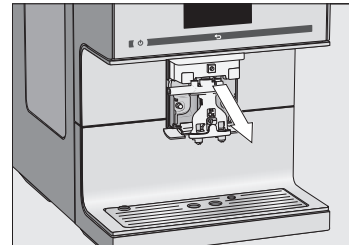


Cleaning and care

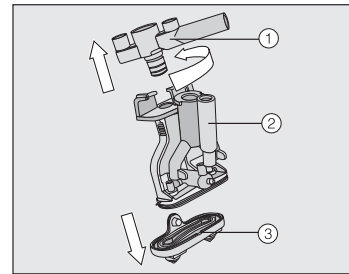
Cleaning the central spout with integrated cappuccinatore

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.

- Touch ↵ for three seconds.



- Pull the stainless steel cover forwards and off and then pull the dispensing unit off.



- Twist the upper section ① with the holder for the milk pipework and pull it 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.
- Tip:** If necessary, clean the milk pipework under running water with the brush supplied.
- Fit the dispensing unit back together. Push the spouts ③ firmly back onto the dispensing unit.

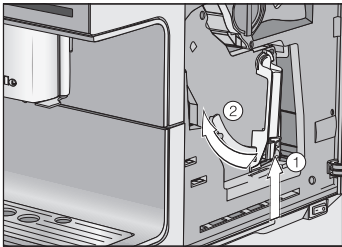
Make sure that all parts are tightly connected to one another.

- Push the dispensing unit back into the central spout and refit the stainless steel cover.
- Touch OK.

Cleaning the brew unit by hand

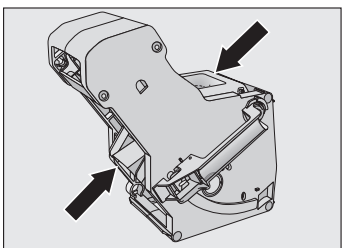
Clean the brew unit **by hand** only under warm running water. **Do not use washing-up liquid or any other cleaning agent.**

- Open the door.



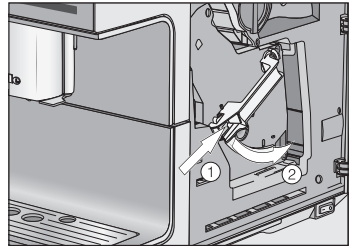
- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the left ②.
- Carefully pull the brew unit out of the coffee machine.

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



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

- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is prepared.
- Carefully clean the inside of the coffee machine.
- Push the brew unit back into the coffee machine, making sure it is straight.



Degreasing the brew unit

After 200 portions have been dispensed, "Degrease the brew unit" will appear in the display. This message will not go out until the brew unit has been degreased.

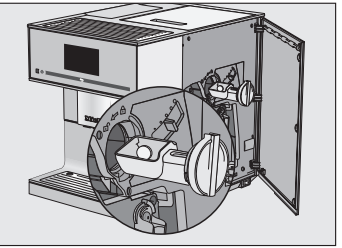
You need 1 Miele cleaning tablet to degrease the brew unit. The process takes approx. 12 minutes.

The cleaning process cannot be cancelled once it has started. It must be completed through to the end.

- Touch "Maintenance" in the main menu and then "Degrease the brew unit".
- The maintenance programme will then start.
- Follow the instructions in the display.

When "Place a cleaning tablet in the ground coffee drawer and then close it" appears in the display:

- Open the door.



- Turn the handle to the left to remove the ground coffee drawer.
- Place the cleaning tablet in the integrated coffee scoop and push the ground coffee drawer into the ground coffee chute. Turn the handle to the right to close the ground coffee chute.
- Follow the further instructions given in the display.

Special instructions

Drink parameters

You can change the amount of coffee, brewing temperature and pre-brewing for each drink.

