



# Quick Start Guide Coffee Machine



These short instructions are **not** a substitute for the operating instructions supplied with the appliance. It is essential to familiarize yourself with the coffee machine before using it for the first time. Please read the operating instructions carefully and pay particular attention to the IMPORTANT SAFETY INSTRUCTIONS.

## Settings

### Changing settings

- Tap the button.
- Select Settings .
- Select the menu option you want and change the setting as required.

- Tap OK to save the setting.
- Tip:** Tapping takes you back to the previous menu.

Menu option	Available settings	Notes
Language	English, German, other languages	If you select the wrong language by mistake, you can easily find the Language option by following the flag symbol .
Time	Display (Off/On/Night dimming) Clock format (12 h/24 h)	Your choice of display will affect the energy consumption of your coffee machine.
Date		
Timer	Timer 1 (Switch on at, Switch off at, Switch off after) Timer 2 (Switch on at, Switch off at) TeaTimer (On/Off) Decaling timer	For Switch on at and Switch off at the timer must be <b>activated</b> and <b>at least</b> one day of the week must be allocated.
Expert mode	On/Off	
Eco Mode	On/Off	
Lighting	Brightness (appliance switched on or switched off) Switch off after	
Type of beans	Type A, B, and C (Change name, Change allocation)	
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	
Brightness		
Volume	Audible signals/keypad tones	
Cup heater	On/Off	
Dispenser adjustment	On/Off	The height of the main dispenser <b>cannot</b> be adjusted manually.
Miele@home	Setup	Additional functions are available if the coffee machine is connected to a WiFi network, and is signed into the Miele@mobile app (see the Operating Instructions).
Service	Evaporate	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 setting for domestic use.
	Demo mode	
Factory defaults	Appliance settings Network configuration	Language, Time, Date, Number of drinks, and Profiles cannot be reset.

TIPS FOR USE

SETTINGS

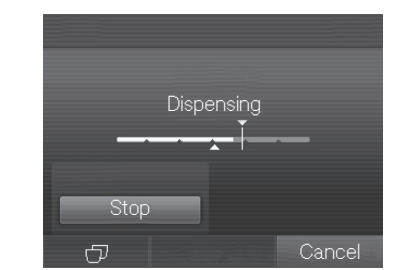
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### Expert mode

In Expert mode, you can change the portion size while the drink is being made. To do this, Expert mode must be switched on (Settings | Expert mode).

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

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



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

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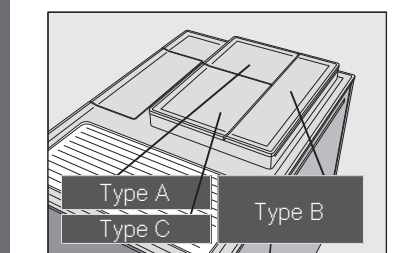
## Tips for use

### Bean system

You can change the names for the types of coffee bean and/or reallocate the types of bean under Settings | Type of beans. If you do not allocate a type of bean, you will be asked what type of bean you want to use for the coffee as you make it.

### Renaming bean types

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



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

- Select Change name.
- Enter the name you want (max. 8 characters) and then tap Save.

### Allocating the bean types

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

- Change the allocation as required and then tap OK.
- Tip:** If you tap all, you will highlight all coffee drinks and you can deselect the ones you do not want.

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### Drink parameters

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

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

### Portion size

You can adjust the portion size for all coffee drinks, hot water, all types of tea, and drinks with milk.

- Place the cup you want under the main dispenser or hot water dispenser.
- Select Process using the > arrow sensor.
- Tap Change drink and select a drink.
- Tap 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, tap Save.

