

Operating instructions

Coffee machine



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

Packaging material / Disposal of old machine

Packaging material

The packaging material used protects the machine during transportation.

Please retain the original box and polystyrene pieces so that you can pack the machine securely, should you need to transport it in the future.

The original packaging should also be kept in case the machine ever needs to be returned to Miele for servicing.

Disposing of your old appliance


Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

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Warning and Safety instructions

This coffee machine complies with current safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important notes on setting it up, as well as on its safety, operation and maintenance.

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


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

Correct application

- ▶ This coffee machine is intended for use in domestic households and similar working and residential environments.
Examples of a working or residential environment include
 - shops, offices and other working environments,
 - small businesses, showrooms etc.,
 - where the coffee machine is being used by customers in hotels, motels, bed and breakfast and other similar establishments.
- ▶ This coffee machine is not intended for outdoor use.
- ▶ It must only be used as a domestic appliance to make espresso, cappuccino, latte macchiato etc. Any other use is not permitted.
- ▶ This coffee machine can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

Warning and Safety instructions

Safety with children

 **Caution!** Danger of burning and scalding on the dispensing spouts.

Children's skin is far more sensitive to high temperatures than that of adults.

Ensure children do not touch hot surfaces of the coffee machine or place parts of their body under the dispensing spouts.

- ▶ Install the coffee machine where it is out of the reach of children.
- ▶ Children under eight years of age must be kept away from the machine and the mains connection cable and plug/socket.
- ▶ Children 8 years and older may only use the coffee machine unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Please supervise children in the vicinity of the coffee machine and do not allow them to play with it.
- ▶ Children must not be allowed to clean the coffee machine unsupervised.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Danger of suffocation.
Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, they could become entangled in packaging or pull it over their head and suffocate.


Technical safety

- ▶ A damaged coffee machine is dangerous. Check it for any visible damage before setting it up. Never attempt to use a damaged coffee machine.
- ▶ To avoid the risk of damage to the machine, make sure the connection data (voltage and frequency) on the data plate corresponds to the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this coffee machine can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Reliable and safe operation of the coffee machine can only be guaranteed if it is connected to the mains electrical supply.
- ▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ The coffee machine must not be used in a non-stationary location (e.g. on a ship).
- ▶ Unplug the machine from the power supply immediately if you notice any damage or smell scorching, for example.
- ▶ Ensure that the mains connection cable cannot be pinched or damaged by any sharp edges.
- ▶ The mains connection cable should not hang down. Someone could trip over it with the risk of injury and damage the machine.
- ▶ Only use the coffee machine in rooms where the ambient temperature is between +10 °C and +38 °C.
- ▶ Danger of overheating. Ensure that there is sufficient ventilation around the coffee machine. Do not cover it with tea towels etc. whilst it is in use.

Warning and Safety instructions

- ▶ If the coffee machine is positioned behind a kitchen furniture door, it may only be used with the furniture door open. This will prevent the formation of heat and humidity and subsequent damage to the machine and/or furniture unit. Do not close the furniture door while the coffee machine is in use. Ensure the coffee machine has cooled down completely before closing the furniture door.
- ▶ Protect the coffee machine from water and water spray. Do not immerse the machine in water.
- ▶ Repairs and other work by unqualified persons to the machine and the connection cable could be dangerous. The manufacturer cannot be held liable for unauthorised work. Repairs may only be carried out by a Miele authorised service technician.
- ▶ While the machine is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Faulty components must only be replaced by genuine Miele Original spare parts. The manufacturer can only guarantee the safety of the machine when Miele replacement parts are used.
- ▶ The coffee machine must be disconnected from the electricity supply during repair work.
- ▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- ▶ Only use genuine original Miele accessories with this machine. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

Correct use

 The spouts present a danger of burning or scalding. The liquids and steam dispensed are very hot.

► Please note:

- Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.
- Do not touch hot components.
- Hot liquid or steam could spatter from the spouts. Ensure that the central spout is clean and fitted correctly.
- Water in the drip tray can also be very hot. Take care when emptying it.

 CM6350: Risk of injury to the eyes!

Never look directly at the lighting or use optical instruments to look at it.

► Please note the following regarding water:

- Only use cold, fresh tap water to fill the water container. Hot or warm water or other liquids could damage the coffee machine.
- Change the water every day to prevent a build-up of bacteria.
- Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
- Do not use water from a reverse osmosis unit in this machine. This would damage it.

► Only fill the bean container with roasted espresso/coffee beans. Do not fill the bean container with coffee beans which have been treated with additives or with ground coffee.

► Do not fill the bean container with any type of liquid.

Warning and Safety instructions

- ▶ Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain a certain amount of residual moisture. These can damage the coffee machine grinder as soon as grinding begins.
- ▶ Do not use coffee beans which have been treated with caramel, sugar or other substances including sugary liquids. Sugar will damage the coffee machine.
- ▶ Only add ground coffee or the Miele cleaning tablets for degreasing the brew unit to the ground coffee chute.
- ▶ Do not use any caramelised ready ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee machine. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.
- ▶ Only use milk without additives. Additives in milk usually contain sugar and this will stick to the milk pipework.
- ▶ If using dairy milk make sure that it has been pasteurised.
- ▶ Do not place any alcohol mixtures which are alight underneath the central spout. The flames could ignite plastic components and cause them to melt.
- ▶ Do not use naked flames, e.g. a candle on or near the coffee machine. The coffee machine could catch fire with the risk of the fire spreading.
- ▶ The machine must not be used for cleaning objects.

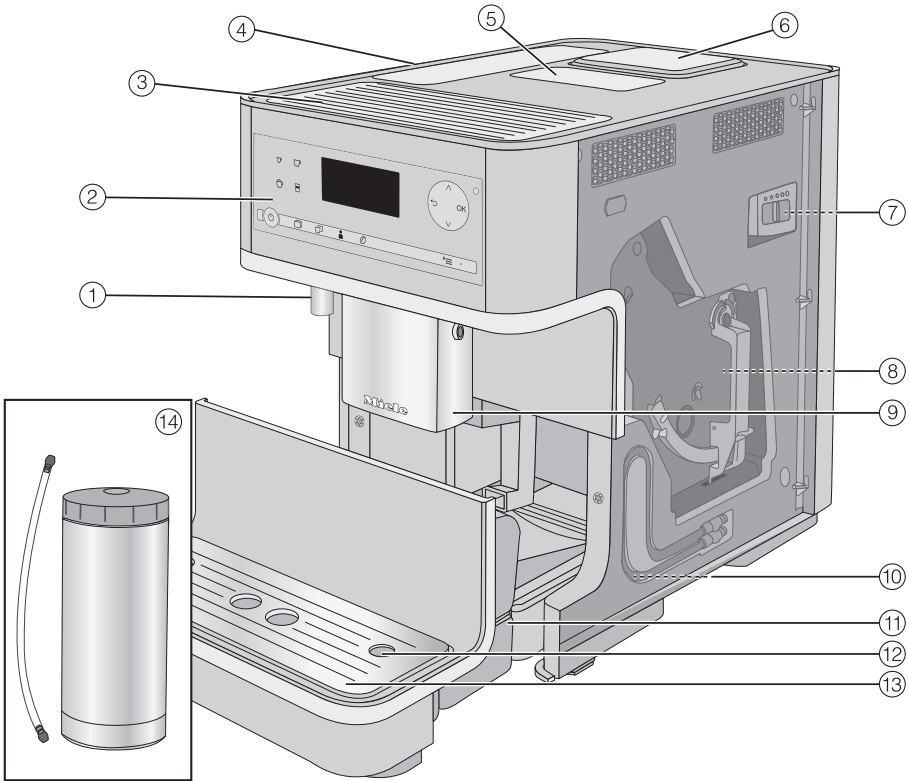
Cleaning and care

- ▶ The coffee machine must be disconnected from the electricity supply before cleaning or maintenance.
- ▶ Clean the coffee machine and the milk flask (supplied as standard, depending on model) daily, particularly before using for the first time (see "Cleaning and care").
- ▶ All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning.
- ▶ Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.
- ▶ Descale the coffee machine regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agent or the use of descaling agent which is not of the appropriate concentration.
- ▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.
- ▶ Used coffee grounds should be disposed of with the organic rubbish or on the compost heap. Do not empty them down the sink, as they could block it.

