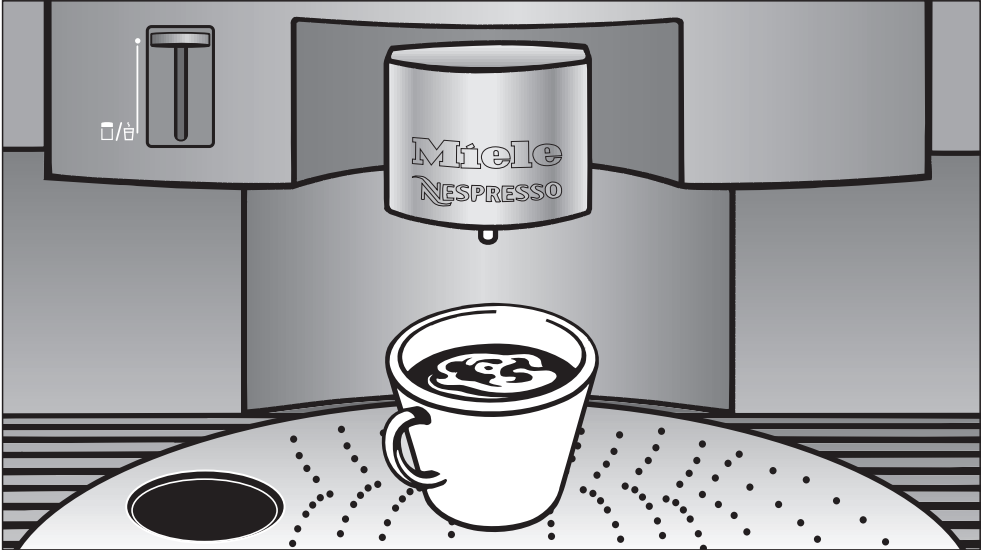


## Operating instructions



## Built-in coffee machine CVA 2660

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



M.-Nr. 06 541 200

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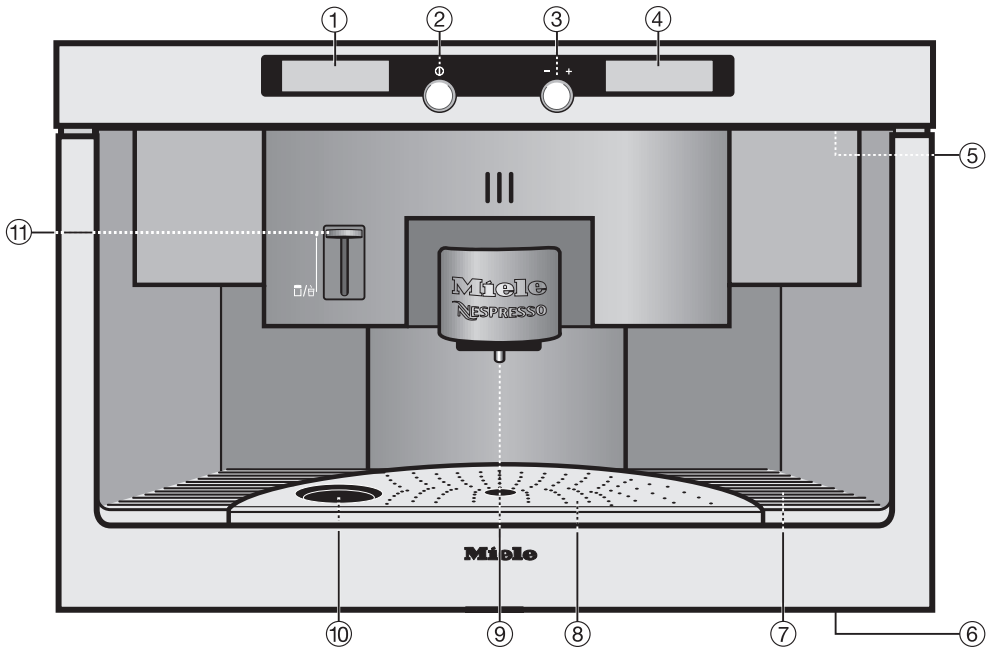
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## External view

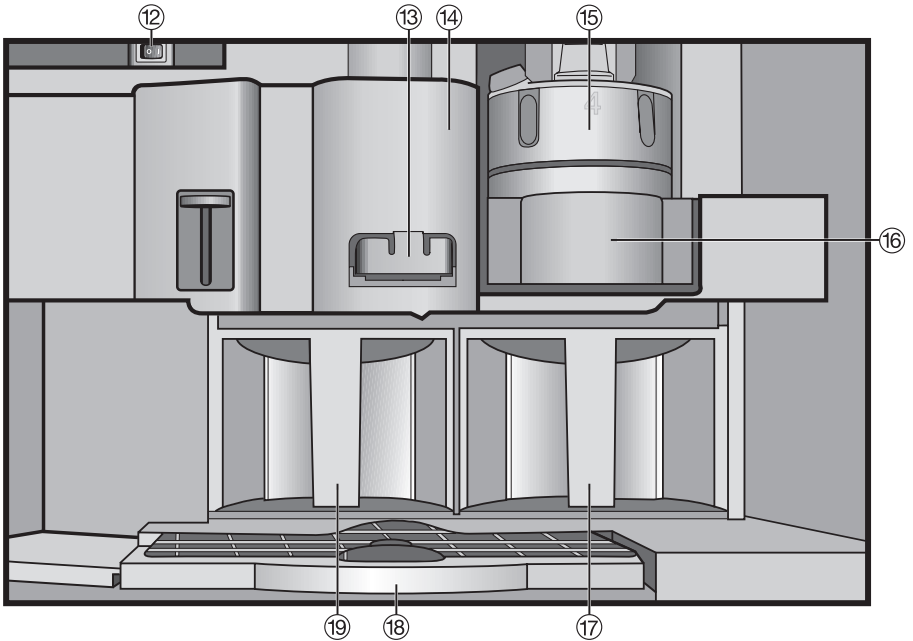


- ① Left display
- ② Left-hand control dial
- ③ Right-hand control dial
- ④ Right display
- ⑤ Upper door handle for use when built-in at a lower level, e.g. at worktop height
- ⑥ Lower door handle for use when built-in at a higher level, e.g. in a tall unit
- ⑦ Plastic grille
- ⑧ Metal drip tray cover
- ⑨ Spout
- ⑩ Inset for cappuccinatore (milk frother)
- ⑪ Valve for steam and hot water

# Guide to the machine

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## Interior view



- ⑫ Master switch
- ⑬ Capsule plate (replaced by the descaling funnel when descaling is carried out)
- ⑭ Brew unit
- ⑮ Capsule magazine
- ⑯ Magazine runners
- ⑰ Water container
- ⑱ Drip tray with grid
- ⑲ Waste container

## Coffee glossary

There is a glossary of coffee terms at the end of this instruction book.

## Disposal of the packing material

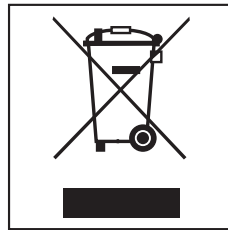
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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

Rather than just throwing these materials away, please ensure that they are recycled.

## Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind it to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

# Warning and Safety instructions

---

This machine complies with all relevant local and national safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents or damage to the machine it is essential to read these instructions before it is installed or used for the first time. They contain important notes on installation, safety, operation and care of the machine.

This machine is not a toy! To avoid the risk of injury, do not allow children to play on or near it, or to play with the controls. Supervise its use by the elderly and infirm.

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

## Correct use

■ The machine is intended for domestic use only for the preparation of espresso, cappuccino and coffee. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the machine.

## Technical safety

■ To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting it to the mains supply. Consult a qualified electrician if in any doubt.

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

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ The machine must be built in before operation to ensure that no electrical components are accessible. Ensure power is not supplied to the machine until installation, repair work or maintenance work has been carried out.

■ Do not connect the machine to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the machine (e.g. danger of overheating).

■ When installed in the mobile unit (optional extra), the machine is not suitable for use in the open air.



# Warning and Safety instructions

■ This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

■ Installation work and repairs may only be carried out by suitably qualified and competent persons in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

■ The machine is only completely isolated from the electricity supply when:

- the mains fuse is withdrawn
- or the screw-out fuse is removed (in countries where this is applicable)
- or it is switched off at the wall socket and the the plug is removed. (Pull on the plug, not the cable).

■ Never open the housing 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.

■ If the machine is to be built in above another machine, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).

■ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

## Use

Warning. Danger of scalding. The liquids dispensed are very hot.

■ Keep children away from the machine at all times, and supervise them when you are using it. Their skin is very sensitive and reacts to hot temperatures. Danger of scalding. Remember that coffee and espresso are not suitable drinks for children.

■ Do not reach into the brew unit when the machine is connected to the electricity supply. Danger of injury.

■ Before making your first drink of the day it is important to rinse the machine through and make sure that the steam spout and milk frother are thoroughly clean before using them.

■ Only cold, fresh drinking water should be used to fill the water container. Warm or hot water or other liquids could damage the machine. Change the water every day to prevent a build up of bacteria.

■ Do not on any account use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.

# Warning and Safety instructions

---

■ Never put anything other than Nespresso coffee capsules in the capsule magazine. Other manufacturer's capsules etc. would damage the machine.

■ The coffee capsules must be intact before use. Do not use coffee capsules which are damaged, broken or dented. These could become jammed in the machine and damage it.

■ Never place a drink with ignited alcohol under the spout of the coffee machine. The flames could melt plastic components and cause fire damage.

■ The hot water and steam could cause scalding. Be very careful when using these functions. Make sure you do not come into contact with hot steam or hot water. The machine must never be used for cleaning objects.

■ Do not use steam cleaning apparatus to clean this machine. Pressurised steam could reach the electrical components and cause a short circuit.

■ Clean the machine every day to prevent a build-up of bacteria.

■ The machine should be descaled regularly, depending on the hardness of the water, with the descaling tablets supplied. The harder the water, the more often the machine must be descaled. The manufacturer cannot be held liable for damage arising from insufficient descaling.

■ Only use the descaling tablets supplied by Miele and follow the instructions on the packet carefully. Use the exact proportions recommended to avoid damage to the machine.

