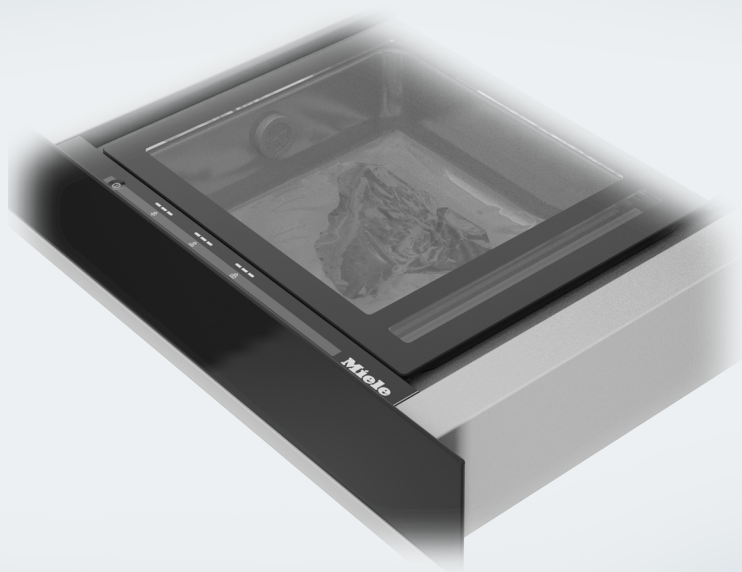


Operating and Installation Instructions

Built-in Vacuum-Sealing Drawer



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

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IMPORTANT SAFETY INSTRUCTIONS

Please note that the vacuum-sealing drawer is referred to as the drawer in these operating instructions.

This drawer conforms to current safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using the appliance for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage occurring as a result of non-compliance with these instructions.

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

IMPORTANT SAFETY INSTRUCTIONS

Appropriate use

- ▶ This drawer is intended for domestic use and use in other similar environments.
- ▶ The drawer is not intended for outdoor use.
- ▶ The drawer is only for domestic use to vacuum and seal food in vacuum bags intended for this purpose and to vacuum-seal food in vacuum-proof containers made of plastic or stainless steel. All other types of use are not permitted.
- ▶ Never vacuum-seal live food (e.g., mussels, seafood).
- ▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

- ▶ Children must be kept away from the drawer unless they are constantly supervised.
- ▶ Be sure to supervise any children in the vicinity of the drawer, and do not let them play with it.
- ▶ The sealing bar becomes hot during operation. The weld seam of the vacuum bag is also heated to a very high temperature during the sealing process. Keep children away from the drawer until the sealing bar and the seam have cooled sufficiently that there is no longer any danger of burning.
- ▶ Danger of suffocation! Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children.

IMPORTANT SAFETY INSTRUCTIONS

Technical safety

- ▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.
- ▶ A damaged drawer can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.
- ▶ Pay attention to any damage or cracks to the glass lid or chamber seal. Damage to the glass lid can cause implosion. Never operate the drawer if the glass lid and/or the chamber seal is damaged.
- ▶ The drawer has an integrated vacuum pump, which contains oil. To prevent oil from leaking out, the drawer must be transported and stored in a horizontal position only. Do not tilt the drawer and do not stand it up on its side.
The manufacturer's warranty will be invalidated if oil has leaked out of the appliance because it has not been transported or stored correctly.
- ▶ Reliable and safe operation of the drawer can only be assured if it has been connected to the electrical supply.
- ▶ Be certain the drawer is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.
- ▶ The connection data (voltage and frequency) on the data plate of the drawer must match the line power in order to avoid the risk of damage to the drawer. Compare this data before connecting the appliance. If in doubt, consult a suitably qualified electrician.
- ▶ Do not connect the drawer to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ For safety reasons, the drawer may only be used when it has been fully installed.
- ▶ This drawer may not be used in non-stationary locations (e.g. on a ship).
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the drawer will endanger your safety and may lead to appliance malfunctions.
Do not open the casing of the drawer under any circumstances.
- ▶ Do not operate the drawer with wet hands or if you are in contact with water.
- ▶ Any repairs not performed by a Miele authorized service technician will void the warranty.
- ▶ Defective components should be replaced by Miele original parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.
- ▶ If the plug has been removed or the power cord is not supplied with a plug, the drawer must be connected to the power supply by a suitably qualified electrician.
- ▶ If the power cord is damaged, it must be replaced with a special power cord (see “Electrical connection”).
- ▶ If power is interrupted during vacuum-sealing, the vacuum in the chamber is retained and the glass lid cannot be opened. Do not under any circumstances try to force the glass lid open or use tools to open it. You will be able to open the lid when power has been restored.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ The drawer must be completely disconnected from the power supply during installation, maintenance and repair work. This can be ensured as follows:
 - The circuit breaker has tripped, or
 - The fuse of the electrical installation is completely removed, or
 - The plug (if present) is removed from the outlet. In the process, pull the plug not the cord.

- ▶ If the drawer is installed behind a cabinet panel (e.g., a door), ensure that the door is never closed while the drawer is in use. Heat and moisture can build up behind a closed cabinet panel and cause subsequent damage to the drawer, the housing unit, and the floor. Do not close the door until the sealing bar and the drawer have cooled down completely.

IMPORTANT SAFETY INSTRUCTIONS

Correct use

- ▶ Danger of burning. The sealing bar becomes hot during operation. The weld seam of the vacuum-sealing bag is also heated to a very high temperature during the sealing process. Do not touch the sealing bar or the seam immediately after the vacuum-sealing process.
- ▶ Fire hazard. Do not store any easily flammable substances and materials in the vicinity of the drawer.
- ▶ The maximum load capacity of the telescopic drawer rails is 55 lbs (15 kg). If you overload the drawer or lean/stand on it when it is open, you will damage the rails.
- ▶ Damage to the glass lid can cause implosion. Do not place any objects on the glass lid. Ensure that the glass lid cannot sustain damage from falling objects.
- ▶ Do not use the drawer or the glass lid as a work surface, a chopping surface, or a shelf.
- ▶ The drawer must be installed so that it can be pulled out completely and there is sufficient room to open the glass lid. This ensures that you can see into the vacuum chamber and avoid touching the sealing bar and weld seam and burning yourself.
- ▶ When vacuuming liquids, bubbles can form at lower temperatures which will cause an impression of boiling. Steam can escape, which can cause the drawer to malfunction.
For this reason, only vacuum-seal food (liquid or solid) when it has cooled. Follow the vacuuming process carefully and seal the bag early if necessary.
- ▶ If liquid gets into the drawer and the vacuum pump air intake valve, this can result in damage to the vacuum pump.
- ▶ Moisture in food or drinks can cause corrosion damage in the drawer. Do not use the drawer to store food or drinks.
- ▶ Miele does not permit vacuum-sealing of glass containers.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ Never insert the tubes attached to the drawer into any body orifices.