Warning and Safety instructions

For machines with stainless steel surfaces:

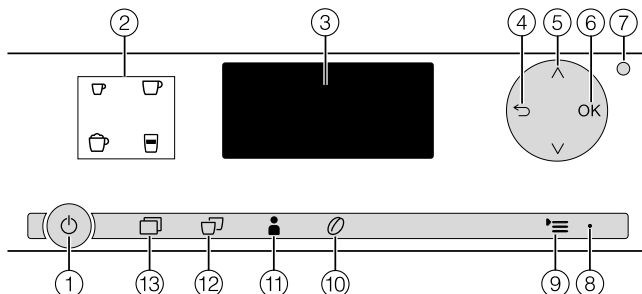
- ▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on stainless steel surfaces. These damage the surface, causing it to lose its dirt repellent protective coating.
- ▶ The finish on stainless steel surfaces is susceptible to scratching. Even magnets can cause scratching.
















- | | |
|--|--|
| ① Hot water spout* | ⑨ Central spout with integrated cap-puccinatore |
| ② Controls and display | ⑩ Park position for milk pipework (behind the service panel) |
| ③ Cup heating* | ⑪ Drip tray with lid and waste container |
| ④ Water container | ⑫ Milk tube aperture |
| ⑤ Ground coffee chute | ⑬ Lower panel with drip tray cover |
| ⑥ Coffee bean container | ⑭ Stainless steel milk flask* |
| ⑦ Grinder setting (behind the service panel) | |
| ⑧ Brew unit (behind the service panel) | |

*CM 6350

Controls and display



- ① **On/Off sensor** 
For switching the coffee machine on and off
- ② **Drink sensors**
For making Espresso ,
Coffee ,
Cappuccino  or
Latte macchiato 
- ③ **Display**
Shows information about the current action or status
- ④ **Back** 
For returning to the previous menu, cancelling unwanted actions
- ⑤ **Arrow sensors**  
For displaying further options and highlighting a selection
- ⑥ **OK**
For confirming display messages and saving settings
- ⑦ **Optical interface**
(for Miele service technician use only)
- ⑧ **LED**
Flashes on and off when the machine is switched on and the display is dark
- ⑨ **Settings** 
For displaying and changing settings
- ⑩ **Parameters** 
For displaying and changing drink settings
- ⑪ **Profiles** 
For creating and managing profiles
- ⑫ **Two portions** 
For making two portions of a drink
- ⑬ **Further programmes** 
Other drinks: Ristretto, Long coffee, Caffè latte, Hot milk, Milk froth, Hot water *
Maintenance programmes

* CM6350

These products and other useful accessories can be ordered via the Miele webshop, from Miele (see back cover for contact details) or from your Miele dealer.

Accessories supplied

- **Measuring spoon**
for ground coffee
- **Stainless steel milk flask MB-CM**
for keeping milk cool for longer
(capacity 0.5 litres)

The stainless steel milk flask is not supplied with the CM6150.

- **Starter set "Miele appliance care"**
Various cleaning and care products, such as Miele descaling tablets, are supplied as standard. These vary depending on model.
- **Cleaning brush**
for cleaning the milk pipework

Optional accessories

Miele accessories and cleaning and conditioning products are available for your coffee machine.

- **Microfibre cloth**
for removing finger marks and light soiling
- **Cleaning agent for milk pipework**
for cleaning the milk system
- **Cleaning tablets**
for degreasing the brew unit
- **Descaling tablets**
for descaling the water pipework
- **Stainless steel milk flask MB-CM**
for keeping milk cool for longer
(capacity 0.5 litres)

Using for the first time

Before using for the first time


- Remove any protective foil and notices from the machine.
- Insert the drip tray into the lower panel.
- Place the coffee machine on a flat surface that is not sensitive to water (see "Installation").

Clean the machine thoroughly before filling it with water and coffee beans (see "Cleaning and care").

- Insert the plug of the coffee machine into the socket (see "Electrical connection").
- Remove the water container and fill it with cold fresh water to the "max." mark. Place it back in the machine (see "Filling the water container").
- Remove the bean container lid, fill it with roasted coffee beans and replace the lid (see "Filling the bean container").

Switching on for the first time

When you switch the coffee machine on for the first time, after the welcome screen has appeared you will be prompted to set the following:

- Language and country
 - Time of day
- Touch the On/Off sensor .

The welcome message Miele - Willkommen will appear in the display briefly.

Select language

- Use the arrow sensors $\wedge \vee$ to highlight the required language.
Touch OK.
- Use the arrow sensors $\wedge \vee$ to highlight the required country.
Touch OK.

The setting is now saved.

Setting the time


- Use the arrow sensors $\wedge \vee$ until the current time of day appears.
Touch OK.

The setting is now saved.

The coffee machine is now set up for use. It will heat up and rinse the pipework. Water from the rinse process will come out of the central spout.

- Rinse the milk pipework (see "Rinsing the milk pipework") before making drinks with milk for the first time.

Please note that the full aroma of the coffee and typical crema will not develop fully until several coffees have been made.

Switch the coffee machine off with the On/Off sensor . Do not switch it off by withdrawing the plug. If you disconnect it from the mains at this early stage you will have to set it up for use again.

A larger amount of beans will be ground for the first few coffees. This can lead to residues of ground coffee settling on the lid in the drip tray. The full aroma of the coffee and its typical crema will not develop fully until a few coffees have been made.

Water hardness

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 coffee machine will need to be descaled.

The coffee machine measures the amount of water used and steam made. Depending on the level of water hardness set, more or fewer drinks can be dispensed before the machine needs to be descaled.

Programme the coffee machine to the water hardness level of your area so that it functions correctly and does not get damaged. A prompt to descale the machine will then appear in the display at the correct time.

Contact your local water supplier to find out your local water hardness range if necessary.

The machine is programmed ex-works to hardness level 3.






The machine has four programmable levels:

°dH	mmol/l	ppm (mg/l CaCO ₃)	Setting
0 – 8.4	0 – 1.5	0 – 150	Soft 1
8.4 – 14	1.5 – 2.5	150 – 250	Medium 2
14 – 21	2.5 – 3.7	250 – 375	Hard 3
> 21	> 3.7	> 375	Very hard 4

* The hardness level shown in the display may differ from the hardness level in your area. You **must** follow the values in the chart to set your machine to your local hardness level.

Using for the first time

Setting the water hardness level

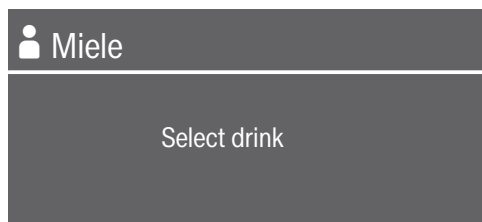
- Touch .
- Select *Water hardness* with the arrow sensors   and touch *OK*.
- Use the arrow sensors   to highlight the required water hardness. Then touch *OK*.

The setting is now saved.


To operate the coffee machine, touch the sensors with your finger.

CM6350: An acoustic tone will sound each time a sensor is touched. You can adjust the volume of this tone or switch the tone off altogether if you wish (see "Settings – Volume").

You are in the drinks menu when the display shows:



To make a drink, touch one of the drinks sensors.

You can find more drinks in the Further programmes  menu.

Selecting a menu and navigating within a menu



To select a menu, touch the relevant sensor. You will then be able to start an action or change settings in the menu.


Settings



Language 

Time

Timer

A bar on the right-hand side indicates that further options or text are available. Use the arrow sensors   to show these.

The setting which is currently selected will have a tick  beside it.

To select an option, touch the arrow sensors   until the option you want is highlighted.

Touch *OK* to confirm your selection.

Exiting a menu or cancelling an action

To exit the current menu, touch .

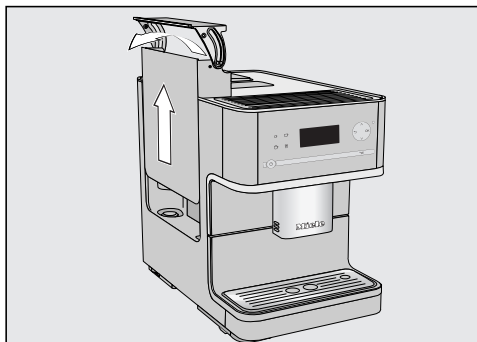
Filling the water container

⚠ Change the water **every day** to prevent a build-up of bacteria.

Only use cold, fresh tap water to fill the water container.

Hot or warm water or other liquids can damage the coffee machine.

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



- Press the lid on the right hand side.
- Pull the water container up by the lid to remove it.
- Fill the water container with fresh, cold tap water up to the "Max." marker.
- Replace the water container.