■ How quickly the capsule plate becomes soiled will depend on the natural oils in the coffee used. We recommend that you clean the capsule plate every 1 to 2 months with a cleaning tablet.

■ Never swing from or hang anything on the front when it is open as this could damage the machine.

## Disposal of your old machine

■ Before throwing an old machine away, switch it off and disconnect it from the power supply. Cut off the cable directly behind it, then cut off the plug and render it useless to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

The capsule magazine can hold up to 20 coffee capsules. These 20 coffee capsules are divided between 5 chambers. This means that the capsule magazine can be filled with 5 **different types of coffee**. These 5 different types are programmed into the machine so that the type required can be selected from the display.

If the machine is used by various people with different tastes and preferences, you can programme **specific settings for up to four individual users**.

There is no need to remove each individual spent capsule as the used **coffee capsules** drop down automatically into a waste container. The coffee capsules can be disposed of with your normal household waste.

The size of cup can be programmed in so that the correct amount is dispensed. If you decide to use a smaller cup than the **programmed cup size**, preparation can be halted at any time by pressing the right-hand control dial.

If a **double portion** of coffee or espresso is required, a double portion can be selected. The machine will then prepare two portions one after the other.

The **hot water** function is ideal for **pre-warming the cups**.

The machine features a **system lock** to prevent children from operating it.

The easy-to-use **programming facility** allows, amongst other things, the language in the display to be changed and the water hardness to be programmed in.

To ensure that the flavour can develop fully and be maintained for longer, the machine has an additional function for **automatically rinsing the system** when the machine is cold. The same function is used to flush coffee remains out of the system and the spout after use.

The machine can be programmed to switch to **stand-by mode** so it is always ready for operation but does not consume unnecessary electricity. This can be programmed to happen between 20 minutes and 2 hours after coffee was last dispensed. It is therefore important to set the correct time of day.

You can also programme the machine to **switch on and off** at a particular time every day.

# A brief overview of the controls

---

## Operating sequence

The following notes should help you get to know your coffee machine before starting to use it.

### **Left-hand control dial**

The dial can be pressed and turned.

Pressing the dial:

- Switches the machine on and off.

Turning the dial:

- Selects a programme option or setting.

### **Right-hand control dial**

This dial can also be pressed and turned.

Turning the dial:

- Calls up a programme option or a setting.

Pressing the dial:

- Starts and stops drink preparation.
- Selects a programme option so that it can be altered and customised.
- Saves a setting in memory when the machine is switched off.

# A brief overview of the controls

## Left-hand display



The basics are shown in the left-hand display, such as

- Drink selection: Up to 5 different coffee types 01, Steam and Hot water.
- The user profile for up to 4 different users.
- Important maintenance programmes: Rinsing and Descaling.
- Selection of: Settings.

## Right-hand display

The right-hand display is used to

- Select an espresso or long coffee.
- Show you what is taking place at that moment, e.g. heating-up.
- Prompt you to do something, e.g. Close the door.

It is also used for selecting individual settings and information, such as



Language, Timer, Allocation of coffee type, User name, Programming, Tally of number of coffee portions already dispensed, Maintenance and Resetting to the original factory default settings.

The option currently selected will be highlighted in the display.

# A brief overview of the controls

---

## Before using for the first time

Before using the machine for the first time ensure that it is correctly installed and connected (see "Electrical connection and Installation").

If the machine is being switched on for the first time, a welcome screen and some other messages will appear in the right-hand display. The welcome screen will be displayed each time the machine is switched on until 5 drinks (includes steam) have been prepared.

To switch the machine on:

- Press the left-hand dial.



The left-hand display will light up.

The welcome screen will appear in the right-hand display:



You will then be prompted to select a language:

- Turn the right-hand dial until the language you want appears in the display.
- Then press the right-hand dial.

Your chosen language is now set.

Follow the messages which now appear in the right-hand display and you will hear the capsule magazine moving into position. Wait until the following appears in the right-hand display:



## A brief overview of the controls

---



To get the best out of your coffee machine, and to set it up for your specific requirements please continue to work through these operating instructions.

### Switching off

To switch the machine off:

- Press the left-hand dial for approx. 2 seconds until the displays go dark.

If the automatic rinsing function is switched on, both displays will go out when you switch off. If the machine had been used for making coffee it will then start the rinsing process. A message will appear in the right-hand display to let you know that this is happening. When the rinsing process has finished it will switch off automatically.

# Settings: Customising your machine

---

It is easy to customise your machine to suit your exact requirements. The following settings are available:

**Language:** German, English (GB), English (USA), French, Dutch, Italian, Spanish, Portuguese, Turkish, Swedish, Norwegian, Danish, Finish, Greek, Polish, Russian, Czech and Hungarian.

## Timer

- Setting the **Time of day**
- **Switch off after:** The machine can be set to switch off after a pre-set time. A time of between 20 minutes to 2 hours can be set.
- **Switch on at:** The machine can be set to switch on at a specific time of day.
- **Switch off at:** The machine can be set to switch off at a specific time of day.

## Programming

- **Lighting:** Brightness of the indirect lighting.
- **Automatic rinsing:** On, Off
- **Steam system:** On, Off
- **Water hardness:** Soft, medium, hard, very hard
- **Display Contrast:** Brighter to dimmer
- **Display Brightness:** Brighter to dimmer

**INFO** Number of coffee portions

**Factory default** Resets the machine to its factory default settings.



# Settings: Customising your machine

## Selecting a language

The language should be selected before the machine is used for the first time so that all display text will be in your own language.



- Turn the left-hand dial until you reach the "Settings" menu.



The language symbol will be highlighted in the right-hand display.

- Press the right-hand dial to select the languages programme option.



- Turn the right-hand dial until the language you want appears in the display.

A tick will appear to show which language has been set.

The following languages can be selected:

German, English (GB), English (USA), French, Dutch, Italian, Spanish, Portuguese, Turkish, Swedish, Norwegian, Danish, Finish, Greek, Polish, Russian, Czech and Hungarian.

- Press the right-hand dial to select the language you want.

The setting is saved automatically and the display will go back to the previous screen.

All display texts will now appear in the language you have just selected.

# Settings: Customising your machine

---

## Setting time of day



- Turn the left-hand dial until you reach the "Settings" menu.



The language symbol will be highlighted in the right-hand display.



- Turn the right-hand dial until the clock symbol is highlighted and then press the dial to confirm your selection.



- Press the right-hand dial again.



- Turn the right-hand dial until the option you want is highlighted and then press the dial to confirm your selection.



- Turn the right-hand dial to set the hour and then press the dial to confirm your selection.



- Turn the right-hand dial to set the minutes and then press the dial to confirm your selection.

# Settings: Customising your machine



The setting is saved automatically and the display will go back to the previous screen which has now been updated.

## Switching off after a pre-set time

To prevent the machine using unnecessary electricity when it is not being used it can be set to switch off automatically. This is done using the "Switch off after" option. A time of between 20 minutes to 2 hours can be set. This time is measured from the last time a drink was dispensed.



- Turn the left-hand dial until you reach the "Settings" menu.



The language symbol will be highlighted in the right-hand display.



- Turn the right-hand dial until the clock symbol is highlighted and then press the dial to confirm your selection.



- Turn the right-hand dial until "Switch off after" is reached and then press the dial to confirm your selection.



- Keep turning the right-hand dial until the switch off time you want is set.
- Press the right-hand dial.

# Settings: Customising your machine

---

The setting is saved automatically and the display will go back to the previous screen.

**If rinsing is set to "On" and machine had been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.**

## Switching on at a pre-set time

You can choose a time for the coffee machine to switch on automatically, e.g. in the morning for breakfast. Before you can do this, you must first make sure that the current time of day has been set.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the clock symbol is highlighted and then press the dial to confirm your selection.



- Turn the right-hand dial until "Switch on at" is reached (this will only appear if the time of day has been set) and then press the dial to confirm your selection.



- Turn the right-hand dial to set the hour and then press the dial to confirm your selection.
- Turn the right-hand dial to set the minutes and then press the dial to confirm your selection.

The display will then go back to the previous screen. The machine will now switch itself on automatically at the pre-set time.

# Settings: Customising your machine

**If rinsing is set to "On", the machine will automatically carry out a brief rinse when it switches itself on.**

If the machine has switched itself on automatically 3 times and no drinks, hot water or steam have been dispensed the machine will not switch itself on again automatically! The programmed times will, however, remain in memory and can be reactivated after manually switching the machine on again. This prevents the machine switching itself on unnecessarily, for example whilst you are away on holiday, and you have not cancelled the automatic switching on procedure.

## Switching off at a pre-set time

If you always use your machine at a particular time of the day you can set it to switch off automatically at a specific time. Before you can do this, you must first make sure that the current time of day has been set.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the clock symbol is highlighted and then press the dial to confirm your selection.



- Turn the right-hand dial until "Switch off at" is reached (this will only appear if the time of day has been set) and then press the dial to confirm your selection



- Turn the right-hand dial to set the hour and then press the dial to confirm your selection.

## Settings: Customising your machine

---

- Turn the right-hand dial to set the minutes and then press the dial to confirm your selection.

The display will then go back to the previous screen. The machine will now switch itself off automatically at the pre-set time.

**If rinsing is set to "On" and machine had been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.**

### Deleting a set switching on or switching off time

If you no longer want the machine to switch on or off at a particular time automatically repeat the steps given above as far as the point at which you set the time. Then use the right-hand dial to set the minutes to 00 and keep turning it until only bars show in the 2nd line of the display for the hours. Then press the right hand dial.

### Setting the lighting, display contrast and display brightness

You can adjust the brightness of the lighting, as well as the display contrast and brightness.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the "Programming" symbol is highlighted and then press the dial to confirm your selection.




- Turn the right hand dial to highlight the option you wish to adjust:  
Lighting ☀, Display Contrast 🌑, Display Brightness ☀.
- Press the right hand dial to call up the settings.

# Settings: Customising your machine

- A bar will appear. Turning the **right-hand dial anti-clockwise** will make the bar smaller and **decrease** the lighting, contrast or brightness.

Turning the **right-hand dial clockwise** will make the bar bigger and **increase** the lighting, contrast or brightness.

- Press the right-hand dial to save your setting.