Cleaning and maintenance

- ▶ Do not use a steam cleaner to clean the drawer. The steam may reach electrical components and cause a short circuit.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Caring for the environment

Disposal of the packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

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

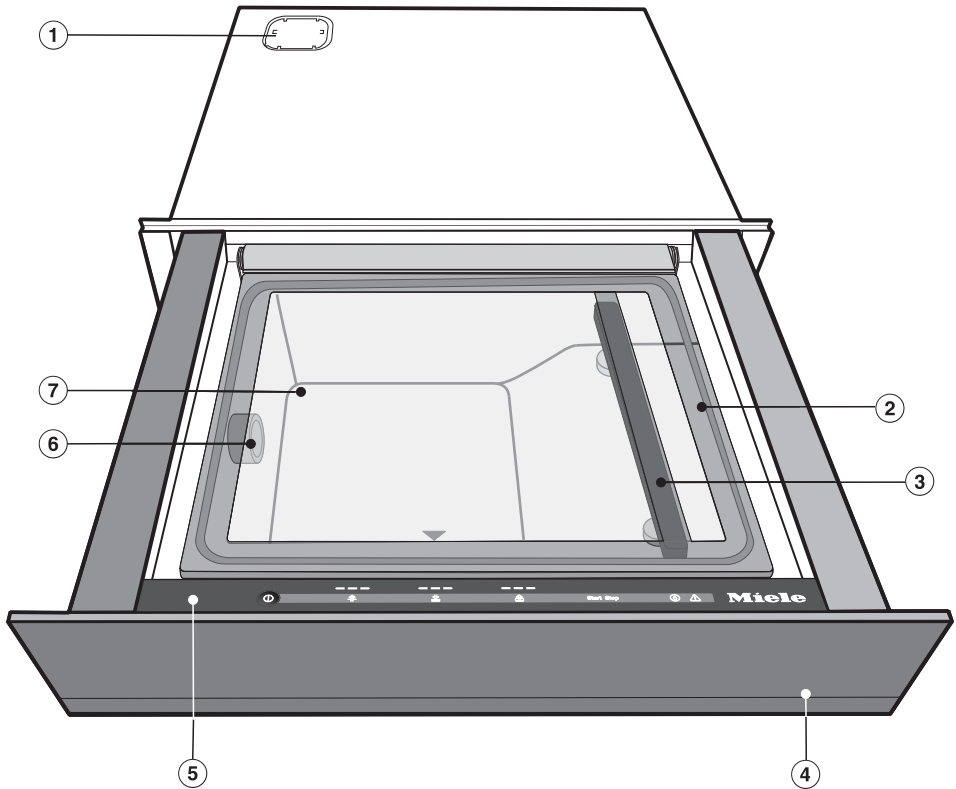
Disposal of your old appliance

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



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

Overview of the drawer

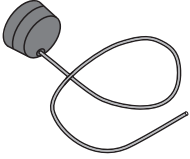


- ① Air filter cover (see “Installation”)
- ② Glass lid with chamber seal
Push down on the little black triangle to close the glass lid.
- ③ Sealing bar in the vacuum chamber and counterpressure bar on the underside of the glass lid
- ④ Push2open mechanism
The drawer can be opened by pressing lightly in the middle of the drawer front.
- ⑤ Control panel
- ⑥ Vacuum pump air intake valve / vacuum adapter connection
- ⑦ Vacuum chamber

Overview

Standard accessories

Vacuum adapter



1 adapter for vacuum-sealing third-party containers



Sensor buttons

The sensors react to touch. Every touch on the sensors is confirmed by an audible tone.

Sensor button	Function
	Switching on and off
	Setting the vacuum level
	Setting the sealing level / sealing the vacuum bag early
	Setting the vacuum level for third-party containers
Start	Starting the vacuuming process for third-party containers
Stop	Canceling the vacuuming / sealing process or canceling the drying cycle
	Completing the drying cycle Note: This sensor only lights up if a drying cycle needs to be carried out (see “Cleaning and care – Completing a drying cycle”).

Indicators

Indicator	Description
	Vacuum / sealing level indicators
	Warning (see “Frequently asked questions”)


Cleaning for the first time

- Please stick the extra data plate for the appliance, supplied with this documentation, in the space provided in the “After sales service, data plate, warranty” section of this booklet.
- Remove any protective foil and sales stickers.

Stickers carrying safety or installation information and the data plate must not be removed.

Cleaning the drawer for the first time

- Take all accessories out of the drawer.

 Take care not to damage the glass lid and the chamber seal. Do not clean with any abrasive or acidic cleaning agents or sharp pointed objects.

- Clean the drawer inside and out with a clean sponge and a mild solution of warm water and liquid dish soap or a clean, damp microfiber cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

Suitable vacuum bags

Only vacuum bags meeting the following material requirements are permitted for use:

- Suitable for use with food
- Suitable for freezing and cooking
- Suitable for storing and sous-vide cooking of liquid and solid food
- Maximum size:
9 ⁷/₁₆" x 13 ³/₄" (240 x 350 mm)
(tubular bags)/
9 ³/₄" x 13 ³/₄" (250 x 350 mm)
(sealed edge bags)
- Properties: preferably smooth
- Made from PA/PE, not printed on the inside
- Thickness: 90 µm, typical
- Suitable for vacuum-sealing
<10 mBar
- Suitable for hot-foil sealing
- No migration of hazardous materials or chemicals, e.g., plasticizers, into the food being vacuum-sealed

Miele does not permit the use of vacuum bags inside microwaves.

Important information on use

Miele does not permit vacuum-sealing of glass containers.

- Only vacuum-seal food.
- Only use food that is fresh and in good condition.
- Ensure hygienic conditions and that food has not been out of the refrigerator too long.
- Only vacuum-seal food in suitable vacuum bags or in vacuum-proof external containers.
- Only vacuum seal food that has cooled.
- Allow pre-cooked and broiled food to cool down at least to room temperature (approx. 68°F (20°C)) before vacuum-sealing it.
Food that is not normally stored in the refrigerator, such as dried pasta or oatmeal, can also be vacuum-sealed at room temperature.
- If rinsing food with cold water, dry it before vacuum-sealing to prevent water from collecting in the vacuum bag or container.
- Select a suitable bag size for the size of the food. If the vacuum bag is too big, too much air can remain inside. The bag can be cut to fit the size of the food.
- If you want to vacuum-seal several types of food in one bag, place the food evenly side-by-side in the bag.