If the water container is a little high or at a slant, check whether the surface that the water container sits on is dirty. If the water container is not sitting correctly, the drain valve will not be sealed.

Clean the surface if necessary.

Filling the coffee bean container

Fill the coffee bean container with roasted coffee or espresso beans if you want to use freshly ground coffee beans for each cup of espresso or coffee.

Alternatively, you can make coffee or espresso with ready ground coffee (see "Making coffee or espresso using ready ground coffee").

Warning. Risk of damage to the grinder.

Only put roasted coffee or espresso beans in the container. Anything else, including ground coffee, will damage the grinder.

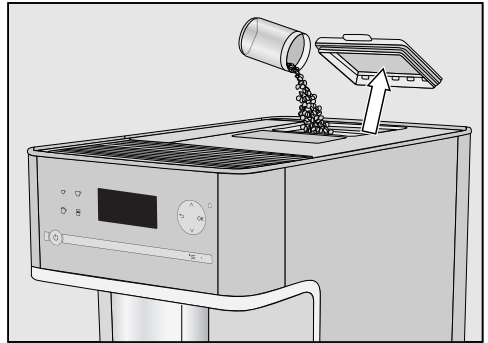
Do not fill the bean container with any type of liquid.

Warning. Sugar will damage the coffee machine.

Do not use coffee beans that have been treated with sugar, caramel or other substances and do not put liquids containing sugar in the coffee bean container.

Do not use green (unroasted) coffee beans or mixtures of coffee beans which contain green coffee beans. Green coffee beans are very hard and still contain residual moisture. These can damage the coffee machine grinder as soon as grinding begins.

Tip: You can use a nut or seed grinder to grind green coffee beans. These types of grinder generally have a rotating stainless steel blade. You can then add the ground green coffee **one portion at a time** to the ground coffee chute and make the desired coffee drink (see "Making espresso and coffee using ready ground coffee").



- Take the lid off the coffee bean container.
- Fill the container with roasted coffee beans.
- Replace the lid.

Tip: Only add enough beans to last for a few days as contact with air causes coffee beans to lose their aroma.

Switching on and off

Switching on

- Touch the On/Off sensor .

The machine will begin rinsing after the heating-up phase. Hot water will come out of the central spout.

When **Select drink** appears in the display, you can make drinks.

If the operating temperature exceeds 60 °C when you switch the machine on, the rinsing process will not take place.

If you do not touch any sensors or run a maintenance programme, the display will switch itself off after approx. 7 minutes to save energy.

The right hand LED will flash on and off as long as the machine is switched on.

- Touch any one of the sensors to wake the machine up again to make a drink.

Switching off

- Touch the On/Off sensor .

If the coffee machine has been used for making a drink it will rinse itself before switching off.

If you have made a drink using milk, Place milk pipe in drip tray will appear in the display.

- Insert the end of the milk pipe into the aperture in the drip tray, then touch **OK**.

If the milk system is not rinsed out before switching off, it will have to be rinsed the next time the machine is switched on.

Switching off for longer periods of time

If the coffee machine is not going to be used for a longer period of time, e.g. if you are going on holiday:

- Empty the drip tray, the waste container and the water container.
- Clean all parts thoroughly, including the brew unit.
- Switch off and withdraw the plug to disconnect from the mains if necessary.

The time of day will not be saved. It will have to be reset next time the machine is switched on.

(CM6350)

Cups should always be pre-heated to allow the flavour of the coffee to develop and be retained.

The smaller the volume of the coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup.

You can pre-heat cups or glasses on the cup heating surface on the top of the coffee machine.

The cup heating function must first be switched on.

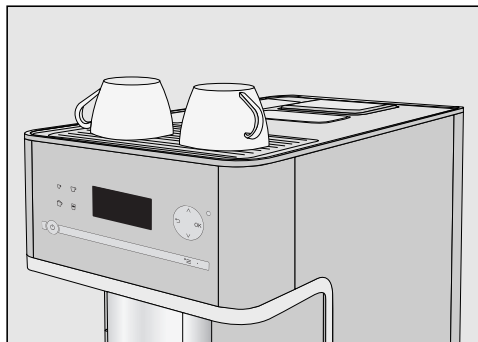
The cup heating surface will be heated continually until the coffee machine is turned off.

To switch cup heating on or off

- Touch '≡'.
- Select **Cup heating** and then touch **OK**.
- Select the required option and touch **OK**.

The setting is now saved.

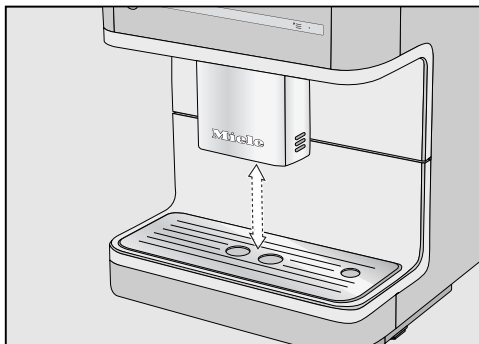
Pre-heating cups



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

Adjusting the central spout to the correct cup height

You can adjust the central spout to suit the height of the cup you are using so that the coffee or espresso will not cool down as quickly and the crema will have a better consistency.



- Pull the central spout down until it is at the same level as the rim of the cup.
Alternatively, push the central spout up until there is enough room to fit a larger cup or mug underneath.

The following drinks can be made:

- **Ristretto** ☐. This is a concentrated, strong espresso. It is made with the same quantity of ground coffee as for an espresso, but with very little water.
- **Espresso** ☐. This is a strong, aromatic coffee with a thick hazelnut brown coloured layer of froth - known as the crema - on top.
When making espresso, use espresso roast coffee beans.
- **Coffee** ☐. This differs from espresso by the increased amount of water and the roast of the beans.
Use coffee beans of the correct roast to make coffee.
- **Long coffee** ☐ is a coffee with considerably more water.

⚠ The spouts present a danger of burning or scalding.

The liquids and steam dispensed are very hot.

Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

Do not touch hot components.

Making a coffee



■ Place a cup under the central spout.

■ Select a drink:

- Espresso ☐
- Coffee ☐
- in Further programmes ☐:
Ristretto, Long coffee

Dispensing will start.

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

Making drinks

Cancelling preparation

To cancel preparation:

- Touch the drinks sensor or ☐ for drinks from Further programmes again.

The machine will stop making the drink.

Tip: You can cancel making a drink by touching *OK* as soon as *Stop* appears in the display.

When making **coffee with milk** or **two portions of a drink** you can cancel each stage individually.

- Touch *OK*.

The machine will stop making the drink.

Making two portions

You can dispense two portions into one cup or dispense two portions into two cups at the same time.




- To fill two cups at the same time, place a cup under each coffee spout.
- Touch ☐.
- Select a drink.

Two portions of the desired drink will be dispensed from the central spout.

Tip: After a while, if you have not touched one of the drinks sensors, the "Two portions" ☐ option will revert to single portions.

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

You can make several cups of coffee one after the other automatically with the Coffee pot function (max. 1 litre). Up to eight cups can be made in this way.

- Place a sufficiently large container under the central spout.
- Touch .
- Use the arrow sensors $\wedge \vee$ to highlight Coffee pot. Touch **OK**.
- Use the arrow sensors $\wedge \vee$ to highlight the number of cups you want (3 to 8). Touch **OK**.
- Follow the instructions in the display.

The coffee for each cup is individually ground, brewed and dispensed. Each stage of the process is shown in the display.

Cancelling preparation

- Touch **OK** when **Stop** appears in the display.

Dispensing will stop.

Cancelling Coffee pot

- Touch .

Coffee pot dispensing will stop.

Making coffee with ground coffee

To make coffee using ready ground coffee, add a portion of ground coffee to the ground coffee chute.

This gives you the option of making a cup of decaffeinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

The coffee machine will recognise automatically that ready ground coffee has been added to the ground coffee chute.

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

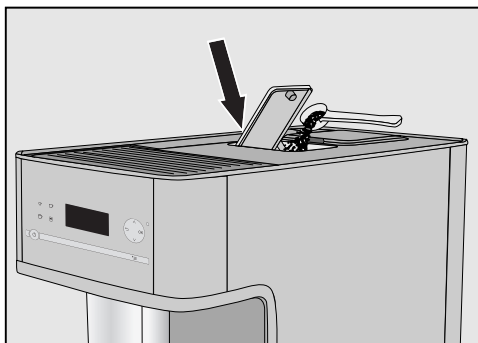
Adding ground coffee

Add a **maximum** of two spoons of ground coffee to the coffee chute. If too much is added, the brew unit will not be able to process the coffee.