The previous display menu will now appear and the  symbol for "Back" will be highlighted in the display.

- Press the right-hand dial again to reach the exit menu of this display.



## Automatic rinsing

To remove any coffee grounds from the system, the water piping must be rinsed through before the first drink of the day is prepared. If programme option "Automatic rinsing" is set to "On", rinsing will start automatically when the machine is switched on and cold. This will also pre-heat the system because hot water is used for the rinse process. A message will appear in the display to let you know what is happening. The machine will also run an automatic rinse before it switches off, if it has been used to prepare a drink.



To prevent water from running into the drip tray always place an empty cup under the spouts before making the first drink.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the "Programming" symbol is highlighted and then press the dial to confirm your selection.

# Settings: Customising your machine



- Turn the right-hand dial to the "Automatic Rinsing" option and then press the dial to call up the settings.




- Press the right-hand dial to select "on" or "off".

A tick will appear as confirmation of the current setting.

It is a good idea to set this option to "on" so that the rinse process cannot be forgotten.

- Press the right-hand dial to save your setting.

The exit menu will now appear with the  symbol for "Back" highlighted.

- Press the right-hand dial again to reach the exit menu of this display.



## Steam system

The machine has two heating systems which allow you to dispense steam and coffee at the same time. To save energy, the steam system can be switched off if steam is not required all the time.



When the steam system is switched off, the machine can still be used to make steam, but not at the same time as making coffee or espresso.

If you operate the steam valve when the steam system is switched off the machine will not produce steam until it has heated itself up.

The steam heating system remains active as long as the machine is still on.



# Settings: Customising your machine



- Turn the left-hand dial until you reach the "Settings" menu.




- Turn the right-hand dial until the "Programming" symbol is highlighted and then press the dial to confirm your selection.



- Turn the right-hand dial to the "Steam System" option and then press the dial to call up the settings.



- Press the right-hand dial to select "on" or "off".  
A tick will appear as confirmation of the current setting.
- Press the right-hand dial to save your setting.  
The previous display will now appear with the  symbol for "Back" highlighted.
- Press the right-hand dial again to reach the exit menu of this display.



# Settings: Customising your machine

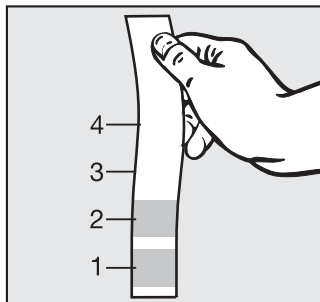
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## Setting the water hardness

For trouble-free operation of the coffee machine, and to ensure that the descaling reminder appears in the right display at the appropriate time, it is important to programme the machine for the water hardness level in your area. The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the machine will need to be descaled.

The machine measures the amount of water which has been taken in (including the amount required for producing steam). The amount of water which the machine can use before it needs to be descaled will depend on the water hardness level set. Less water will be used in hard water areas than in soft water areas.

Your local water authority will be able to tell you the hardness of water in your area. Alternatively, you can measure the hardness yourself using the enclosed test strip:



- Dip the strip in your drinking water for approximately a second, then shake off any excess water. The results will be evident after about 1 minute.

If the water is harder than 40 °d / 7.0 mmol/l, limescale will build up more rapidly than with soft water. Descaling will need to be carried out more regularly than stated to prevent limescale damage to the machine.

Use programming option "Water hardness" to programme in your water hardness level.

# Settings: Customising your machine

There are four programmable levels:

Setting (in the machine)	Hardness level (local water)	°d	mmol/l	Water through-flow in litres
Hardness 1	1 (soft)	0 - 3	0 - 0.6	approx. 200
Hardness 2	1 (soft)	4 - 7	0.7 - 1.3	approx. 130
Hardness 3	2 (medium)	7 - 14	1.3 - 2.5	approx. 90
Hardness 4	3 (hard) 4 (very hard)	14 - 21 above 21	2.5 - 3.8 above 3.8	approx. 60



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the "Programming" symbol is highlighted and then press the dial to confirm your selection.




- Turn the right-hand dial to the "Water hardness" option and then press the dial to call up the settings.



- Turn the right-hand dial to set the water hardness level you require.

A tick will appear as confirmation of the current setting.

- Press the right-hand dial to save your setting.

The exit menu will now appear with the  symbol for "Back" highlighted.

# Settings: Customising your machine

---

- Press the right-hand dial again to reach the exit menu of this display.

## Displaying the number of cups of coffee already dispensed (INFO)

When you select the programme option "Info", the number of drinks (espresso, coffee, double espresso / coffee) that have been dispensed to date will be displayed.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the symbol for "Info" symbol is highlighted and then press the dial.

The number of coffee portions already dispensed will appear in the display.

- Press the right-hand dial to reach the exit menu for this display.

# Saving different types of coffee

There are 12 different types of Nespresso coffee available for use in this machine (as well as occasional "special" brands). They vary in terms of taste, aroma and how they are roasted. Preparation time also affects the taste.

## Allocating the types of coffee (Allocate type)

You can store five different types of coffee in this machine (e.g. for five different users with different tastes). There are five chambers. Make sure you put the different types of coffee in the correct chambers. You can fill all the chambers with the same type of coffee, if wished.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the "Allocate type" symbol is highlighted and then press the dial.



The type of coffee will appear in the top line and the number of the chamber will appear in the bottom line.



If a coffee type has not yet been allocated to the chamber, the top line of the display will show: **empty.**

If a coffee type has already been allocated to the chamber, the name of the coffee type will appear in the top line. Some coffee types have already been entered into the machine as default factory settings. You can either accept these or change them.

It is best to take the capsule magazine out of the machine so that you can see which type of coffee you have put into each chamber more easily.

# Saving different types of coffee

---



- Turn the dial to the chamber you want and then press it to confirm your selection.

## Allocating different types



- Turn the dial to a different type and press it to allocate the type chosen to this chamber.

## Entering a new type



- Turn the right-hand dial to "Save as" if no type has yet been entered or if you want to enter a type which has not yet been saved (or if you want to enter your own particular name for the type).
- Press the right-hand dial.



The alphabet will appear. When you turn the dial further to the right, the remainder of the alphabet will appear, followed by the numbers 0 to 9.

### To enter text:

- Turn the right-hand dial to the first character and then press it to confirm your selection.

The character selected will appear in the top line.

- Now select the next character and continue until you have entered the name you want.

# Saving different types of coffee



If you make a **mistake**, turn the dial until "delete" appears in the display. Then press the dial and the last character you entered will be deleted. Then turn the dial back to the left to reach the alphabet again and complete your entry.


## Saving an entry



- When you have made your entry, turn the dial until "OK" appears in the display.
- Press the right-hand dial.

The exit menu will now appear with the last chamber selected highlighted.

To leave this option:

- Turn the right-hand dial until the  symbol for "Back" is highlighted and
- then press the right-hand dial.

## Not saving an entry

If you do not want to save your entry:

- Turn the right-hand dial until "Back" appears in the display. If you press the dial now, your entry will not be saved.

# Setting up user profiles

---

## Setting the user name

To cater for different tastes and preferences, you can enter up to 4 individual user profiles and also allocate different portion sizes to them (see "Setting the portion sizes").



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until the "User name" symbol is highlighted and then press the dial.



- Turn the right-hand dial to the number you want and press the dial to enter the user's name.



The alphabet will appear. When you turn the dial further to the right, the remainder of the alphabet will appear, followed by the numbers 0 to 9.

### To enter text:

- Turn the right-hand dial to the first letter or a number, and then press it to confirm your selection.

The letter selected will appear in the top line.

- Now select the next letter and continue until you have entered the name you want.






If you make a **mistake**, turn the dial until "delete" appears in the display. Then press the dial and the last letter you entered will be deleted. Then turn the dial back to the left to reach the alphabet again and complete your entry.

## Saving an entry



- When you have made your entry, turn the dial until "OK" appears in the display.
- Then press the right-hand dial.

The exit menu will now appear with the  symbol for "Back" highlighted.

- Press the right-hand dial again to reach the exit menu of this display.

## Not saving an entry

If you do not want to save your entry:

- Turn the right-hand dial until "Back" appears in the display. If you press the dial now, your entry will not be saved.

See also "Setting the portion sizes for different user profiles" for customising your settings.

# Filling the machine with water and coffee capsules

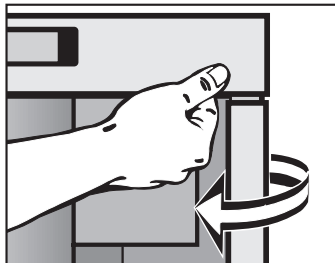
Please clean the machine thoroughly before filling the water container and the capsule magazine (see "Cleaning and care").

## Filling the water tank

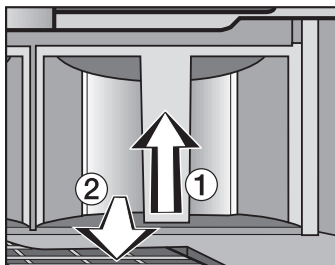


The quality of the water plays an important part in the overall quality of the coffee. The water container should therefore be emptied and filled with fresh water every day.

Hot water and other liquids could damage the machine. Use cold, clean drinking water and fill the machine every day. **Do not on any account use mineral water.** Mineral water will cause serious limescale deposits to build up in your machine and damage it.



- Open the front of the machine.



- Lift the water container up and pull it forwards to remove it.

# Filling the machine with water and coffee capsules

- Fill the water container with cold, clean drinking water up to the "Max." level.

A valve at the front of the water container will ensure that water cannot escape.

- Push the water container fully back into the machine.

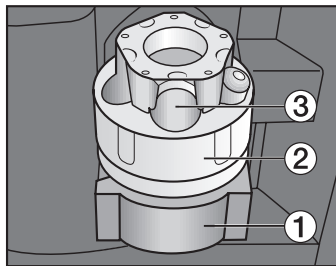
## Filling the capsule magazine

Never put anything other than Nespresso coffee capsules in the capsule magazine. Do not use coffee capsules which are damaged, broken or dented. They can get stuck in the machine.



The capsule magazine has five chambers, each holding four capsules. It is important to allocate the chambers correctly (see "Allocating type"). You can fill all the chambers with the same type of coffee, if wished.

