Miele

Operating Instructions
Countertop Coffee Machine



To prevent accidents and machine damage, you **must** read these instructions before installation or use.

US-en, CA-en

M.-Nr. 12 921 051

Intended use

▶ This coffee machine is intended for household use.

▶ Do not use the coffee machine outdoors.

▶ This coffee machine must not be used at altitudes above 6560 ft (2000 m).

▶ The machine is intended only for household use and for the preparation of drinks such as espresso, cappuccino, latte macchiato, tea, etc. All other types of use are not permitted.

▶ Persons who lack physical, sensory or mental abilities or experience with the machine should not use it without supervision or instruction by a responsible person.

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IMPORTANT SAFETY INSTRUCTIONS

This coffee machine complies with all current safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating instructions carefully before using the coffee machine. They contain important information on the installation, safety, use and maintenance of the appliance. This prevents both personal injury and damage to the coffee machine.
Miele strongly advises you to read and follow the instructions in the chapter on installing and connecting the coffee machine as well as the IMPORTANT SAFETY INSTRUCTIONS.

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

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

Intended use

▶ This coffee machine is intended for household use.

▶ The machine is intended only for household use and for the preparation of drinks such as espresso, cappuccino, latte macchiato, tea, etc. All other types of use are not permitted.

▶ Do not use the coffee machine outdoors.

▶ This coffee machine must not be used at altitudes above 6560 ft (2000 m).

▶ Persons who lack physical, sensory or mental abilities or experience with the machine should not use it without supervision or instruction by a responsible person.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

⚠ Danger of burning and scalding at the dispensers.

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 dispensers.

▶ Keep the coffee system out of reach of children.

▶ Keep children away from the coffee machine and the power cord.

▶ Children should be supervised when they are near the coffee system. Do not allow them to play with it or to use the controls.

▶ Remember that coffee and espresso are not suitable drinks for children.

▶ Danger of suffocation. While 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

▶ Before installing the coffee system, check for externally visible damage. If the coffee system is damaged, it may pose a safety hazard and must not be used under any circumstances.

▶ Before connecting the coffee system, check the voltage and frequency indicated on the data plate against the voltage and frequency of the household electrical supply.
This data must correspond in order to prevent damage to the coffee system. If in doubt, consult a qualified electrician.

▶ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with national and local codes.
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation.

▶ Do not connect the machine to the electrical supply using an extension cord or power bar.

▶ The coffee machine may not be used in mobile installations such as ships.

▶ Unplug the coffee machine from the power supply immediately if you notice any damage or smell burning.

▶ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

▶ Ensure that the power cord will not be pinched or damaged by any sharp edges.

▶ The power cord should not hang down. Someone could trip over it with the risk of injury and the appliance could be damaged.

IMPORTANT SAFETY INSTRUCTIONS

▶ Do not let cord hang over edge of table or counter, or touch hot surfaces.

▶ Do not place on or near a hot gas or electric burner, or in a heated oven.

▶ Only use the coffee system in rooms where the ambient temperature is between +60°F (16°C) and +100°F (38°C).

▶ Do not place the coffee machine near a window in direct sunlight or right next to an appliance that gives off heat. This would subject the machine to ambient temperatures outside of its permitted range.

▶ Position the coffee machine at a height of at least 34" (850 mm) from the floor.

▶ Danger of overheating. Please ensure that there is adequate ventilation around the coffee machine. Do not cover the coffee machine with dish towels, etc. while it is in use.

▶ The coffee machine must not be installed in a niche. Heat and moisture can accumulate in a niche. This can result in damage to the appliance and/or cabinetry.

▶ Protect the coffee system from water and water spray. Do not immerse the appliance in water.

▶ If the power cord is damaged, it should only be replaced with a specific power cord of the same type (available, for example, from the Miele online store or from Miele Service). For safety reasons, this replacement should only be carried out by a qualified specialist or Miele Service.

▶ Unauthorized maintenance and repairs could result in unforeseen dangers for the user, for which the manufacturer cannot accept liability. Maintenance and repairs on the coffee machine must only be carried out by a qualified specialist or Miele Service.

▶ No user serviceable parts are contained in this appliance. Repairs should be carried out by a qualified technician using genuine Miele Parts. Failure to do so may create a hazardous condition and can result in voiding the warranty.

▶ For repairs, the coffee system must be disconnected from the electrical power supply.
The coffee system is only disconnected from the power supply if

- The power cord has been unplugged.
  Unplug the cord by pulling on the plug, not on the cord.
- The fuses to the household power supply are turned off.
- Any screw-in fuses in the household supply are fully unscrewed.

▶ 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.

▶ To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or coffee machine in water or other liquid.

Proper use

⚠ Danger of burning and scalding at the dispensers.
The liquids and steam dispensed are very hot.

Keep away from the area underneath the dispensers 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 installed correctly.

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

⚠ Risk of injury to the eyes!
Never look at the lighting directly or using optical instruments (e.g. magnifying glass).

▶ 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 sparkling water.

▶ Only fill the bean container with roasted espresso or coffee beans. Do not fill the bean container with coffee beans that have been treated with additives or with ground coffee.

▶ Do not pour liquids into the bean container.

IMPORTANT SAFETY INSTRUCTIONS

▶ 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 oily beans or beans that have been treated with caramel, sugar, or other substances. Sugar and oil will damage the coffee system.

▶ Only fill the coffee chute with ground coffee beans.

▶ Do not use any flavored ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee system. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.

▶ 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. Discard the first coffee drink when using decaffeinated coffee.

▶ Only use plain milk. Most sugary additives can clog the milk lines and damage the machine.

▶ If using dairy milk make sure that it has been pasteurized.

▶ When making tea, please follow the instructions on the tea packaging.

▶ Do not place flaming alcohol mixtures underneath the central spout. The flames could ignite plastic components and cause them to melt.

▶ Do not use open flames, such as a candle, on or near the coffee machine. The coffee machine could catch fire with the risk of the fire spreading.

▶ Do not use the coffee system to clean objects.

▶ Make sure that the coffee machine does not come into contact with hand sanitizer or sunscreen, as this will damage the surfaces.

Accessories and parts

▶ If defective safety-relevant components are replaced, full compliance with safety requirements may only be guaranteed if genuine Miele replacement parts are used.

▶ Miele assumes no liability for the use of accessories that are not genuine Miele accessories. Miele may not be liable for warranty, guarantee, and/or product liability claims if damage or defects are due to the use or installation of accessories that do not originate from Miele or have not been approved by Miele.

IMPORTANT SAFETY INSTRUCTIONS

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.

▶ Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.

▶ If you do not utilize the automatic descaling function, you will need to descale the coffee machine manually on a regular basis. Miele cannot be held liable for damage resulting from not descaling the machine or using the wrong descaling agent or an unsuitable descaling solution 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.

▶ Rinsing coffee grounds down the drain can cause the sink to clog. Instead, dispose of your coffee grounds appropriately as biodegradable waste (where facilities exist) or by composting.

For machines with stainless steel surfaces:

▶ Do not use sticky notes, transparent adhesive tape, masking tape, or other types of adhesive on the stainless steel surfaces.

▶ Stainless steel surfaces are susceptible to scratching. Even magnets can cause scratches.

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SAVE THESE INSTRUCTIONS

Disposal of the packing material

The packaging material protects the appliance from transport damage. The packaging materials used are selected from materials which are environmentally friendly for disposal and can therefore be recycled.

Recycling the packaging material reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Your dealer will take the packaging material away.

Saving energy

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

- Operate the coffee machine in Eco mode (default setting).
- Select a low display brightness.
- Switch off the lighting switch-off time when the appliance is switched off.
- Switch off the time of day display.
- Change the setting for the Switch off after timer to 20 minutes. Then the coffee machine will switch off 20 minutes after the last drink has been made or a sensor control has been tapped. If you increase the setting for the Switch off after timer, the energy consumption of the coffee machine will increase.
- Some changes to the factory default settings may increase the energy consumption of the coffee machine. Pay particular attention to the following message on the display: This setting uses more energy
- If you only want to preheat your cups occasionally, you can switch the cup heating surface off.
- Switch the coffee machine off with the On/Off switch ⏻ if it is not going to be used for a while.

Disposal of your old appliance

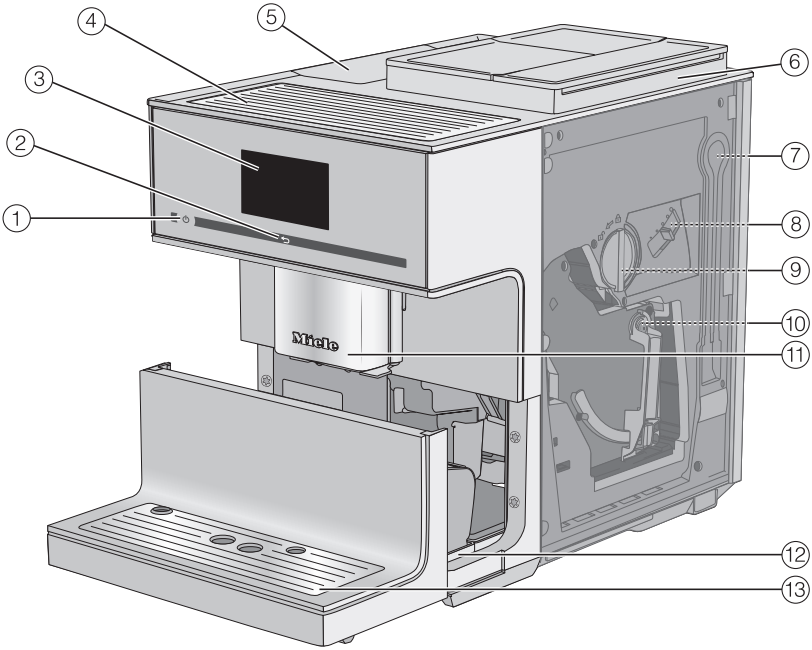
Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.



Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

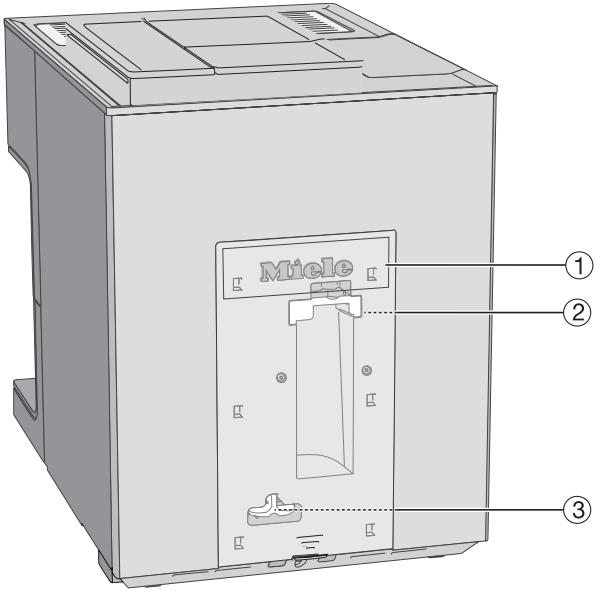
Appliance description

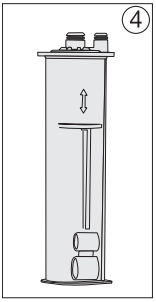
Appliance front



① On/Off button ⏻
② Back ⮌ sensor button
③ Touch display
④ Cup heater
⑤ Water container
⑥ Bean system with 3 bean containers
⑦ Park position for milk pipework
⑧ Grinder setting
⑨ Ground coffee drawer with integrated coffee scoop
⑩ Brew unit
⑪ Height-adjustable central spout with lighting
⑫ Drip tray with lid and grounds container
⑬ Lower panel with drip tray cover

Rear of machine

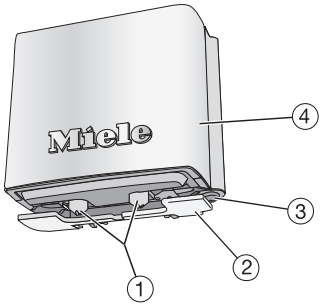




① Cover
② Descaling cartridge holder
③ Adapter
④ Miele descaling cartridge

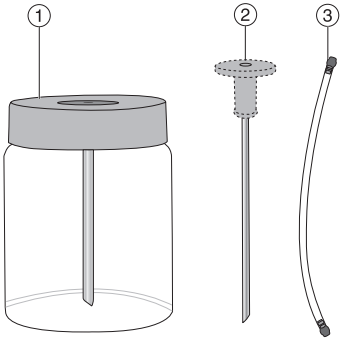
Appliance description

Central spout in detail



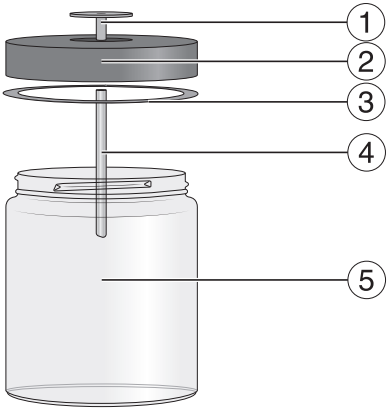
① Spouts for coffee and milk (dispensers)
② CupSensor
③ Hot water dispenser
④ Stainless steel cover

Milk flask and milk siphon



① Milk container
② Milk siphon
③ Milk tube

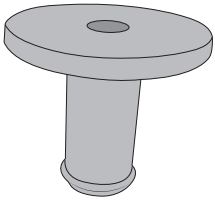
Milk flask in detail



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

Connecting piece for milk siphon and milk flask

You can prepare milk with the milk siphon or milk flask.



There is one connecting piece included in the scope of delivery which can be inserted either into the milk siphon or into the milk flask lid. The appliance is supplied with the connecting piece already inserted into the milk flask lid. The connecting piece is easy to push out from the inside of the milk flask lid.

Symbols in the display

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

Symbol	Explanation
	This symbol indicates the Settings menu and the Language menu option.
	Some settings, e.g. display brightness and buzzer/keypad volume, are selected using a bar chart.
	This symbol indicates that there is additional information and advice about using the coffee machine. Select *OK* to confirm the messages.
	The Turn on at timer is activated (see “Settings – Timer”). The symbol and the desired switch-on time appear in the display 23:59 hours before the coffee machine is due to switch on, as long as On or Night dimming is selected for the time display.
	The TeaTimer kitchen timer has been started (see “TeaTimer” in the “Tea” chapter). The remaining brewing time is shown next to the symbol.
	The symbol is displayed when the system lock is switched on. The controls are locked.
	This symbol appears while the appliance is being descaled. This symbol can also be found on the water container: Fill up to this mark.
	This symbol appears if you call up the Profiles menu.

Appliance description

Symbol	Explanation
	This symbol and a fault code will appear if a fault occurs.
	The strength of the Wi-Fi connection is shown under Settings ⚑ | Miele@home | Connection status. Symbols represent the connection strength in increments from strong to not connected.
	The symbol appears when MobileStart is activated.
	Drinks menu symbols:
	Espresso
	Coffee
	Cappuccino
	Latte Macchiato
	Two portions

Touch display

The delicate touch display can be scratched by pointed or sharp objects, e.g., pens.
Only touch the display with your fingers.

If your fingers are cold, the touch display may not react.



The display is split into three sections.

The menu name is displayed in the top left and the time in the top right of the display. Depending on the number of items in the menu, a scroll bar may also appear in the middle.

The middle section shows the current menu and options. The most popular drinks are depicted with symbols in the Drinks menu (see “Symbols in the display” in the “Operation” chapter).

You can scroll to the right or left using the < and > arrows at the bottom of the display. Context-dependent functions and menus can be found to the left and right of the arrow buttons.

Operating actions

You can only select options which are highlighted in light gray.

Each time you tap a possible option the relevant field lights up partially or completely **orange**.

Selecting or opening a menu

- Tap the field you want with your finger.

Scrolling

You can scroll left or right using the < and > arrow buttons.

- Tap the arrow button for the direction you want to go.

Exiting a menu level (Back ⮌ sensor control)

- Touch the ⮌ sensor control to go back to the previous screen.

Entries made before this which have not been confirmed with *OK* will not be saved.

Entering numbers

Use the numerical keypad to enter numbers, e.g., if you want to set a timer duration. The numerical keypad will appear automatically in the relevant menus.



- Tap the numbers you want.

Once you have entered an accepted value, the *OK* field will light up green.

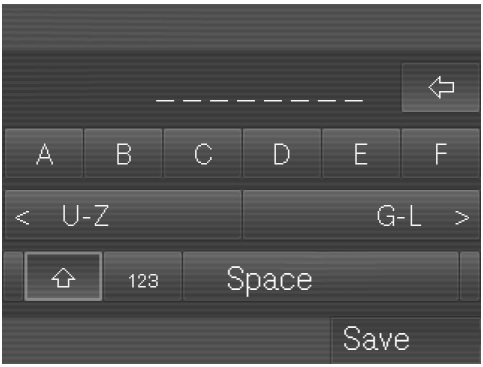
- Confirm with *OK*.