The coffee machine will use all the ground coffee which has been added to the chute to make the next coffee.

Use the measuring spoon supplied so that the correct amount is dispensed.

Making drinks



- Open the ground coffee chute.
- Use the measuring spoon to add ready ground coffee to the chute.

Add a maximum of **two** level spoons of coffee to the ground coffee chute.

- Close the coffee chute.

Use ground coffee will appear in the display.

Making coffee with ground coffee

If you want to make a drink with ready ground coffee:

- Select **Yes** and then touch **OK**.


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

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

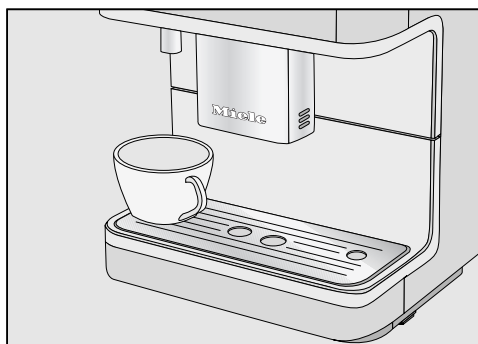
This will now be dispensed.

If you select **No** and confirm this with **OK**, the ground coffee will be disposed of in the waste container without being brewed. The machine will then rinse itself.

Dispensing hot water (CM6350)

 Danger of burning and scalding on the hot water spout. The water dispensed is very hot.

Please note that the water dispensed is not hot enough for making black tea.



- Place a suitable container underneath the hot water spout.

- Touch .

- Select **Hot water** and then touch **OK**.

Hot water is dispensed into the container under the spout.

To cancel preparation


- Touch **OK**.

The machine will stop dispensing.

Making drinks using a profile

You can enter individual profiles to cater for different tastes and preferences.

If you have already created your own profile (see "Profiles"), you can select this to make a drink according to your own taste.

- Touch .
- Select the profile with the arrow sensors \wedge \vee and touch *OK*.

The name of the profile will appear in the top of the display.

You can now make your drink.

Making coffee with milk

⚠ Caution. Danger of burning and scalding from the central spout. Liquids and steam dispensed from the spouts will be very hot.

Do not use milk with additives. Most additives contain sugar which will stick to the milk pipework and damage the machine.

As soon as you select a drink containing milk the machine will start to heat up. The milk will be drawn up into the central spout where it is heated by steam and also frothed for drinks requiring milk froth.

If you have not made any milk drinks for a while, rinse the milk system through before making the first drink. This will flush out any bacteria.

The following drinks with milk can be made:

- **Cappuccino** ☕ consisting of approx. 2/3 milk froth and 1/3 espresso.
- **Latte macchiato** 🍵 consisting of 1/3 each of hot milk, milk froth and espresso.
- **Caffè latte** ☕ consisting of hot milk and espresso.

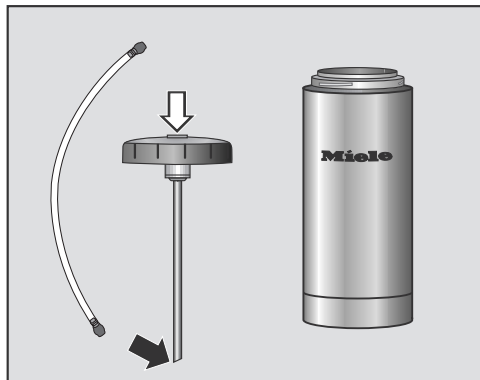
Hot milk or **milk froth** can also be made.

Tip: Using cold cow's milk ($< 10^{\circ}\text{C}$) with a protein content of at least 3 % will produce the perfect milk froth. You can select milk with a fat content according to preference. With whole milk (at least 3.5 % fat), the milk froth will be slightly creamier.

Milk flask

(Supplied with CM6350)

The stainless steel flask keeps milk cool for longer. Good milk froth can only be made with cold milk ($< 10^{\circ}\text{C}$).



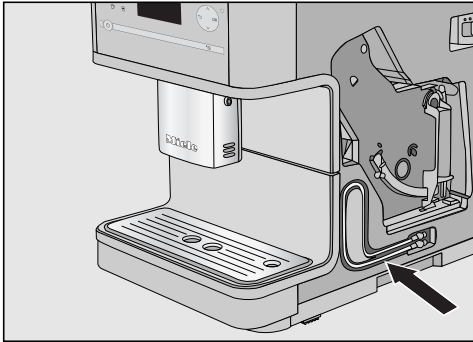
- Connect the stainless steel suction tube to the inside of the lid. Make sure that the slanted end is pointing downwards as shown.
- Fill the milk flask with milk up to max. 2 cm below the rim. Close the milk flask with the lid.
- Connect the milk tube to the top of the lid. Make sure that the connecting piece clicks into position.

Making coffee with milk

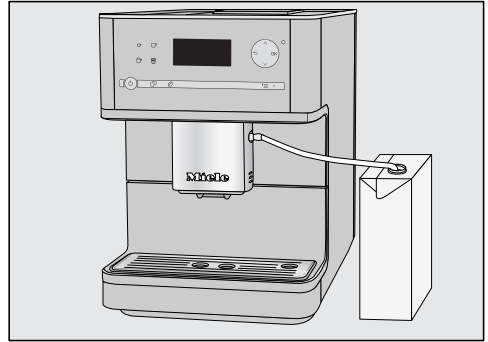


- Place the milk flask beside the coffee machine. Connect the other end of the milk tube to the central spout.

You can use bottled milk or cartons.



The milk tube for cartons and other suitable containers is located inside the machine.



- Connect the milk tube to the aperture in the central spout.
- Place a container with sufficient milk beside the coffee machine.
- Place the end of the milk tube in the container making sure that it is sufficiently immersed in the milk.

Making coffee with milk

Making drinks with milk

- Place a suitable container underneath the central spout.
- Select a drink:
 - Cappuccino ☞
 - Latte macchiato ☞
 - in Further programmes: Caffè latte, Hot milk, Milk froth

The drink will now be made.

Grinder setting

When the beans are ground correctly, the coffee or espresso will flow evenly into the cup with a good crema. The crema should have an even nut-brown colour.

The grinder setting you select will be used for all coffee drinks.

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

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

- Espresso or coffee flows into the cup too quickly.
- The crema is very pale and uneven.

Set a finer grinder setting.

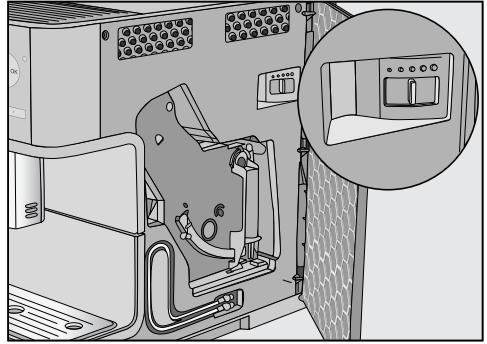
The coffee has been **too finely** ground if:

- Espresso or coffee only trickles into the cup.
- The crema is dark brown.

Set a coarser grinder setting.

To avoid damaging the grinder, please note the following:
Only adjust the grinder one setting at a time.
Grind the coffee beans again if you want to adjust the grinder to the next setting.

- Open the machine.



- Push the slide control one setting to the left (for finer grinding) or one setting to the right (for coarser grinding).
- Close the machine.

Opening the machine resets the internal counter for emptying the drip tray and the waste container.

- Empty the drip tray **and** the waste container.
- Make one cup of coffee.

Adjust the grinder setting again.

The altered grinder setting will not be used until after the second coffee has been dispensed.

Amount of coffee, brew temperature and pre-brewing

You can adjust the amount of coffee, the brew temperature and pre-brewing individually for each coffee drink. To do this, first select the drink from the Parameters \odot menu and then adjust the drink parameters.

- Touch \odot .
- Select the drink and touch *OK*.

The current settings for the amount of coffee, brewing temperature and pre-brewing will be displayed for this drink.

- **Select** Amount of coffee, Brew temperature or Pre-brewing.
- Select the setting you want and touch *OK*.

The setting is now saved.

Amount of coffee

The coffee machine can grind and brew 6-14 g of coffee beans per cup. The greater the quantity, the stronger the coffee.

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

The amount of coffee is **too low** if:

- Espresso or coffee flows into the cup too quickly.
- The crema is very pale and uneven.
- The espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed.