Some of the chambers are allocated a type of coffee at the factory. Fill the chambers with the appropriate type of coffee or re-allocate the chamber for a different type of coffee (see "Saving different coffee types"). The machine will then dispense the type of coffee you select!



- Pull the magazine runners ① out as far as possible.
- Fill the chambers ③ in the capsule magazine ② with capsules. Make sure you put them in correctly with the foil facing downwards. You can take the capsule magazine out to fill it by lifting it upwards.

## Filling the machine with water and coffee capsules

---

Please note that the individual capsules sit loosely in the capsule magazine to prevent them from becoming jammed.

- If you have removed the capsule magazine, place it onto the magazine runners before putting it back into the machine. You do not have to position it in a particular way, as the machine will automatically guide it into position.
- Push the magazine runners fully back into the machine.
- Close the front of the machine.

The machine will now align the capsule magazine. You will be able to hear this happening.

### Taking capsules out of the capsule magazine

If you want to change the capsules in the magazine:

- Pull the magazine runners out.
- Pull the capsule magazine upwards to remove it.
- Push upwards on the ring at the base of the magazine and then remove the capsules.

Important: the water piping must be rinsed through every day and the machine cleaned thoroughly before the first drink of coffee is prepared. This will take place automatically if the Rinsing programme option has been set to "On" and the machine is cold. Hot water will run out of the spout into the drip tray once the machine has heated up.

If the Rinsing programme option has been set to "Off", select "Rinsing" from the left display to rinse out the system (see "Cleaning and care").

## Switching on

To switch the machine on:

- Press the left hand dial.



The left-hand display will light up.

The following message will appear briefly in the right-hand display:

Please fill with  
fresh water

This is a reminder to fill the water container with fresh water.

The following message will then appear:

Heating-up -  
Please wait

If the automatic rinsing programme option has been set to "On" (factory default setting), the following will appear after the machine has heated up:

Rinsing in progress - please wait

Water will run out of the spout.

# Making coffee

---

You will hear the capsule magazine moving into position.  
The right-hand display will then show:



## Before preparing the first drink

### Filling the system with water

The machine is emptied completely before it leaves the factory. You must allow water to be pumped through the system before the first drink of coffee or hot water is prepared.



- Turn the left hand dial until you reach the "Hot water" menu option.
- Place a cup under the steam valve.
- Press the right-hand dial.
- Run some hot water into the cup.
- Press the right-hand dial again to switch off the water.
- Press the steam valve down, and push it up again as soon as steam begins to come out of the nozzle.

The system is now filled with water, and the machine is ready to use.

## Pre-warming cups

The cups should always be pre-warmed to allow the flavour to develop and be retained. Use a Miele plate warming drawer if you have one. The aroma of espresso does not react well to cold. The smaller the volume of coffee/espresso, the more important it is to pre-warm the cup.

- Place the cup you want to pre-warm under the valve for hot water and steam.



- Turn the left hand dial until you reach the "Hot water" option.
- Press the right-hand dial.
- Run a little hot water into the cup to warm it.
- Press the right-hand dial again to switch off the water.
- Leave the cup for about a minute until it is warm, then pour the water away.

## Espresso or Coffee



You can determine the portion size for espresso, double espresso, coffee and double coffee (see "Setting the portion size"). The portion sizes can be altered to suit individual tastes.

Espresso, coffee, double espresso and double coffees are all dispensed in the same way:

- Place a cup under the spout.



- Turn the left-hand dial until you reach the type of coffee you want.



- Turn the right-hand dial to the required size of coffee and then press the dial.

# Making coffee

---

The drink you want will then run out of the spout.

If you select a double espresso or coffee, two portions will be dispensed **one after the other**.

## labelling="Section-Header">Cancelling preparation

- Press the right-hand dial.

Preparation will be halted.

## labelling="Section-Header">Espresso or coffee for a specific user profile

If you have set the machine up for a specific user profile you must first select the user required and then the type of drink.




- Turn the left-hand dial until you reach the "Profile" menu.



- Turn the right-hand dial until the required user name is reached and then press the dial.



The  symbol will appear in the top right hand side of the left-hand display to show that a user profile has been selected.

- Place a cup under the spout.



- Turn the left-hand dial until you reach the type of coffee you want.



- Turn the right-hand dial to the required size of coffee and then press the dial.

The drink you want will then run out of the spout.



## Cancelling preparation

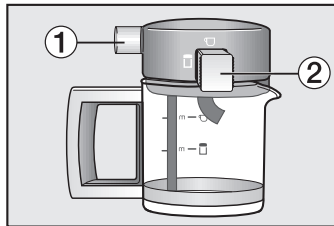
- Press the right-hand dial.

Preparation will be halted.

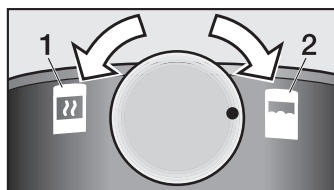
## Cappuccino

This machine comes with a milk frother (cappuccinatore). With a little practice you will soon be able to make cappuccino like the professionals.

Before using the milk frother for the first time, make sure you have cleaned it out properly. This is best done in the dishwasher (see "Cleaning and Care").



The milk frother must always be assembled correctly with dial ① above the handle and the spout for the froth on the side ②.



- Turning the milk frother dial controls the amount of steam released. Turn it towards (1) for more heat and less froth and towards (2) for more froth.

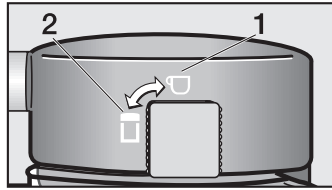
Milk can be frothed and dispensed straight into a cup, or frothed in the jug first and then poured manually into the cup.



Frothing milk into the **jug** gives you **warmer froth** with **greater volume**.

# Making coffee

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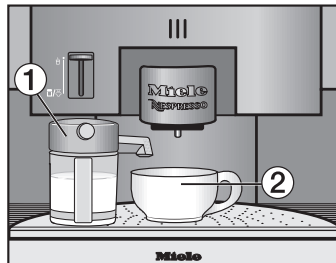


- Turn the froth spout to the relevant symbol for the way you want to create the froth (Cup 1, Jug 2).



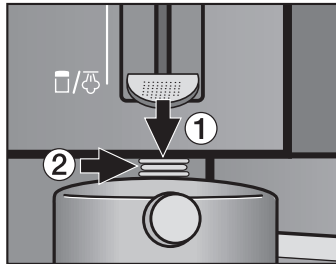
Froth is best made from cold, skimmed or semi-skimmed milk. **It is very important to warm the cup** before pouring in the froth. See "Pre-warming cups" for instructions!

## Dispensing froth directly into a cup



- Fill the milk frother ① up to the **top** mark with cold milk, fit the lid, and place it in position on the drip tray.
  - Place a pre-warmed cup ② under the coffee spout.
  - Turn the froth spout towards the cup symbol so that the frothed milk will be directed into the cup.
  - Turn the left-hand dial until you reach the type of coffee you want.
  - Turn the right-hand dial to select the drink size.
  - Press the right-hand dial.
- Espresso or coffee will run out of the spout.

You can now wait until the coffee has been dispensed before adding the froth, or you can add it at the same time as dispensing the coffee, but this method will result in a cappuccino looking too dark. It is also harder to get the ratio of coffee to milk right. You can only make coffee and froth at the same time if the steam system is set up for this. See "Settings: Steam system").



- To make the froth press on the steam valve ① to connect the valve to the milk frother ②.

The steam valve must engage in the lower position in order to connect properly with the frother.

The milk is frothed up by the hot steam, and then flows into the cup.

- Turn the dial on the milk frother clockwise as far as it will go. As soon as the milk runs smoothly into the cup, turn the dial anti-clockwise. This raises the temperature and also increases the amount of air in the milk. As soon as the milk begins to spatter, gradually turn the dial clockwise again until the spattering stops.

Steam release is controlled by a timer. If you do not get sufficient froth in your cup and the steam jet has stopped releasing steam, please shut off the steam valve. Press it downwards again to reconnect it with the milk frother.

- When you have enough froth turn the steam valve back upwards again.

# Making coffee



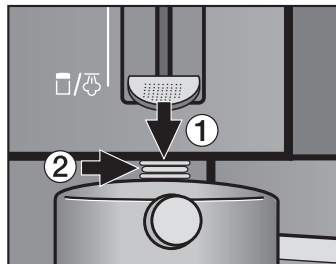
The cappuccino is ready. As a finishing touch, sprinkle a little cocoa powder over the froth.

## Frothing milk in the milk frother (cappuccinatore)

- Fill the milk frother up to the **lower** mark with fresh cold milk.
- Turn the froth spout to the side to close off the frother.
- Then turn the dial on the lid clockwise to the "lots of froth" position.



- Turn the left-hand dial until you reach the "Heating with steam" option.



- To make the froth press on the steam valve ① to connect the valve to the milk frother ②.

The steam valve must engage in the lower position in order to connect properly with the frother.

The milk will then be frothed up in the milk frother. It is ready when it has doubled in volume.

- When you have sufficient froth push the steam valve back up again.

## After frothing milk



If you want to use the milk frother again before cleaning it thoroughly, e.g. because there is some milk left in the jug, you can use the coffee machine to rinse the lid. This will remove any milk deposits.

Rinsing the lid in this way is **not** a substitute for cleaning it thoroughly in the dishwasher.

RINSING



- Turn the left-hand dial to "Rinsing".
- Place an empty cup under the froth spout of the milk frother.
- Press the steam valve downwards to connect the valve to the milk frother.

The following message will appear in the right-hand display:

Rinsing Cappuccinatore

Hot water will now flow through the lid, giving it a quick rinse. The rinsing process will finish automatically.

# Making coffee

---

## After use



Before switching the machine off for any length of time, the pipework, brew system, spouts and steam valve need to be cleaned.

If you have switched the automatic rinsing function off, you will need to rinse the system through manually. Place a suitable container under the spout and the steam valve.

The right-hand display will let you know whether the machine is set up for manual or automatic rinsing.



- Turn the left-hand dial to "Rinsing".
- Press the right-hand dial.

Water will run out of the spout.

- Open the steam valve.