You can delete one character at a time using the arrow button.

Entering letters

Profile names or the names for your own drinks can be entered using a keyboard. It is best to select short, concise names (max. 8 characters).

Additional letters or symbols can be accessed using the < and > arrow buttons. Numbers can be found by pressing the 123 button.



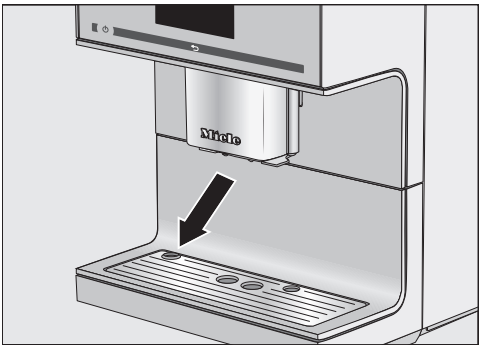
- Select the letters or characters you want.
- Tap Save.

Unpacking the coffee machine

- Unpack the coffee machine.
- Remove any protective film and notices from the appliance.

Tip: Please retain the original packaging so that you can pack the appliance securely, should you need to transport it in the future.

The drip tray cover can be found in the accessories pack.

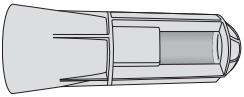


- Remove the protective film from the drip tray cover and place it into the lower panel.

Standard accessories

The following accessories are included with your coffee machine:

- Stainless steel milk flask MB CM (capacity 0.5 L)
- Cleaning tablets for degreasing the brew unit (starter set)
- Miele Descaling Tablets (starter set)
- Miele Descaling Cartridge
- Cleaning brush
- Vacuum cleaner attachment for cleaning the ground coffee chute



Setting up and connecting the coffee machine

⚠ Danger of overheating due to insufficient ventilation.
If the coffee machine is not sufficiently ventilated, the appliance can overheat.
Please ensure that there is adequate ventilation around the coffee machine.
Do not cover the coffee machine with dish towels, etc. while it is in use.

If the coffee machine is installed in a built-in niche, heat and moisture will accumulate inside the alcove. This can result in damage to the coffee machine and/or cabinetry.
Do not install the appliance in a built-in niche.

Please observe the following installation instructions:

- The location of the appliance must be dry and well ventilated.
- The ambient temperature of the room in which the appliance is used must be between +50°F and +100°F (+16°C and +38°C).
- Do not place the coffee machine near a window in direct sunlight or right next to an appliance that gives off heat. This would subject the machine to ambient temperatures outside of its permitted range.
- The coffee machine must be set up on a level surface. The surface must be water resistant.
- The service panel must be opened completely to remove the brew unit.

- Place the coffee machine in the location you want to use it.
- Clean the coffee machine thoroughly before filling it with drinking water and coffee beans.
- Insert the electrical plug of the coffee machine into the socket (see “Electrical connection”).
- Remove the water container and fill it with fresh, cold drinking water. Only fill the container up to the “max.” mark.
- Reinsert the water container.

Tip: The milk pipework can be stored behind the service panel when not in use.

When you connect the coffee machine to the power supply, the following message will appear briefly in the display:
Miele

When you switch the coffee machine on for the first time, Miele will again appear briefly in the display.

The following settings are retrieved:

- Language and country
- Date
- Time
- Time display
- Automatic descaling
- Water hardness

■ Tap the On/Off switch ①.

Setting the language

■ Select the language.

■ Confirm with *OK*.

You might also be asked for your location.

Setting the date

■ Enter the current date.

■ Confirm with *OK*.

The setting is now saved.

Setting the time of day

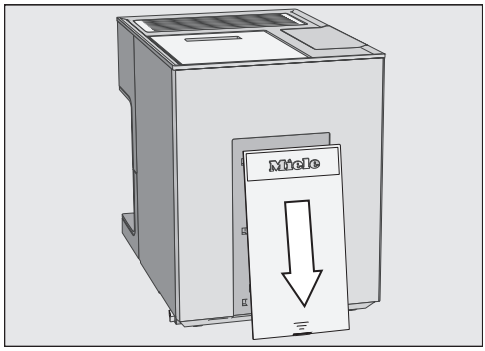
■ Enter the current time of day.

■ Confirm with *OK*.

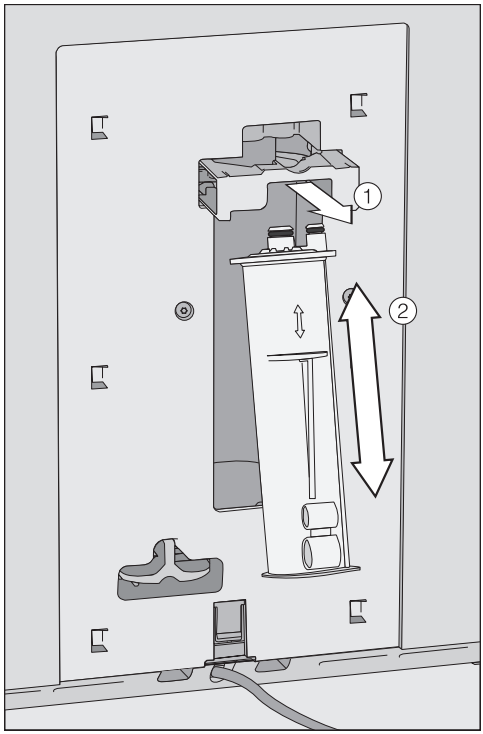
The setting is now saved.

Inserting the descaling cartridge

Some information about automatic descaling will appear in the display. Further information and instructions can be found in “Automatic descaling” in these operating instructions.



■ Remove the cover at the back of the coffee machine.



■ Pull the cartridge holder ① forwards and insert the descaling cartridge ②. Push the cartridge upward as far as it will go.

- Push the holder back into position.
- Put the cover back on.

The next time the coffee machine is switched off, the descaling cartridge will fill with water. You will hear water being pumped into the cartridge at frequent intervals.

When a descaling cartridge is installed, a message will appear regarding the current start time set for automatic descaling.

- Confirm with *OK*.
- If you want to change the start time, tap Start time and select the required time.

You can also change the start time for automatic descaling at a later time.

Setting the water hardness

Your local water authority will be able to tell you the hardness of the water in your area.

The machine has four programmable hardness levels:

°dH	gr/gal	ppm (mg/l $CaCO_3$)	Setting*
0 – 8.4	0 – 8.7	0 – 150	Soft
8.4 – 14	8.7 – 14.6	150 – 250	Medium
14 – 21	14.6 – 21.9	250 – 375	Hard
> 21	> 21.9	> 375	Very hard

* The hardness levels shown in the display may differ from the hardness level designations in your area. You **must** follow the values in the chart to set the correct water hardness level for your area.

- Select the hardness level.
- Tap OK to confirm.

The setting is now saved.

Confirming connectivity of the appliance

To receive software updates and operate the coffee machine via the Miele app, you can connect your coffee machine to your Wi-Fi network.

Miele@home communication enabled household appliance appears in the display.

- Confirm with *OK*.

You can network your coffee machine at any time after initial commissioning. Once the appliance has been networked successfully, any new software that is available will be downloaded automatically 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” section).

The coffee machine is now successfully set up for use. You can now set up the bean system.

Setting up the bean system

After setting up the coffee machine, you will be prompted to set up the bean system. The coffee machine will assist you when first filling and naming the bean containers.

- Tap Yes.

If you select No, the assistant for setting up the bean system will not be shown again.

Filling the coffee bean container

Tip: Open one bean container lid at a time to prevent the bean types from mixing when filling the bean system.

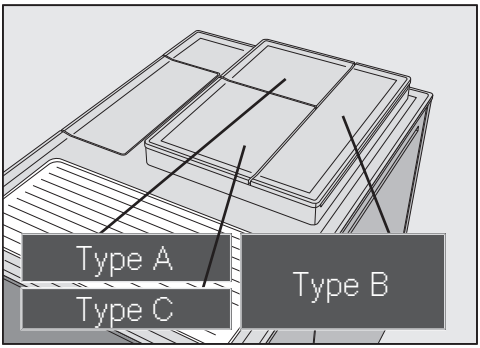
- Take one of the lids off.
- Fill this container with the first type of beans.
- Replace the lid.
- Repeat the steps for the other two bean containers.

Tip: Make a note of each bean type if necessary.

After filling the bean containers, you can now name the types of beans.

Naming the types of beans

The three bean containers are shown in the display as follows and are pre-named.



If you rename the bean containers, please note the following:

- Choose concise names (max. 8 characters).
- If you are using the same type of beans in two or three bean containers at the same time (for instance because you only use one bean type), make sure you name them in the exact same way.

- Enter the name you want for the Type A bean container and then tap Save.
- Now name the other two bean containers.

Continue will appear in the display. Now allocate the bean types to the coffee drinks.

Allocating the bean types

Selected coffee drinks are marked with ☑.

- Select a bean type.
- Now select the drinks that are to be prepared with this type of bean.
- Select the next bean type and allocate it to other drinks.

Any remaining drinks which have not been selected will be allocated to the third bean type.

You have set up the bean system and you can now prepare drinks.

To ensure that any coffee residues from the factory testing process are removed from the brewing system, please throw away the first 2 cups of coffee when using the coffee machine for the first time.

Coffee or espresso can be made from whole roasted coffee beans which are freshly ground for each cup.
Your coffee machine has a bean system with three bean containers which can be filled with different types of beans or even just one type. You can allocate bean types to individual coffee drinks as you wish. Alternatively, you can create profiles with your own coffee drinks and allocate other bean types to these drinks which are different to the standard Miele profiles.

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

⚠ 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.

Tip: You can use a nut or seed grinder to grind green coffee beans. These grinders generally have a rotating stainless-steel blade. You can then add the ground green coffee **one portion at a time** to the ground coffee chute and make the desired coffee drink (see "Making coffee drinks with ground coffee" in the "Making coffee" chapter).

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 caffeine may be present in the next drink that you make.

Changing the bean system settings (Type of beans)

The Drinks menu is displayed.

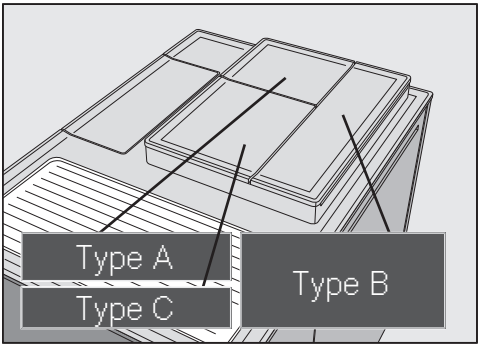
- Tap ⮌.
- Tap Settings ⚑.
- Tap Type of beans.
- Select a type of beans.

You can now change the name or allocation.

Tip: If you want to allocate another type of bean to a coffee drink, you can also do this under Change parameters (see "Parameters – Type of beans").

Renaming bean types

The 3 bean containers are shown in the display as follows and are pre-named.



If you rename the bean containers, please note the following:

- Choose concise names (max. 8 characters).
- If you are using the same type of beans in two or three bean containers at the same time (for instance because you only use one bean type), make sure you name them in the exact same way.

■ Tap Change name.

The Editor will open in the display.

■ Enter the name you want and then tap Save.

If you labelled two coffee bean containers with the same name and decide to change the name of one of them at a later point, you have to allocate coffee drinks to the more recently labelled bean container in order to use the new coffee bean type. Otherwise it will default to using the coffee beans from the container that remains with the initial name.

Changing bean type allocation

If you have created additional profiles with coffee drinks to the Miele standard profile, the type of beans can be individually allocated to individual drinks in each profile.

■ Tap Change allocation.

If you have set up one or more profiles and saved at least one coffee drink, first select the profile.

■ Select the profile for which you want to allocate the type of beans.

All coffee drinks will be listed. The already allocated drinks will be indicated by a ☑.

■ Change the allocation as required.

■ Tap OK to confirm.

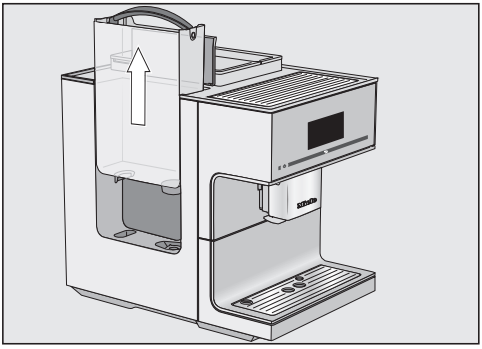
Tip: If you tap All, you will highlight all coffee drinks and you can deselect the ones you do not want.

If you do not allocate a type of bean, you will be asked what type of bean you want to use for the coffee as you make it.

Filling the water tank

⚠ 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**.

⚠ 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 lid on the left-hand side of the coffee machine.
- Pull the water container up by the handle to remove it.
- Fill the water container with fresh, cold drinking water up to the *max.* mark.
- Reinsert the water container.
- Close the lid.

If the water container is not inserted correctly (e.g., sits too high or at an angle), water can leak from the dispenser valve.
Check whether the surface that the water container sits on is dirty. If necessary, clean the surface that the water container sits on.

Switching the coffee machine on

■ Tap the On/Off switch ⏻.

Miele will appear briefly in the display.

The appliance 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 when the machine is switched on.

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.

Switching the coffee machine off

■ Tap the On/Off switch ⏻.

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

Preparing for an extended period of inactivity

If the coffee machine is not going to be used for more than 3 days, such as during a vacation, prepare the appliance for this.

■ Empty the drip tray, the waste container, and the water container.

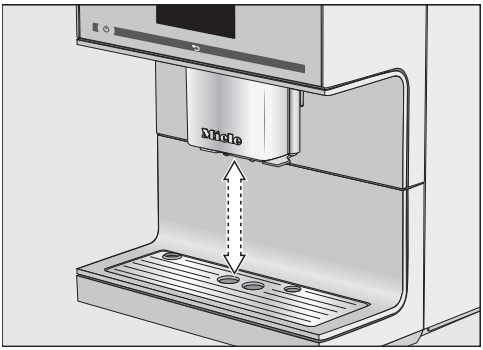
■ Clean all parts thoroughly, including the brew unit and appliance interior.

■ Unplug the coffee machine's electrical plug to disconnect it from the power supply.

The time set will be saved for a maximum of ten days and after that it will need to be reset. Timer settings, profiles, and other settings will be kept.

Central spout with cup rim sensor

The central spout with cup rim sensor features automatic spout adjustment. Thanks to this spout adjustment function, the central spout moves down automatically at the start of a drink preparation process and the cup rim sensor stops it at the optimum height for the cups or glasses being used.



The central spout and cup rim sensor **cannot** be manually adjusted.

Moving the central spout into the maintenance position

You can switch off automatic spout adjustment. The central spout will then remain in the upper position while drinks are being made. When a maintenance program is being carried out, the central spout will move to the height of the cleaning containers or into a maintenance position.

- To move the central spout into the maintenance position, tap ⮌ for 3 seconds.

Tip: When the coffee machine is switched off, the central spout will be in the middle position. In this middle position, you can remove and clean the central spout components at any time.

Switching the spout adjustment on and off

The Drinks menu is displayed.

- Tap ⮌.
- Tap Settings ⚑.
- Tap Spout adjustment.
- Select the required option to switch spout adjustment on or off.
- Confirm with *OK*.

The setting is now saved.

⚠ Danger of overheating due to insufficient ventilation.
If the coffee machine is not sufficiently ventilated, the appliance can overheat.
Ensure that there is sufficient ventilation around the coffee machine, e.g., do not cover cups on the cup heater with a dish towel.

You can preheat cups or glasses on the cup heater on the top of the coffee machine.

Cups should always be preheated to allow the flavor of the coffee to develop and its temperature to be retained.

When the cup heater is activated, the cup rest will be heated continually until the coffee machine is switched off. This increases the energy consumption of the coffee machine.

Switching the cup heater on or off

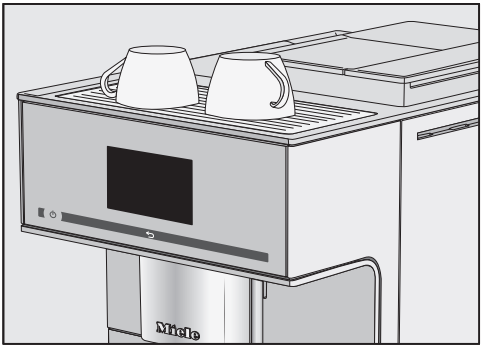
The Drinks menu is displayed.