Operation

- Fill the vacuum bag to a maximum of $\frac{2}{3}$ with solid food or $\frac{1}{3}$ with liquid.
- For a perfect weld seam, make sure that the edge of the bag is dry and grease-free in the area of the seam.
- Position the open edge of the bag parallel to the sealing bar so that the edge protrudes over the sealing bar by approx. $\frac{3}{4}$ " (2 cm).
- Take care not to cover the vacuum pump air intake valve with the bag.
- Vacuum bags are for single use only.
- Place food that is suitable for cooling in the refrigerator or freezer after vacuum-sealing it.




Tips

- Freeze liquids before vacuum-sealing them. You can then fill the bags $\frac{2}{3}$ full.
- Fold the edges of the vacuum-sealing bag outward for filling. This will give you clean, perfect weld seams.
- To prevent small bags from slipping down into the vacuum chamber, a chopping board can be placed in the bottom of the chamber.
- If you are unsure whether food such as berries or crisps will lose its shape during vacuum-sealing, start with the lowest vacuum-sealing level.

Using the vacuum levels

There are 3 levels for vacuum sealing.

The higher the vacuum level selected, the greater the vacuum.

Vacuum level	Intended use
	Packaging, portioning, and storing Suitable for <ul style="list-style-type: none"> – Food that is prone to squashing, e.g., lettuce, berries, or chips
	Marinating, tenderizing, sous-vide cooking, and freezing Suitable for <ul style="list-style-type: none"> – Food that is prone to squashing, e.g., tender fish fillets – Sauces and food with a high liquid content (≥ 1.8 ox (50 g)), e.g., ragout, curry
	Sous-vide cooking, freezing, and storage Suitable for <ul style="list-style-type: none"> – Meat and more solid food, e.g., potatoes, carrots – Hard cheese (storage) – Food with a low liquid content (≤ 1.8 ox (50 g)), such as meat seasoned with a herb oil

Operation

Using the sealing levels

There are 3 levels for sealing vacuum bags.

The choice of sealing level depends on the material thickness of the bag: the thicker the bag, the higher the sealing level.

Tip: The sealing bar will get progressively hotter when carrying out a number of consecutive vacuuming processes. You can use a lower sealing level after sealing a few bags.



Risk of injury!

Damage to the glass lid can cause implosion.

Do not under any circumstances use the drawer if the glass lid is damaged.

Soiling and liquid must not be allowed to get on the sensors. Otherwise, the sensors will fail to react or switch on or off unintentionally.



Do not damage the drawer!

If liquid gets into the vacuum pump air intake valve during a vacuuming process, this can result in damage to the vacuum pump.

Fill the vacuum-sealing bag with liquid to a maximum of $\frac{1}{3}$.

Vacuumping and sealing bags

- Fill the vacuum-sealing bag.
- Open the drawer and the glass lid.
- Place the vacuum-sealing bag in the vacuum chamber so that the open end of the bag lies across the sealing bar. Ensure that the edge of the bag is positioned centrally on the sealing bar and is free from creases.
- Switch the drawer on with the ① sensor.

The ☰ and ☷ sensors will light up.

- Touch the ☰ sensor repeatedly until the segment for the required vacuum level lights up.
- Touch the ☷ sensor repeatedly until the segment for the required sealing level lights up.
- Close the glass lid and press it down lightly.

The vacuuming process will start.

The following occurrences during the process are normal and do not indicate a functional or appliance fault:

- the bag inflates, before enveloping the food being vacuum-sealed,
- bubbles form in liquid, creating an impression of boiling.

If the amount of bubbles being formed during the vacuuming process increases alarmingly and it looks like liquid might run out of the bag, you can seal the bag early (see “Sealing the bag early”).

Operation

After the vacuuming process

An acoustic tone will sound.

- Open the glass lid.



Danger of burning!

The sealing bar and weld seam are hot.

Do not touch the sealing bar or the weld seam immediately after the vacuuming process.

- Remove the vacuum-sealing bag from the vacuum chamber.

Before starting a new vacuuming process, check that the vacuum chamber and the sealing bar are clean and dry.

Remove any soiling or liquid residues if necessary.


Sealing the bag early

You can end the vacuuming process before reaching the selected vacuuming level and seal the bag early.

- Touch the  sensor.

The vacuuming process stops. After a few seconds, the bag will be sealed.

It is only possible to seal the bag successfully when there is a minimum vacuum (vacuum level 1) in the chamber.

Touch the  sensor again if the required vacuum level has not yet been reached. For technical reasons, a few seconds will elapse before the bag is sealed.

⚠ Risk of injury!

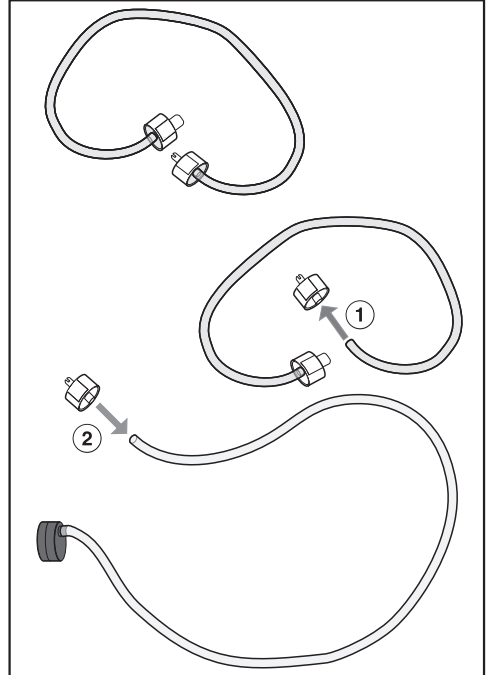
Third-party glass containers can implode during vacuuming.

Only use vacuum-proof containers made of plastic or stainless steel.

We recommend caso[®] container sets if you wish to use third-party containers. These containers can be connected to the drawer using the vacuum adapter supplied.

Vacuum-sealing third-party containers

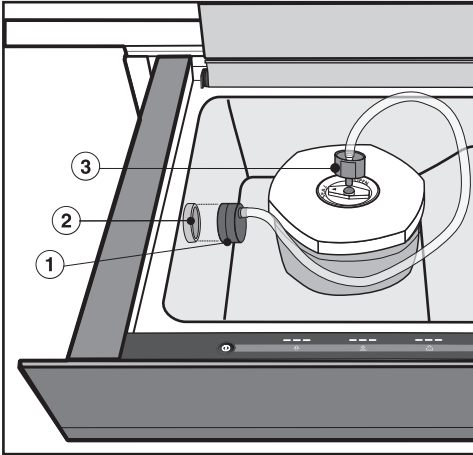
The process for vacuuming a container from the caso[®] vacuum container set is described below.



- Prepare the vacuum adapter:
Detach the container lid connector (smaller diameter) ① from the container set connecting tube.
- Attach the connector to the end of the vacuum adapter tube ②. For a secure grip, make sure that the end of the tube is pushed at least $\frac{1}{4}$ " (0.5 cm) over the opening on the connector.
- Fill the container to a maximum of 1" (3 cm) below the rim.