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

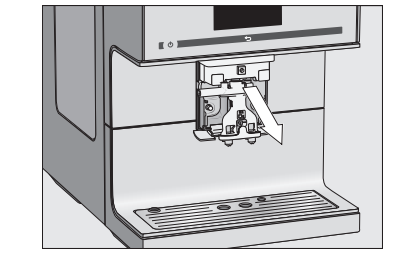
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## Cleaning and care

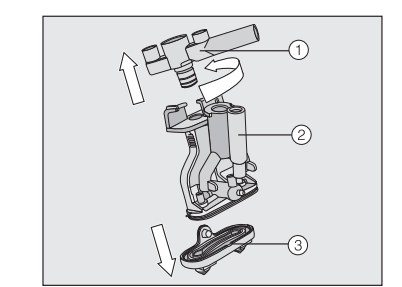
### Cleaning the main dispenser

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

- Press the button for 3 seconds.



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



- Twist off the upper section with the holder for the milk pipe ① 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 main dispenser with a damp cloth.
- Reassemble the dispensing unit.
- Push the dispensing unit back into the main dispenser and replace the stainless steel cover.
- Tap OK.

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### Degreasing the brew unit

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

The Degrease the brew unit message will appear in the display.

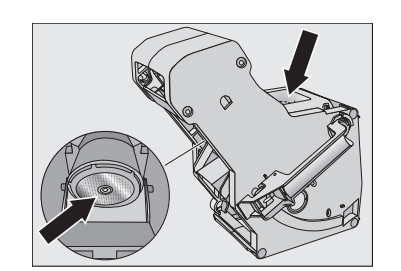
- Tap OK.
- Follow the instructions on the display.

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

- Open the appliance door.
- Release the brew unit: press and hold the button under the brew-unit handle and, while doing so, turn the handle to the left.
- Pull the brew unit out of the coffee machine.

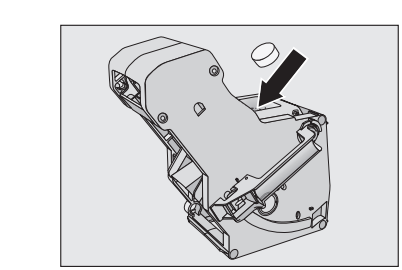
Once you have removed the brew unit, do not change the position of the handle on the brew unit.

- Clean the brew unit **by hand** under warm running water.



- Wipe any remaining coffee off the filters (see arrows).
- Dry the funnel in the brew unit.
- Carefully clean the inside of the coffee machine.

The following message will appear in the display: Insert the brew unit with a tablet in it.



- Push the brew unit back into the coffee machine.
- Lock the brew unit: press and hold the button under the brew-unit handle and, while doing so, turn the handle to the right.
- Close the appliance door.
- Follow the additional instructions given in the display.

The cleaning process is complete when rinsing has finished.

### Descaling the appliance

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

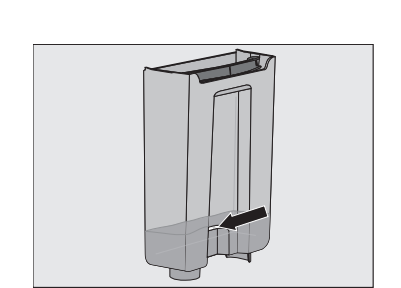
You need 1 descaling tablet for the descaling process. The process takes approx. 12 minutes.

The Descale the machine message appears in the display.

- Tap OK.
- Follow the instructions on the display.

The maintenance program will then start.

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- Fill the water container to the descaling symbol with lukewarm water.
- Place 1 descaling tablet in the water.
- Reinsert the water container.
- Follow the additional instructions given in the display.
- When Rinse the water container and fill it to the descaling symbol with fresh tap water appears in the display:
- Remove the water container and rinse it thoroughly with clean water. Fill the water container to the descaling symbol with fresh tap water.

The descaling process is complete when rinsing has finished.