The amount of coffee is **too high** if:

- Espresso or coffee only trickles into the cup.
- The crema is dark brown.

- The espresso or coffee tastes bitter.

Decrease the amount of coffee so that less ground coffee is brewed.

Tip: If the coffee is too strong for you or it tastes bitter, try a different type of bean.

Brewing temperature

The ideal brewing temperature will depend on

- the type of coffee being used,
- whether an espresso or a coffee is being made, and
- the altitude of the region.

If the coffee machine is located at more than 2000 metres above sea level, the brewing temperature needs to be set lower due to the change in pressure.

This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

Tip: Not all types of coffee can withstand high temperatures. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired.

Amount of coffee, brew temperature and pre-brewing

Pre-brewing the coffee

When the pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This helps release the flavour of the coffee.

You can set pre-brewing for a short or long length of time, or deselect " Pre-brewing " altogether.
The machine is supplied with the "Pre-brewing" function switched off.

Portion size

The flavour of the coffee produced depends not just on the type of coffee used, but also on the amount of water used.


You can programme the amount of water to suit the size of your cups and the type of coffee you are using.

For coffee drinks that use milk, in addition to the amount of coffee or espresso, you can also set the amount of milk or milk froth to be dispensed. You can also set the portion sizes for hot milk and milk froth separately.

Each type of drink has a maximum portion size that can be programmed. Preparation is stopped once this has been reached. The maximum possible portion size for this type of drink is then saved in the machine.


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

There are two ways to start programming the portion amount:





- Either by touching the drink sensor when you are making a coffee, or
- By selecting Portion size in the Parameters  menu.

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

Cancelling quantity programming

- Touch the drinks sensor again or the  sensor for drinks from Further programmes again.

Changing the portion size while making a drink

You can change and save the portion size for Espresso , Coffee , Cappuccino  and Latte macchiato  while making these drinks.

- Place a cup under the central spout.
- Touch the sensor for the drink you want until **Change** appears in the display.

The desired drink will be made and **Save** will appear in the display.

- When the cup is filled up to the level you want, touch **OK**.


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

- When the quantity for each ingredient reaches the level you want, touch **OK**.

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

Changing the portion sizes in the Parameters menu


You can only change the portion sizes for **Long coffee**, **Caffè Latte**, **hot milk** and **milk froth** via the "Parameters" menu.

- Place a suitable container underneath the central spout.
- Touch .
- Select the drink you want.
- Select Portion size and touch *OK*.

Now proceed as for changing the portion size while making a drink.

Changing the portion size for different profiles

You can set the portion size for individual drinks for each profile.

- Touch .
- Select the profile you want.

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

You can now change the portion size of the individual drinks as described previously.

Profiles

In addition to the Miele profile, you can enter individual profiles to cater for different tastes and preferences.

In each profile you can adjust the settings for individual drinks (portion size, amount of coffee, brewing temperature and pre-brewing).

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

Accessing a profile

- Touch .



You can now create a profile.

If you have allocated a profile in addition to the Miele profile, you have the following options:



- **Select profile** from the profiles which are already allocated.
- **Change name** if you want to alter the name of a profile.
- **Delete profile** if you want to delete a profile.
- **Change profile** to programme the coffee machine so that it changes back to the Miele standard profile automatically after each drink is dispensed or so that it retains the most recently selected profile.

Tip: Touch  or  to return to the main menu.

Creating a profile


- Select **Create profile** with the arrow sensors   and touch **OK**.

Letters will appear in the display that you can select with the arrow sensors. You can use the arrow sensors to select numbers, upper case and lower case letters.




- Touch the arrow sensors   to select the first character and then touch **OK**.

The character you have chosen will appear in the top line of the display.


- Repeat the process until the name required appears in the top line of the display.

Tip: If you make a mistake you can delete the last character with the  sensor.

When you have finished entering a name and want to save it,

- use the arrow sensors   to highlight the tick  and touch **OK**.

If you do not want to save your entry:

- touch  until all characters have been deleted and the previous menu appears in the display.

The last created profile is selected as the current profile.

Selecting a profile

This option is only possible if a profile has been allocated in addition to the Miele standard profile.

- Select **Select profile** with the arrow sensors $\wedge \vee$ and touch **OK**.
- Select the profile with the arrow sensor $\wedge \vee$ and touch **OK**.

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

Changing the name

This option is only possible if a profile has been allocated in addition to the Miele standard profile.

- Select **Change name** with the arrow sensors $\wedge \vee$ and touch **OK**.
- Now proceed as described in "Creating a profile":
 - Select \leftarrow to delete a character,
 - To enter new characters, highlight the relevant character and confirm with **OK**,
 - Save the new name by selecting \checkmark in the display and touching **OK**.

Deleting a profile

This option is only possible if a profile has been allocated in addition to the Miele standard profile.

- Select **Delete profile** with the arrow sensors $\wedge \vee$ and touch **OK**.
- Select the profile you wish to delete.
- Touch **OK**.

A tick \checkmark will appear beside the profile and after a short while the profile will be deleted.

Changing a profile

You can programme the coffee machine so that it changes back to the Miele profile automatically after each drink has been dispensed, so that the Miele profile is always active when the machine is switched on or so that it retains the most recently selected profile.

- Select **Change profile** and then touch **OK**.

You now have the following options:

- **Manually:** The currently selected profile will remain active until you select another profile.
 - **After each use:** The machine will change back to the Miele profile automatically after a drink is dispensed.
 - **When switched on:** Each time the machine is switched on it will automatically select the Miele profile regardless of which profile was selected before the machine was last switched off.
- Select the required option and touch **OK**.

Settings

Opening the Settings menu

- Touch '≡.

You can now check or make alterations to settings.

Options which are currently selected will have a tick ✓ next to them.

Touch ↶ if you want to access the previous menu.

Touch '≡ to return to *Select drink*.

Changing and saving settings

- Touch '≡.



- Select the setting you wish to change with the arrow sensors ^ v and touch *OK*.

- Use the arrow sensors ^ v to highlight the required option. Then touch *OK*.

The setting is now saved.

Possible setting options

The factory default for each option has a * next to it.

Option	Available settings
Language 	deutsch* English and other languages Country
Time	Clock format – 12 h / 24 h* Set
Timer	Set : Switch on at / Switch off after (0:30)* / Switch off at Activate : Switch on at (Yes / No*) / Switch off at (Yes / No*)
Eco mode	On* / Off
Lighting	Set the brightness
Info	Number of drinks – Total no. of portions / Espresso / Coffee / Long coffee / Cappuccino / Latte macchiato / Caffè latte / Milk froth / Hot milk / Hot water No. of uses until appliance needs descaling: No. of uses until brew unit needs degreasing:
System lock 	On / Off*
Water hardness	Soft Medium Hard* Very hard


Settings

Option	Available settings
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone
Cup heating	On / Off*
Showroom programme	Demo mode (On / Off*)
Factory default	Do not reset Reset

The lighting, cup heating and volume functions are only available with the CM6350.

Language

You can select the language (and country variant of that language) for all display text.

Tip: If you select the wrong language by mistake, you can find the "Language" option by following the flag symbol .

Time

You can set the clock display and the time of day.

Clock format

The options are:

- 24-hour display (24 h)
- 12-hour display (12 h)

Setting the time

Use the arrow sensors $\wedge \vee$ to set the hours and minutes.

Timer

The timer offers the following options:

The coffee machine

- switches on at a particular time, e.g. in the morning for breakfast (Switch on at),
- switches off at a particular time (Switch off at),
- switches off after a particular length of time if no sensors have been pressed (Switch off after).

For Switch on at and Switch off at to be set, the timer must be **activated**.

Switch on at

Please note that the coffee machine will **not** switch on at the required time if you have activated the system lock.

Use the arrow sensors $\wedge \vee$ to set the hours and minutes.

If the coffee machine has switched itself on **three times** using the Switch on at timer function and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example, whilst you are away on holiday.

The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

Settings

Switch off at

Use the arrow sensors $\wedge \vee$ to set the hours and minutes.

In the event of a longer absence the programmed times will remain in memory and will be reactivated after manually switching the machine on again (see "Switch on at").

Switch off after

If none of the sensors have been touched or no drink has been made, the coffee machine will switch itself off after 30 minutes to save energy.

You can change this pre-setting using the arrow sensors $\vee \wedge$ to a time of between 15 minutes and 9 hours.

Activating and deactivating the timer

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

- Select the timer function you want to use.