Water will run out of the steam valve.

- Close the steam valve a few seconds later.

The system has now been flushed through and the machine can be switched off.

## Setting the portion sizes

---

The flavour of the coffee produced depends on the type of coffee, and the quantity of water used. Not all cups are the same size. To ensure the machine uses the right amount of water to suit your taste and your cups, you can programme in the amount to use.

The coffee portion buttons are designed for the following types of coffee:

The **Espresso** button dispenses a standard size espresso to be served in a standard espresso cup. The amount of water for espresso can be set between **30 and 75 ml**.

The **Coffee** button dispenses coffee for a standard size coffee cup. It uses the same quantity of coffee as an espresso, but adds more water. The amount of water can be set between **30 and 175 ml**.

With **double** espresso and **double** coffee two portions of espresso or coffee are dispensed one after the other. This requires two capsules and twice the amount of water as for a single portion.

# Setting the portion sizes

---

## Portion size for the standard profile

Have the correct size of cups ready before you start.

- Place a cup under the spout.



- Turn the left-hand dial until you reach the type of coffee you want.



- Use the right-hand dial to select the size or type of espresso or coffee that you want to programme the amount of water for.



- Press and hold the right-hand dial in until "Programme the amount" appears in the display.
- Then let go of the dial.
- When you have sufficient hot water in the cup, press the right-hand dial again.

The portion size for this particular drink is now set and stored in memory. The volume of water programmed in will now be dispensed every time this drink is selected.

Water flow automatically stops when it reaches the maximum amount possible. This amount is then memorised for the drink.



## Portion size for the different user profiles

In addition to the standard profile, you can also set specific portion sizes for the four other user profiles.




- Turn the left-hand dial until you reach the "Profile" menu.



- Turn the right-hand dial until the required user name is reached, and then press the dial.



The  symbol will appear in the top right-hand side of the left-hand display to show that a user profile has been selected.

Proceed now as for setting portion sizes in the standard profile.

All settings and water quantities will now apply for that user.

# System lock

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The machine can be locked to ensure that it is not operated by unsupervised children or persons who are unacquainted with the operating instructions.

## Activating the system lock



- With the machine **switched off** turn the right-hand dial until "System lock" appears in the display.
- Then press the right-hand dial straight away.



- Turn the dial to select "on", and then press it to activate the lock.

The appliance is now locked and cannot dispense. The system will remain locked even if the selector is turned to other positions. The lighting will remain switched off.

If you try and operate one of the controls, the word "Locked" will appear in the display together with a symbol of a locked padlock to let you know that the machine cannot be used.

## De-activating the system lock

- Proceed as described above, but select the "off" setting instead of "on".

The machine is now unlocked and can be used to make drinks again.

Always allow the machine to cool down before cleaning.  
Danger of scalding.

Do not clean the machine with a steam cleaner as this will damage the machine.

Never use cleaners containing chlorides, sand, soda or scouring agents. These would damage the surface.

It is important to clean the machine regularly, as coffee remains will soon go mouldy.

With the exception of the plastic grille and the capsule plate, all removable parts can be cleaned in a dishwasher. If the parts are cleaned frequently in a dishwasher, they can become discoloured from regular contact with food residues (e.g. tomatoes) in the dishwasher.

## Rinsing

If you have set the automatic rinsing function to "off" because you do not want the machine to rinse the piping and brewing system automatically, you will need to rinse the system through manually. This needs to be done before making the first drink of the day and also after making the last drink of the day. Place a suitable container under the spout and the steam valve.



The right-hand display will let you know whether the machine is set up for manual or automatic rinsing.



- Turn the left-hand dial to "Rinsing".
- Press the right-hand dial.
  - Water will run out of the spout.
- Open the steam valve.
  - Water will run out of the steam valve.
- Close the steam valve a few seconds later.

## Cleaning and care

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The piping has now been rinsed through. You can now prepare drinks or switch off the machine.

### Water container

Empty the water container daily and fill to the max. level with fresh, cold tap water just before use.

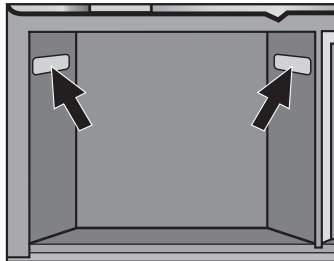
### Waste container

Clean the waste container daily. Coffee remains can turn mouldy.

There will probably also be residual water in the waste container left over from the brewing and rinsing process.

- Lift the waste container and pull it forwards to remove.

Clean the waste container with hot water and a little washing-up liquid or in the dishwasher, and dry with a cloth.



- Clean inside the waste container compartment, especially at the top right and left-hand sides near the small windows (sensors). It is important to keep these sensors clean, as otherwise the machine will not recognise the waste container is present or that it requires emptying.
- Push the waste container back into the machine as far as it will go.

When you push the waste container into the machine, you also push a lever backwards. This tells the machine that the waste container has been put back. There will be a little resistance as you do this. This is quite normal.

### Drip tray

There is a sensor in the drip tray which causes a message to appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty and clean it when this message appears.

However, to avoid a build-up of odours, the drip tray should be cleaned every day.

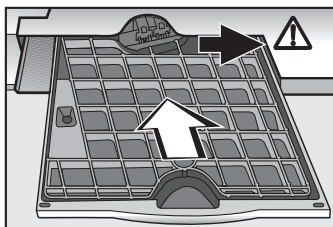
After running the last rinse, you should leave the drip tray in position for a while before cleaning it so that you catch any remaining water from the pipework.

- Open the front of the machine.
- Remove the drip tray from the machine with care.

There is a grid in the drip tray. This grid helps prevent the water from spilling out of the drip tray when it is being carried.

- Clean the drip tray and the grid with hot water and a little washing-up liquid or in the dishwasher, and dry with a cloth.

Make sure that the **metal contact discs** at the top of the drip tray are cleaned and dried properly. These contacts let the machine know when the drip tray is full or if it is not in the machine. They will not convey these messages if they are dirty or damp.

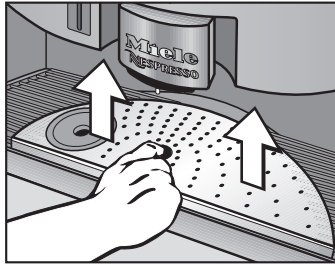


- Push the drip tray with the grid along the right-hand edge back into the machine.
- Close the front of the machine.

## Cleaning and care

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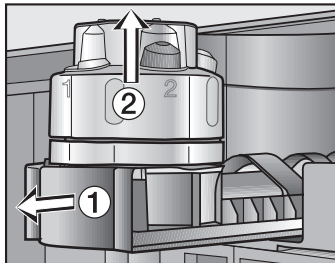
### Grille with drip tray cover



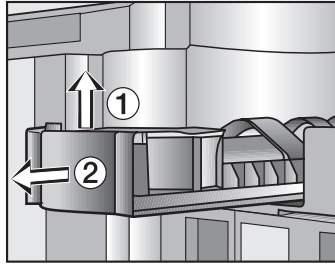
- Take the plastic grille and metal drip tray cover out and wash them.

The plastic grille must only be washed by hand.

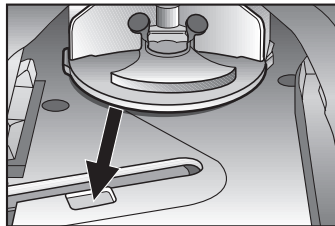
### Capsule magazine and magazine runners



- Pull the magazine runners ① out as far as possible.
- Remove the capsule magazine ② by pulling it upwards.



- Lift the magazine runners up at the front a little (1), and then pull them out completely (2).
- Clean the capsule magazine and magazine runners with hot water and a little washing-up liquid, or in the dishwasher, and dry with a cloth.



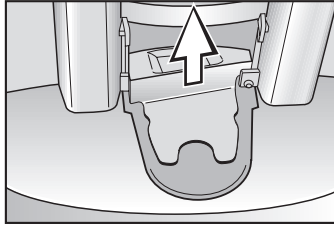
- Also clean the area under the magazine runners. It is particularly important to clean the sensor which is used to recognise the capsule chambers as well as the recess in the floor. Wipe everything dry with a soft cloth.
- To put the magazine runners back in, place them on the guide rails and push them into the machine until they click into position.
- Insert the capsule magazine. You do not have to position it in a particular way, as the machine will automatically guide it into position.
- Push the magazine runners with the capsule magazine fully back into the machine.

# Cleaning and care

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## Coffee outlet cover

- Open the front of the machine.



- Push up the cover in the middle of the machine front.
- Clean the cover with a mild solution of hot water and washing up liquid or in the dishwasher, then dry it. Also clean the inside of the machine front with a mild solution of hot water and washing-up liquid and dry it.
- Push the cover back onto the coffee outlet. Make sure that the cover sits correctly on the outlet.

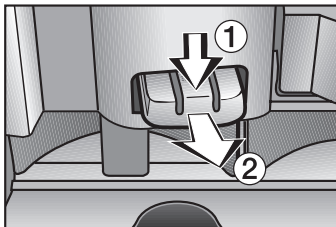
## Interior

- First take out all removable parts and then clean the interior with a mild solution of hot water and washing-up liquid.

## Capsule plate

How quickly the capsule plate becomes soiled will depend on the content of natural oils in the coffee used. It should be cleaned whenever the machine is descaled or more often if necessary using the cleaning tablets supplied with the machine. Cleaning tablets are available from your Miele Dealer or from the Miele Spare Parts Department.

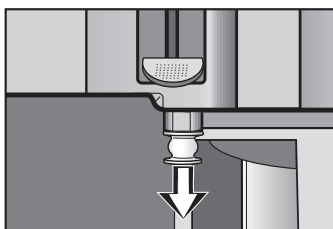




- Press on the ribbed position ①, and pull the capsule plate ② forwards to remove it.
- Fill a small container with hot water and dissolve one cleaning tablet in it.
- Then place the capsule plate in the container and leave for approx. 1 hour.
- Once the coffee remains have been removed, rinse it thoroughly and dry it.
- Push the capsule plate back into the machine. It must click into position.

### Steam valve

The small rubber sleeve which connects the steam valve with the milk frother can be removed for cleaning. The sleeve and also the tip of the steam valve underneath the sleeve should be cleaned regularly.