Operation

- Place the lid on the container and press it down.
- Open the drawer and the glass lid.



- Place vacuum adapter ① over the vacuum pump air intake valve ②.
- Attach the connector ③ to the container lid. Make sure that the closure of the lid is turned to “seal” (closed).
- Switch the drawer on with the ① sensor.

The ☰ and ☱ sensors will light up.

- Touch the ☰ sensor.

The ☰ and ☱ sensors go out. The ☰ and Start sensors light up.

- Touch the ☰ sensor repeatedly until the segment for the required vacuum level lights up.
- Touch the Start sensor.

The vacuuming process will start.

Leave the glass lid open for the entire duration of the vacuuming process.

If an excessive amount of bubbles form, you can cancel the vacuuming process by pressing the Stop sensor (see “Canceling a vacuuming process”).

After the vacuuming process

An acoustic tone will sound.

- Detach the connector from the container lid. Make sure that the closure of the lid is still turned to “seal” (closed).
- Remove the vacuum adapter from the vacuum pump air intake valve.

Before starting a new vacuuming process, check that the vacuum adapter, the tube, and the vacuum chamber are clean and dry. Remove any soiling or liquid residues if necessary.

After use

- Touch the ① sensor to switch the drawer off.
- Clean and dry the drawer and any accessories as described in “Cleaning and care”.
- Do not close the glass lid until the vacuum chamber is completely dry.
- Close the drawer.

The last vacuum and sealing level selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

Canceling a vacuuming process

You can cancel a vacuuming process at any time, e.g., if you notice during the process that the edge of the bag is not positioned correctly or that the closure on the container lid is not pointing to “seal” (closed).

Please note that if the vacuuming process is canceled when vacuuming bags, the bag will not be sealed.

- Touch the Stop sensor.

The vacuuming process stops.

Cleaning and care



Risk of injury!

The steam from a steam cleaner could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the drawer.

The use of unsuitable cleaning agents can cause the surfaces to discolor or alter. Only use cleaning agents designed for domestic use. All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately.

Allow the sealing bar to cool before cleaning it.

- Switch the drawer off to clean it.
- The drawer and accessories should be cleaned and dried thoroughly after each use.
- Do not close the glass lid until the vacuum chamber is completely dry.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids, or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g., powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless-steel cleaning agents,
- cleaning agents for ceramic hobs,
- dishwasher cleaner,
- oven cleaners or sprays,
- hard, abrasive sponges and brushes, e.g., pot scourers,
- sharp metal tools.

If soiling is left on for any length of time, it may become impossible to remove.

Surfaces may suffer discoloration or damage.

Soiling is best removed after each use.

Cleaning the drawer front and glass lid

- Remove soiling and fingerprints with a standard domestic glass cleaner or with a clean, damp microfiber cloth.
- Then wipe the surfaces dry using a soft cloth.

Cleaning the vacuum chamber and sealing bar

 Do not damage the drawer!

If liquid gets into the vacuum pump air intake valve, this can result in damage to the vacuum pump.

Ensure that water does not get into the air intake valve.

Tip: The sealing bar can be lifted off to make cleaning easier.

- Remove light soiling immediately using a solution of hot water and liquid dish soap applied with a clean sponge or use a clean, damp microfiber cloth.
- Remove any residual cleaning agent with a little clean water.
- Then wipe the surfaces dry using a soft cloth.



Cleaning the vacuum adapter

- Clean the vacuum adapter with a clean sponge and a solution of hot water and liquid dish soap or a clean, damp microfiber cloth.
- Then dry the vacuum adapter thoroughly with a soft cloth.
- Do not use the vacuum adapter again until it is completely dry.

Cleaning and care

Completing a drying cycle

When food is vacuumed, moisture gets into the oil circulation system in the vacuum pump. To remove the moisture, it is necessary to run a drying cycle after a particular operating period.


The  sensor on the control panel of the drawer lights up yellow when a drying cycle needs to be carried out. You can still run another 10 vacuuming processes after it lights up for the first time. After that, the  sensor lights up red and a drying cycle must be carried out. The drawer will lock after the last remaining use and cannot be used again until drying has been carried out.


We recommend carrying out a drying cycle before the drawer locks out.

The whole drying cycle lasts for a maximum of 20 minutes.


When carrying out the drying cycle, the vacuum chamber must be empty and free from liquid residues.

Clean and dry the vacuum chamber as necessary.

- Touch the  sensor.
- Close the glass lid.

The drying cycle starts. The  sensor will flash yellow throughout the entire process.

You can cancel the drying cycle with the **Stop** sensor. If a drying cycle is canceled, it must be repeated after the remaining vacuuming processes have elapsed or when the drawer is switched on again.

When the drying cycle has finished, a buzzer will sound and the  sensor goes out. You can now use the drawer again as usual.

Frequently Asked Questions

With the help of the following guide minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department. Time and money will be saved because a service call will not be needed.

This guide may help you to find the reason for the fault, and how to correct it.

Problem	Possible cause and solution
The drawer will not open.	<p>The safety screws on the back of the drawer have not been removed.</p> <ul style="list-style-type: none"> ■ Contact Miele Technical Service.
The drawer cannot be switched on.	<p>The appliance is not correctly plugged in and switched on at the line power socket.</p> <ul style="list-style-type: none"> ■ Insert the plug and switch on at the socket.
	<p>The fuse is defective or has tripped.</p> <ul style="list-style-type: none"> ■ Reset the trip switch in the line power fuse box (minimum fuse rating – see data plate). If, after resetting the trip switch or replacing the fuse in the line power fuse box and switching the drawer back on, the drawer will still not operate, contact a qualified electrician or Miele Technical Service.
There was a loud bang during operation.	<p>The transit device has not been not removed and the air filter has not been fitted.</p> <ul style="list-style-type: none"> ■ Contact Miele Technical Service.
The drawer has switched itself off.	<p>The drawer will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a vacuuming process.</p> <ul style="list-style-type: none"> ■ Switch the drawer back on.
The sensors are not reacting to touch.	<p>Foreign objects, soiling, or liquid residues have got onto the control panel.</p> <ul style="list-style-type: none"> ■ Remove the objects and/or clean the control panel.





