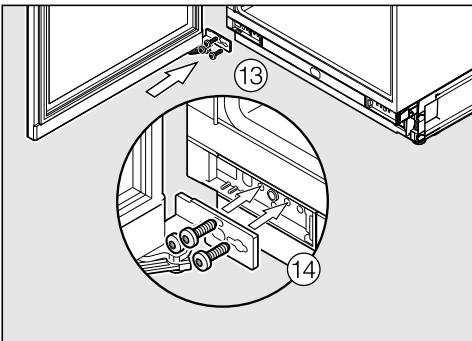
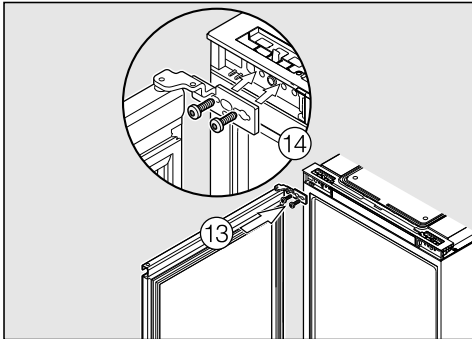
Changing the door hinging



- Screw the door into the drill holes (14).
- Now install the wine conditioning unit.


- Screw the hinge bracket with the door opening angle limiter onto the bottom left of the door (12).
- Fit the other hinge bracket to the top left of the door.

The second person must now support the appliance door.



- Fit the appliance door (13).

Installing the wine conditioning unit

 Risk of damage and injury from the wine conditioning unit tipping over.

There is an increased risk of injury and damage if the wine conditioning unit is installed by a single person. Two people are required for installing the wine conditioning unit.

- Install the wine conditioning unit in a stable, solid housing unit, positioned on an even and level floor.
- The building-in niche must be horizontally and vertically aligned.
- The required ventilation gaps must be provided (see "Installation advice – Ventilation" and "Building-in dimensions").

To install the wine conditioning unit, you will need the following tools:

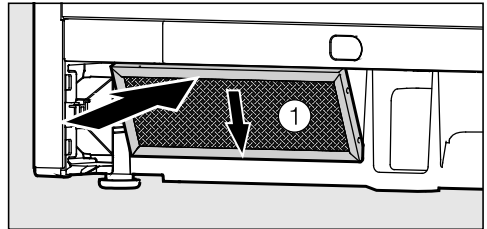
- Screwdrivers of various sizes
- Spirit level
- Tape measure

The following supplied installation components are required for installing in the niche:

- Ventilation grille.
- Air filter
- Foam block for airflow in the appliance plinth
- Screws for fixing in the niche
- Spanner for adjusting the height in the niche

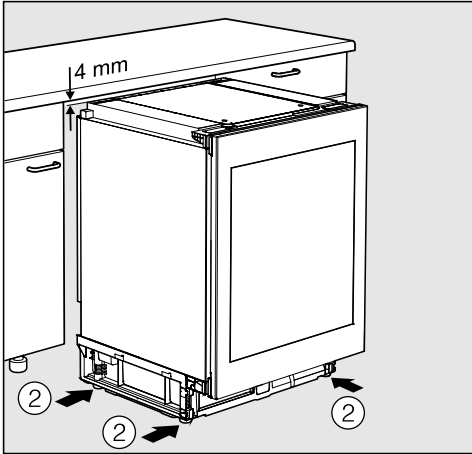
Preparing the wine conditioning unit

The air filter prevents soiling of the compressor compartment. This will help to avoid impaired functioning of the wine conditioning unit.

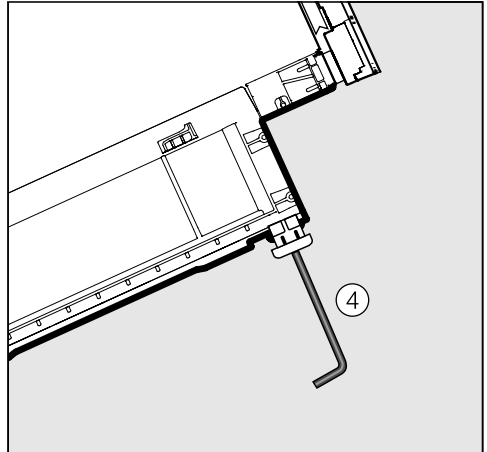
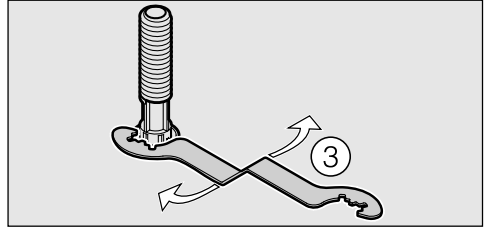