- Select "Process" from the drinks menu using the > arrow sensor.
- Touch "Change drink" and select a drink.
- Touch "Drink parameters".
- Select "Amount of coffee", "Brew temperature" or "Pre-brewing".
- Select the setting you want and touch OK.
- Touch OK again to save your changed settings.

Portion size

You can adjust the amount of water for all coffee drinks, hot water and all types of tea.

- For coffee drinks with milk you can also set the amount of milk or milk froth to suit your personal taste.
- Place the cup you want to use under the central spout or hot water spout.
 - Select "Process" with the > arrow sensor.
 - Touch "Change drink" and select a drink.
 - Touch "Portion size".

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 to the level you want, touch "Save".

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

User profiles

You can save frequently made drinks in a profile with your own individual settings (see "User profiles").

- Select "Profiles" from the main menu.

Creating a User profile

- Select "Create Profile".
- Enter the name you want (max. 8 characters) and then touch "Save".

Processing profiles

When you have created at least one profile, you can choose from the following options under "Process":

- Change name
- Delete profile
- Change profile

Creating and processing drinks in a profile

- Touch "Create drink" and select a drink.
- Change the portion size or drink parameters.
- Enter a name for the new drink (maximum 8 characters) and touch "Save".

When you have created at least one drink, you can choose from the following options under "Process drink":

- Change drink (portion size, drink parameters and name)
- Delete drink

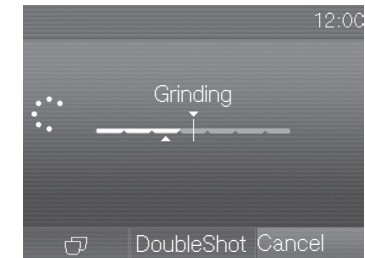
Expert mode

In Expert mode you can change the **amount of coffee** and the **portion size** while the drink is being made.

The setting will **not** be saved and will only apply for the current drink.

You can activate Expert mode from the "Settings" menu.

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



- Touch the segments and adjust the indicator (small triangle) as you wish.

Settings

Changing settings

- Touch ↵.
- Select "Settings" menu icon.
- Select the option you want and change the setting as required.

- Touch OK to save the setting.

Tip: Touching ↵ takes you back to the previous menu.

Menu option	Available settings	Notes
Language	deutsch, and other languages Country	Tip: If you select the wrong language by mistake, you can find the "Language" option by following the flag icon.
Time of day	Display (Off / On / Night dimming) Clock format (12 h / 24 h)	Depending on which option you select, the machine may use more energy. A message appears in the display to inform you of this.
Date		
Timer	Timer 1 (Switch on at, Switch off at, Switch off after) Timer 2 (Switch on at / Switch off at)	For "Switch on at" and "Switch off at" to be set, the timer must be activated and at least one day of the week must be allocated.
Expert mode	On / Off	
Eco mode	On / Off	
Descaling	Descaling method (automatic/manual)	If you select "Automatic descaling", the "Start time" will be displayed.
Lighting	Brightness (Appliance switched on or switched off) Switch off after	
Info		
System lock	On / Off	When the system lock is activated, the "Switch on at" option for the timer cannot be selected.
Water hardness	Soft / Medium / Hard / Very hard	The water hardness level only needs to be set for manual descaling.
Display brightness		
Volume	Buzzer tones Keypad tone	
Cup heating	On / Off	
Spout adjustment	On / Off	The height of the central spout cannot be manually adjusted.
Service	Evaporating the coffee machine Demo mode	The "Evaporate" function removes water from the system and should be used if the machine is not going to be used for a long period of time or has to be moved. Demo mode is intended for use in showrooms or at exhibitions. Do not activate this function for domestic use.
Factory default settings		The following settings will not be reset: Language, Time, Date, Number of drinks dispensed or Descaling method.