- Push the steam valve down and pull the rubber sleeve off downwards.
- Use a mild solution of hot water and washing-up liquid to clean the rubber sleeve and the tip of the steam valve.

## Cleaning and care

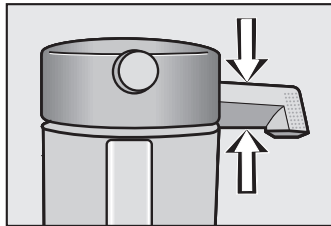
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- Dry them and then put the sleeve back onto the tip of the steam valve. Make sure that the sleeve sits securely onto the tip.
- Push the steam valve back upwards.

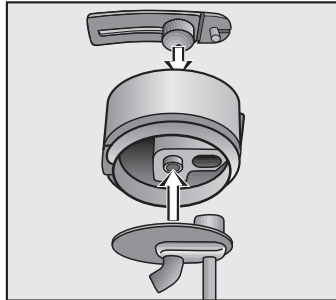
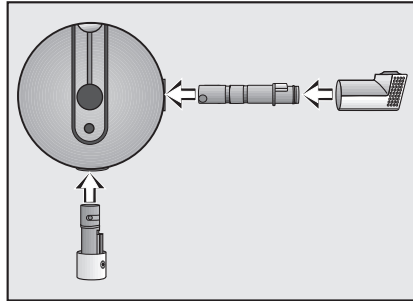
If you forget to push it back up it could break when you shut the machine front.

### Milk frother (cappuccinatore)

The milk frother must be dismantled into several parts to clean it properly. It is very important to clean each one thoroughly as otherwise the froth will not be produced properly, if at all. All parts are dishwasher safe and should be cleaned every day. An insert is available for cleaning the cappuccinatore jug in a Miele dishwasher.



- Dismantle all the pieces and clean them. To remove the steam spout grip it securely top and bottom as shown and pull it off.



- Reassemble the lid as shown in the illustrations.

Make sure that the cover is refitted correctly with the valve located above the milk frother handle. If this is not the case, the frother will not operate properly.

### Machine front

- Clean the front of the machine with a solution of hot water and washing-up liquid applied with a damp cloth. Wipe everything dry with a soft cloth.
- A microfibre E-Cloth is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Do not let water get behind the displays or the controls.

# Cleaning and care

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Avoid the following on all types of front:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

When descaling the machine wipe up any **spillages of descaling agent** immediately.

To prevent the risk of scratches and damage to the surface structure of stainless steel and aluminium fronted machines, pay particular attention to the following cleaning instructions.

## Stainless steel fronts

The appliance front is susceptible to scratches and abrasion.

Please observe the different cleaning instructions for

- stainless steel surfaces and
- stainless steel coloured controls

## Stainless steel surfaces

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel, or with the Miele E-Cloth.



To help prevent re-soiling, a proprietary conditioning agent for stainless steel can also be used. Apply sparingly with an even pressure in the direction of the grain.

## Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove any soiling straight away with a damp cloth.

## Aluminium fronts

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if soiling is left on them for too long. Remove any soiling straight away with a damp cloth.

Warning: The surfaces and controls are susceptible to scratches and abrasion.

Avoid:

- stainless steel cleaners,
- cleaning agents containing descaling agents,
- dishwasher detergent.

## Maintenance

The capsule hopper in the brew unit needs to be replaced after about 15,000 cups of coffee. Replacement capsule hoppers are available from the Miele Spare Parts Dept.



- Turn the left-hand dial until you reach the "Settings" menu.



- Turn the right-hand dial until you reach "Mainenance rqrđ".



- Press the right-hand dial and turn it to "carry out".
- Press the right-hand dial.

## Cleaning and care

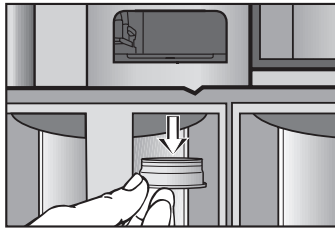
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The right-hand display will go dark, and the capsule hopper inside the machine will be lowered. The following will then appear in the display:

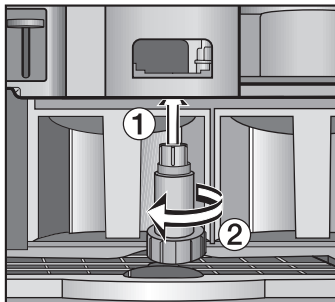
Remove capsule plate and  
change the capsule hopper

- Open the machine door.
- Take out the capsule plate.

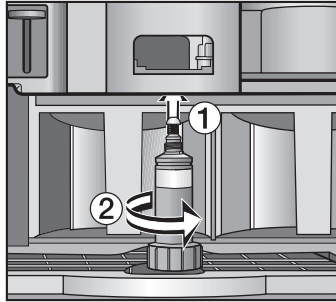
Do not reach into the openings in the brew unit. Danger of injury.



- Pull the rubber connector downwards. Hold it by the edge to lever it downwards.



- Using the special tool (supplied) as shown above, turn the capsule hopper anti-clockwise to remove it.




- Screw the new capsule hopper anti-clockwise into position in the brew unit, as shown above.
- Put the rubber connection back on from below (the cross needs to be at the bottom).
- Insert the capsule plate and close the front of the machine.

## Descaling the machine

---

The machine should be descaled regularly to ensure that it functions correctly. It will remind you when this needs to be carried out.

When you are at the stage where only 50 portions can be made before the next descaling programme has to be run the following message will appear in the right-hand display: "50 no. of uses until descaling has to be done"

This message will now appear after each drink has been made (coffee, espresso, steam, hot water). If you let it run to 0 the machine will stop working and the Descal symbol  will appear highlighted in the left hand display. The right hand display will prompt you to start the descaling programme with the message "Confirm to start".

You cannot make any more drinks until the descaling programme has been carried out.

To descale the machine, you require descaling tablets and the coloured descaling funnel.

You should only use the **descaling tablets supplied** with the machine. These have been specially formulated for use in this coffee machine. They are available from your Miele dealer or the Miele Spare Parts Department. Other types of descaling agents will damage the appliance and affect the taste. Follow the instructions on the package carefully to avoid damaging the machine.

Make sure that you wipe up any **spillages or splashes of descaling agent** immediately to avoid damage to the machine front.

After running the descaling programme, remember to clean the **water container** and the **drip tray** thoroughly to remove any descaling residues.



## To run the descaling programme




- Turn the left-hand dial to highlight the "Descaling" symbol.



- Press the right-hand dial to start the descaling programme.

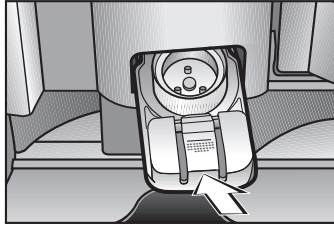
The right-hand display will guide you through the whole procedure. Follow the instructions given, e. g. to empty the drip tray, fill the water container etc.

The descaling programme cannot be stopped once the right hand control dial has been pressed. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important to protect the machine and ensure it functions correctly.

- When a message appears in the right hand display asking you
  - to add **descaling agent to the water container** please take the water container out and fill it the the  mark with lukewarm water. (**Do not use less water than this** in the water container because this would cause the descaling programme to finish early and incorrectly.) Put 2 descaling tablets in the water. Allow the tablets to dissolve fully before shutting the lid and putting the water container back in the machine.
  - to use **the waste container** to collect the waste water, take it out of the machine and place it under the spout and the steam valve.
  - to take **the capsule plate out and replace it with the coloured descaling funnel**: open the front of the machine and pull the capsule plate all the way out; clean it as described in Cleaning and care.

## Descaling the machine

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Put the coloured descaling funnel in its place.

The descaling procedure will not start for another 5 minutes or so. This time is needed to allow the descaling tablets to dissolve fully in the water. It will take longer than this to start if the appliance is too warm.

During descaling a little water and descaling agent will run out of the coffee and steam spouts. This is followed by an activation period, before more descaling agent is drained out, and so on. A message will appear in the right-hand display letting you know approximately how long this procedure will take.

- When a message asking you to **fill the water container with fresh water** appears in the right-hand display, you should remove the container and rinse it out thoroughly with clean water. Make sure all traces of descaling agent are removed, and then fill it with clean drinking water. Empty the **waste container** at the same time.

Water will flow out of both spouts during the rinsing process. The **drip tray** will need to be **emptied** several times during this process.

When descaling is finished, **Programme finished, open the door** will appear in the display. Open the machine front and follow the instructions given in the right hand display.

The machine will run another brief rinsing programme, and is then ready for use again.

## Messages in the right hand display

The machine has an electronic safety system that reports any problems in the right hand display. Most faults are easily rectified.

<b>Message</b>	<b>Reason</b>	<b>Remedy</b>
Chamber empty - please refill	The chamber selected is empty.	Refill with coffee capsules.
Please fill with fresh water	This is a reminder to fill the water container with fresh water.	
Please set the time of day	The machine was disconnected from the power supply and the time of day needs to be reset.	Set the time of day.
Empty drip tray and clean contacts	The drip tray is full and/or the metal contact points in the tray are dirty.	Empty the drip tray and clean it thoroughly. Then dry the contacts.
Please use descaling funnel and close the door	The capsule plate needs to be taken out and replaced by the descaling funnel.	Remove the capsule plate and insert the coloured descaling funnel.
Please insert capsule plate	The capsule plate or capsule hopper are missing, or the descaling funnel is still in the machine.	Refit the capsule plate or capsule hopper.
Please insert capsule magazine	The capsule magazine is missing or the sensor underneath the magazine runners is dirty.	Refit the capsule magazine or wipe the sensor clean using a soft cloth.
Please open the valve	Steam cannot be produced if the steam valve is closed.	Turn the steam valve downwards.
Please close the valve	The steam valve is still pointing downwards and is therefore still open.	Turn the steam valve upwards.
Maintenance required	The capsule hopper needs to be replaced after about 15,000 cups of coffee.	Turn the left-hand dial to the settings position. Turn the right-hand dial to maintenance and change the capsule hopper (see "Cleaning and care").
Confirm to start	The descaling process or another procedure needs to be started.	Press the right-hand dial.
Confirm to continue	The descaling process needs to be continued.	Press the right-hand dial.