Frequently Asked Questions

Problem	Possible cause and solution
<p>The vacuuming process takes longer than expected.</p>	<p>The oil in the vacuum pump has become extremely hot.</p> <ul style="list-style-type: none"> ■ Leave the drawer to cool for an hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again.
<p>The vacuum-sealing bag was not sealed in time.</p>	<p>The required vacuum (vacuum level 1) for sealing a bag was not achieved.</p> <ul style="list-style-type: none"> ■ Touch the $\underline{\text{z}}$ sensor again or repeatedly until the vacuuming process ends and the bag is sealed.
<p>All sensors have gone out. The glass lid will not open.</p>	<p>There was an interruption to the power supply during the vacuuming process. The vacuum chamber is still under pressure so the glass lid cannot be opened.</p> <div style="border: 1px solid gray; padding: 5px; margin: 10px 0;"> <p>Do not under any circumstances try to force the glass lid open or use tools to open it.</p> </div> <ul style="list-style-type: none"> ■ When the power supply is restored, the glass lid can be opened again after initialization (all sensors and controls light up). ■ Start the vacuuming process again if necessary.
<p>There is still too much air in the bag at the end of the vacuuming process.</p>	<p>The vacuum level was too low.</p> <ul style="list-style-type: none"> ■ Start the vacuuming process again with a new bag and a higher vacuum level. <p>The vacuum-sealing bag is too big for the food to be vacuumed.</p> <ul style="list-style-type: none"> ■ Use a new smaller bag or cut a larger bag to fit the size of the food. ■ Start the vacuuming process again, with a higher vacuum level if necessary.
<p>After several consecutive vacuuming processes the weld seam is faulty/not properly sealed.</p>	<p>The sealing bar has overheated.</p> <ul style="list-style-type: none"> ■ Wait a minimum of 2 minutes between individual vacuuming processes to prevent the sealing bar from overheating again.



Frequently Asked Questions

Problem	Possible cause and solution
<p>The edge of the bag is not completely sealed.</p>	<p>The edge of the bag was not positioned centrally along the sealing bar or has slipped.</p> <ul style="list-style-type: none"> ■ Place the edge of the bag centrally along the sealing bar. Make sure that the edge of the bag is parallel to the sealing bar and protrudes over it by approx. $\frac{3}{4}$" (2 cm).
	<p>The bag is wider than $9\frac{3}{4}$" (25 cm).</p> <ul style="list-style-type: none"> ■ Use vacuum-sealing bags with a maximum width of $9\frac{3}{4}$" (25 cm).
<p>The seal was not strong enough and has opened.</p>	<p>The edge of the bag is dirty (inside and out). For a perfect weld seam, the edge of the bag must be dry and grease-free in the area of the seam.</p> <ul style="list-style-type: none"> ■ Fold the edges of the vacuum-sealing bag outward for filling. This will give you a clean, perfect weld seam.
	<p>The edge of the bag was not positioned smoothly and without creases on the sealing bar.</p> <ul style="list-style-type: none"> ■ Position the bag smoothly and without creases along the sealing bar.
	<p>The sealing level was too low.</p> <ul style="list-style-type: none"> ■ Start the vacuuming process again with a new vacuum-sealing bag and select a higher sealing level.
	<p>The rubber on the counterpressure bar is not evenly fitted.</p> <ul style="list-style-type: none"> ■ Flatten the rubber.
	<p>The sealing bar and/or the counterpressure bar is damaged.</p> <ul style="list-style-type: none"> ■ Contact Miele to have it replaced.
<p>The bag is not maintaining the vacuum even though the weld seam is intact.</p>	<p>The vacuum-sealing bag has been damaged by sharp pointed objects, e.g., pointed pasta shapes or a bone.</p> <ul style="list-style-type: none"> ■ Start the vacuuming process again with a new vacuum-sealing bag, on a lower vacuum level if necessary. ■ Use a third-party container if possible.


Frequently Asked Questions

Problem	Possible cause and solution
<p>The weld seam is defective or not properly sealed in one or more places.</p>	<p>The sealing bar and/or counterpressure bar are dirty or there are liquid residues on the sealing bar.</p> <ul style="list-style-type: none"> ■ Clean and dry the sealing bar and/or counterpressure bar. <p>The rubber on the counterpressure bar is not evenly fitted.</p> <ul style="list-style-type: none"> ■ Flatten the rubber. <p>The edge of the bag is dirty (inside and out). For a perfect weld seam, the edge of the bag must be dry and grease-free in the area of the seam.</p> <ul style="list-style-type: none"> ■ Fold the edges of the vacuum-sealing bag outward for filling. This will give you a clean, perfect weld seam. <p>The edge of the bag was not positioned smoothly and without creases on the sealing bar.</p> <ul style="list-style-type: none"> ■ Position the bag smoothly and without creases along the sealing bar.
<p>The  sensor is lit up even though a drying cycle has been carried out. The drawer cannot be used.</p>	<p>The drying cycle failed to remove all of the moisture from the oil circulation system in the vacuum pump. The drawer is locked and cannot be used for 1 hour.</p> <ul style="list-style-type: none"> ■ Carry out a further drying cycle after 1 hour (see “Cleaning and care – Completing a drying cycle”). Make sure that the vacuum chamber is free from liquid residues.
<p>The  sensor lights up yellow. The vacuum is lower than usual.</p>	<p>Moisture from the food vacuuming process has got into the oil circulation system in the vacuum pump. This can result in a reduced level of vacuuming performance.</p> <ul style="list-style-type: none"> ■ Carry out a drying cycle (see “Cleaning and care – Completing a drying cycle”).
<p>The  sensor lights up red. A vacuuming process cannot be started.</p>	<p>Moisture from the food vacuuming process has got into the oil circulation system in the vacuum pump. If the  sensor lights up red, the drawer is locked for further use.</p> <ul style="list-style-type: none"> ■ Carry out a drying cycle (see “Cleaning and care – Completing a drying cycle”).

Frequently Asked Questions

Problem	Possible cause and solution
<p>There is a film of oil on the glass lid and in the drawer.</p>	<p>The oil in the vacuum pump has become extremely hot.</p> <ul style="list-style-type: none"> ■ Clean the drawer and leave it to cool down for 1 hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again. ■ If the fault occurs again, contact Miele Technical Service.
<p>The vacuuming process is canceled after 2 minutes. An acoustic tone sounds and the  symbol lights up red.</p>	<p>The required vacuum could not be achieved.</p> <ul style="list-style-type: none"> ■ Switch the drawer off and back on again. ■ Start the vacuuming process again, selecting a different vacuum level if necessary. <p>After intensive use of the drawer, the oil in the vacuum pump has severely overheated.</p> <ul style="list-style-type: none"> ■ Leave the drawer to cool for an hour before starting another vacuuming process. ■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again.
<p>The vacuuming process is canceled after 5 seconds. An acoustic tone sounds and the  symbol lights up red.</p>	<p>The glass lid is not sitting evenly. There is an object, e.g., the edge of a bag, or some soiling on the surface of the chamber seal.</p> <ul style="list-style-type: none"> ■ Remove the obstruction and/or the soiling. ■ Close the glass lid and press it down lightly for approx. 5 seconds. <p>The chamber seal is not fitted correctly.</p> <ul style="list-style-type: none"> ■ Press the chamber seal in all the way round to make sure it is fitted evenly. <p>The chamber seal is damaged, e.g., cracks can be seen.</p> <ul style="list-style-type: none"> ■ Contact Miele Technical Service to replace it.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

 **WARNING** - Read all instructions before installation or use of the drawer to prevent injury and machine damage.

▶ Before connecting the drawer to the line power supply, ensure that the connection data on the data plate (voltage and frequency) match the line power. This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.