- Tap ⮌.
- Tap Settings.
- Tap Cup heating.
- Select the required setting to switch cup heating on or off.
- Confirm with *OK*.

The setting is now saved.

The coffee machine is delivered with cup heater switched off.

Preheating the cups



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

Coffee

⚠ Danger of burning and scalding at the dispensers.
The liquids and steam dispensed are very hot and can cause scalding.
Keep away from the area underneath the dispensers when hot liquids and steam are being dispensed.
Do not touch hot components.

Coffee drinks in detail

You can use the coffee machine to prepare the following coffee-based drinks:

- **Café au lait** is an espresso with some hot milk.
- **Caffè Americano** consists of equal proportions of espresso and hot water. The espresso is made first, then the hot water is dispensed.
- **Caffè Latte** consists of coffee and hot milk.
- **Cappuccino** consists of approx. 2 thirds milk froth and 1 third 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** is a strong aromatic coffee with a thick, hazelnut-brown colored froth – known as the crema – on top. We recommend using espresso-roasted coffee beans to make an espresso.
- **Espresso macchiato** is an espresso with a small amount of milk froth on top.
  Select a cup which can hold at least 1/2 cup (3.5 oz) for this drink.
- **Flat white** is a large cappuccino: lots of espresso with plenty of milk froth.
- **Coffee** differs from espresso by the increased amount of water and the roast of the beans.
  We recommend using coffee beans of the correct roast to make the coffee.
- **Lungo** is a coffee with significantly more water.
- **Latte macchiato** consists of 1 third each of hot milk, milk froth, and espresso.
- **Long black** is made with hot water and two shots of espresso.
- **Ristretto** is a concentrated, stronger espresso. It is prepared with the same amount of coffee as for an espresso but with a lot less water.

Hot milk and **milk froth** can also be made.

Milk and milk alternatives

Cow's milk or alternative plant-based dairy products (e.g., soy milk) containing added sugar can clog up the milk pipework and any other parts that carry milk. Residues from unsuitable liquids can interfere with milk preparation.
The milk used must not contain any additives.

Dairy milk naturally contains bacteria.
If using dairy milk, make sure that it has been pasteurized, e.g., pasteurized cow's milk.

You can prepare hot milk and milk froth using cow's milk or alternative plant-based dairy products.

Once the appliance has heated up, the milk will be drawn up into the central spout where it is heated by steam and also frothed for drinks requiring milk froth. However, the consistency of the milk froth will vary greatly depending on the type of milk used. Not all types of milk are suitable for milk froth.

Tip: Using cold cow's milk (< 50°F/ 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 your personal preference. With whole milk (at least 3.5% fat), the milk froth will be slightly creamier than with low-fat milk.

Alternative plant-based dairy products – hereafter referred to as "alternative dairy products" – contain different ingredients than cow's milk, for example. Due to natural settling, dairy products tend to thicken. When preparing hot milk or milk froth, this thicker consistency can prevent the alternative dairy products from being drawn into the milk pipework.

Stir alternative dairy products well immediately before preparation.

Do not shake alternative dairy products. Shaking causes foam to form in the packaging and impairs the preparation process.

Tip: Rinse the milk pipework manually immediately after preparation.

Preparing the milk flask

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

Milk may spoil if it is left in the milk flask 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 for an extended period without cooling it.

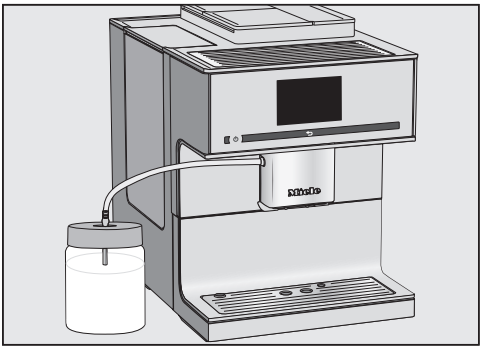
Please follow the manufacturer's instructions regarding the shelf life of the milk used.

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

- Insert the connecting piece into the lid from above until everything sits flush.
- Connect the stainless steel tube to the inside of the lid. Make sure that the slanted end of the stainless steel tube is pointing downward.
- If you use alternative dairy products, make sure that you stir it well. To ensure the best preparation, alternative dairy products must be stirred and not shaken.
- Fill the milk flask with milk up to a maximum of 3/4" (2 cm) below the rim.

Tip: For high-quality milk froth, always use cold milk (< 50°F/10°C).

- Seal the milk flask with the lid.



- Place the milk flask next to the coffee machine.
- Connect the milk pipework to the milk flask lid.
- Connect the milk flask to the coffee machine by attaching the milk pipework to the aperture in the central spout.

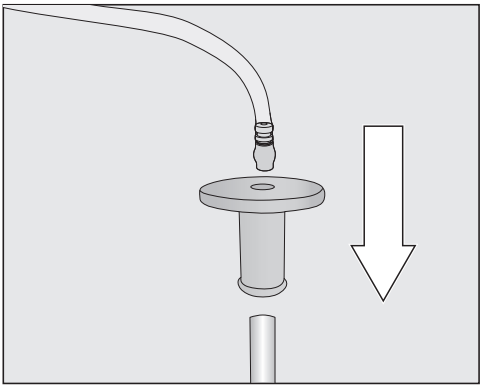
Tip: The milk pipe is easier to insert with the central spout in the maintenance position. Touch the ⮌ sensor for 3 seconds.

Using a milk carton with the milk siphon

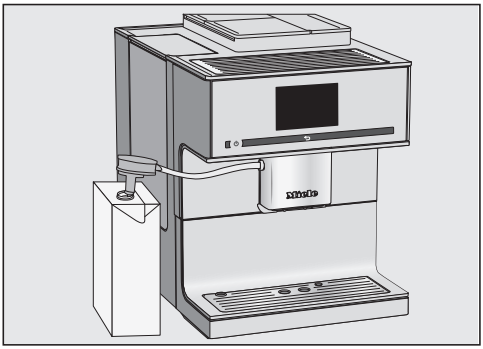
If you have not made any milk drinks for a while, rinse the milk pipework thoroughly before making the first drink.

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

Tip: For high-quality milk froth, always use cold milk (< 50°F/10°C).



- Connect the connecting piece to the milk siphon.
- Connect the milk pipework to the connecting piece.



- If you use alternative dairy products, make sure that you stir the milk well. To ensure the best preparation, the milk must be stirred and not shaken.
- Place the milk carton next to the coffee machine.
- Dip the milk siphon into the milk.
- Connect the milk pipework to the aperture in the central spout.

Tip: The milk pipe is easier to insert with the central spout in the maintenance position. Touch the ⮌ sensor for 3 seconds.

Tip: Rinse the milk siphon under running water after use.

Making a coffee drink

Additional drinks can be displayed and selected using the > arrow button.

The Drinks menu is displayed.

- If you want to make a coffee with milk, prepare the milk flask or a milk carton with the milk siphon.



- Place a cup under the central spout.
- Tap the symbol or name of the coffee you want to make.

Dispensing will start.

Canceling a drink

You can finish dispensing individual drink elements early, e.g. if the cup is not big enough.

Canceling individual drink elements

- Tap Stop.

Canceling the entire drink preparation process

- Tap Cancel.

DoubleShot

Select the DoubleShot function if you would like a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed halfway through brewing. The shorter extraction time means that fewer unwanted aromas and bitter compounds will be released.

DoubleShot will appear while drinks are being made. DoubleShot can be activated for all drinks apart from "Ristretto" and "Long black".

Making a DoubleShot coffee

The Drinks menu is displayed.

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

Dispensing will start and the following will appear at the bottom of the display:



- Tap DoubleShot.

This will double the quantity of coffee beans that are ground and brewed.

Making two portions

With the Two portions function you can dispense two portions of a drink at the same time.



- Place a cup under each of the main coffee dispenser spouts.
- Tap .
- Select a drink.

Two portions of the drink will be dispensed.

Coffee pot: making several cups of coffee one after the other

You can make several cups of coffee one after the other with the Coffee Pot function (max. 1 L), e.g., to fill a coffee pot. This can make up to eight cups of coffee.

The Drinks menu is displayed.

You can use the Coffee Pot function twice in a row. After this, the coffee machine needs to cool down for one hour in order to prevent it from being damaged.

- Place a sufficiently large container under the central spout.
- Select Coffee Pot.
- Select the number of cups you want (3 to 8).
- Follow the instructions on the display.

Each portion of coffee will be ground, brewed, and dispensed individually. You can follow the process on the display.

Canceling Coffee Pot

You can interrupt the dispensing process at any time.

- Tap Cancel.

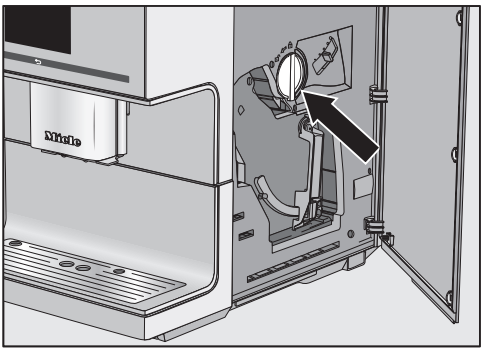
Making coffee drinks from ground coffee

You can make coffee using ready ground coffee. This allows you to make a decaffeinated coffee even if the bean container is already filled with regular coffee beans, for example.

To do this, fill the ground coffee drawer with ground coffee. The coffee machine will use all the ground coffee that has been added to make the next coffee.

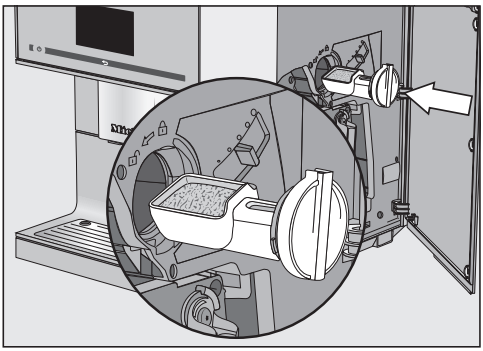
Only **one** portion of coffee or espresso can be made at a time.

Adding ground coffee



The coffee scoop is integrated into the ground coffee drawer.

- Open the appliance door.
- Turn the handle (see arrow) to the left to remove the ground coffee drawer.



- Fill the coffee scoop with ready ground coffee. Push the ground coffee drawer horizontally into the ground coffee chute.

In order to not overfill the brew unit, place a maximum of **2** level scoops of coffee in the ground coffee chute.

- Turn the handle clockwise to fill the brew unit with the ground coffee and to close the ground coffee chute.
- Close the appliance door.

Use ground coffee? appears in the display

Making coffee with ground coffee

- Tap Yes.

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

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

The coffee will now be made.

If you select No, the ground coffee will be disposed of in the grounds container without being brewed. The appliance rinses.

Tea

This appliance is not intended for commercial or scientific purposes. Temperatures given are approximate and can vary depending on the ambient conditions.

When making tea, you can select from the following options:

- **green tea** approx. 175°F (80°C)
- **herbal tea** approx. 195°F (90°C)
- **fruit tea** approx. 195°F (90°C)
- **black tea** approx. 195°F (90°C)

The type of tea determines the preset temperature for the spout.

The respective dispensing temperatures are recommended by Miele for making black tea, green tea, herbal tea, or fruit tea.

Follow the instructions for making tea on the tea packaging.

The taste of the tea will be affected by the type of water used. Water should be as soft as possible to allow the aroma to develop.

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

The amount of tea and the brewing time will vary depending on the type of tea. Always follow the recommendations of the manufacturer on the packaging or of the retailer. The amount of hot water used can be adjusted depending on the type of tea and the size of the cup (see “Portion size”).

Tip: Store the tea in a dark and dry place in tightly sealed containers. It is best to buy smaller amounts to prevent loss of aroma.

TeaTimer

You can use the TeaTimer to start a timer when making tea. A brewing time of 2 minutes is preset as standard. You can adjust the preset brewing time according to your preferences (between 1:00 and 23:59 minutes).

The TeaTimer can be started twice consecutively.

If you have started a TeaTimer, you can continue to use the coffee machine as normal while the brewing time is counting down. An audible tone will sound after the brewing time has elapsed.

If you have switched off audible tones, you will not be reminded when the brewing time has finished.

Switching the TeaTimer on and off

The Settings menu is displayed.

- Select Timer.
- Select TeaTimer.

- On: the TeaTimer is displayed while the hot water is being prepared. The TeaTimer can be once the hot water is ready.
- Off: the TeaTimer is not displayed.

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

Making tea

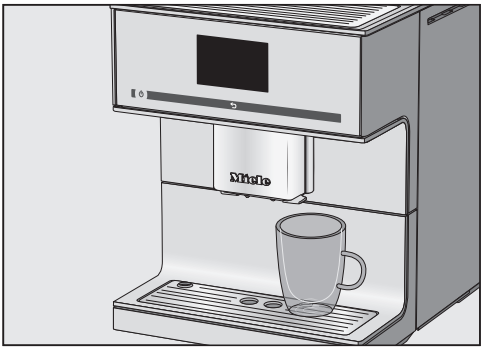
⚠ Danger of burning and scalding on the hot water spout.
The liquids and steam dispensed are very hot and can cause scalding.
Keep away from the area underneath the hot water spout when hot liquids or steam are being dispensed.
Do not touch hot components.

The hot water spout is located to the right of the central spout.

Use the arrow button > to display and select the types of tea. Different types of tea can be found in the drinks menu after Milk froth.

The Drinks menu is displayed.

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



- Place the cup under the hot water spout.
- Select the type of tea on the display.

Hot water will be dispensed into the cup.

You can now start the kitchen timer for the brewing time if the TeaTimer is switched on.

Starting the TeaTimer

TeaTimer appears in the bottom left of the display.



- Tap TeaTimer.

TeaTimer will be selected. After dispensing, the editor will open with a suggested time.

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

An audible signal will sound after the brewing time has elapsed.

- Now remove the tea leaves or tea bag.

Canceling tea preparation

- Tap Stop or Cancel.

Tea pot: making several cups of tea, one after the other

You can make several cups of tea one after the other automatically with the Tea Pot function (max. 1 L), e.g. to fill a tea pot. This can make up to eight cups of coffee.

The Drinks menu is displayed.

- Place the tea or tea bags in the tea pot.
- Place a suitably sized tea pot under the hot water dispenser.
- Select Tea Pot.
- Select the type of tea you want.
- Select the number of cups you want (3 to 8).
- Follow the instructions on the display.

The teapot will be filled. You can follow the process on the display.

You can interrupt the dispensing process at any time:

- Tap Cancel.

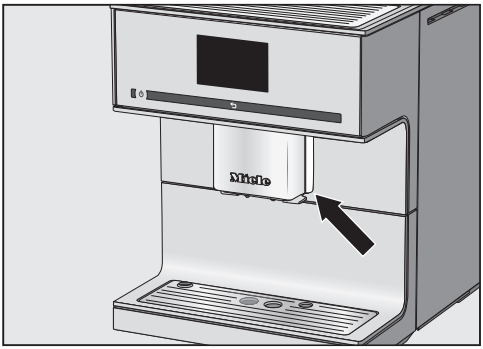
Dispensing hot water

⚠ Danger of burning and scalding on the hot water dispenser.
The liquids and steam dispensed are very hot and can cause scalding.
Keep away from the area underneath the dispensers when hot liquids and steam are being dispensed.
Do not touch hot components.

The hot water has a temperature of approx. 195°F (90°C) when dispensed.

The amount of hot water used can be adjusted depending on the size of the cup (see “Portion size”).

The Drinks menu is displayed.



- Place a suitable container underneath the hot water dispenser.
- Select Hot Water.

Dispensing will start.

Canceling a drink

- Tap Stop or Cancel.

Parameters

You can individually adjust the following parameters for each drink:

- amount of coffee
- brewing temperature
- pre-brewing
- type of beans

changing drink parameters

The Drinks menu is displayed.

- Select Edit.
- Tap Change drink.
- Select a drink.

Now you can adjust the portion size (see "Portion size") or set the drink parameters.

- Tap Drink parameters.
- Select Amount of coffee, Brew temperature, Pre-brewing, or Type of beans.
- Select the desired setting.
- Confirm with *OK*.

The overview of the drink parameters will appear in the display.

- Touch *OK* again to save your changed settings.

Amount of coffee

The coffee machine can grind and brew 7.5–12.5 g of coffee beans per cup. The greater the amount, the stronger the coffee.

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

Increase the amount of coffee to brew more ground coffee.

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

Decrease the amount of coffee to brew less ground coffee.

Brewing temperature for coffee drinks

The brewing temperature must be adapted to the roast of the beans you are using. This is crucial whether you are making espresso or coffee.

Several 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.

Pre-brewing ground coffee

When the pre-brewing function is turned on, the ground coffee is first moistened with a little hot water. The ground coffee swells a little.