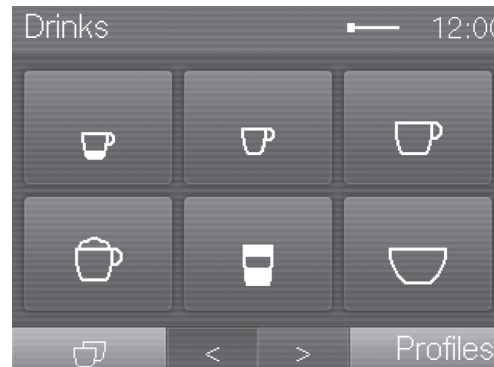
Quick Start Guide
Coffee machine



These short instructions are **not** a substitute for the operating instructions supplied with the appliance. Please read the Operating and installation instructions booklet supplied with your machine before using it for the first time and take note of the Warning and Safety instructions, as well as the full descriptions on how to use your machine.

Operating principles

Touch display



Selecting or calling up a menu ■ Touch the field you want with your finger.

Scrolling through menus ■ Touch the < or > arrows with your finger to scroll to the left or to the right.

Exiting a menu ■ Touch ↵.
All selected entries which have not been confirmed with OK will not be saved.

Entering numbers Use the numerical keypad to enter numbers.
■ Touch the numbers you want.
Once you have entered an accepted value, OK will light up green.
■ Use the arrow to delete the last entered number.
■ Touch OK.

Entering letters Names are entered using a keyboard. Try to use short, concise names.
■ Touch the letters or characters you want.
■ Touch "Save".

Drinks overview

Coffee drinks

- **Ristretto** ☞ is a concentrated, strong espresso. It is prepared with the same amount of coffee as for an espresso but with much less water.
- **Espresso** ☞ is a strong aromatic coffee with a thick hazelnut brown coloured froth - known as the crema - on top.
- **Coffee** ☞ differs from espresso by the increased amount of water and the roast of the beans.
- **Long coffee** is a coffee with considerably more water.
- **Long black** is made with hot water and two shots of espresso.
- **Caffè Americano** consists of equal proportions of espresso and hot water. The espresso is made first, then the hot water is dispensed.

Making coffee with milk

- **Cappuccino** ☞ consists of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** ☞ consists of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** consists of coffee and hot milk.
- **Cappuccino italiano** has the same proportion of milk froth and espresso as a cappuccino, but the espresso is added first and then the milk froth.
- **Espresso macchiato** is an espresso with a small amount of milk froth on top.
- **Flat white** is an espresso with milk froth.
- **Café au lait** is an espresso with slightly hotter milk.

Tea

(hot water at the optimum temperature)