▶ The electrical outlet must be easily accessible after the installation of the drawer.

▶ The drawer may only be built in combination with those appliances specified by Miele as being suitable. Miele cannot guarantee trouble-free operation if the appliance is operated in combination with appliances other than those quoted by Miele as being suitable.

▶ The base on which the drawer and the combination appliance are fitted must be fixed in place and must support the weight of both appliances.

▶ When installing the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with it.

▶ The drawer must be installed in such a way that

- you can see into the vacuum chamber. This helps to avoid scalding and burns from touching the hot sealing bar or weld seam.
- there is enough space for the drawer to be pulled out fully and for opening the glass lid.

When integrating the drawer with a combination appliance, the combination appliance is placed on top of the drawer without the need for an interim shelf.

All dimensions in this instruction booklet are given in mm and inches.

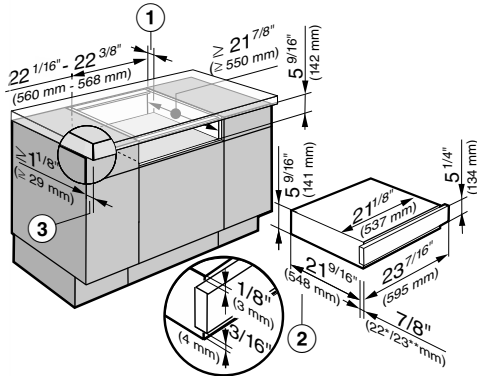
Note to the installer:

Please leave these instructions with the consumer of the appliance for the local building inspectors use.

SAVE THESE INSTRUCTIONS.

Installation dimensions

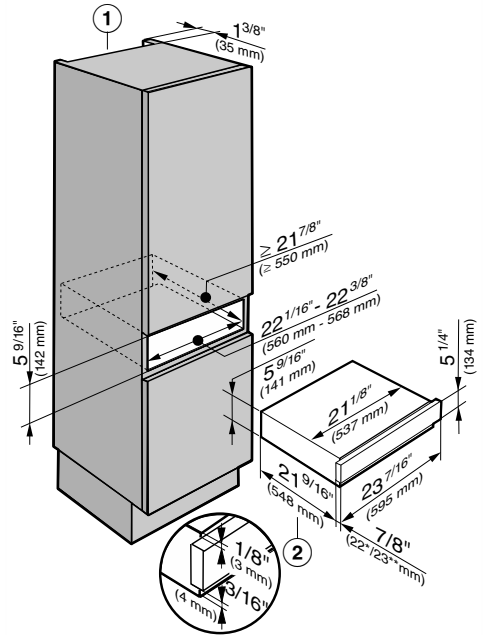
Installation in a base unit



- ① Cut-out for ventilation
- ② Installation dimensions with plug
Power cord, L = 7' 2" (2,200 mm)
- ③ Countertop overhang

* Glass front / ** Stainless steel front

Installation in a tall unit

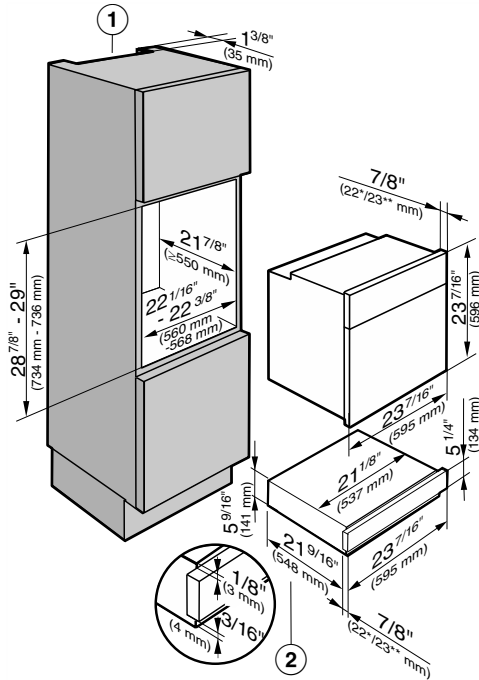


- ① Cut-out for ventilation
- ② Installation dimensions with plug
Power cord, L = 7' 2" (2,200 mm)

* Glass front / ** Stainless steel front

Installation dimensions

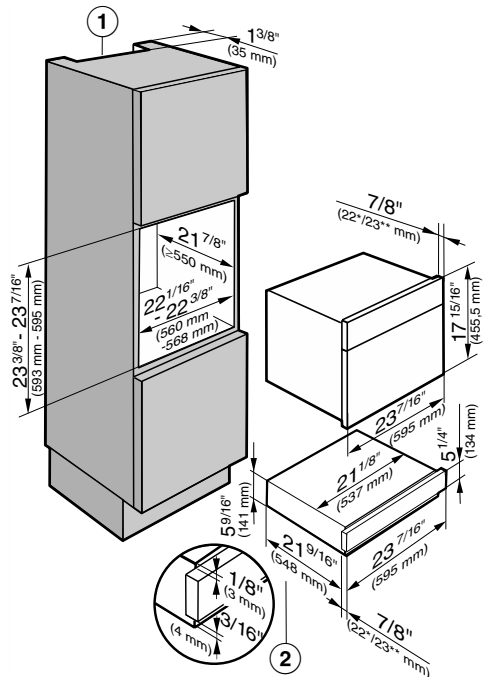
EVS with H 6xxx B(P)



- ① Ventilation cut-out required when installed in combination with a Self Clean oven
- ② Installation dimensions including power cord plug connector
Power cord L = 7' 2" (2,200 mm)

* Glass front / ** metal front

EVS with H 6xxx BM / M 61xx / M 62xx

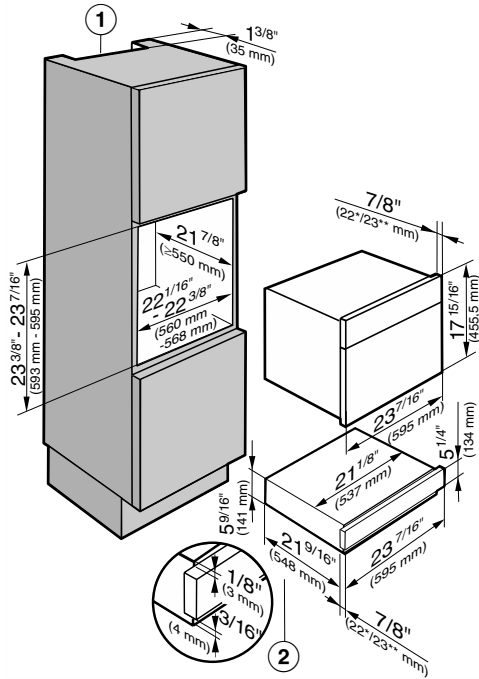


- ① Ventilation cut-out required when installed in combination with a Self Clean oven
- ② Installation dimensions including power cord plug connector
Power cord L = 7' 2" (2,200 mm)