Then the remaining water is forced through the moistened coffee at high pressure. If your coffee tastes too bland and you want too 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.

Tip: It is particularly recommended to use the "Pre-brewing" function to make coffee.

Bean type

You can display which type of bean is saved for the coffee drink or change the allocation.

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 appliance dispense a perfect cup of coffee with a fine, hazelnut-brown crema.

Identifying the ideal grinder setting

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

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

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

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

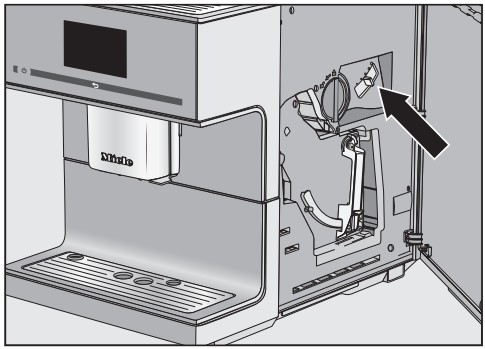
- The espresso or coffee flows into the cup very slowly.
- The espresso or coffee tastes too bitter.
- The crema is dark brown.

Adjusting the grinder setting

If the grinder setting is adjusted by more than one level, the grinder may be damaged.
Only adjust the grinder one setting at a time.
Each time you adjust the setting, start making a new drink so that the beans are ground. Adjust the grinder setting one setting at a time again.

The slide control for adjusting the grinder setting is located on the top right behind the appliance door.

■ Open the appliance door.



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

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

■ Close the appliance door.

■ Make one cup of coffee.

Now you can adjust the grinder setting again.

The grinder will naturally wear out slightly over time. Set the grinder to a finer setting if necessary.

Portion size

The flavor of the coffee produced depends not only on the type of coffee, but also on the amount of water used. You can program the amount of water for all coffee drinks, hot water, and types of tea to suit the size of your cups and to suit the type of coffee you are using. This does not alter the amount of coffee used.

For coffee drinks with milk you can also set the amount of milk or milk froth to suit your personal taste. You can also set the portion sizes for hot milk and milk froth.

The changed portion size is always saved in the current profile. The name of the current profile is shown in the top left of the display.

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

Changing the portion size

The Drinks menu is displayed.

- Place the cup you want under the central spout or hot water spout.
- Tap Edit.
- Tap Change drink.
- Select a drink.
- Tap Portion size.

If you have selected a drink with milk or tea, portion programming will start immediately. Portion size does not need to be opened separately.

The drink will be made and Save will appear in the display, as soon as the minimum dispensing amount is reached.

- When the cup is filled up to the level you want, confirm with Save.

If the maximum amount is reached, preparation stops and the maximum possible amount is saved.

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

The programmed mix of ingredients and the portion size will now be dispensed every time that particular drink is selected.

You can reset portion sizes and parameters back to their factory default settings for individual drinks or for all drinks.

The Drinks menu is displayed.

- Tap Edit.

Resetting a drink

- Tap Reset drink.
- Select a drink.

Reset drink to default settings? appears in the display.

- Tap Yes to confirm.

Resetting all drinks

- Tap Reset all drinks.

Reset all drinks to default? appears in the display.

- Tap Yes to confirm.

Profiles

In addition to the Miele drinks menu (Miele profile), you can create up to 10 individual profiles to cater for different tastes and preferences.

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

Creating a profile

The Drinks menu is displayed.

- Tap Profiles.
- Tap Create profile.

The editor will open in the display.

- Enter the name you want (max. 8 characters).
- Tap Save to confirm.

The profile is created. You can now create drinks (see “Profiles: creating and processing drinks”).

Calling up a profile

The Drinks menu is displayed.

- Tap Profiles.
- Select the desired profile.

You now have the following options:

- making drinks stored in the profile
- creating a drink
- changing parameters for the individual drinks in the profile or deleting a drink

Processing a profile

Once you have created at least one profile, you can edit this profile.

The Drinks menu is displayed.

- Tap Profiles.
- Tap Edit.

You can now edit the following profile settings:

- Change profile
- Change name
- Delete profile

Change profile

You can program the coffee machine so that it changes back to the Miele drinks menu automatically after each drink is dispensed or so that it retains the most recently selected profile.

The Drinks menu is displayed.

- Tap Profiles.
- Tap Edit.
- Tap Change profile.

You now have the following options:

- **Manually**: the selected profile will remain active until you select another profile.
- **After each use**: the appliance will change back to the Miele drinks menu automatically after a drink is dispensed.
- **When switched on**: each time the appliance is switched on it will automatically select the Miele drinks menu regardless of which profile was set before the appliance was last switched off.

- Select the option you want.
- Confirm with *OK*.

Change name

The Drinks menu is displayed.

- Tap Profiles.
- Tap Edit.
- Tap Change name.
- Select the desired profile.
- Change the name as required.
- Tap Save to confirm.

The changed profile name is saved.

Delete profile

The Drinks menu is displayed.

- Tap Profiles.
- Tap Edit.
- Tap Delete profile.
- Tap the profile you want.
- Confirm with *OK*.

The profile will be deleted.

Creating a drink in a profile

You can create new drinks based on existing drinks.

- Open the profile you want.
- Tap Create drink.
- Now select a drink.
- Change the portion size or drink parameters to create the drink you want.

Preparation will begin and you can save the portions for each component as you wish.

- Enter a name for the new drink (maximum 8 characters).
- Tap Save to confirm.

The newly created drink will appear in the first position in the profile.

The last drink created always appears in the first position in the profile. The order of the drinks in a profile cannot be changed.

Changing a drink: changing the portion size, drinks parameters, and names

The portion quantities and parameters for coffee and milk drinks, hot water, and tea can be adjusted in each profile.

The desired profile with the newly created drinks will appear in the display.

- Open the profile you want.
- Tap Edit drink.
- Tap Change drink.
- Select a drink.

You can now change the portion size, the drinks parameters, or the name.

Deleting a drink from a profile

The desired profile with drinks will appear in the display.

- Open the profile you want.
- Tap Edit drink.
- Tap Delete drink.
- Select a drink.
- Confirm with *OK*.

The entry will be deleted.

Making a drink from a profile

The Drinks menu is displayed.

- Tap Profiles.
- Select the desired profile.

The name of the selected profile is shown in the top left of the display. You can now make the drink you want.

- Place a suitable container under the central spout.
- Select a drink.

Dispensing will start.

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

Expert mode is not available if you have selected DoubleShot or two portions.

Switching Expert mode on and off

The Drinks menu is displayed.

- Tap ⮌.
- Tap Settings.
- Tap Expert mode.
- Select the option you want to switch Expert mode on or off.
- Tap OK to confirm.

If Expert mode has been switched on, you can now change the portion size while the drink is being dispensed.

Expert mode: changing the portion size

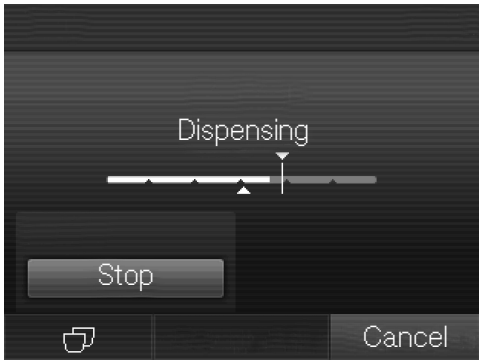
The Drinks menu is displayed.

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

Changing the portion size

- Select a drink.

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



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

You can use the “Settings” menu to customize the coffee system to suit your individual requirements.

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

Accessing the “Settings” menu

The Drinks menu is displayed.

- Tap ⮌.
- Tap Settings ⚑.

You can now check or change the settings.
The settings which are currently selected will have a colored frame around them.

Tapping ⮌ takes you back to the previous menu level.

Changing and saving settings

The Settings ⚑ menu is displayed.

- Select the option you want to change.
- Select the desired setting.
- Confirm with *OK*.

The setting is now saved.

Language

You can select the language and, if applicable, your location for all display text.

Tip: If you select the wrong language by mistake, you can find the Language option again via the ⚑ symbol.

Time of day

You can set the time display, the clock format and the time.

Time of day display

You can choose one of the following options:

- On: The time and date are always visible in the display when the appliance is switched off.
- Off: The time and date are not visible in the display when the appliance is switched off.
- Night dimming: The time and date are displayed from 5:00 am to 11:00 pm.

The time of day display can only be switched on when the coffee machine is networked.
When the time of day display is switched on, the energy consumption of the coffee machine increases. A message appears in the display to inform you of this.

Clock format

The following options are available:

- 24-hour display (24 h)
- 12-hour display (12 h (am/pm))

Setting

Set the hours and the minutes.

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

Timer

There are two timers with the following functions:

The coffee machine

- switches on at a particular time, e.g. in the morning for breakfast (Turn on at)
- switches off at a particular time (Turn off at)
- switches off after a particular length of time if none of the buttons have been pressed or a drink has not been made (Turn off after; available with Timer 1 only)

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

For Turn on at and Turn off at, the timer must be activated and at least one day of the week allocated.

Selecting a timer

The following options are available:

- Timer 1: Turn on at, Turn off at, Turn off after
- Timer 2: Turn on at, Turn off at

Turn on at

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** via the Turn on at timer function 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, while you are away on vacation. The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

Turn off at

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 (see “Turn on at”).

Turn off after

The Turn off after timer function is only available in Timer 1.

If none of the buttons have been pressed or no drink has been prepared, the coffee machine will turn itself off after 20 minutes to save energy.

You can change this to another time between 15 minutes and 9 hours.

Allocating days of the week

The selected day of the week will be marked by ☑.

- Select the required day of the week.
- When all required days of the week are marked, confirm with *OK*.

Activating and deactivating the timer

If you have selected On or Night dimming for the time display:
when Turn on at is activated for the timer, the 🕘 symbol and the desired switch-on time will appear in the display 23:59 hours before.

If the system lock is activated, the Turn on at option for the timer cannot be selected.

Select the timer function you want to use. The selected timer function will have a ☑ next to it.

Eco mode

Eco mode is an energy-saving mode. The system does not heat up until someone starts making a drink.

Eco mode is activated by default.

Lighting

You have the following options:

- The machine is switched on: set the brightness.
- The machine is switched off: set the brightness and set the time when the lighting should switch off.

When the coffee machine is switched on, it remains lit up for a certain length of time after the last action. This time cannot be adjusted.

Water hardness

If a descaling cartridge is **not** installed and you descale the coffee machine using descaling tablets, the machine should be set to the local water hardness. A prompt to descale the machine will then appear in the display at the correct time.

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

Your local water authority will be able to tell you the hardness of the water in your area.

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^{2+} or ppm (mg Ca^{2+}/l).

Do not use carbonated water.

Tip: If your water hardness is > 22 gpg (21°dH), we recommend using bottled drinking water instead (< 150 mg/l Ca^{2+}). 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.

The water hardness level is set to 3 at the factory.

The machine has four programmable hardness levels:

°dH	gr/gal	ppm (mg/l $CaCO_3$)	Setting*
0–8.4	0 – 8.7	0–150	Soft 1
8.4–14	8.7 – 14.6	150–250	Medium 2
14–21	14.6 – 21.9	250–375	Hard 3
> 21	> 21.9	> 375	Very hard 4

* The hardness levels shown in the display may differ from the hardness level designations in your area. You **must** follow the values in the chart to set the correct water hardness level for your area.

Info (display information)

The Info option allows you to see the number of portions made for each drink.

You can also see how many portions can be dispensed before the brew unit needs to be degreased (No. of uses until).

To return to the previous display, tap ⮌.

System lock

You can lock the coffee machine to prevent it from being used by unauthorized persons, such as children.

Activating and deactivating the system lock

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

Temporarily deactivating the system lock

If you touch the On/Off switch ⏻, will appear.

- Press until a relevant instruction appears in the display.

As soon as you switch the coffee machine off, it will be locked again.

Miele@home

The following points may appear under Miele@home:

- Set up: This option only appears if the coffee machine has not previously been connected to a Wi-Fi network or 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.

* This menu option appears if Miele@home has been set up and the coffee machine has – where applicable – been connected to a Wi-Fi network.

Brightness

You can set the display brightness in the bar chart.

Volume

You can set the volume of the buzzer and keypad tones in the bar chart.

Service

Evaporating the coffee system

You should remove any water from the pipework of the coffee machine (evaporate the machine) before it is stored for a long period of time or transported any distance (see “Transport”).

Demo mode

Do not activate this setting for domestic use.

The 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 made or other actions taken.

Factory default settings

You can reset the coffee machine back to its factory default settings.

Please refer to the “Overview of available settings” chart for the factory default settings.

Machine settings

The following will **not** be reset:

- The number of drinks dispensed and the machine status (No. of portions until machine needs descaling, ... brew unit needs degreasing)
- Language
- Time and date
- Profiles and their associated drinks (the allocation of types of beans to drinks is reset)

The Descaling timer is reset to 04:00 am.

Network configuration

The settings for the Wi-Fi network will be reset.

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

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 machine is switched off.

Smart Extras via the Miele app*

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

- Access status information.
- Use 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 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.

Miele App

The Miele App is available to download free of charge from the Apple App Store® or from the Google Play Store™.



Setting up the network (Miele@home)

Networking is deactivated at the factory.

- Make sure that your Wi-Fi network signal is sufficiently strong in the coffee machine's final installation site.

The Settings menu is displayed.

- Tap Miele@home.
- Tap Set up.
- Select the connection method you wish to use:

- via Miele app
- via WPS

- Follow the instructions provided in the coffee machine display and in the Miele app.

Connection successfully established appears in the display.

Setting up the network again

If your Wi-Fi network has changed, you can set up Miele@home for your coffee machine again.

The Settings menu is displayed.

- Tap Miele@home.
- Tap Set up again.
- Follow the instructions in "Setting up the network (Miele@home)".

Remote control

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

You can change the coffee-machine settings, for example, in the Miele app when remote control is switched on. To start making a drink via the app, MobileStart also needs to be activated.

Remote control is activated in the factory.

Switching remote control on or off

The Drinks menu is displayed.

- Tap ⮌.
- Tap Settings.
- Tap Remote control.
- Select the required option to switch remote control on or off.

Preparing MobileStart

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

Milk is **not** cooled in the milk flask 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 regarding the shelf life of the milk used.

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

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.

■ 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 under the central spout.

Switching MobileStart on and off

If you want to switch on MobileStart, the Remote control function must be switched on.

The Drinks menu is displayed.

■ Tap ⮌.

■ Tap Settings ⚑.

■ Tap MobileStart.

■ Select the relevant option to switch MobileStart on or off.

You can now 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 warning signals cannot be changed or switched off.

While MobileStart is switched on, the 📱 symbol lights up and the time of day is always shown on the display of the coffee machine when it is switched off.

Automatic descaling and activation rinsing will not start if MobileStart is switched on. The pipework is not pre-warmed when the machine is switched on either, 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.

As soon as you have made a drink via the app or opened the appliance door, MobileStart is automatically switched off.

RemoteUpdate

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

The RemoteUpdate function allows the software on your coffee machine to be updated. If an update is available for your coffee machine, it will automatically download it. 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.

Activating / deactivating

The RemoteUpdate function is activated by default. Available updates will be downloaded automatically but will only be installed if you initiate 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 a software update is available.

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

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

The update may take several minutes to install.

Please note the following information about the RemoteUpdate function:

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

⚠ Risk to health due to inadequate cleaning.
Heat and moisture inside the coffee machine can cause coffee residues to become moldy 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?
Daily (at the end of the day)	Water container
	Grounds container
	Drip tray and drip tray cover
	Milk flask
	Milk siphon
	Cup rim sensor
Once a week (more often if heavily soiled)	Central spout
	Brew unit
	Interior area underneath the brew unit and the drip tray
	Housing
Once a month	Bean container
	Ground coffee chute and ground coffee drawer
	Water-container filter (or as required)
Once a year (more often if required)	Grease the brew unit (with silicone grease)
When prompted	Clean the milk pipework (with 1 cleaning stick)
	Degrease the brew unit (with 1 cleaning tablet)
	Descale the appliance when indicated in the display (with 1 descaling tablet)

Clean by hand or in dishwasher

The brew unit is **not** dishwasher safe. Only clean the brew unit by hand with warm water. **Do not use any cleaning agents**.

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

- Central spout stainless steel cover
- Cup sensor
- Brew unit
- Coffee bean container lid
- Lower panel

⚠ Risk of damage as a result of excessively high dishwasher temperatures.
Components may be ruined (e.g., may become warped) if washed in a dishwasher at temperatures higher than 130°F (55°C).
For dishwasher-safe components, always select dishwasher programs with a maximum temperature of 130°F (55°C).