- Green tea
- Herbal tea
- Fruit tea
- Black tea

Other drinks

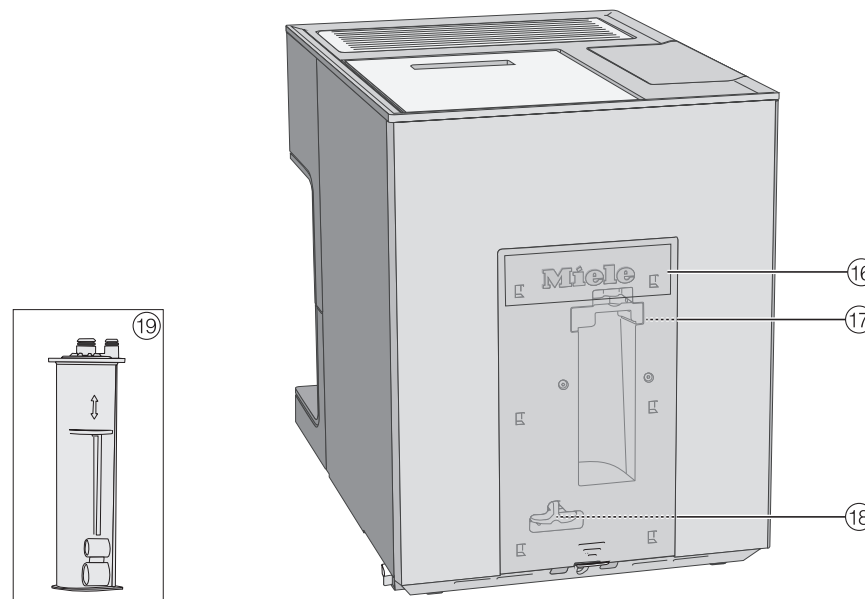
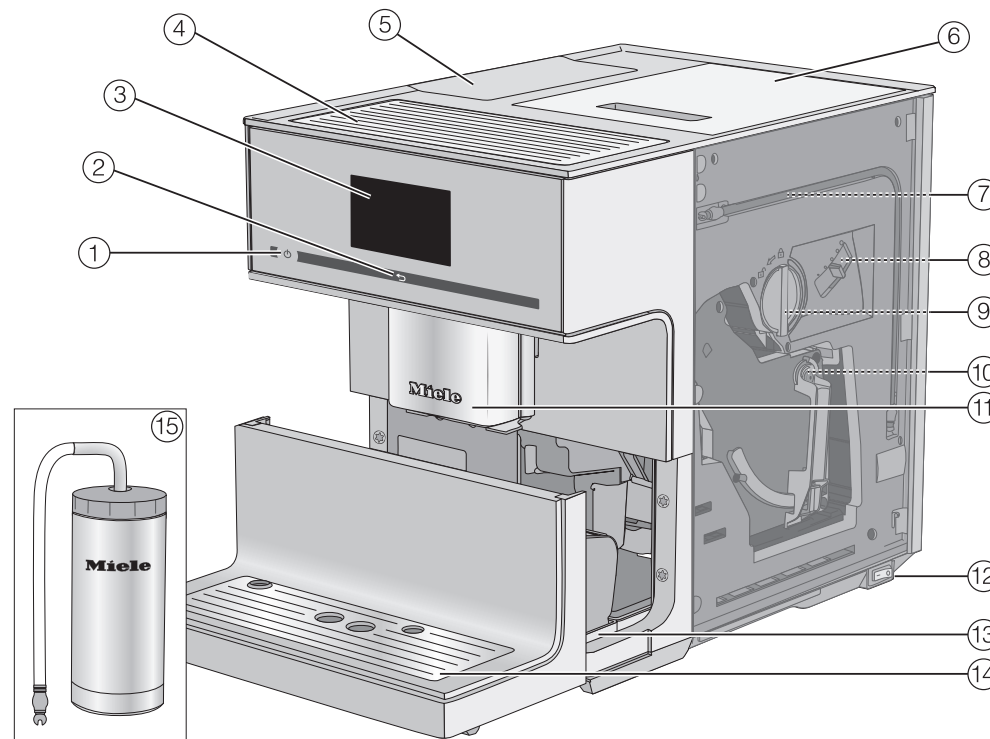
- Hot milk
- Milk froth
- Preparing hot water

Guide to the appliance

- ① On/Off sensor
- ② "Back" ↵ sensor
- ③ Touch display
- ④ Cup heating
- ⑤ Water container
- ⑥ Coffee bean container
- 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 and hot water spout
- ⑫ Master switch
- ⑬ Drip tray with lid and waste container
- ⑭ Lower panel with drip tray cover
- ⑮ Stainless steel milk flask

- ⑮ Miele descaling cartridge
- ⑯ Adapter
- ⑰ Descaling cartridge holder
- ⑱ Cover

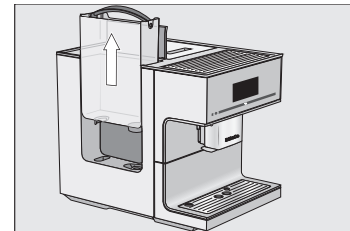
See "Automatic descaling" in the operating instruction manual for information about descaling the machine.