The selected timer function will have a ☒ next to it.

- Touch the arrow sensor \vee repeatedly until **Accept** is highlighted. Touch the **OK** sensor.

Eco mode

The Eco mode is an energy-saving mode.

If Eco mode is switched on, the coffee machine will heat up anew every time a drink is made, so that making a drink takes longer.

If Eco mode is switched off, the coffee machine uses considerably more energy. The coffee machine heats up for dispensing the first drink after switching on. After that the machine remains heated up and drinks can be dispensed without having to wait so long.

A message regarding the altered energy consumption will appear in the display.

Lighting

(CM6350)

Change the brightness using the arrow sensors $\wedge \vee$.

If you do not touch any sensors or run a maintenance programme, the lighting will switch off after 7 minutes to save energy.

Tip: To switch off the lighting, touch the arrow sensor \vee until no more segments are filled in and **Switched off** appears.

Info (display information)

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

You can also see whether more than 50 portions can be dispensed before the machine needs to be descaled or before the brew unit needs to be degreased (No. of uses until).

Tip: Touch **OK** to return to the previous display.

Locking the coffee machine (System lock)

You can lock the coffee machine to prevent it being used without your knowledge, by children, for example.

Activating and deactivating the system lock

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

Overriding the system lock

While the message **Press the OK button for 6 seconds to unlock** is in the display,

- touch the **OK** sensor for 6 seconds.

As soon as you switch the coffee machine off, the system lock will be activated again and the coffee machine is locked.

Settings

Water hardness

Please see "Using for the first time" for information about water hardness.

Display brightness

Change the display brightness using the arrow sensors $\wedge \vee$.

Volume

(CM6350)

You can set the volume of buzzer and sensor tones using the arrow sensors $\wedge \vee$.

Tip: To switch off the tones, touch the arrow sensor \vee , until no segments are filled and Switched off appears.

Cup heating

(CM6350)

See "Cup heating" for more information.

Factory default setting

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

The number of drinks and the machine status (No. of drinks until the machine must be descaled, ... Degrease the brew unit) cannot be reset.

Please refer to the "Possible setting options" chart for the factory settings.

The following settings will **not** be reset:

- Language
- Time

Demo mode (Showroom programme)

Do not activate this setting for domestic use!

The coffee machine can be demonstrated in the showroom using the Showroom programme. In this mode the machine lights up but drinks cannot be made or actions taken.

If you activate the Demo mode, you cannot switch the appliance off with the On/Off sensor \odot .



Clean the coffee machine regularly to avoid a build-up of bacteria.

Quick guide

Recommended frequency	What do I have to clean / maintain?
Every day (at the end of the day)	Water container
	Waste container
	Drip tray and drip tray cover
	Stainless steel milk flask
Once a week (more often if heavily soiled)	Central spout with integrated cappuccinatore
	Brew unit
	Area underneath the brew unit
	Housing (particularly important immediately after descaling the machine)
Once a month	Bean container and ground coffee chute
When prompted	Milk pipework
	Brew unit (degrease with the cleaning tablets)
	Descale the machine

Cleaning and care

Cleaning by hand or in the dishwasher


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


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

Some components of the coffee machine are dishwasher safe. However, cleaning these in the dishwasher frequently can cause them to become discoloured due to regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged.

The following components are **dishwasher safe**:

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

 Danger of burning and scalding on hot components or by hot liquids. Always allow the coffee machine to cool down before cleaning it. Caution: Water in the drip tray can be very hot

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

It is important to clean the machine regularly as the used coffee grounds will soon go mouldy. Sour milk deposits can block the milk pipework.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage. Contact with unsuitable cleaning agents can discolour the surfaces. Wipe up any spillages or splashes of descaling agent immediately.

To avoid damaging the surfaces of your coffee machine, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- solvent-based cleaning agents,
- cleaning agents containing descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- oven cleaner,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal tools.

Cleaning and care

Drip tray and waste container

Clean the drip tray and waste container **every day** to avoid unpleasant smells and mildew.

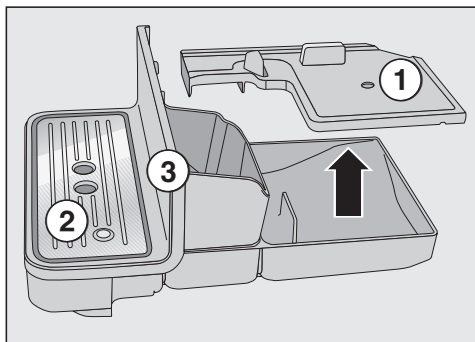
The waste container is located in the drip tray. Water from rinsing also collects in the waste container.

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

Danger of burning.

If the rinsing process has just finished, wait a while before removing the drip tray as the water used for rinsing will run out of the coffee spouts.

- Push the central spout up as far as it will go.



- Pull the drip tray carefully out of the machine. Take the lid off ①.
- Empty the drip tray **and** the waste container.
- Remove drip tray cover ② and lower panel ③.

- Clean all parts thoroughly.

Clean the lower panel by hand only using hot water and a little washing-up liquid.

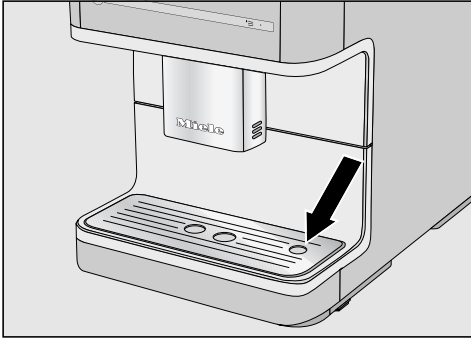
All other parts are dishwasher safe.

- Clean the inside of the machine underneath the drip tray.
- Reassemble all parts and place the drip tray back in the coffee machine.

Make sure the drip tray has been pushed right into the machine as far as it will go.

Drip tray cover

- Remove the drip tray cover.
- The drip tray cover can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid.
- Dry the drip tray thoroughly.

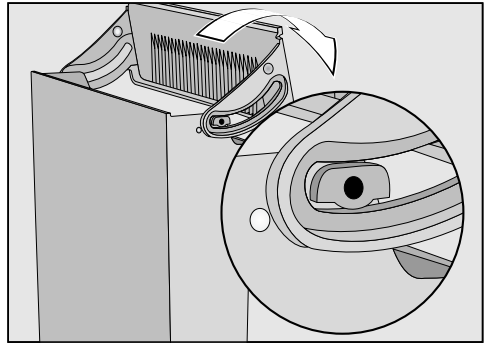


- Refit the drip tray cover making sure that it is correctly fitted (see illustration).

Water container

Clean the water container lid **by hand only** using hot water and a little washing-up liquid.

- Press the lid on the right hand side.
- Pull the water container up by the lid to remove it.



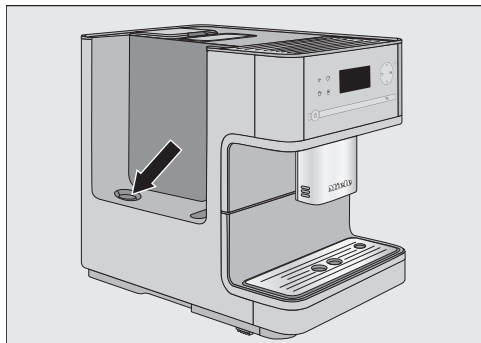
- Take the lid off the container and wash it by hand.
- The water container can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid. After cleaning, dry the water container.
- Carefully clean and dry the surface the water container sits on, particularly the recesses.
- Fit the lid back on the container.

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

Cleaning and care

Stainless steel water intake valve filter

The stainless steel water intake valve filter is located in the recess for the water container.



Particles in the water can collect on the fine mesh in the filter. Therefore the stainless steel filter should be checked monthly for soiling.

- Remove the water container.

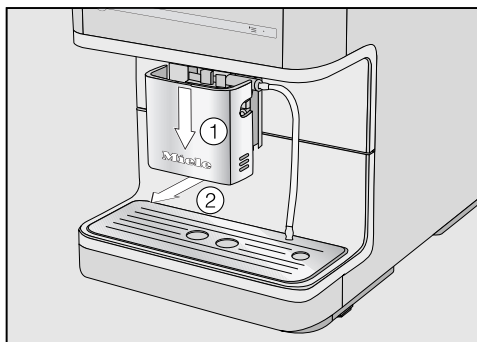
Clean the stainless steel filter with water only **without** detergent in order to avoid possible unpleasant flavours.