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

The following parts are **dishwasher-safe**:

- Drip tray and lid
- Drip tray cover
- Waste unit
- Water container
- Central spout (without stainless steel cover)
- Ground coffee drawer
- Milk flask with lid
- Milk siphon

⚠ 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 away from the area underneath the dispensers 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 cleaning appliance 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 appliance regularly. Milk residues can go off and can block the milk pipe.

Unsuitable cleaning agents

Contact with unsuitable cleaning agents can alter or discolor the external surfaces. All surfaces are susceptible to scratching. Scratches on glass can lead to breakage in some circumstances.

Remove any residual cleaning agent immediately. Make sure you remove any spillages or splashes of descaling agent immediately.

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

- cleaning agents containing soda, ammonia, acids, or chlorides
- solvent-based cleaning agents
- disinfectant cleaning agents and hand sanitizer
- cleaning agents containing descaling agents (unsuitable for cleaning the housing)
- stainless steel cleaners
- dishwasher cleaners (unsuitable for cleaning the housing)
- glass cleaners
- cleaning agents for glass-ceramic cooktops
- oven cleaners
- steam oven cleaning agents (DG-Clean)
- abrasive cleaning agents, such as scouring powder, scouring cleansers, or pumice stones
- scouring pads, such as pot scrubbers and brushes, or used sponges that still contain abrasive cleanser residue
- eraser sponges
- sharp metal scrapers
- steel wool or stainless steel sponges
- sunscreen

Cleaning the drip tray and grounds 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 from the coffee machine.

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

Do not touch hot components.

Clean the drip tray and grounds container **every day** to avoid unpleasant smells and bacteria.

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

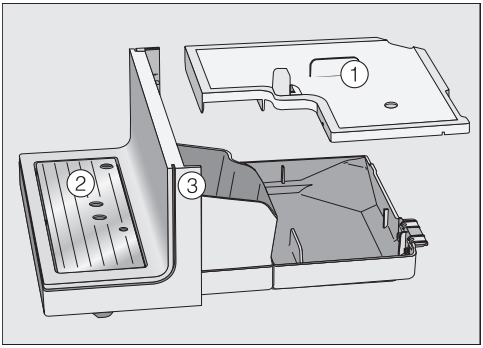
The grounds container is located in the drip tray.

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

■ Pull the drip tray carefully out of the coffee machine.

Water from rinsing also collects in the grounds container.

- Empty the drip tray **and** grounds container.

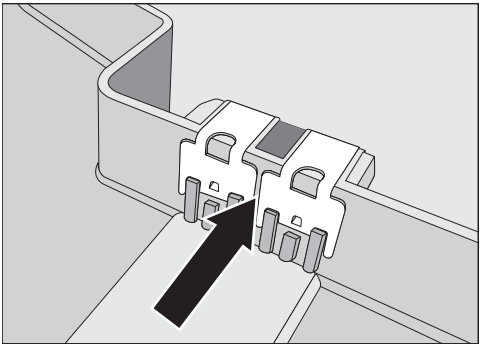


- Remove the drip tray cover ①, the drip tray ②, and the lower panel ③.

Clean the lower panel by hand only using warm water and liquid dish soap.
All other parts are dishwasher-safe.

- Clean all parts by hand.

Tip: To give the drip tray, grounds container, lid, and drip tray cover an extra thorough clean, clean them in the dishwasher from time to time.



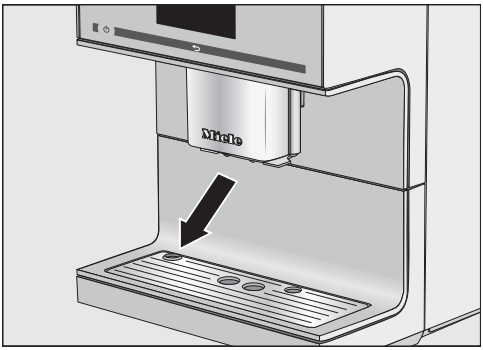
- Clean the contacts (metal discs) and the space between them carefully.
- Dry all parts thoroughly.

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.

- Clean the inside of the appliance underneath the drip tray.
- Replace the grounds container, the lid, and the lower panel **before** pushing the drip tray back into the coffee machine. Make sure the drip tray has been pushed into the appliance as far as it will go.

Cleaning the drip tray cover

- Remove the drip tray cover.
- Clean the drip tray cover by hand using a mild solution of warm water and liquid dish soap.
- Dry the drip tray cover.



- Reinstall the drip tray cover. Make sure that the drip tray cover is correctly installed (see illustration).

Tip: To give the drip tray cover an extra thorough clean, clean it in the dishwasher from time to time.

Cleaning the water container

Clean the water container every day.

- Remove the water container.
- Clean the water container every day with a mild solution of warm water and liquid dish soap.
- Dry the water container after cleaning.

Tip: To give the water container an extra thorough clean, clean it in the dishwasher from time to time.

- Carefully clean and dry the surface the water container sits on in the coffee machine, particularly the recesses.
- Reinsert the water container.

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

Please note that the automatic descaling program will only work if the water container has been filled (at least 500 mL water) and correctly inserted in the appliance.

Cleaning the milk siphon

Clean the milk siphon every day.

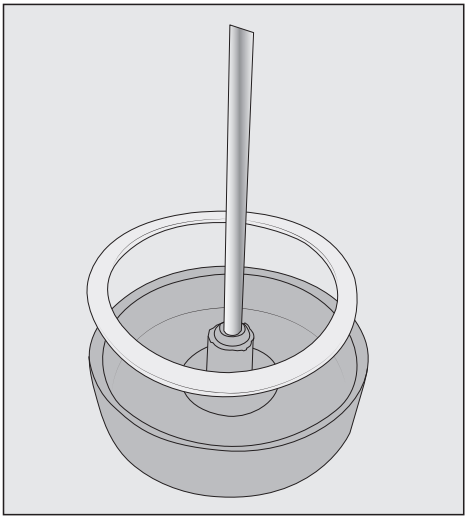
- Rinse the milk siphon under running water.
- Remove the connecting piece from the stainless steel tube.
- Clean the parts by hand under running water with a little liquid dish soap.
- If necessary, soak the parts overnight in water and a little liquid dish soap.
- Rinse the parts under running water afterward.
- Dry the parts.

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

Cleaning the milk flask

Clean the milk flask every day.

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



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

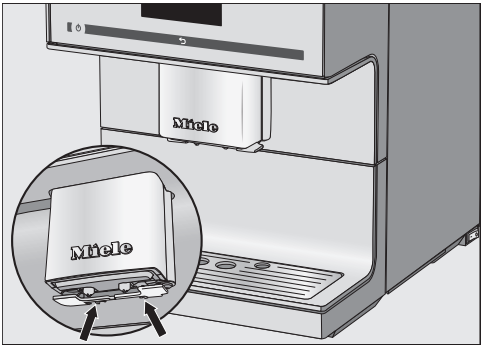
- Clean all parts of the milk flask by hand using hot water and a little liquid dish soap.
- Dry all parts.

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

Cleaning the cup rim sensor

Clean the cup rim sensor every day.

The cup rim sensor is located under the central spout.



- Press the two catches together (see arrows).

The cup rim sensor is released.

- Clean the cup rim sensor by hand with a mild solution of warm water and liquid dish soap.
- Dry the cup rim sensor.

To reinstall:

- Press the cup rim sensor from below into the holder on the central spout.

Cleaning the central spout with integrated cappuccinatore

With the exception of the stainless steel cover, all parts of the central spout should be cleaned in the dishwasher at least **once a week**. This will remove coffee deposits and milk residues effectively.

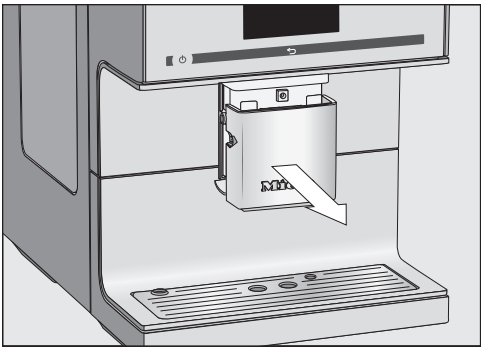
Clean the central spout stainless steel cover **by hand only** using warm water and a little liquid dish soap.

The Drinks menu is displayed.

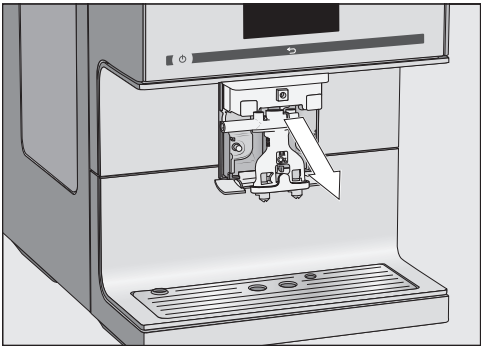
If the central spout is in the uppermost position, it cannot be dismantled. The central spout must be moved into the maintenance position to do this.

- Tap ⮌ for 3 seconds.

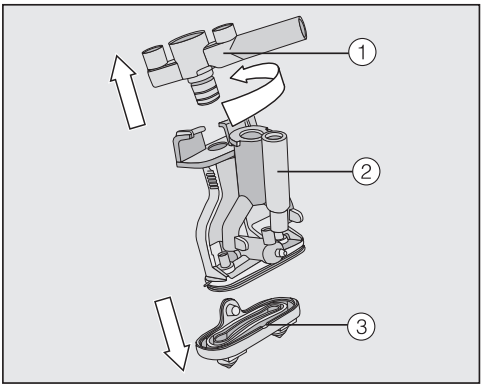
The central spout will move into the maintenance position.



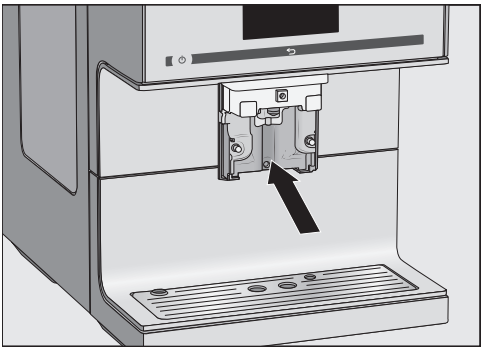
- Pull the stainless steel cover off.



- Remove the dispensing unit towards the front.



- Twist off the upper section ① with the holder for the milk pipe. Pull the component off. Then pull the Y-shaped piece ② off. Remove the dispensing spouts ③.
- Clean all parts thoroughly.



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

If the milk pipe connecting pieces are blocked, clean them under running water with the brush supplied:

- Insert the brush into the pipe connecting piece. Move it back and forth until all milk residue has been removed.

Reassembling the central spout

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

- Reassemble the dispensing unit. Push the dispensing spouts ③ firmly back onto the dispensing unit.

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

- Push the dispensing unit back into the central spout and replace the stainless steel cover.
- Tap *OK*.

Tip: If the coffee machine is switched off, the central spout components can be removed and cleaned at any time.

Cleaning the milk pipe manually or using the maintenance program

⚠ Risk to health due to inadequate cleaning.
Milk naturally contains bacteria. Heat and moisture inside the coffee machine can cause these bacteria to multiply, e.g. milk residues can go off and pose a risk to health.
Clean all components in which milk is transported thoroughly on a regular basis.

The coffee machine milk pipe must be cleaned at least once a week. A message in the display will prompt you when this needs to be done.

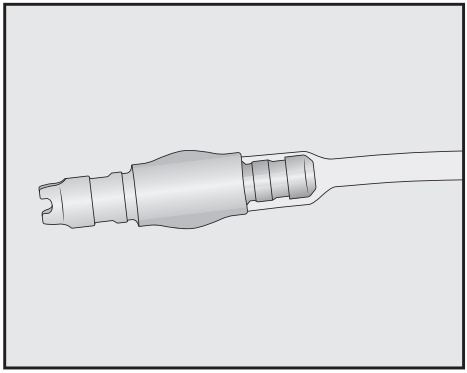
- Confirm with *OK*.

When you confirm the message Clean milk pipework with *OK*, the internal counter for the cleaning interval will be reset. You will **not** be reminded again.

There are two options for cleaning the milk pipework:

- You can remove and dismantle the central spout with its integrated Cappuccinatore and either wash it in the dishwasher or by hand with warm water and a little liquid dish soap (see “Cleaning the central spout with integrated Cappuccinatore”).
- Or you can clean the milk pipework using the Clean milk pipework maintenance program together with the cleaning agent for the milk pipework (see “Cleaning the milk pipework”).

If you have released the connecting piece from the milk pipe: when reassembling, ensure that the smaller, thinner end of the connecting piece is pushed into the hose.



Tip: In addition to your weekly cleaning routine, we recommend carrying out the alternative cleaning procedure once a month. For example, if you manually clean the machine once a week, then you should run the maintenance program once a month. This combination will ensure that the milk pipe is cleaned optimally.

Cleaning the casing

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

Remove any soiling immediately.

Ensure that any splashes of descaling solution are wiped up immediately.

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

Tip: You can also clean the casing with the Miele All-Purpose Microfiber Cloth.

Cleaning the bean system

⚠ Risk of injury on the moving grinder.

If you reach into the grinder or objects such as a spoon are left in the grinder and a grinding process is unintentionally started, you could be injured.

Switch off the coffee machine and remove the electrical plug to disconnect it from the power supply before cleaning the bean system.

Coffee beans contain oils which can deposit on the walls of the bean containers and hinder the flow of the beans. This is why you need to clean the bean containers regularly with a soft cloth.

If required, you can clean the lids of the bean containers **by hand** with warm water and a little liquid dish soap. Dry the lids thoroughly before replacing them on the bean containers.

- Remove the lid of each bean container.
- Remove any coffee beans.

Tip: Use a vacuum cleaner to remove any coffee residues from the bean containers.

- Clean the bean container with a dry, soft cloth.

You cannot remove the finger protection grille.

- Reinstall the lids.

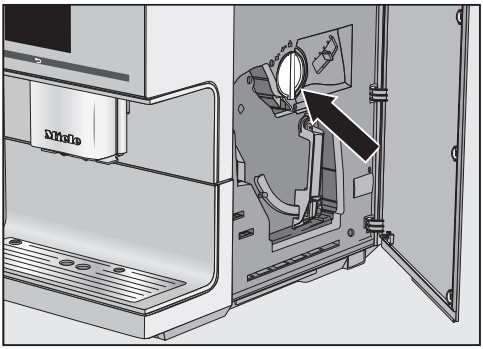
The bean containers can now be refilled individually.

Tip: Open one lid at a time to prevent mixing of bean types when filling the bean system.

Cleaning the ground coffee drawer

Clean the ground coffee drawer and chute for ground coffee regularly, e.g., when you degrease the brew unit.

- Open the appliance door.



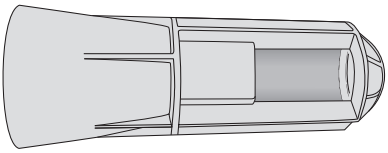
- Turn the handle (see arrow) to the left to remove the ground coffee drawer.
- Clean the ground coffee drawer by hand using a mild solution of warm water and liquid dish soap.
- Dry the ground coffee drawer.

Tip: To give the ground coffee drawer an extra thorough clean, clean it in the dishwasher from time to time.

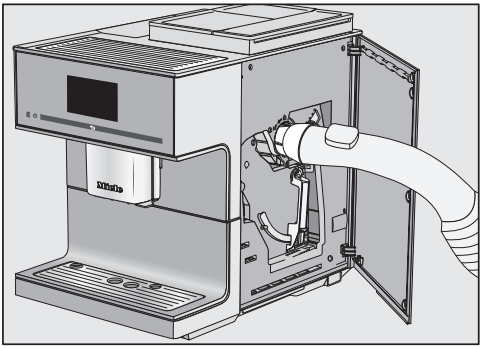
- Remove any ground coffee residues from the ground coffee chute with a soft, dry cloth.
- Reinstall the ground coffee drawer.
- Turn the handle to the right to close the ground coffee chute.
- Close the appliance door.

Vacuuming out the ground coffee chute

In order to remove coffee residues properly from the grinder channel, you should vacuum out the ground coffee chute once a year with the vacuum cleaner attachment (supplied).



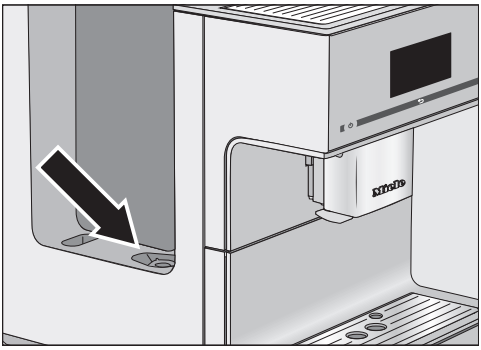
- Open the appliance door.
- Remove the ground coffee drawer.