* Glass front / ** metal front

Installation dimensions

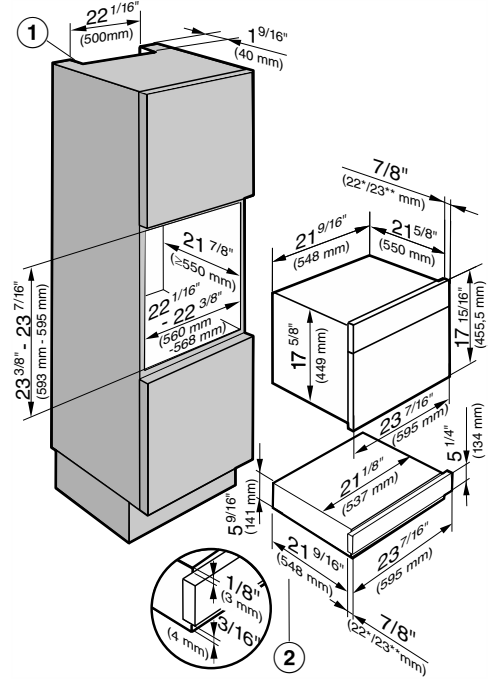
EVS with DG 6x00



- ① Ventilation cut-out required when installed in combination with a steam oven
- ② Installation dimensions including power cord plug connector
Power cord L = 7' 2" (2,200 mm)

* Glass front / ** metal front

EVS with DGC 6x0x



- ① Ventilation cut-out required when installed in combination with a steam combination oven
- ② Installation dimensions including power cord plug connector
Power cord L = 7' 2" (2,200 mm)

* Glass front / ** metal front

For the DGC 6805, cut-outs are required for the water inlet and drain hoses (see DGC 6805 installation instructions).

Installation

⚠ Do not damage the drawer!
The drawer has an integrated vacuum pump, which contains oil. To prevent oil from leaking out, the drawer must be transported and stored in a horizontal position only. Do not tilt the drawer and do not stand it up on its side.

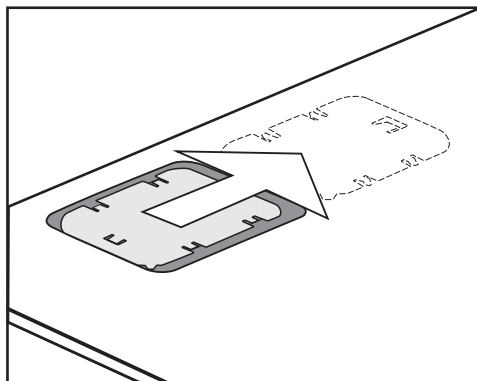
Preparing the drawer

For safe transportation, the vacuum pump is provided with a transit device which must be removed before installation. The air filter supplied must be fitted in place of the transit device. There are also 2 safety screws on the back of the drawer to prevent the drawer from being opened unintentionally during transportation and when it is being removed from the packaging.

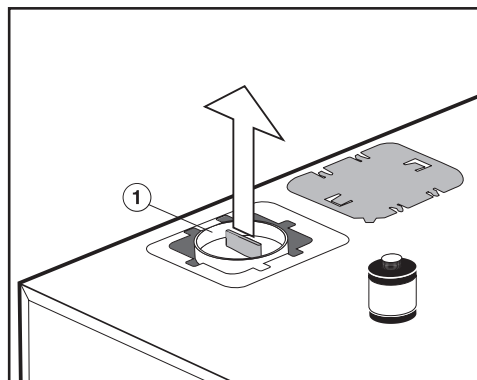
⚠ Warning!
Fit the air filter **before** integrating the drawer and remove the safety screws at the back. Otherwise, the drawer cannot be operated and may have to be taken out of the housing unit.

Keep the transit device and safety screws for any future transportation. The transit device can be fixed to the back of the drawer.

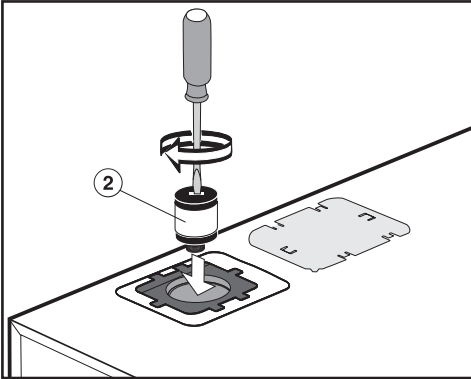
Fitting the air filter and removing the safety screws



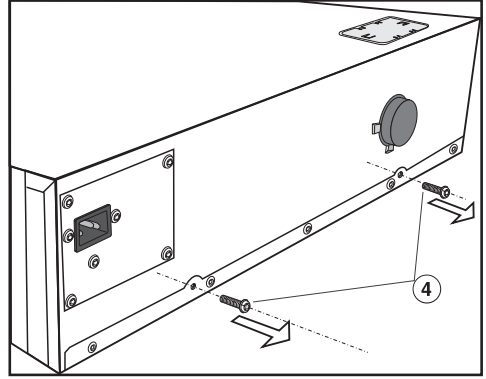
- Slide the cover to the right and remove it.



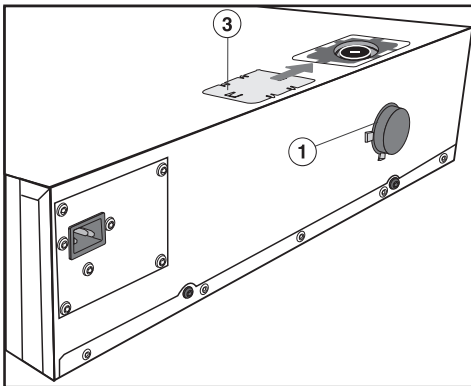
- Pull the red transit device ① out, e.g., with universal pliers.



- Screw the air filter ② onto the vacuum pump using a screwdriver.



- Remove the safety screws ④ from the back of the drawer.



- Fix the transit device ① to the back of the drawer.
- Slide the cover ③ over the opening to close it.

⚠ Do not damage the drawer!
Remove the air filter ② **before** transporting the drawer and plug the vacuum pump with the transit device ①.