- Check the stainless steel filter for soiling and clean it if necessary, e.g. with a damp cotton swab.
- Replace the water container.

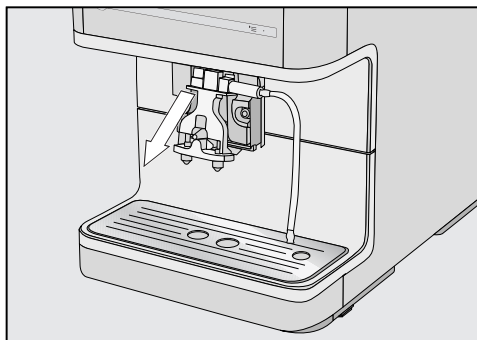
Central spout with integrated cappuccinatore

Clean the central spout cover **by hand** only using hot water and a little washing-up liquid.

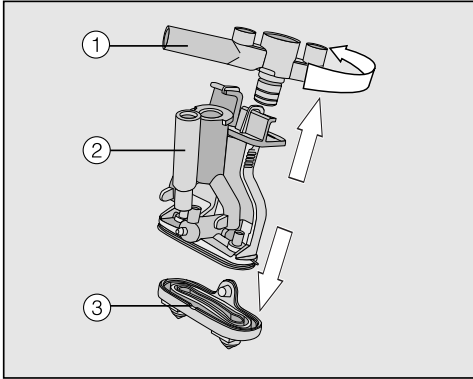
All other parts are dishwasher safe.



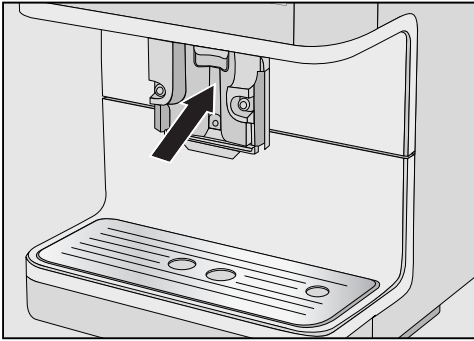
- Push the central spout right down and remove the stainless steel cover by pulling it off towards you.



- Pull the dispensing unit off towards you.



- Twist upper section ① with the holder for the milk pipework and pull it off. Then pull the Y-shaped piece ② off. Release the spout nozzles ③.
- Clean all parts thoroughly.



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

If the milk pipework is blocked, clean it under running water with the brush supplied.

- Insert the brush in the tube and move it back and forth as far as it will go until all milk residue has been removed.
- Fit the dispensing unit back together.
- Push the dispensing unit back onto the central spout. Press firmly to ensure the spouts at the bottom connect correctly with the edge of the dispenser.
- Replace the stainless steel cover and connect the milk pipework if applicable.

Cleaning and care

Stainless steel milk flask

(CM6350)


The milk flask should be taken apart and cleaned every day.

- Clean all parts **by hand only** using hot water and a little washing-up liquid. Use the cleaning brush supplied to remove milk residues from the milk pipework if necessary.
- Rinse all parts carefully under running water.

Residual washing-up liquid can affect the taste of milk from the machine and the quality of the milk froth.

- Dry all parts thoroughly.
- Reassemble the milk flask.

Milk pipework

 All parts of the milk system need to be cleaned thoroughly and regularly. Milk contains bacteria which proliferate rapidly with inadequate cleaning. A dirty machine can be harmful to health.

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


- Confirm the message with **OK**.

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

There are two options:

- You can remove and dismantle the central spout with its integrated cappuccinatore and either wash it in the dishwasher or by hand with hot water and a little washing-up liquid (see "Central spout with integrated cappuccinatore").
- Or you can clean the milk pipework using the **Clean milk pipework** maintenance programme together with cleaning agent for milk pipework (see "Maintenance programmes - Cleaning the milk pipework").

Bean container and ground coffee chute

 **Danger of injury from the grinder.** Switch off and withdraw the plug to disconnect the machine from the mains before cleaning the bean container.

Coffee beans contain oils which can deposit on the walls of the bean container and hinder the flow of the beans. Therefore, clean the bean container regularly with a soft cloth.

Tip: Use a vacuum cleaner to remove any coffee residues from the bean container and the ground coffee chute.

- Open the bean container.
- Remove any coffee beans.
- Clean the bean container with a dry, soft cloth.

The bean container can now be refilled.

If necessary, clean the ground coffee chute:

- Open the ground coffee chute and remove any ground coffee residue.

Casing

If soiling is not removed promptly, it could cause the surface of the machine to alter or discolour. Remove any soiling immediately.

Make sure that water cannot get behind the display.

The surfaces are susceptible to scratching. Contact with unsuitable cleaning agents can alter or discolour the surfaces.

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

- Switch the coffee machine off.
- Clean the front of the machine with a solution of warm water and a little washing-up liquid applied with a soft sponge. Then dry all parts with a soft cloth.

Tip: You can also clean the appliance front with the Original Miele all purpose microfibre cloth.

Cleaning and care



Maintenance programmes

The coffee machine has the following maintenance programmes:

- Rinse the machine
- Rinse the milk pipework
- Clean the milk pipework
- Degrease the brew unit
- Descale the machine

Carry out the relevant maintenance programme when the prompt to do so appears in the display. Please see the following pages for more information.

Opening the "Maintenance" menu


- Touch .
- Select  with the arrow sensors Maintenance. Touch OK.

You can now select a maintenance programme.

Rinsing the machine

You can rinse the water and coffee pipework of the coffee machine manually.

After a coffee has been dispensed, the machine is rinsed before it switches off. This removes any residual coffee.

- Touch .
- Select Maintenance and touch OK.
- Select Rinse appliance and touch OK.


The pipework will now be rinsed through.

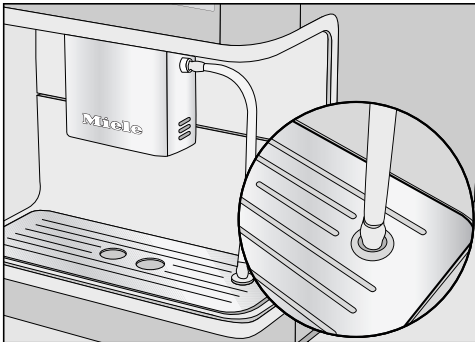
You may also be prompted to insert the end of the milk tube into the drip tray.

Rinsing the milk pipework

Milk residue can clog up the milk pipes and so the milk pipework should be rinsed regularly. If a drink has been made using milk, the prompt to insert the end of the milk tube into the drip tray will appear at the latest when you switch the machine off.

You can also rinse the milk pipework manually.

- Touch .
- Select Maintenance and touch OK.
- Select Rinse milk pipework and touch OK.



- When prompted, place the end of the milk tube into the right-hand aperture in the drip tray.
- Touch OK.

The milk pipework will now be rinsed.

Cleaning the milk pipework using the cleaning programme

We recommend using Miele milk pipework cleaning agent for cleaning the milk pipework. This has been specially developed for use with Miele coffee machines and prevents subsequent damage.

The milk pipework cleaning agent is available to order from Miele or via the internet at www.miele-shop.com.

The Clean milk pipework maintenance programme lasts for approx. 15 minutes.

- Touch .
- Select Maintenance and touch OK.

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

- Select Clean milk pipework and touch OK.

The process will start.

- Follow the instructions in the display.

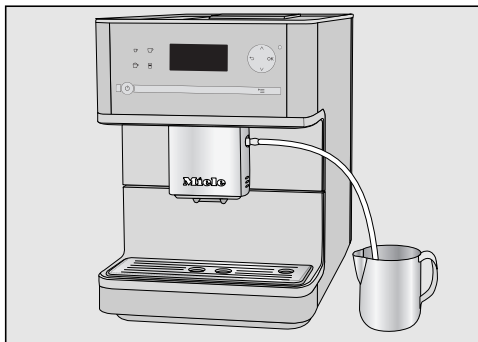
Place milk pipe in cleaning agent will appear in the display.

Preparing the cleaning solution:

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

Cleaning and care

Carrying out the cleaning process:



- Place the container next to the machine and hang the end of the milk tube in the solution. Make sure it is placed sufficiently far into the cleaning solution.
- Touch OK.
- Follow the further instructions given in the display.

The cleaning process is finished when rinsing has finished.

Degreasing the brew unit and cleaning inside

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. It must be degreased regularly in order to ensure aromatic coffee and trouble-free operation of the coffee machine.