- Insert the attachment and use the suction wand of your vacuum cleaner to vacuum out the ground coffee chute.
- Remove the vacuum cleaner attachment.
- Reinstall the ground coffee drawer.
- Close the appliance door.

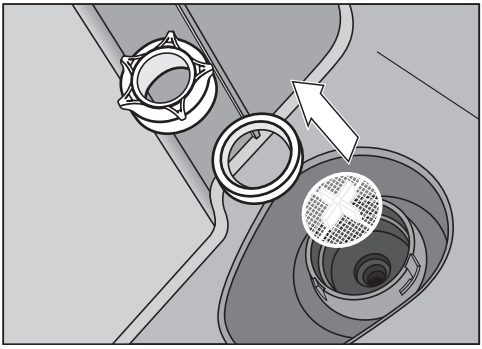
Removing and cleaning the water container filter

Clean the water container filter once a month.



The water container filter is located under the water container.

- Remove the water container.



- Unscrew the cap.
- Remove the sealing ring and the filter.
- Clean the parts by hand.
- Rinse all parts carefully under running water.
- Then reinsert the filter (with the cross facing upwards) and the sealing ring.

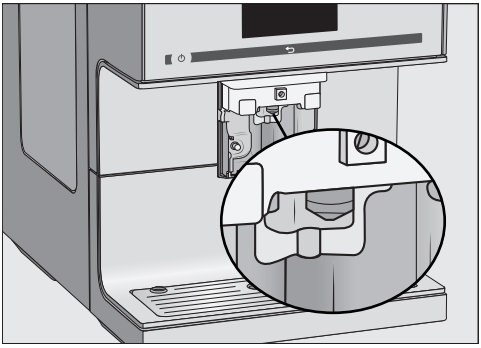
The opening of the sealing ring should face downward.

- Screw the cap back on tightly.
- Reinsert the water container.

Cleaning the steam jet

Clean the steam jet once a month.

- To move the central spout into the maintenance position, touch ⮌ for 3 seconds.
- Pull the stainless steel cover off.
- Remove the dispensing unit toward the front.



Push the cleaning brush a maximum of 3/4" (1 cm) into the steam jet.

- Clean the steam jet with the cleaning brush.
- Reinstall the dispensing unit onto the central spout.
- Reinstall the stainless steel cover.

Maintenance programs

The coffee machine has the following maintenance programs:

- Rinsing the appliance
- Rinsing the milk pipe
- Cleaning the milk pipe
- Degreasing the brew unit
- Descaling the appliance

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

Please note that each maintenance program must be carried through to the end and cannot be canceled.

Accessing the Maintenance menu

The Drinks menu is displayed.

- Tap ⮌.
- Tap Maintenance.

You can now select a maintenance program.

Rinsing the appliance

If coffee has been dispensed, the coffee machine will rinse the coffee pipework automatically before switching off. This removes any residual coffee grounds.

You can also rinse the pipework manually.

The Drinks menu is displayed.

- Tap ⮌.
- Tap Maintenance.
- Tap Rinse the appliance.

You may also be prompted to insert the end of the milk pipework into the drip tray cover.

Rinsing the milk pipework

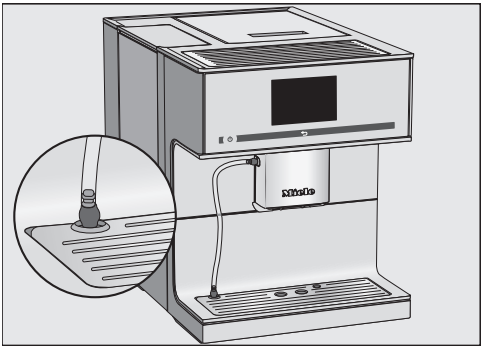
Milk residues can block the milk pipework. The milk pipework should therefore be rinsed regularly. If a drink has been made using milk, the prompt to insert the end of the milk pipework into the drip tray cover will appear at the latest when you switch the appliance off.

You can also rinse the milk pipework manually.

The Drinks menu is displayed.

Tip: Place a suitable container under the central spout.

- Tap ⮌.
- Tap Maintenance.
- Tap Rinse milk pipework.



- Place the end of the milk pipework into the opening in the drip tray cover.
- Confirm with *OK*.

The milk pipework will now be rinsed.

Cleaning the milk pipework

You need 1 stick of cleaning agent for milk pipework to clean it.

For optimum cleaning results, it is recommended to use the Miele Cleaning Agent for milk pipework. The powder cleaning agent for milk pipework has been specially developed for use with Miele Coffee Machines and prevents subsequent damage.

You can order the cleaning agent for milk pipework from the Miele online shop.

The Clean milk pipework maintenance program lasts for approx. 10 minutes.

The Drinks menu is displayed.

- Tap ⮌.

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

- Tap Maintenance.
- Tap Clean milk pipework.

The process will start.

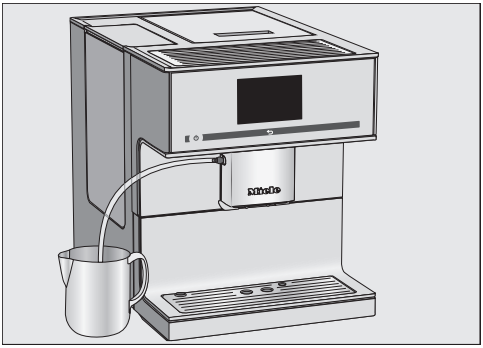
- Follow the instructions on the display.

Place milk pipe in cleaning agent appears in the display.

Making a cleaning solution:

- Dissolve the powder cleaning agent in a container with 200 mL of lukewarm water. Stir the solution with a spoon until it has fully dissolved.

Carrying out the cleaning process:



- Place the container next to the coffee machine and hang the milk pipework in the cleaning solution. Make sure the milk pipework is sufficiently immersed in the cleaning solution.
- Confirm with *OK*.
- Follow the additional instructions given in the display.

The cleaning process is complete when rinsing has finished.

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 degreasing the brew unit in Miele Coffee Machines and prevent subsequent damage.

The cleaning tablets are available to order from the Miele online shop.

Message in display

After 200 drinks have been dispensed, Degrease the brew unit will appear in the display.

- Confirm with *OK*.

The message will appear again at regular intervals. Once the maximum possible number of portions has been reached, the coffee machine will lock.

You can switch the coffee machine off if you do not want to carry out the maintenance program at this point in time. You will only be able to make coffee drinks again once the brew unit has been degreased.

Degreasing the brew unit when prompted to do so

Degrease the brew unit appears in the display and no drinks can be made.

> You need 1 cleaning tablet for the maintenance program.
>
> The maintenance program for degreasing the brew unit lasts for approx. 10 minutes.
>
> The maintenance program cannot be canceled. It must be completed through to the end.

- Confirm with *OK*.

The maintenance program will then start.

- Follow the instructions on the display.

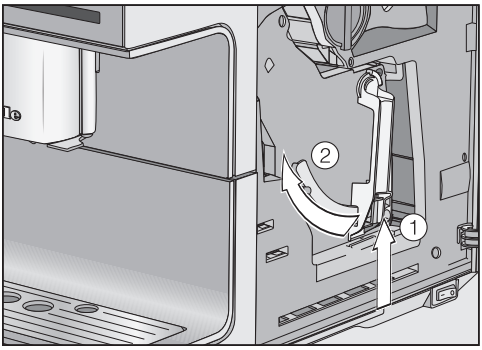
Cleaning the brew unit and interior

To ensure good tasting coffee and to prevent the formation of microbes in the appliance, clean the brew unit and interior once a week.

You need 1 cleaning tablet to clean the brew unit.

⚠ Risk to health due to inadequate cleaning.
Damp coffee residues in the interior of the appliance can grow bacteria and pose a risk to health.
Remove coffee residues regularly and clean the interior of the appliance.

- Open the appliance door.



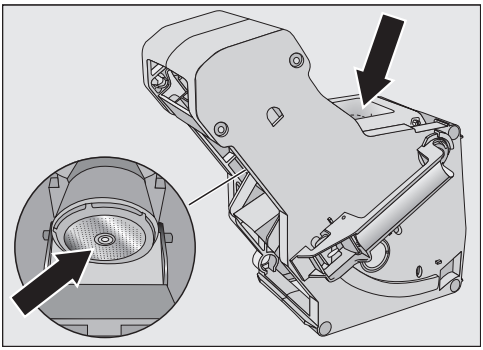
- Press and hold the button on the end of the brew unit handle ① and, while doing so, turn the handle to the left ②.

Once you have removed the brew unit, **do not** change the position of the handle on the brew unit. Otherwise the brew unit cannot be reinserted.

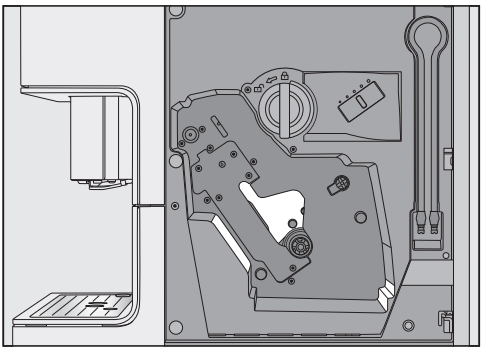
- Carefully pull the brew unit out of the coffee machine.

The moving parts of the brew unit are lubricated. Cleaning agents will damage the brew unit.
Only clean the brew unit by hand with warm water. **Do not use any cleaning agents**.

- Clean the brew unit **by hand under warm running water** without using any cleaning agents.



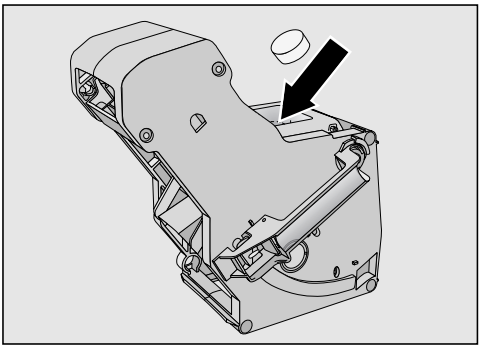
- Wipe any remaining coffee off the two filters (see arrows).
- Dry the funnel to prevent ground coffee from sticking to it the next time a coffee is made.



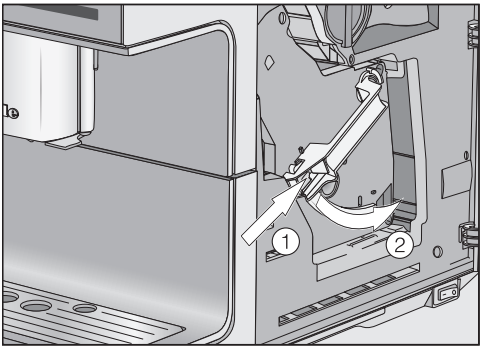
- Clean the interior of the coffee machine. Make sure that the areas highlighted in the illustration are cleaned especially well.

Tip: Use a vacuum cleaner to remove dry ground coffee residues.

The following will appear in the display:
Fit brew unit with a tablet inside



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



- Press the button on the end of the brew unit handle ① and, while doing so, turn the handle to the right ②.

The handle engages audibly.

- Close the appliance door.
- Follow the additional instructions given in the display.

The cleaning process is complete when rinsing has finished. You can now prepare drinks again.

Descaling the appliance

Risk of damage from splashes from the descaling solution.
Sensitive surfaces and/or natural floors can suffer damage.
Wipe up any spillages immediately when descaling.

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.

Depending on how you use your machine and the water hardness level in your area, occasionally you will need to descale your machine manually in addition to automatic descaling.

If a descaling cartridge is **not** installed, an **empty** cartridge is installed, or an **expired** cartridge is installed, the machine needs to be descaled regularly using the Descale the appliance maintenance program.

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.

You need **1** descaling tablet for the descaling process. The process takes approx. 12 minutes.

The coffee machine prompts you in the display when it needs to be descaled. Number of uses before the appliance needs to be descaled: 50 will appear in the display.

The remaining number of drinks that can be made before descaling will show in the coffee machine display after each drink.

- Confirm with *OK*.

When the number of remaining portions reaches 0, the coffee machine will lock. Descale the appliance appears in the display.

You can switch the coffee machine off if you do not want to run the descaling program at this point in time. However, you will not be able to make drinks again until you have descaled the coffee machine.

Descaling after prompt appears in the display

Descale the appliance will appear in the display.

Descaling cannot be canceled once it has started. It must be completed through to the end.

- Confirm with *OK*.

The process will start.

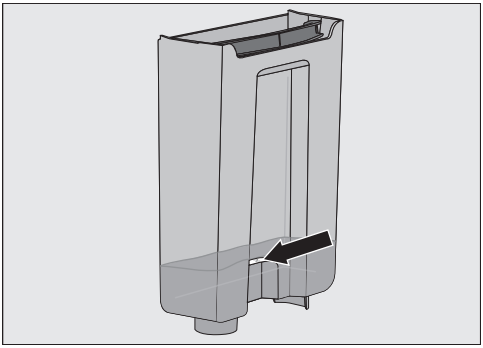
- Follow the instructions on the display.

When Fill the water container to the descaling mark ⇄ with descaling agent and lukewarm water. Place it back in the appliance 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.

The descaling tablets are available to order from the Miele online shop.



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

Follow the instructions for the descaling agent mixing ratio carefully. It is important to fill the water container with the correct amount of water. Otherwise the descaling process will be canceled prematurely.

Carrying out descaling

- Reinsert the water container.
- Follow the additional instructions given in the display.

When Rinse the water container and fill it to the descaling symbol ⇄ with fresh tap water. appears in the display:

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

The descaling process is complete when rinsing has finished. You can now prepare drinks again.

Automatic descaling

Risk of damage from splashes from the descaling solution.
Sensitive surfaces and/or natural floors can suffer damage.
Wipe up any spillages of descaling solution.
When handling a cartridge which has already been filled with water, ensure that the descaling solution does not come into contact with sensitive surfaces.

The coffee machine has an automatic maintenance program for descaling the machine. For automatic descaling, a Miele Descaling Cartridge needs to be installed at the back of the coffee machine. The coffee machine will automatically determine when to carry out automatic descaling based on the usage pattern. Automatic descaling takes approx. 30 minutes, including the activation time.

You can set the time for daily descaling to start using the Descaling timer.

Water is mixed with the descaling agent to create a solution for automatic descaling. This descaling solution is then pumped through the pipework of the coffee machine. After the activation time the solution is then rinsed out of the pipework and the machine can then be used as normal for making drinks.

During automatic descaling you will hear pumping and rinsing noises at frequent intervals even though the appliance is switched off and the display is dark.

If you do not make any drinks, automatic descaling will not be started.

To ensure the service life of components and an environment that is consistently free of limescale, the coffee machine needs to be manually descaled from time to time. The intervals are determined by your usage behavior and the water hardness level of your area. If you make a lot of coffees with milk, for example, you will need to descale the coffee machine more frequently with the descaling tablets.

What you need to note before and during automatic descaling:

The coffee machine must be ready to use and the following conditions must be met:

- A descaling cartridge which is ready to use is installed.
- The coffee machine is connected to the power supply. The coffee machine must **not** be disconnected from the electricity supply during automatic descaling.
- The drip tray, brew unit, and central spout are inserted.

- The water container is inserted and is filled with water at least up to the ⇶ descaling symbol (at least 500 mL water).
- Carry out the instructions which appear in the display before switching off, e.g., Empty the drip tray.
- The milk pipework is inserted into the holders in the drip tray cover and on the central spout.
- The coffee machine is switched off.

The Miele Descaling Cartridge

Only use the Miele Descaling Cartridge for the automatic descaling program.

Please note that the Miele Descaling Cartridge has a service life of approx. 1 year after it has been placed in the coffee machine and filled with water for the first time. The date on which the descaling cartridge was installed and filled with water determines the one-year service life.

Do not install a descaling cartridge which has already been used in another Miele Coffee Machine. Your coffee machine will have no information about the fill level of this cartridge. The descaling effect may be insufficient and damage your coffee machine.

Do not fill the descaling cartridge with other fluids or substances.

The descaling agent comes in the form of tablets in the descaling cartridge. The cartridge is filled with water when it is placed in the coffee machine. The tablets gradually dissolve over time.

The Miele Descaling Cartridge will last for 7 to 12 months of automatic descaling, depending on how often the coffee machine is used.

A prompt will appear in the display shortly before the cartridge is depleted, reminding you that it needs to be replaced. Confirm the message with *OK*. After this first message, 6 more descaling programs are possible.

The Miele Descaling Cartridge is available to order from the Miele online shop.