- Carefully remove the protective foil from the air filter ①.
- Fit the air filter at the bottom left in the appliance plinth.
- Connect the wine conditioning unit to the electricity supply using the mains connection cable (see "Electrical connection").
- Move the wine conditioning unit in front of the niche.

Installing the wine conditioning unit

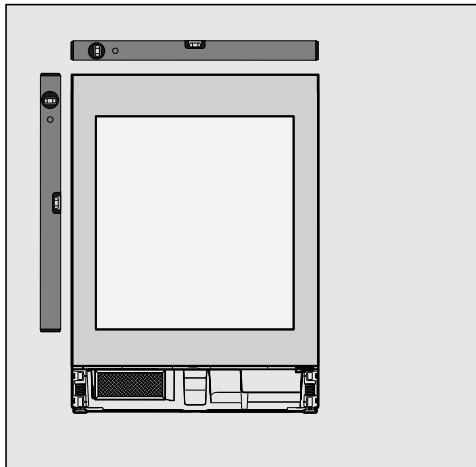


- Turn the screw feet ② clockwise until the appliance is 4 mm from the top of the niche.



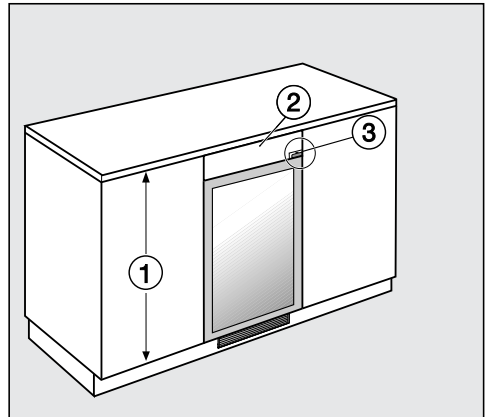
- You can unscrew the feet with either the supplied open-ended spanner ③ or with an Allen key ④.

Installing the wine conditioning unit



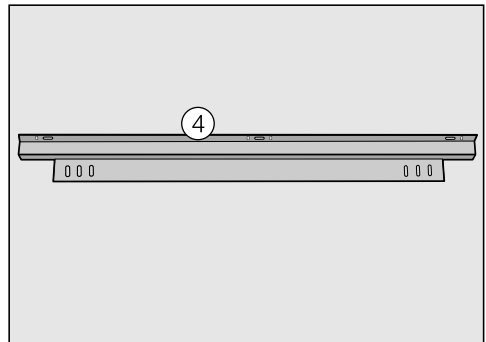
- Align the wine conditioning unit both horizontally and vertically. A lopsided wine conditioning unit can deform.
- Check that adjacent furniture doors are the same height as the appliance front. If adjacent furniture doors differ in height, take note of "Aligning the wine conditioning unit to taller furniture doors".

Aligning the wine conditioning unit to taller furniture doors



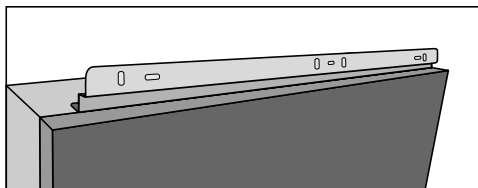
If adjacent furniture doors ① are taller than the wine conditioning unit door, the wine unit can be aligned to the adjacent furniture doors using a filler panel ②.

The filler panel must be made exactly to measure. Please also take into account the door hinge ③ when having the filler panel made.