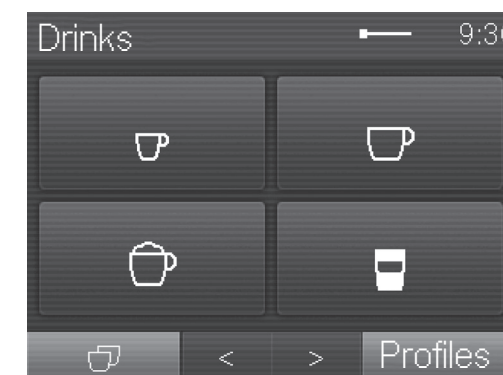
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CLEANING AND CARE



## Operation

### Touch display



<b>Selecting/ Accessing a menu</b>	<ul style="list-style-type: none"> <li>Tap the desired field once with your finger.</li> </ul>
<b>Scrolling</b>	<ul style="list-style-type: none"> <li>Tap the &lt; or &gt; arrows with your finger to scroll to the left or to the right.</li> </ul>
<b>Exiting a menu</b>	<ul style="list-style-type: none"> <li>Tap the ↩ button.</li> </ul> <p>Entries made before this which have not been confirmed with OK will <b>not</b> be saved.</p>
<b>Entering numbers</b>	<p>Use the numerical keypad to enter numbers.</p> <ul style="list-style-type: none"> <li>Tap the desired numbers.</li> </ul> <p>Once you have entered an accepted value, the OK field will light up green.</p> <ul style="list-style-type: none"> <li>Use the ⇐ arrow to delete the last entered number.</li> <li>Tap OK.</li> </ul>
<b>Entering letters</b>	<p>Names are entered using a keyboard. It is best to select short names.</p> <ul style="list-style-type: none"> <li>Tap the desired letters or characters.</li> <li>Tap Save.</li> </ul>

## Drinks overview

### Coffee drinks

- Ristretto** is a concentrated, stronger espresso. It is prepared with the same amount of coffee as for an espresso but with a lot less water.
- Espresso** is a strong aromatic coffee with a thick hazelnut-brown colored froth on top – known as the crema.
- 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.

### Coffee drinks made with milk

- Capuccino** 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.
- Capuccino italiano** has the same proportions of milk froth and espresso as a capuccino. The difference is that 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 a large capuccino: lots of espresso with plenty of milk froth.
- Café au lait** is an espresso with some hot milk.

### Tea

- (hot water at the optimum temperature)
- Green tea
  - Herbal tea
  - Fruit tea
  - Black tea