To remove the air filter and fit the transit device, carry out these steps in reverse order.

Installation

Integrating the drawer



Risk of injury!

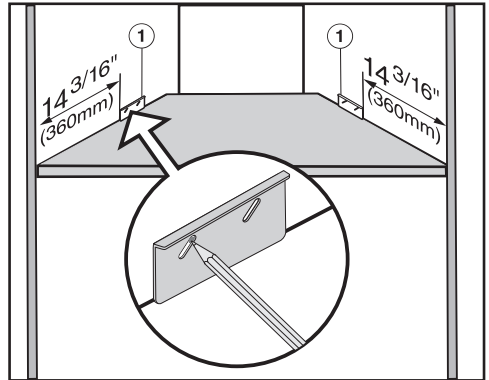
The drawer is heavy and will tip forwards when open.

Installation must be carried out by two people.

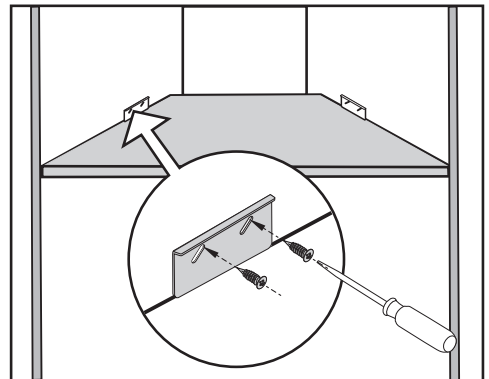
Keep the drawer closed until the anti-tipping mechanism supplied has been fitted to the side walls of the housing unit.

Check that the base that the drawer will sit on is clean and level (use a spirit level). This is important for the appliance to function correctly.

Fitting the anti-tipping mechanism



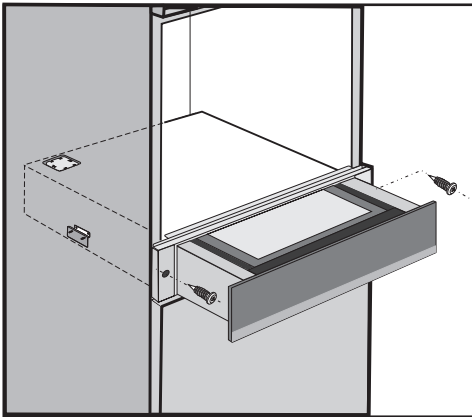
- Measure the distance to the right and left-hand side walls of the housing (see illustration).
- Mark the uppermost position in the long slot of the anti-tipping mechanism ①. Make sure that the anti-tipping mechanism is flush with the base of the housing unit.



- Secure the anti-tipping mechanism to the right and left-hand side walls of the housing unit with the 4 screws supplied $\frac{3}{16}$ " x $\frac{5}{8}$ " (4 x 16 mm).

Integrating and connecting the drawer

- Check that the air filter is fitted and the safety screws have been removed from the back of the drawer (see “Preparing the drawer”).
- Connect the line power connection cord to the drawer.
- Slide the closed drawer into the housing unit. When doing so make sure that the line power cord does not get trapped or damaged.
- Align the drawer at right angles.



- Open the drawer and secure it to the right and left-hand side walls of the housing unit with the 2 wood screws supplied $\frac{1}{8}$ " x 1" (3.5 x 25 mm).
- Remove the 4 foam adhesive labels from the back of the front panel on the right and left-hand sides.
- Connect the drawer to the line power supply.

When the drawer is first connected, or after an interruption of the power supply, all of the sensors and indicators in the display will light up for approx. 10 seconds for testing (initialization). As soon as they go out, the drawer is ready for use.

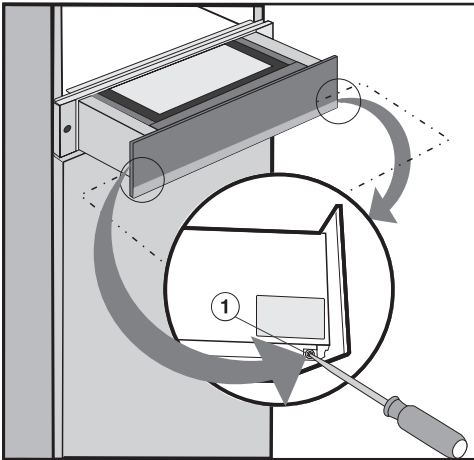
- Integrate the combination appliance in accordance with the operating and installation instructions supplied with it.

Installation

Aligning the front of the drawer

After integrating the combination appliance, it may be necessary under certain circumstances to align the front of the drawer and adjust the gap between the drawer and the combination appliance. To help you do this, there are 2 screws behind the drawer front with which the front is fixed to the drawer housing.

- Open the drawer.



- Loosen fixing screws ① on the right and left of the drawer housing.

⚠ Danger of injury.

When the fixing screws are removed, the drawer front is only hooked onto the housing and can easily fall off.

Do not remove the fixing screws completely.

- Push the drawer up or down a little to correct the alignment and the gap.
- Tighten up the fixing screws.

ATTENTION:

Before installation or servicing, disconnect the power supply by either removing the fuse, manually “tripping” the circuit breaker or unplugging the appliance. Pull the plug not the cord.

Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Installation, repair, and maintenance work should only be performed by a Miele-authorized service technician.

The voltage and frequency listed on the rating label must correspond with the household electrical supply to prevent appliance damage.

Check these data before connection. Consult an electrician if in doubt.

When another appliance is installed in combination with the drawer to the same circuit, operating both appliances at the same time may cause an overload.

If in doubt consult a qualified electrician.

Installer:

- Please leave these instructions with the customer.

Connection

- Make sure that the connection data on the data plate (voltage, frequency, and fuse rating) matches that of your electrical supply.

Connection data

The drawer is ready for connection and equipped with a 7' 2" (2,200 mm) power cord with a plug.

120 V / 15 A / 60 Hz

Make sure that the connecting socket is accessible after the installation of the drawer.

Electrical connection

Disconnecting from the power supply



Danger of electric shock.

After disconnection, ensure the appliance cannot be switched back on by mistake.

The drawer must be completely disconnected from the power supply during installation, maintenance and repair work. This can be ensured as follows:

- The circuit breaker has tripped, or
- The fuse of the electrical installation is completely removed, or
- The plug (if present) is removed from the outlet. In the process, pull the plug not the cord.

Contact in case of fault

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

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

Please quote the model and serial number of your appliance when contacting Miele. Both pieces of information can be found on the data plate.

Data plate

Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of this document.

Warranty

For further information, please refer to your warranty booklet.

MieleCare

This service is available in USA only.

MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

www.mieleusa.com

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

The Miele logo consists of the word "Miele" in a bold, white, serif font, set against a solid black rectangular background.

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