A retaining bracket ④ is required to secure the filler panel. This is available from Miele or from specialist retailers. The retaining bracket can be fitted above or below the wine conditioning unit as required:

Installing the wine conditioning unit

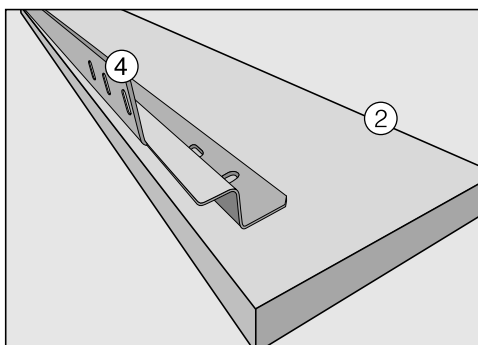


- You can now push the wine conditioning unit into the niche.



To avoid damaging the wine conditioning unit, the ventilation grille must be positioned precisely in front of the vent outlet. If you wish to fit a plinth facing across the front of the wine unit, make sure it provides adequate ventilation.

The filler panel must be made exactly to measure.



- Fix the retaining bracket ④ to the back of the filler panel ②.
- Pull the wine conditioning unit as far as you need to out of the niche so that you can tilt it towards you.
- Loosely screw the retaining bracket ④ with the filler panel ② to the wine conditioning unit.
- Align the filler panel to the wine conditioning unit door using the long slots to give a flush finish.
- Now tighten the screws.

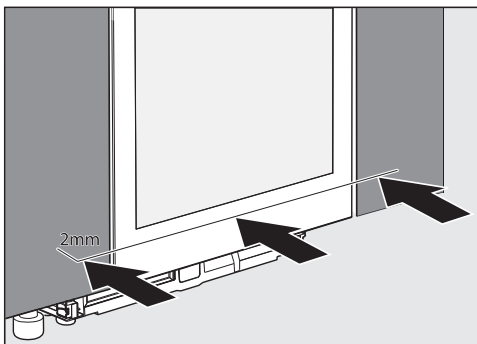
Installing the wine conditioning unit

Pushing the wine conditioning unit into the niche



When pushing the appliance into its niche, make sure that the mains cable does not get trapped or damaged.

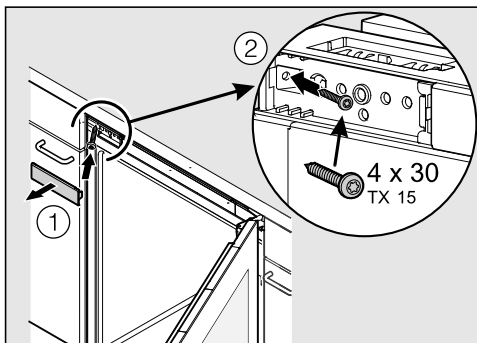
Carefully push the wine conditioning unit into the niche on delicate flooring in order to avoid damaging the flooring.



- Push the wine conditioning unit into the niche so that the front surface of the appliance door is flush with the adjacent furniture fronts.
- Pull the wine conditioning unit forwards so that it stands proud of furniture fronts evenly by 2 mm.

Securing the wine conditioning unit in the niche

- The wine conditioning unit must stand proud of furniture fronts evenly by 2 mm.
- Open the appliance door.

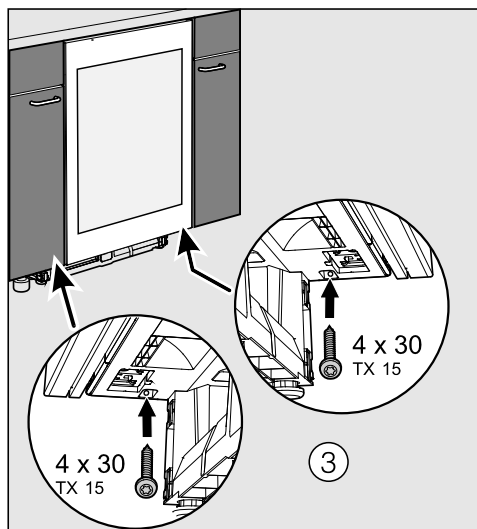


- Remove the cover ①, and first screw the wine conditioning unit to the adjacent furniture unit at the top left ②.

The wine conditioning unit will align itself to the left side of the niche. The front of the appliance door must be flush with the furniture front.

- Refit the cover ①.