### Other drinks

- Hot milk
- Milk froth
- Hot water

### Coffee pot function

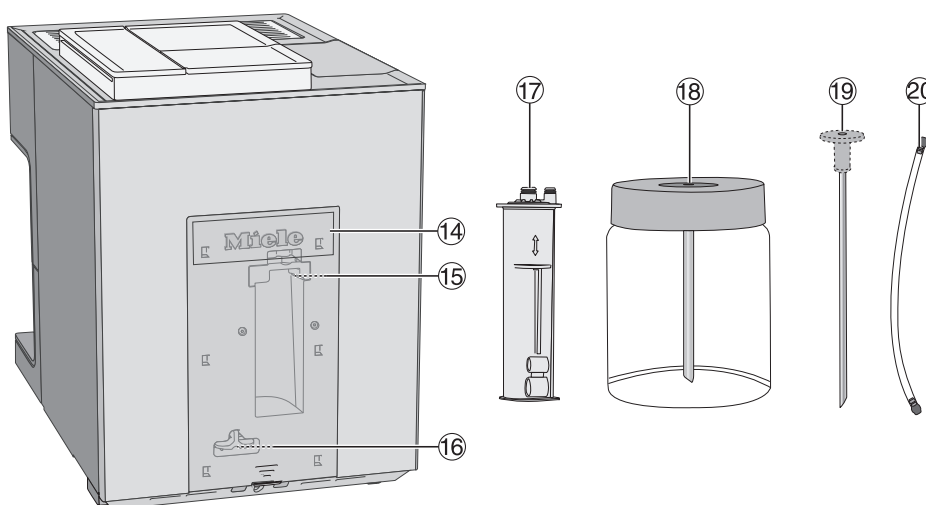
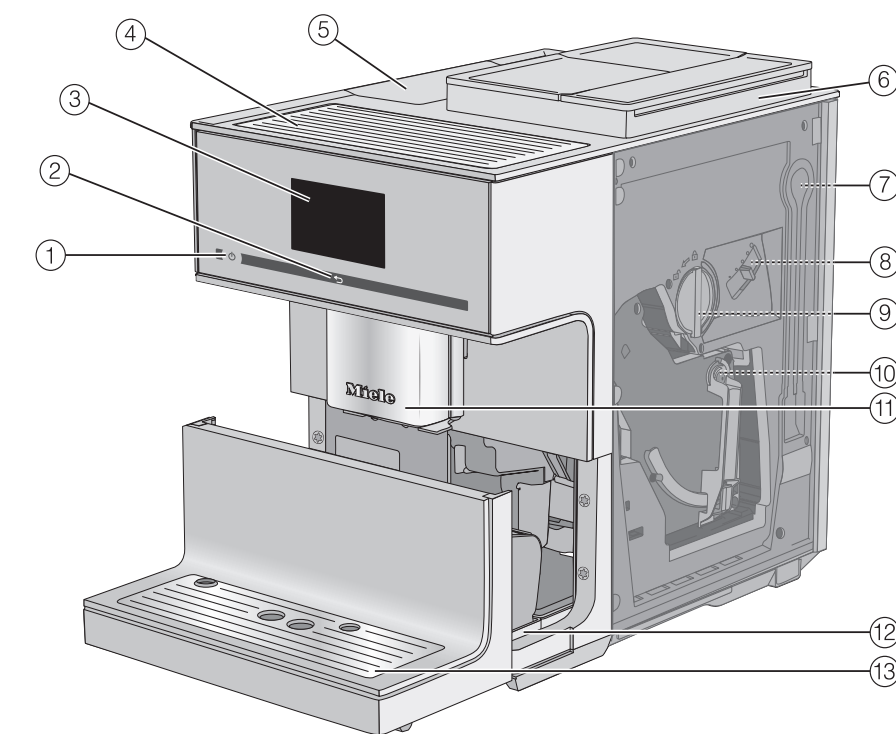
(3 to 8 cups can be selected)

## Description

- On/Off button
- Back button
- Touch display
- Cup heater
- Water container
- Bean system with 3 bean containers
- Park position for milk pipework
- Grinder setting
- Ground-coffee drawer with integrated coffee scoop
- Brew unit
- Height-adjustable main dispenser with lighting and hot-water dispenser
- Drip tray with lid and grounds container
- Lower panel with drip-tray cover

- Cover
- Descaling-cartridge holder
- Adapter
- Miele Descaling Cartridge
- Milk flask
- Milk siphon
- Milk pipework

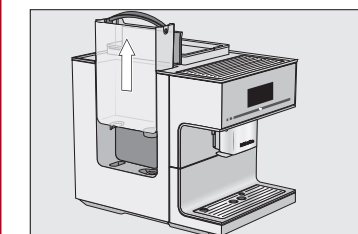
See "Automatic descaling" in the operating instructions for information about descaling the machine.



## Preparing for use

### Filling the water container

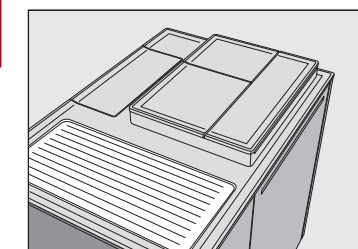
Change the water in the water container every day.



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

### Filling the bean containers

Only put roasted coffee beans in the bean containers.



- Fill the container with roasted coffee beans.

**Tip:** Only open one bean-container lid at a time to refill or distribute beans in the containers.

GUIDE TO THE MACHINE/PREPARING FOR USE

## Making drinks

### Making a drink



- Place a cup under the main dispenser.
- Select a drink.

Drinks menu symbols:

- Espresso
- Coffee
- Capuccino
- Latte macchiato

### Canceling a drink

- Tap Stop or Cancel.