## Messages in the right hand display

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<b>Message</b>	<b>Reason</b>	<b>Remedy</b>
Empty	You have selected a coffee chamber which has not been allocated a (coffee) name.	Allocate a type of coffee to the chamber.
No. of uses until descaling has to be done	The machine counts the number of drinks made before descaling has to be carried out. Once this number is reached to the machine will not produce any more drinks until the descaling programme has been successfully completed.	

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Various messages will appear in the right hand display to warn of certain problems. The section "Display messages" explains how to respond to these.

Other problems or situations which occur in general use are described in this chapter. With the help of the following notes minor faults in the performance of the machine, some of which may result from incorrect operation, can be put right without contacting the Service Department.

### What to do if . . .

#### **. . . the machine does not light up after it has been switched on**

- Is the machine locked?
- If not, then the lighting is defective. Call the Service Department.

#### **. . . no messages appear in the display**

The machine is not connected to the electricity supply.

- Is the master switch in the 0 position?
- Is it plugged in and switched on at the socket?
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, contact the Miele Service Department.

#### **. . . the machine suddenly switches itself off**

The machine will switch itself off automatically after a certain length of time if it is not being used. This time depends on the **programmed setting**.

# Problem solving guide

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The **water temperature** could be **too high**. The machine will remain switched off until the water has cooled down sufficiently.

- Is the plug correctly fitted in the socket?

## **. . . the lighting suddenly switches itself off**

The lighting will switch off automatically after 10 minutes of inactivity.

## **. . . the displays are not legible**

If the machine is installed too low down, the display can be hard to see.

- Try and improve this by adjusting the display contrast or brightness.

## **. . . you cannot open or close the door**

The steam valve is not in the correct upward facing position.

- Push the valve right down to start with, and then pull it upwards as far as it will go.

## **. . . the time of day needs to be reset**

The time of day needs to be reset if the machine has been switched off with the master switch or at the wall socket. Any times programmed for switching on or off automatically remain in memory and do not need to be reset.

## **. . . drinks are not dispensed, even though the coffee capsules are in the capsule magazine and there is sufficient water in the water container**

- Remove the water container and replace it.

## **. . . coffee is not dispensed, even though the capsule magazine is full and there is sufficient water in the water container**

A coffee capsule has jammed in the capsule magazine.

- Open the front of the machine.

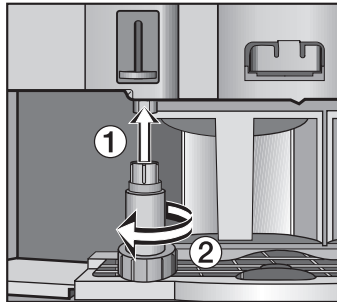
- Pull the magazine runners out, lift the capsule magazine upwards and release the coffee capsules so that they can move without hindrance.
- Replace the capsule magazine on its runners, and push the runners as far as they will go into the machine.
- Close the front of the machine.

### **... no water comes out of the steam or hot water spout**

- Remove the water container and replace it.

The steam valve is blocked if you still cannot get any water out of the valve or if only a little comes out

- Open the front of the machine.
- Turn the steam valve back down again, and pull the rubber sleeve off.



- Using the small end of the spanner used for removing the capsule hopper unscrew the tip of the steam valve.
- Clean it thoroughly and then screw it back on again.

### **... you cannot create steam and coffee or espresso at the same time**

- Has the steam heating system been switched off?

If it has been switched off, you cannot dispense steam and coffee at the same time.

# Problem solving guide

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## **... the steam system is switched off, but you can still make steam and coffee or espresso at the same time**

If the steam system is still hot you will be able to do both at the same time. Once it has cooled down again you will not be able to make steam and coffee at the same time.

## **... the steam smells of rubber**

There will be a smell of rubber whilst the machine is still new. It will disappear with time.

## **... there is no froth from the milk frother (cappuccinatore)**

- Has the outlet been turned to the side so that froth can only be made in the milk frother?
- Are the valve and the spout in the lid correctly positioned? (See Cleaning and care).
- Are any components in the frother blocked up?

## **... coffee preparation has been interrupted**

- Have you selected a double espresso or a double coffee?

The machine uses two capsules for double portions. If there was only one capsule left in the chamber the machine will not make the coffee.

## **... there are coffee grounds in the coffee**

- The capsule plate needs to be cleaned.

## **... a message appears asking you to empty the drip tray even though it is empty**

- Have the contacts been properly cleaned and dried?
- Is the drip tray securely located in the machine?
- Switch the machine off and then back on again.
- Buff the contacts a little, e.g. with fine sandpaper or emery cloth.
- If this fault message continues to appear, please call the Miele Service department.



### **... the machine doesn't rinse through when switched on, even though the rinse programme is set to "on".**

If the temperature of the machine above 60 °C, rinsing cannot take place.

### **... water stopped flowing whilst programming in the amount to use**

Water flow stops automatically when the maximum fill quantity is reached. The maximum quantity is stored in memory.

There is insufficient water in the water container. The quantity used previously was not saved to memory.

### **... the preparation time and the maximum fill quantity of the coffee varies considerably**

The coffee grind varies depending on type of coffee. Different producers may also use different grinds for the same type of coffee. For this reason the preparation times and maximum fill quantities can vary.

### **... the espresso or coffee is not hot enough**

- Have the cups been pre-warmed?  
The smaller and thicker the cup, the more important it is to pre-warm it.
- Check whether the capsule plate is dirty. Clean the capsule plate.

### **... the coffee is too weak**

- Make sure the amount of water programmed is not too much for the coffee.
- Check to see how many coffees have already been dispensed.

If the amount of water is correct and 15,000 coffees have already been dispensed you will need to replace the capsule hopper in the brew unit. See "Cleaning and Care: Maintenance".

# Problem solving guide

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## **... there is water in the waste container**

This is not a fault. The water is left over from the brewing and cleaning process.

## **... there is residual "coffee water" in the waste container**

The capsule plate is not correctly pushed in.

- Remove the capsule plate and replace it.

## **... the descaling process was started by mistake?**

The descaling programme cannot be cancelled once you have pressed the right hand dial. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for protecting the machine and to ensure it functions correctly.

## **... the heating-up time is getting longer, the amount of water coming through is incorrect and the machine is not performing properly**

The machine needs descaling.

## **... the error message F 10 appears**

Water has not been taken in.

- Perhaps the system was not filled with water before the first drink was made. Fill the system with water as described in "Making coffee: Filling the system with water".
- Or the water container has not been correctly positioned inside the machine. Remove the water container and push it back into position again, making sure it engages correctly.
- This error message also appears if the water container was not correctly filled for descaling. Fill the container to the mark, and start the descaling process again.
- If this fault message keeps on appearing, please call the Miele Service department, quoting the fault code.

### ... when the machine is switched off F 42 or F 45 appear briefly in the right hand display

- This is because there was a very brief power cut. If these messages occur frequently, contact the Miele Service Dept.

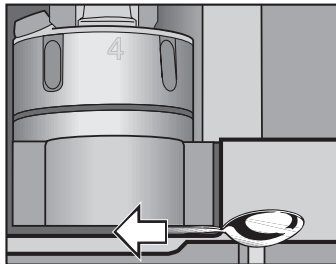
### ... the error message F 72 appears

A coffee capsule has jammed above the waste container.

- Open the front of the machine.
- Take the waste container out and empty it. Then replace it.
- Close the front of the machine.

If this fault message continues to appear in the display, a coffee capsule has jammed in the magazine runners.

- Open the front of the machine.



- Press the master switch in the machine at the top left to disconnect it from the mains.
- Insert a spoon handle into the slot underneath the right hand magazine runner and push it carefully to the left.
- Pull the magazine runners out and remove the coffee capsule from the hopper. Discard the capsule as it is probably damaged and would only get jammed again.
- Also clean the area under the magazine runners. It is particularly important to clean the sensor which is used to recognise the capsule chambers as well as the recess in the floor. Wipe dry with a soft cloth.
- Switch the machine on again with the master switch.

## Problem solving guide

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- Close the front of the machine.

If this fault message still continues to appear in the display, please call the Miele Service department, quoting the fault code.

### ... error message F 75 or F 76 appears

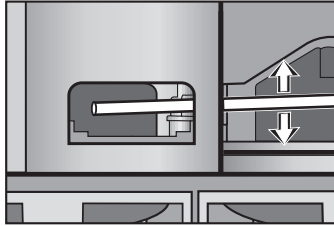
A coffee capsule has jammed.

- Open the front of the machine.
- Take the waste container out and empty it. Then replace it.
- If the error message continues to appear, open the machine front and follow the instructions given in the right hand display.

Press the master switch in the machine at the top left to disconnect it from the mains. This is important for the following procedure - danger of injury.



- Remove the magazine runners and the capsule plate from the machine.
- There is an opening to the right of the slot for the capsule plate. Have a look to make sure a coffee capsule is not stuck here.  
A capsule could also be jammed further up in the brew unit.



- Use a spoon handle or similar tool to remove the capsule.
- Fit the capsule plate, magazine runners and the capsule magazine back into the machine.
- Switch the machine on again with the master switch.
- Close the front of the machine.
- If this fault message still continues to appear in the display, please call the Miele Service department, quoting the fault code.

**... if any other error messages commencing with "F" appear**

- Call the Service Department.

## After sales service

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In the event of a fault which you cannot correct yourself, please contact:

– your Miele Dealer

or

– the Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your machine. These are shown on the data plate inside the machine.

Please note that telephone calls may be monitored and recorded for training purposes.