Preparation

Filling the water container

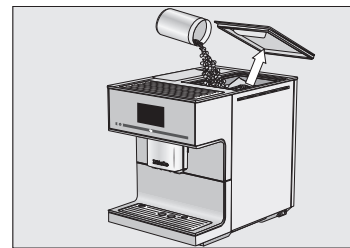
Change the water in the water container every day.



- Fill the water container with fresh, cold tap water up to the "max." marker.

Filling the coffee bean container

Only fill the bean container with roasted espresso or coffee beans.



- Fill the container with roasted coffee beans.

GUIDE TO THE APPLIANCE / PREPARATION

Making drinks

Making a drink



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

Drinks menu symbols:

- ☞ Ristretto
- ☞ Espresso
- ☞ Coffee
- ☞ Cappuccino
- ☞ Latte macchiato
- ☞ Caffè latte

Cancelling preparation

- Touch "Stop" or "Cancel".

DoubleShot

With the "DoubleShot" function two portions of coffee beans are ground and brewed for the same amount of water. This makes a particularly strong and aromatic coffee.



- Touch "DoubleShot" whilst making your coffee.

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Preparing a double portion

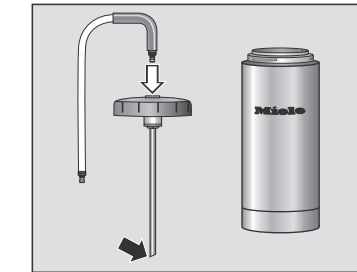
To fill two cups at the same time:



- Place one cup under each of the coffee spouts.
- Touch ☞.
- Select a drink.

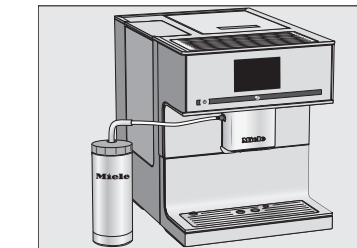
Using the milk flask

The stainless steel flask keeps milk cool for longer. Good milk froth can only be made with cold milk (< 10 °C).



Make sure that the slanted end of the stainless steel tube is pointing downwards.

- Fill the milk flask up to max. 2 cm below the rim. Seal the milk flask with the lid.



- Place the milk flask next to the coffee machine. Connect the milk pipe to the aperture in the central spout.

The milk tube is easier to fit with the central spout in the maintenance position.

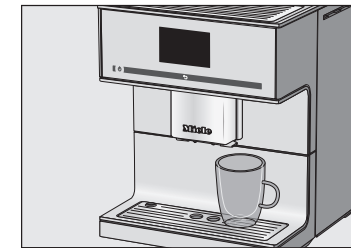
- Touch ↵ for three seconds.

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Making tea

Hot water is heated to the optimum temperature for **green tea, herbal tea, fruit tea and black tea**.

- 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 you want from the display.

Hot water will be dispensed into the cup.

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

Cleaning and care

Please observe the detailed information on cleaning and care in the operating instructions. Clean the coffee machine every day to avoid a build-up of bacteria.

Recommended frequency	What do I need to clean / maintain?
Every day (at the end of the day)	<ul style="list-style-type: none">– Milk flask– Water container– Waste container– Drip tray and drip tray cover– Cup sensor
Once a week (more often if heavily soiled)	<ul style="list-style-type: none">– Central spout– Brew unit– Area underneath the brew unit– Housing
Once a month	<ul style="list-style-type: none">– Coffee bean container– Ground coffee chute and ground coffee drawer– Water container filter (or as required)
When prompted	<ul style="list-style-type: none">– Milk pipework– Brew unit (degrease with the cleaning tablets)– Descale the machine (if set to "Manual descaling")

Cleaning by hand or in the dishwasher

Clean the following by hand only:

- Stainless steel central spout cover
- Cup sensor
- Brew unit
- Bean container lid
- Stainless steel milk flask
- Lower panel

The following can be cleaned in the dishwasher:

- Drip tray and lid
- Drip tray cover
- Waste container
- Water container
- Central spout (without stainless steel cover)

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