### DoubleShot

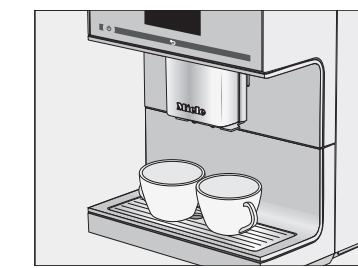
Select the DoubleShot function if you would like a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed halfway through brewing.



- Tap DoubleShot while making your coffee.

### Making two portions

To fill two cups at the same time:



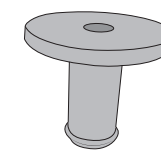
- Place a cup under each of the main coffee-dispenser spouts.
- Tap ☑.
- Select a drink.

### Milk preparation

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

There is one connecting piece (included) which can be inserted either into the milk siphon or into the milk flask lid.

**Tip:** The milk pipe is easier to insert with

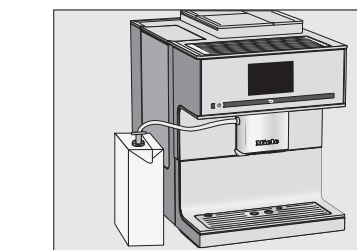


the main dispenser in the maintenance position.

- Press the ↩ button for 3 seconds.

### Preparing the milk siphon

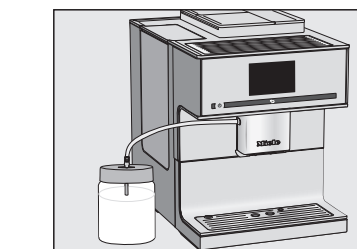
The milk siphon enables you to prepare milk directly from milk cartons or other suitable containers.



- Dip the milk siphon into the milk. Place the milk carton next to the coffee machine.
- Connect the main dispenser and milk siphon with the milk pipework.

### Preparing the milk flask

- Fill the milk flask with milk up to a maximum of 3/4" (2 cm) below the rim.



- Place the milk flask next to the coffee machine.
- Connect the main dispenser and milk flask with the milk pipework.

### Making tea

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



- Place the cup under the hot-water dispenser.
  - Select the type of tea on the display.
- Hot water will be dispensed into the cup.
- Remove the tea filter or tea bag when the desired brewing time has elapsed.

**Tip:** The TeaTimer is a kitchen timer for brewing the tea.



Tap TeaTimer and select the brewing time. Confirm with OK. (The TeaTimer has to be activated under Settings | Timer | TeaTimer.)

## Cleaning and care

Please observe the detailed information on cleaning and care in the Operating Instructions. Clean the coffee machine every day after use.

Recommended frequency	What do I have to clean/maintain?
<b>Daily</b> (at the end of the day)	<ul style="list-style-type: none"> <li>Water container</li> <li>Milk flask/milk siphon</li> <li>Grounds container</li> <li>Drip tray and drip-tray cover</li> <li>Cup sensor</li> </ul>
<b>Once a week</b> (more often if heavily soiled)	<ul style="list-style-type: none"> <li>Main dispenser</li> <li>Brew unit</li> <li>Area underneath the brew unit and the drip tray</li> <li>Casing</li> </ul>
<b>Once a month</b>	<ul style="list-style-type: none"> <li>Bean container</li> <li>Ground-coffee chute and ground-coffee drawer</li> <li>Water-container filter (or as required)</li> </ul>
When prompted	<ul style="list-style-type: none"> <li>Clean the milk pipework</li> <li>Degrease the brew unit (using cleaning tablets)</li> <li>Descal the appliance (using descaling tablets)</li> </ul>

### Cleaning by hand or in the dishwasher

#### Clean the following by hand only:

- Stainless steel cover of the main dispenser
- Cup sensor
- Brew unit
- Bean-container lid
- Lower panel

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

- Drip tray and lid
- Drip-tray cover
- Grounds container
- Water container
- Main dispenser (without stainless steel cover)
- Ground-coffee drawer
- Milk flask/milk siphon

MAKING DRINKS