## Electrical connection U.K.

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

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

The voltage and connected load are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

### Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

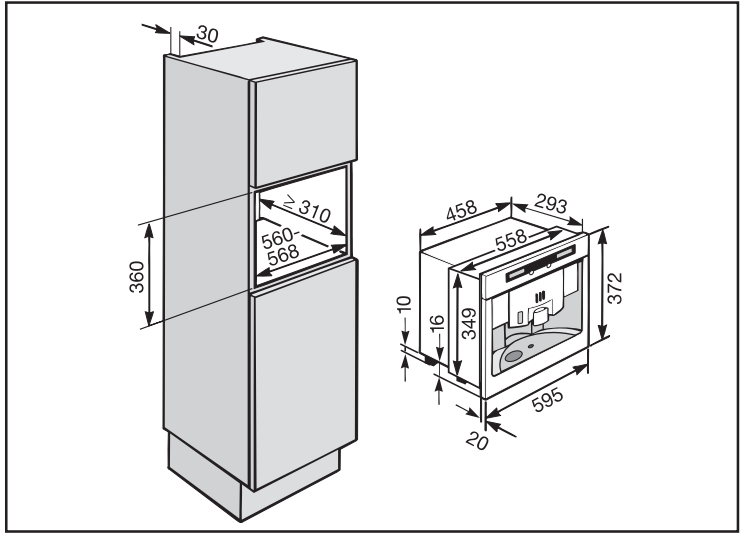
Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED**

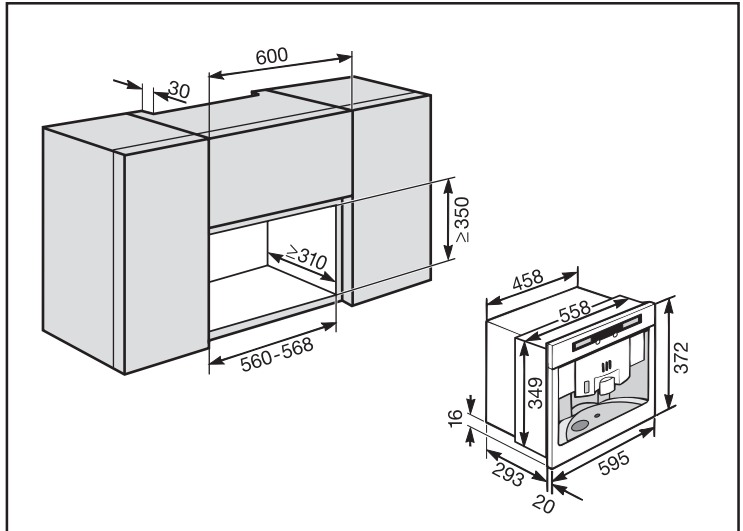
# Installation

## Building-in options

This machine is designed for installation in a tall unit,

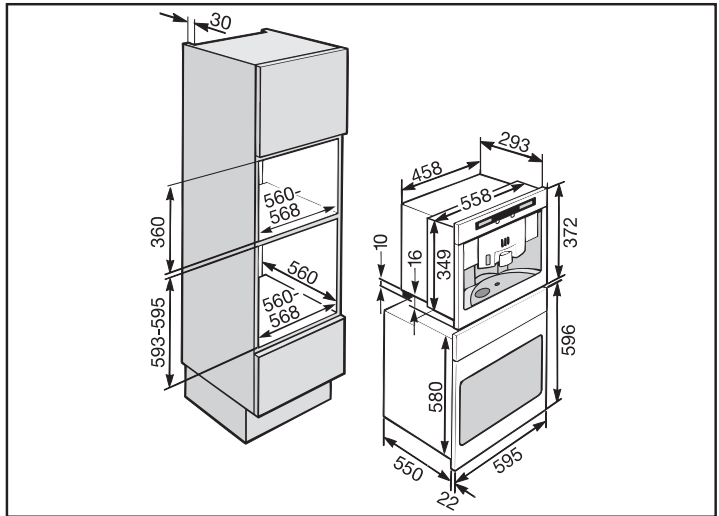


or in a wall unit.

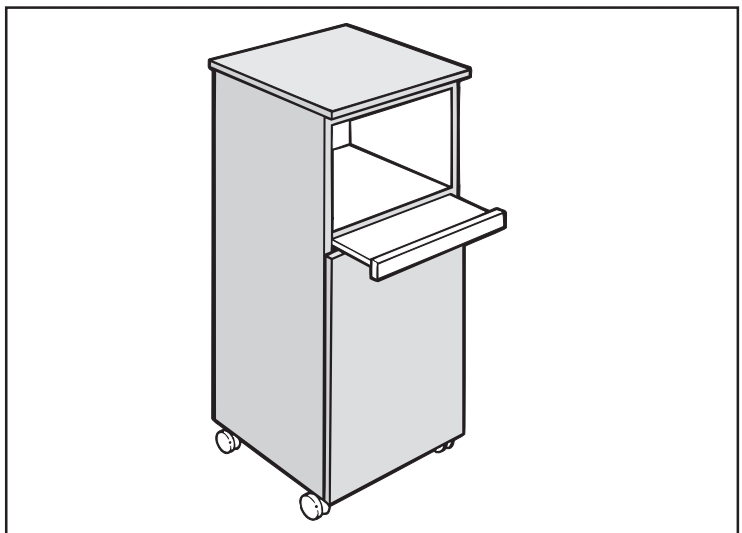




It can also be combined with other Miele built-in appliances. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).



The machine can also be incorporated in a Miele mobile unit which is available to purchase.

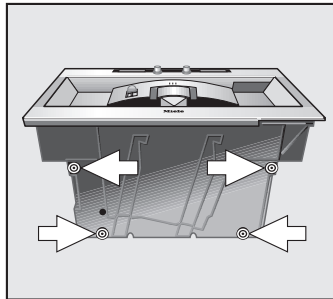


## Installation

Before installation make sure that there is no power supply to the machine. This also applies should it ever need to be taken out of its housing unit.

The machine must be built-in before it is operated.

- Push it all the way into the niche until there is resistance. Then check the height to make sure it is sitting centrally in the unit and that it is level.

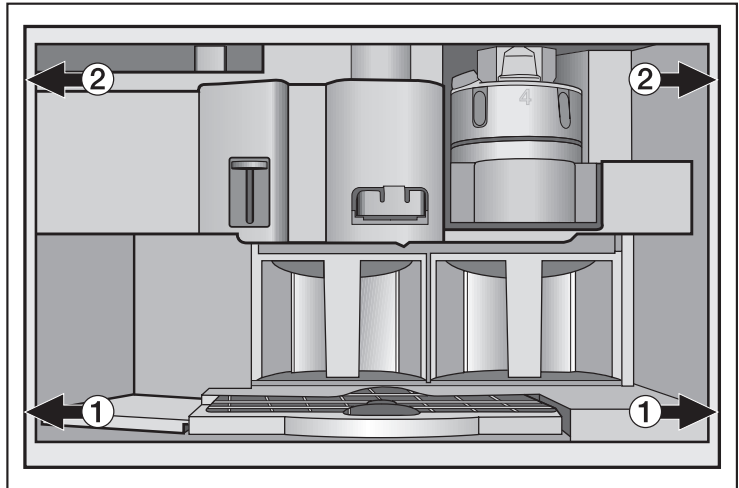


If this is not the case you can adjust the height of the 4 feet underneath the machine using the large spanner.

The feet can be unscrewed by approx. 10 mm.

- If the furniture unit walls are 19 mm thick you will need to drill four holes in the sides for securing the machine. To mark the position of these holes:
  - Align the machine in the niche, then slightly unscrew the side hexagon screws to make an indent in the side walls. Then screw them back in again.
  - Take the machine out of the niche and drill  $\varnothing$  4.5 mm holes, 2 mm deep, where you made the indentations.

- Connect the machine to the electricity supply.
- Push it into the niche until you feel resistance.
- Open the front of the machine and partially tighten the side screws.



- Carefully turn the lower hexagon screws ① to centre the appliance in the niche.
- Adjust both upper hexagon screws ② by hand to secure the appliance in the unit.

# Glossary

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**Blending** is unique to each coffee producer. The blend gives coffee its particular taste and quality, and will vary depending on the type of coffee you want.

**Caffè** is the Italian term for a standard espresso. Its full name is **caffè espresso**. It tastes good after meals and throughout the day.

**Caffè americano** is espresso made with lots of water.

**Caffè corretto** is espresso with a dash of alcohol such as Grappa, brandy or a liqueur.

**Caffè freddo** is a long espresso with ice cubes and sugar syrup added. A popular summer drink.

**Caffè latte** is a double espresso in a large cup filled with hot milk, topped with little or no froth, for people who enjoy milk.

**Caffè mocha** consists of one third espresso, one third hot milk and one third cocoa, served in a tall glass.

**Caffè ristretto** is the strongest, most concentrated espresso. The water is reduced to 30 ml per portion.

**Cappuccino** is espresso with frothed milk. It is served in a ceramic cup with one third espresso, one third hot milk and one third froth. To obtain a good froth, the milk should be cold and made in a cold container.

**Cappuccino chiaro** is a "light" cappuccino with less espresso and more hot milk.

**Cappuccino scuro** is a "dark" cappuccino with more espresso and less milk.

**Coffee** should be stored in the refrigerator in an airtight container to maintain its flavour for longer.

**Crema** is the sign of the perfect cup of espresso. Crema is a fine, nut or cinnamon brown froth on the surface of the espresso, which is only created when the pressure is sufficiently high. It contains oils which are rich in flavour and aroma, and helps to keep the espresso warm.

**Espresso**, see Caffè

**Espresso corto** is a "short", strong espresso.

**Espresso doppio** is quite simply a double portion of normal espresso.

**Espresso lungo** is the longer, less concentrated version served in a standard coffee cup.

**Espresso ristretto** is a double strength, bitter tasting espresso.

**Macchiato** is espresso with a tiny shot of hot, frothed milk which gives it a dappled (macchiato) appearance.

**Pressure** is important as it releases the suspended particles in the coffee which give it its aroma. If the pressure is too low, the aroma cannot develop fully. If it is too high, it releases tannin and a bitter flavour. Pressure is also important for creating the crema.

**Pre-warming** the cups prevents the espresso from cooling too quickly.

**Roasting** is very important for the flavour and caffeine content of the espresso. Roasting releases the ethereal oils which create the aroma and flavour. A darker roasting gives a more concentrated aroma, but burns off more caffeine. So the darker the roast, the lower the caffeine content. Lightly roasted beans have a more acidic flavour, and dark roasted beans taste more bitter.

**The caffeine** content of espresso is only a third or a half the caffeine normally found in coffee. The darker the roast, the less caffeine the espresso will contain.

**Water hardness** can affect the flavour of the espresso.





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