If a descaling cartridge is **not** installed, an **empty** cartridge is installed, or an **expired** cartridge is installed, the coffee machine needs to be descaled using the Descale the appliance maintenance program. To do this, the appropriate descaling agent is required (see “Descaling the machine” in “Cleaning and care”).

The descaling cartridge can remain installed even if the machine is not used for a long time. Remove the cartridge before transporting the coffee machine. However, please note the following:

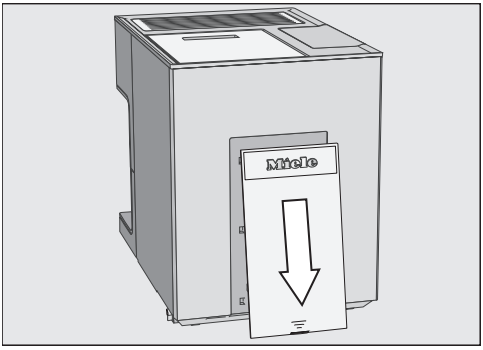
- Once filled with water, the descaling cartridge has a maximum shelf life of max. 3 weeks outside of the coffee machine.
- The descaling cartridge should be transported with care and upright. Avoid shaking it. Shaking or turning upside down reduces the service life or damages the cartridge.
- The cartridge should be stored upright, in a dark place, and at room temperature (61–100°F (16–38°C)).

Inserting the descaling cartridge

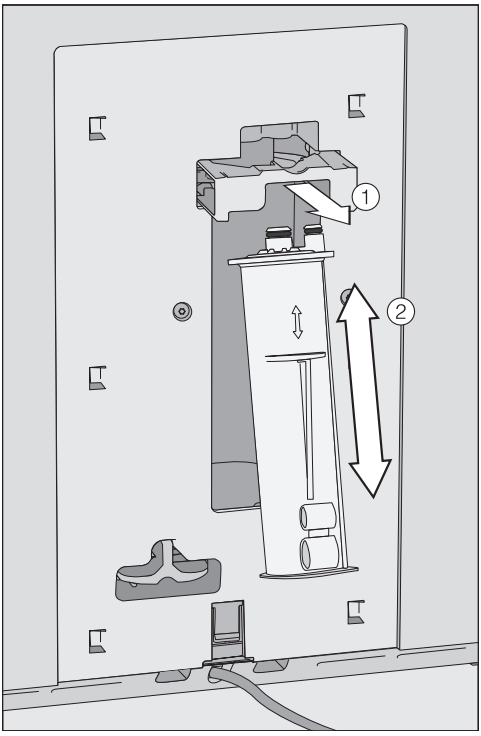
Risk of damage from splashes from the descaling solution.

Sensitive surfaces and/or natural floors can suffer damage.

When handling a cartridge which has already been filled with water, ensure that the descaling solution does not come into contact with sensitive surfaces.



- Slide the cover at the back of the coffee machine downward.



- Pull the cartridge holder ① forward.
- Insert the cartridge ② and push it upward as far as it will go.
- Push the cartridge holder back into position.
- Put the cover back on.
- Follow the instructions on the display.

The next time the coffee machine is switched off, the new descaling cartridge will fill with water when the machine is rinsed. You will hear water being pumped into the cartridge at frequent intervals.

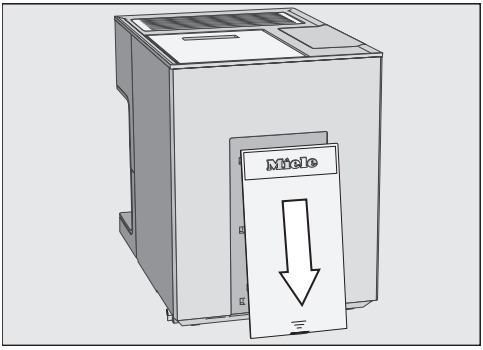
Removing the descaling cartridge

Risk of damage from splashes from the descaling solution.

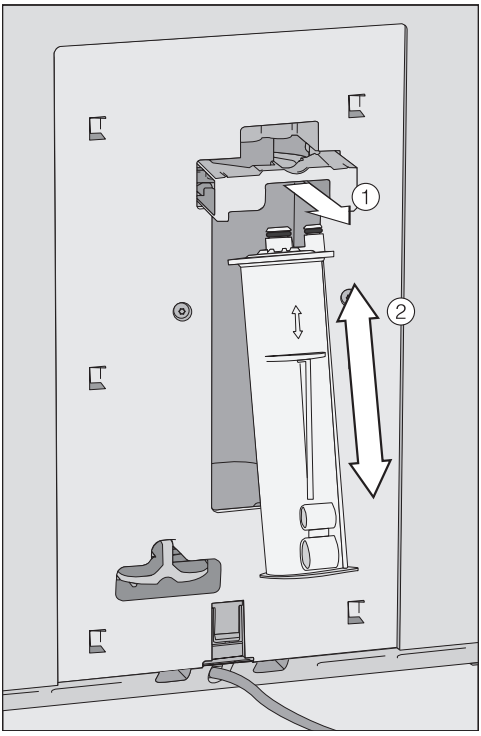
Sensitive surfaces and/or natural floors can suffer damage.

When handling a cartridge which has already been filled with water, ensure that the descaling solution does not come into contact with sensitive surfaces.

The coffee machine is switched on. Only then will the machine detect the descaling cartridge.



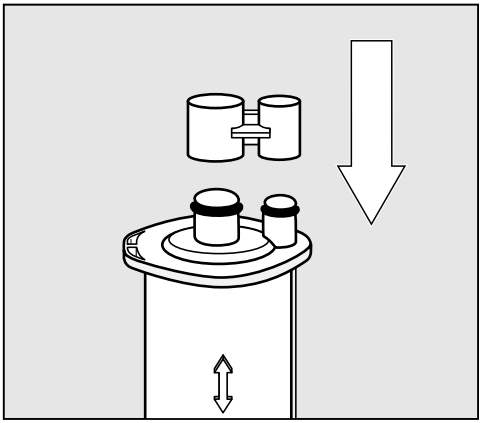
■ Slide the cover at the back of the coffee machine downward.



■ Pull the cartridge holder ① forward.

There is already a descaling cartridge installed.

■ Remove the cartridge ②.



- Seal the descaling cartridge with the cap.

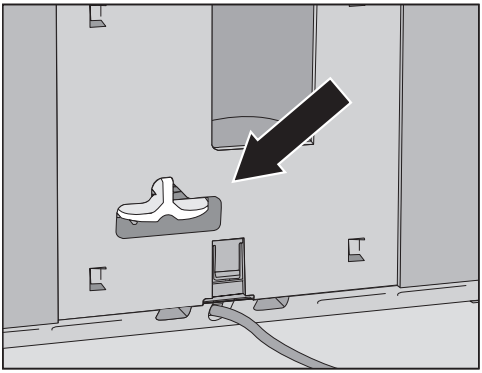
The cap is located on the cartridge. Release it by snapping it off.

- Dispose of the used cartridge with your household waste.

Choosing not to use a descaling cartridge

If you do not want to install a descaling cartridge, the system must be sealed with the adapter. Messages such as "Insert a new cartridge" will be not displayed.

- Remove the descaling cartridge.



- Insert the adapter in place of the descaling cartridge.

If you remove the descaling cartridge, automatic descaling is deactivated. You will then have to descale manually using the Descale the appliance maintenance program. To do this, the appropriate descaling agent is required (see "Descaling the machine" in "Cleaning and care").

Start time for automatic descaling (Descaling timer)

You can set the daily start time for automatic descaling as you wish. The coffee machine must be switched off for the duration of the activation time (approx. 30 minutes).

The factory default start time for automatic descaling is 04:00 am.

Setting the start time for automatic descaling

The Drinks menu is displayed.

- Tap ⮌.
- Tap Settings ⚑.
- Tap Timer.
- Tap Descaling timer.
- Set the required start time.
- Confirm with *OK*.

The start time is saved. From now on, automatic descaling will commence at the desired time each day.

Canceling automatic descaling

You can cancel automatic descaling during the activation time.

Automatic descaling can be canceled at any time. In this case, you may need to descale the coffee machine using the descaling tablets (see "Cleaning and care – Descaling the machine").

■ Tap the On/Off switch ⏻.

The time left is shown in the display.

■ Tap Cancel.

The descaling solution is rinsed out of the pipework. Rinsing can take up to 5 minutes. You can make drinks once this has finished.

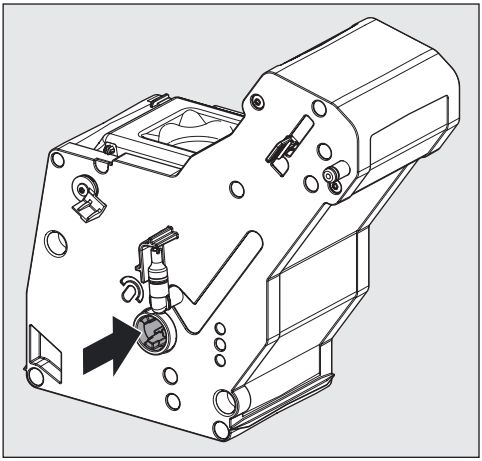
Lubricating the brew unit

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.

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

Information to help you rectify faults yourself can be found at www.miele.com/service.

The following tables are designed to help you to find the cause of a malfunction or fault and resolve it.

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

More information to help you rectify faults yourself can be found at https://www.mieleusa.com/support/customer-assistance.

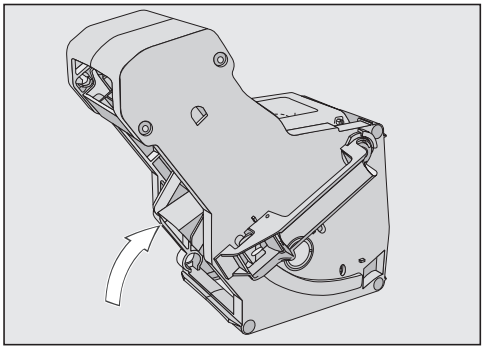
Messages in the display

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

To address the fault, follow the instructions on the display.

If the error message appears in the display again, contact Miele Technical Service.

Problem	Possible cause and solution
F1, F2, F80, F82	There is an internal fault. ■ Switch the coffee machine off with the On/ Off switch ⏻. Wait for approximately 1 hour before switching the machine back on again.
F41, F42, F74, F77, F225, F226, F235, F236	There is an internal fault. ■ Switch the coffee machine off with the On/ Off switch ⏻. Wait for approximately 2 minutes before switching the machine back on again.

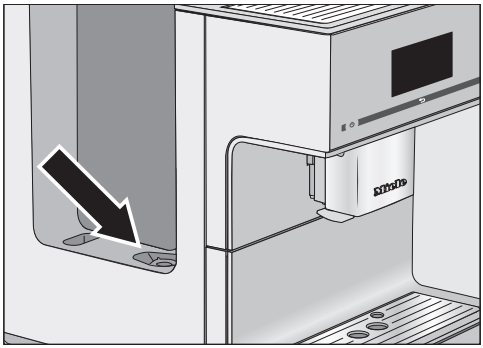
Problem	Possible cause and solution
F73 or Check the brew unit	The brew unit cannot be positioned correctly. ■ Switch the coffee machine off with the On/ Off switch ⏻. ■ Remove the brew unit and clean it.  ■ Push the coffee ejector of the brew unit into the correct position. ■ Do not insert the brew unit. Close the door and switch the coffee machine on with the On/ Off switch ⏻. This will initialize the brew unit drive and put it back into the start position. ■ When Insert the brew unit appears in the display, put the brew unit back in the machine. Close the machine door. If the message appears again, reduce the amount of coffee and/or select a finer grinder setting. Some types of coffee have a much higher grinding volume.

Problem	Possible cause and solution
F233	The cup rim sensor is not inserted or is incorrectly inserted. The stainless steel cover of the central spout was not installed properly, e.g., is tilting forward slightly. If the central spout is moving upward and the cup rim sensor is bumped, e.g., with a cup, the cup rim sensor loses its reference position. ■ Confirm with *OK*. ■ Switch the coffee machine off with the On/Off switch ⏻. Wait for at least 30 minutes before switching the appliance back on again. Or disconnect the coffee machine from the electricity supply by removing the electrical plug from the socket or switching off the fuse. ■ Reinstall the cup rim sensor. ■ Reinstall the stainless steel cover. Make sure the cover is installed correctly.
F 355, F 357–F 362	The bean system must be set up again, e.g., coffee beans have possibly got jammed. ■ Switch the coffee machine off with the On/Off switch ⏻. Wait for 30 minutes before switching the appliance back on again.

Frequently asked questions

Unusual performance of the coffee system

Problem	Possible cause and solution
The lighting remains off after the coffee machine has been switched on.	The lighting has been switched off. ■ Switch the lighting on (see “Lighting” in the “Settings” chapter).
	The lighting is faulty. ■ Contact Technical Service.
The display remains dark when the coffee machine is turned on using the On/Off switch ⏻.	The On/Off switch ⏻ was not held for long enough. ■ Tap and hold the On/Off switch ⏻ for at least 3 seconds.
	The electrical plug is not properly plugged into the socket. ■ Insert the electrical plug into the socket.
	The breaker has tripped because the coffee machine, voltage, or another appliance is defective. ■ Unplug the coffee machine. ■ Contact a qualified electrician or Miele Customer Service.
The coffee machine turns off suddenly.	The factory-set switch-off time (20 minutes) or the switch-off time you have programmed has been reached. ■ If required, you can select a new switch-off time (see “Settings – Timer”).
	The plug is not properly plugged into the electrical socket. ■ Insert the plug into the electrical socket.
The coffee machine is switched on. The lighting switches off suddenly.	The lighting switches off automatically if the coffee machine is not used for a certain amount of time. The automatic switch-off time cannot be changed.
The sensor buttons do not respond. The machine can no longer be operated.	There is an internal fault. ■ Disconnect power by unplugging the power cord from the electrical outlet and or switching off the circuit breaker.

Problem	Possible cause and solution
The coffee machine does not switch itself on even though the Turn on at **setting has been activated for the timer.**	The system lock is activated. ■ Deactivate the system lock.
	A day of the week has not been selected and/or the timer has not been activated. ■ Check and change the timer settings.
	The coffee machine was not used after being switched on automatically three times in succession (vacation mode). ■ Switch the machine on and dispense a drink.
	The coffee machine does not switch on with the Turn on at timer while automatic descaling is being carried out. This does not indicate a fault. Select a different timer setting.
Fill and replace the water container **appears in the display even though the water container is full and in the machine.**	The water container is not in the correct position. ■ Remove the water container and reinsert it. ■ Clean the surface underneath the water container if necessary.
	During the Descale the appliance maintenance program, the water container was not correctly filled and refitted. ■ Fill the water container to the descaling symbol and restart the descaling program.
	The water container filter is blocked.  ■ Clean the water container filter (see “Removing and cleaning the water container filter” in the “Cleaning and care” chapter).

Frequently asked questions

Problem	Possible cause and solution
Fill and replace the water container **appears after switching on even though the container is filled and installed in the machine. The appliance does not rinse.**	The descaling cartridge is not installed. The coffee machine needs descaling. ■ Switch the coffee machine off with the On/ Off switch ⏻. ■ Wait approx. one hour. ■ Switch the coffee machine back on. ■ As soon as PreHeating appears, touch Mainten.. ■ Tap Descale the appliance. ■ Descale the coffee machine.
The bean containers are empty and the message Fill the bean container **does not appear.**	The fill level sensors in the bean containers are dirty. ■ Remove the coffee beans from the bean containers, e.g. with a vacuum cleaner.  ■ Clean the fill level sensors (see illustration) with a soft, dry cloth.
Insert the drip tray and the waste container **appears in the display even though both are installed.** Empty the drip tray and the waste container **appears in the display, even though the drip tray has been emptied.**	The drip tray is not correctly installed and is therefore not detected. ■ Empty the drip tray and the grounds container if necessary. ■ Reassemble all parts and push the drip tray back as far as it will go in the coffee machine.

Problem	Possible cause and solution
The grounds container is overflowing even though the drip tray and grounds container have been emptied following each reminder.	The drip tray has probably been removed without the grounds container being emptied. Removing the drip tray resets the internal counter for emptying the grounds container. ■ Always empty the grounds container if you remove the drip tray.
	Certain types of beans produce a lot of coffee when they are ground, meaning that larger coffee pucks are pressed. ■ Adjust the quantity of coffee and grinder setting if necessary. ■ Empty the grounds container more often than indicated in the display.
The coffee machine brew unit cannot be removed.	The brew unit drive is not in the correct position because the appliance door was opened during the grinding or brewing process, for example. ■ If necessary, turn the handle on the brew unit back to the start position. Close the appliance door. ■ Switch the coffee machine off with the On/Off switch ⏻. ■ Disconnect the coffee machine from the electricity supply by removing the electrical plug from the socket or switching off the breaker. ■ Wait approx. 1 minute before reconnecting the coffee machine to the electricity supply and switching it on. This will initialize the brew unit drive and put it back into the start position. ■ If necessary, repeat these steps.
The brew unit cannot be re-inserted into the coffee machine.	The brew unit drive is not positioned correctly. ■ Close the appliance door. ■ Switch the coffee machine on. This will initialize the brew unit drive and put it back into the start position. ■ If necessary, repeat this step.