Installing the wine conditioning unit



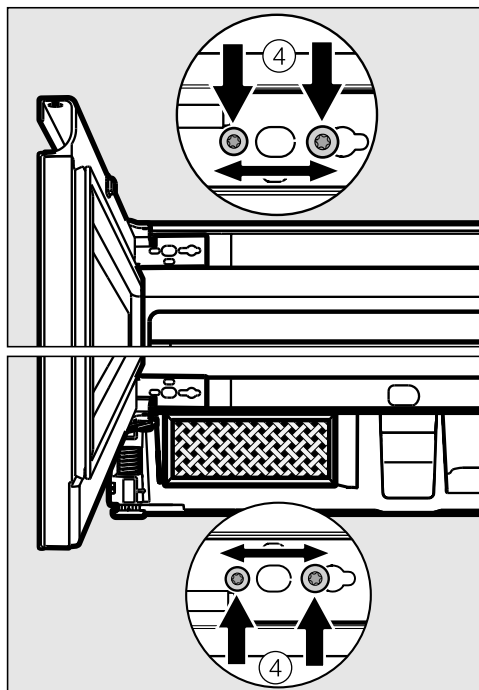
- Screw the wine conditioning unit at the bottom left and right to adjacent furniture units.
- If necessary, a fourth screw can be used in the top right-hand hinge to secure the wine conditioning unit.

To do so, dismantle the door and then fit this extra screw.

- Close the appliance door and check that the side edges of the appliance door are aligned with the side walls of the wine conditioning unit.

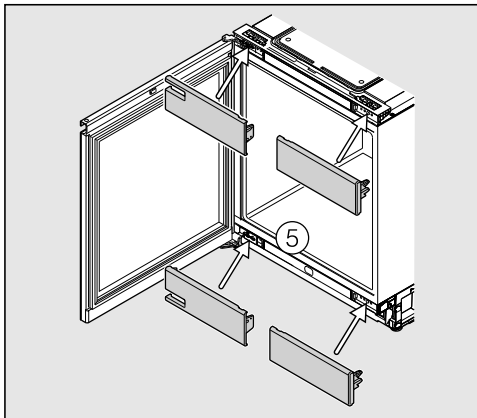
Adjusting the lateral alignment of the appliance door

If the appliance door is not aligned with the housing side walls, the appliance door can be adjusted using the screws underneath the hinges.

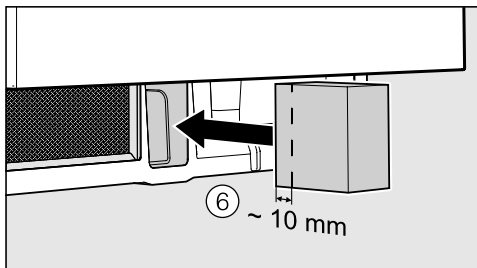


- Loosen the screws ④ and align the appliance door.
- Tighten the screws ④ again.

Installing the wine conditioning unit



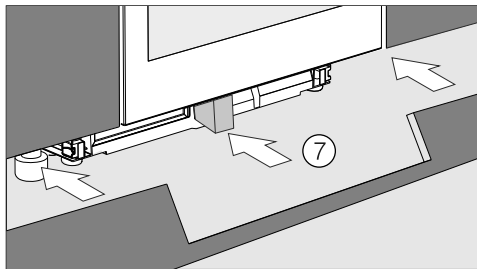
- Fit the covers ⑤.



- Insert the foam block ⑥ supplied into the appliance plinth.



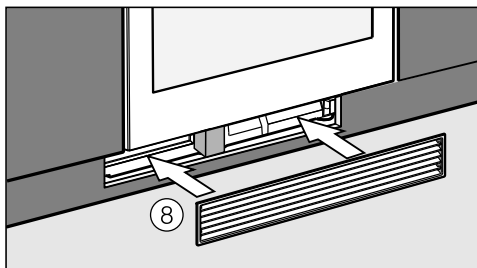
If the foam block is not fitted, the wine conditioning unit will not achieve optimum cooling and can suffer damage.



- Fit the plinth facing ⑦ in position.



The cut-out in the plinth facing must be aligned centrally with the wine unit.



- Fit the ventilation grille ⑧ in the plinth facing. This will cause the foam block to be pushed back.



The foam block must sit against the ventilation grille in order to separate the airflow.

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