Frequently asked questions

Problem	Possible cause and solution
Coffee is not flowing out of the central spout. Or coffee is only being dispensed via one spout.	The central spout has a blockage. ■ Rinse the coffee pipework (see “Rinsing the appliance” in the “Cleaning and care” chapter). If there is still no coffee coming out, or coffee is only coming out of one side: ■ Dismantle the central spout and clean all parts carefully. ■ Make sure all parts are reassembled correctly.
Neither milk nor milk froth comes out of the central spout.	The milk pipe is blocked. ■ Clean the central spout and milk pipework carefully with the brush.
The milk sputters when it is dispensed. Hissing noises can be heard when milk is being heated up or frothed. Although the milk should be frothed, only hot milk comes out of the central spout.	The milk temperature is too high. Good milk froth can only be achieved when cold milk (below 50°F/10°C) is used. ■ Check the temperature of the milk.
	The central spout is not correctly mounted and is taking in air. Or the spouts are blocked. ■ Check whether the central spout is correctly assembled. Make sure that all parts are tightly connected to one another. ■ Clean the central spout. Rub the spouts under running water to loosen any soiling.
	The milk pipework, connecting pieces, or the stainless steel tube of the milk flask are blocked. ■ Clean all parts carefully with the cleaning brush.
	The steam nozzle on the central spout is clogged. ■ Clean the steam jet with the cleaning brush (max. 1 cm wide).
A fan can be heard even though no drinks are being prepared and the coffee machine is switched off.	This is not a fault. 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.
The display lights up but the coffee machine does not heat up and no drinks are made. The coffee machine cannot be turned off.	The Demo mode for demonstrating the coffee machine in stores and showrooms has been activated. ■ Deactivate Demo mode.

Faults with automatic descaling

Problem	Possible cause and solution
After switching on, a message appears informing you that automatic descaling could not be carried out.	If you have made drinks with milk, the milk pipework must be pushed into the drip tray cover and when the machine is switched off, the message about this in the display needs to be confirmed with *OK*. All removable parts, such as the water container, drip tray, brew unit, or central spout must be installed. The water container must be filled with water at least up to the descaling symbol ⇄ (at least 500 mL water). The machine door was not closed. ■ Confirm the message with *OK*. ■ Make sure that the coffee machine is ready to use before the next descaling process.
	The coffee machine was not switched off at the start time using the On/Off switch ⏻. The coffee machine pipework will only be filled with descaling solution when the coffee machine is switched off. ■ Confirm the message with *OK*. ■ Change the start time if necessary.
Descale appliance manually **appears in the display even though a descaling cartridge which is ready to use is installed. Drinks cannot be made.**	Depending on the water hardness level in your area and your usage behavior, the coffee machine will occasionally need to be descaled using the maintenance program. For this you will need to use a suitable descaling agent, e.g. Miele Descaling Tablets. ■ Descale the coffee machine using the maintenance program (see “Descaling the appliance“ in the “Cleaning and care” chapter).

Frequently asked questions

Unsatisfactory results

Problem	Possible cause and solution
The coffee is not hot enough.	The cup has not been pre-heated. The smaller the cup and the thicker its sides, the more important it is to pre-heat it. ■ Pre-heat the cup, e.g. using the cup heater (depending on model).
	The brewing temperature is set too low. ■ Set a higher brewing temperature.
	The filters in the brew unit are blocked. ■ Remove the brew unit and clean it by hand. ■ Degrease the brew unit.
Drinks are being dispensed from the central spout considerably more slowly. The heating-up time is getting longer and the coffee machine is not performing properly.	The coffee machine needs descaling. If you use hard water (> 20 gpg) or if the coffee machine is used intensively, it may be necessary to descale the machine manually more frequently. ■ Run the Descale the appliance maintenance program. You will need one descaling tablet.
The consistency of the milk froth is unsatisfactory.	The milk temperature is too high. Good milk froth can only be achieved when cold milk (below 50°F/10°C) is used. ■ Check the temperature of the milk in the milk flask.
	The milk pipe is blocked. ■ Clean the central spout and milk pipework with the brush.
The coffee grinder makes a louder noise than usual.	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. Contact the Technical Service department.
The crema on the coffee or espresso is not as it should be.	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 no longer formed during dispensing. Of course, you can still use the coffee beans.

Problem	Possible cause and solution
The coffee tastes weak. The coffee grounds in the grounds container are sludgy and grainy.	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 walls of the coffee bean containers and hinder the flow of beans. ■ Make a coffee and observe whether the coffee beans drop into the coffee bean container. ■ Clean the coffee bean containers more often if you are using darker, more oily coffee beans. Try other types of coffee bean which are less oily.
	Insufficient coffee beans are getting into the grinder and less coffee is being brewed. Are you using a coffee blend with very large beans or different sized beans? The beans are possibly getting wedged or jammed and forming “bean bridges”. ⚠ Risk of injury on the moving grinder. If you place a spoon or similar, or even fingers, in the bean containers during grinding, you could be injured. Do not reach into the bean system during grinding. Do not place any objects in the bean containers during grinding. ■ Place a narrow spoon or similar in the bean containers and stir the coffee beans.
	The ground coffee chute is blocked. ■ Vacuum out the ground coffee chute using the attachment supplied.

Information to help you rectify faults yourself and about Miele spare parts can be found at www.miele.com/service.

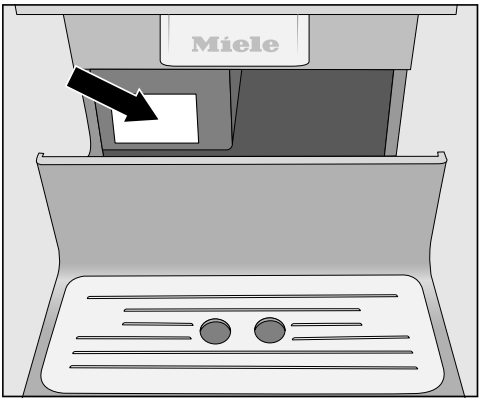
Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

You can book a Miele Service Call online at www.miele.com/service.

Contact information for Miele Customer Service can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.



Appliance warranty and product registration

You can register your product and/or view the manufacturer´s warranty terms and conditions for Miele appliances and vacuum cleaners at www.mieleusa.com.

If the coffee system will not be used for an extended period of time, e.g. vacation, or will be transported over a long distance, the appliance should be prepared as follows.

- Empty and clean the coffee bean container
- Empty and clean the water reservoir
- Evaporating the coffee system
- Remove the descaling cartridge and insert the adapter
- Vacuum out the ground coffee chute using the attachment
- Clean the interior of the machine
- Pack the machine securely

Evaporating

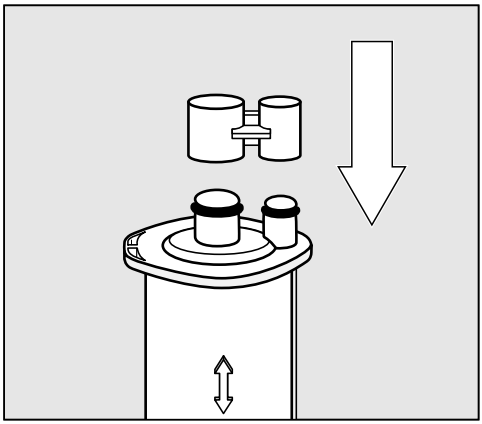
The coffee machine pipework should be evaporated before it is stored for a long period of time or transported any distance – particularly at temperatures below freezing.

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

The Drinks menu is displayed.

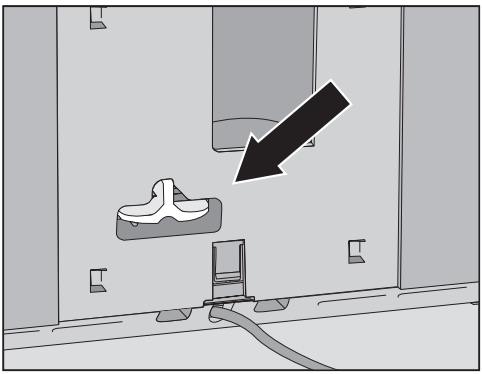
⚠ Danger of burning and scalding at the dispensers.
Hot steam can cause scalding.
Keep away from the area underneath the spouts when steam or hot liquids are being dispensed.
Do not touch hot components.

- Tap ⮌.
- Tap Settings ⚑.
- Tap Service.
- Tap Evaporate.
- Tap Yes to confirm.
- Follow the instructions on the display.



- Remove the descaling cartridge and seal it with the cap.

Once filled with water, the descaling cartridge has a max. shelf life of three weeks outside of the machine. The cartridge should be stored upright, in a dark place, and at room temperature 61–100°F (16–38°C).



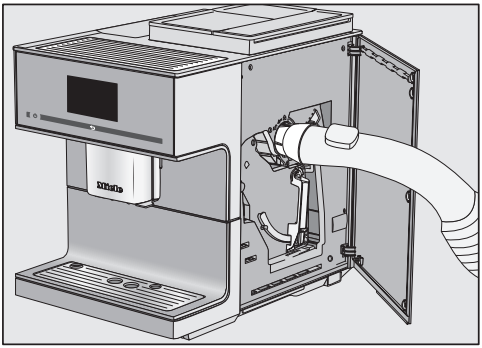
- Insert the adapter in place of the cartridge.

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

- Clean the drip tray and grounds container.

Vacuuming out the ground coffee chute using the attachment and cleaning the interior

To ensure coffee residues are removed thoroughly, you should vacuum out the ground coffee chute before transporting and clean out the interior of the machine carefully.



- Attach the vacuum cleaner attachment included in the scope of delivery.
- Use the suction wand of your vacuum cleaner to vacuum out the ground coffee chute.
- Remove the brew unit.
- Clean the inside of the appliance.

Tip: You can also use your vacuum cleaner to remove any dry coffee grounds.

- Clean the brew unit before reinstalling it.

Packing the coffee machine securely

Make sure the machine is clean and dry before packing the machine. Ground coffee residues can scratch the surfaces. In addition, coffee, milk, and water residues cause a build-up of bacteria.

Use the original packaging to pack the coffee machine.

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

These products and other useful accessories can be ordered via the Miele Webstore, from Miele Service or from your Miele dealer.

- **Cleaning agent for milk pipework**
  for cleaning the milk system
- **Cleaning tablets**
  for degreasing the brew unit
- **Descaling cartridge**
  for automatic descaling
- **Descaling tabs**
  for manual descaling
- **CJ Jug 1.0 L**
  Insulated flask for coffee or tea (pot function)

Electrical connection

Before connecting the coffee machine, make sure that the connection data on the data plate (voltage and frequency) matches the electrical supply.
This data must match to avoid the risk of damage to the coffee machine. If in any doubt, consult a qualified electrician.

The connection data is provided on the data plate. The data plate can be found on the left-hand side of the appliance when the drip tray is pulled out.

The appliance is supplied with a power cord ready for connection to an AC 120 V 60 Hz supply.

The coffee machine must be connected to the power supply via a correctly installed grounded plug. The machine must be connected to an electrical system designed in accordance with national regulations.

The fuse rating must be at least 10 A.

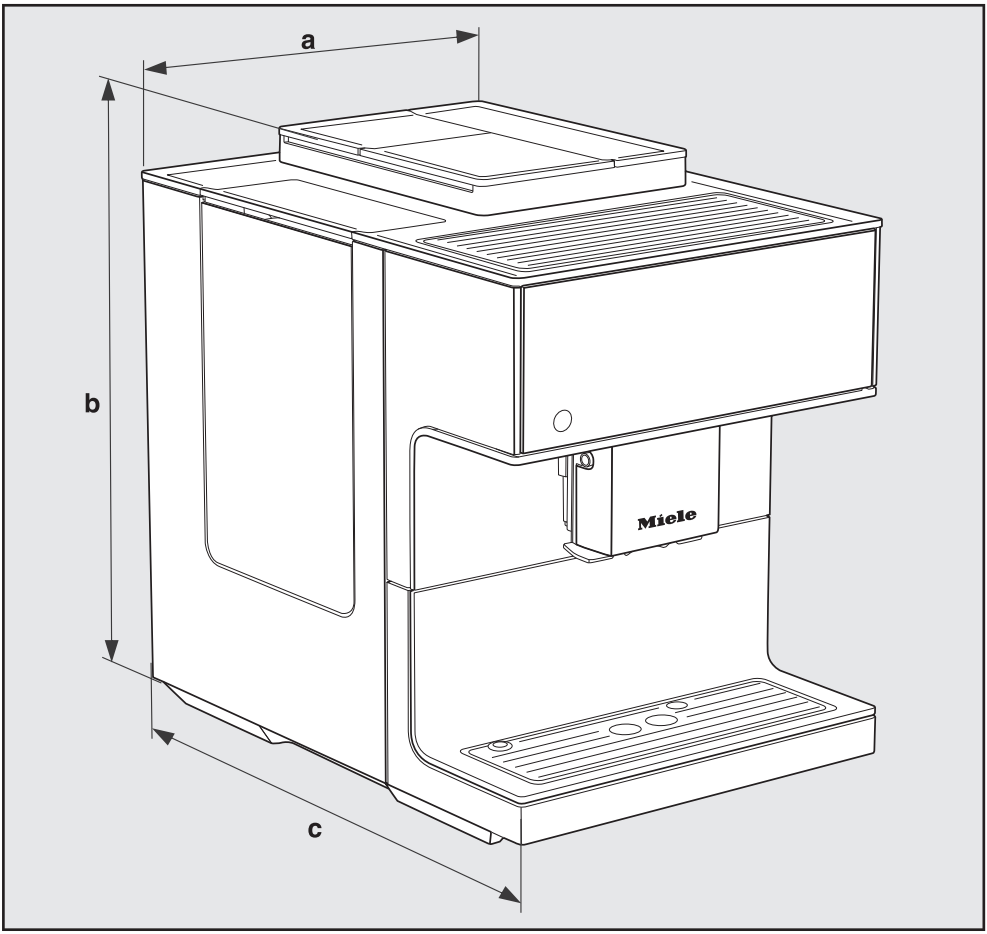
The socket should be next to the appliance and easily accessible where possible.

Do not connect the coffee machine to the power supply using a power bar or an extension cord. These do not guarantee the required safety of the appliance (risk of fire).

Do not connect the coffee machine to a stand-alone inverter. These devices are used for autonomous power supply, such as a solar power system. Power surges could cause a safety shut-off. This could damage the electronic.

The coffee machine must not be used with **energy saving plugs**. These reduce the energy supply to the appliance, which could generate excessive heat.

If the power cord is faulty, it must only be replaced by a qualified electrician.


a
b
c
Miele

Technical data

Electricity consumption in standby:	≤ 0.5 W
Electricity consumption in networked standby:	≤ 1.0 W
Pump pressure:	max. 217 psi (15 bar)
Through-flow heater:	1 stainless steel thermo block
Dimensions (W x H x D):	12 1/4" x 16 9/16" x 17 1/2" (311 x 420 x 445 mm)
Net weight:	31.3 lb (14.2 kg)
Power supply cord length:	3' 11 1/4" (120 cm)
Water container capacity:	2.2 L
Total capacity of the bean containers:	approx. 540 g
Coffee bean container A:	approx. 150 g
Coffee bean container B:	approx. 210 g
Coffee bean container C:	approx. 180 g
Milk flask capacity:	0.5 L
Drip tray capacity:	0.8 L
Grounds container capacity:	Max. 16 portions of coffee grounds
Central spout:	Height adjustable between 3 1/8"-6 5/16" (80–160 mm)
Grinder:	Steel conical grinder
Grinder setting:	Adjustable in 5 settings
Ground coffee amount:	Max. 0.4 oz (12 g)
Frequency band:	2.400–2.4835 GHz
Max. transmission power	< 100 mW



dal3491

Wi-Fi module EK037
Contains FCC ID: 2ACUWEK037
Contains IC: 5669C-EK037

This device complies with Part 15 of the FCC Rules and with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 8" (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operation in conjunction with any other antenna or transmitter.

Industry Canada Statement

This digital apparatus does not exceed the Class B limits for Radio Noise Emissions from digital apparatus set out in the Radio Interference Regulations of the Canadian Department of Communications.

Complies with Canadian ICES-003 Class B specifications.

Please have the model and serial number of your appliance available when contacting Customer Service.

U.S.A.

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