We recommend using Miele cleaning tablets to clean the brew unit. These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

Miele cleaning tablets can be ordered via the Miele webshop, from Miele (see back cover for contact details) or from your Miele dealer.

The maintenance programme for degreasing the brew unit lasts for approx. 15 minutes.


After 200 portions have been dispensed, Degrease the brew unit and clean inside the machine will appear in the display.

- Touch OK to confirm the message.

This notification appears at regular intervals. Once the maximum possible number of beverage preparations has been reached, the coffee machine is locked

You can switch the coffee machine off if you do not want to carry out the cleaning programme at this time. However, you will not be able to make any more drinks until the brew unit has been degreased.

Start "Degrease brew unit"

- Touch .
- Select Maintenance and touch OK.
- Select Degrease the brew unit.

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

- Touch OK.
- The process will start.
- Follow the instructions in the display.

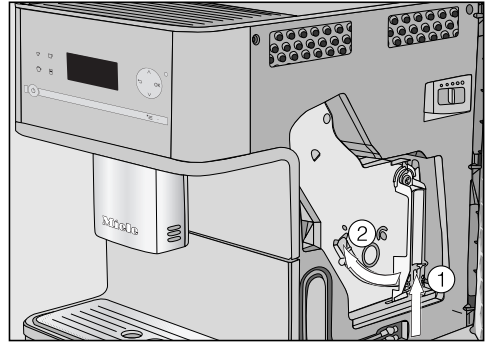
Cleaning the brew unit and interior

Clean the brew unit **by hand only** using hot water. **Do not use washing-up liquid or any other cleaning agent.** The moving parts of the brew unit are lubricated. Washing-up liquid or cleaning agent will damage the brew unit.

For good tasting coffee and to prevent germs from forming, remove and clean the brew unit under running water once a week.

Rinse the brew unit by hand and clean inside the machine **will appear in the display.**

- Open the machine.



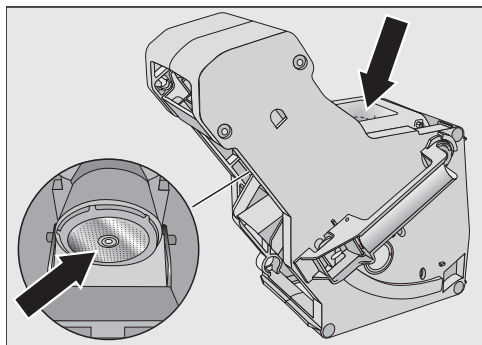
- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle clockwise ②.
- Carefully pull the brew unit out of the coffee machine.

If you cannot remove the brew unit or can only do so with difficulty, the brew unit is not in the correct position (See "Problem solving guide").

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

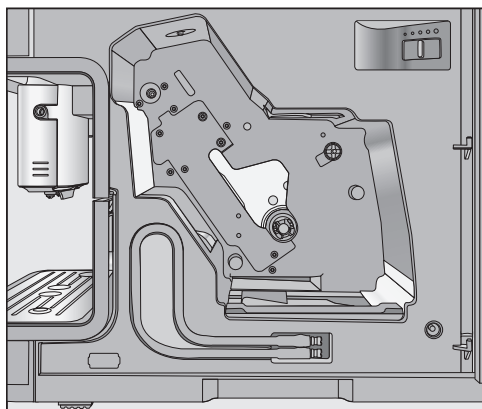
- Clean the brew unit **by hand under hot running water** without using washing-up liquid or any other cleaning agent.

Cleaning and care



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

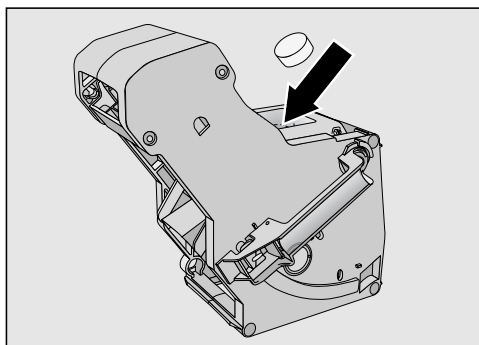
Make sure you regularly remove any damp ground coffee residues to prevent the build-up of mould.



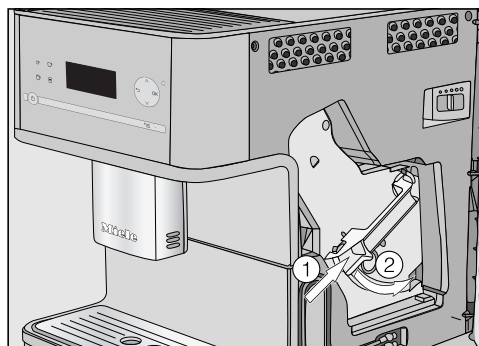
- Clean the inside of the coffee machine. Make sure that the areas highlighted in the illustration are cleaned extremely carefully.

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

Insert the brew unit with a cleaning tab in it and close the machine will appear in the display.



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



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle anti-clockwise ②.
- Close the machine.
- Follow the further instructions given in the display.

The cleaning process is finished when rinsing has finished.

Degrease the brew unit when prompted to do so.

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

The maintenance programme cannot be cancelled. The process has to be carried through to the end.

■ Touch *OK*.

The maintenance programme will then start.

Descaling the machine

Warning. When descaling the machine, cover delicate surfaces and natural flooring to prevent damage from splashes of descaling solution. Ensure that any splashes of descaling solution are wiped up immediately.

Limescale builds up in the coffee machine through use. How often the machine needs to be descaled will depend on the water hardness level in your area. It should be descaled regularly to ensure that it functions correctly.

The machine will guide you through the descaling process. Various messages will appear in the display, e.g. you will be prompted to empty the drip tray or fill the water container.

Descaling **must be carried out**. The process takes approx. 12 minutes.

The coffee machine prompts you when it needs to be descaled. No. of uses until appliance needs descaling: 50 will appear in the display. The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

■ Touch **OK** to confirm the message.

When the number of remaining portions reaches 0, the coffee machine will lock out.

You can switch off the coffee machine if you do not want to descale it at this time. However, you will be not be able to make any more drinks until descaling has been carried out.

Descaling after prompt appears in the display


Descal the appliance appears in the display.

The descaling process cannot be cancelled once it has started. The process has to be completed through to the end.

■ Touch **OK**.

The process will start.

■ Follow the instructions in the display.

When Fill water container with descaling agent and lukewarm water up to the  symbol and place in the appliance appears in the display, proceed as follows.

Make up the descaling solution

We recommend using Miele descaling tablets for optimum results.

These have been specially developed for use with Miele coffee machines and prevent subsequent damage.

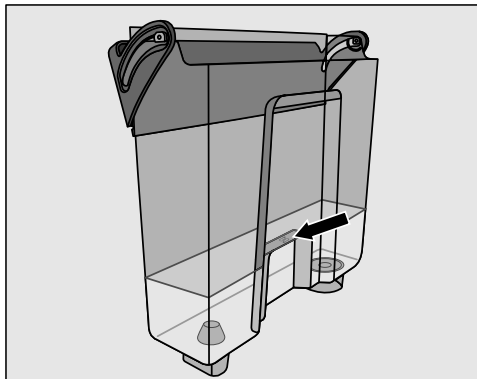
Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could damage the coffee machine.


Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Miele descaling tablets are available to order via the Miele webshop, from Miele (see back cover for contact details) or from your Miele dealer.

You will need **one** descaling tablet to descale the machine.

Descaling the machine




- Fill the water container to the  symbol with lukewarm water.
- Place **one** descaling tablet in the water.

Follow the instructions for the mixing ratio carefully. It is important that you do not fill the water container with too much or too little water. Otherwise the descaling process will be cancelled prematurely.

To protect the machine and surrounding surfaces from damage, make sure you wipe up any spillages or splashes of descaling agent immediately.

Descaling when not prompted by a message

- Touch .
- Select Maintenance and touch *OK*.
- Select Descalc the appliance.


The descaling process cannot be cancelled once it has started. The process has to be completed through to the end.


- Touch *OK*.

The descaling process will now start.

Carrying out descaling

- Replace the water container.
- Follow the further instructions given in the display.

When Rinse the water container and fill with fresh tap water up to the  symbol **appears** in the display:

- Carefully rinse the water container with clean water. Ensure that **no** descaling solution residue remains in the water container. Fill the water container to the  symbol with fresh, clean tap water.

The descaling process is finished at the end of the rinsing cycle and drinks can be made again.

Problem solving guide

Most problems that occur during daily use can be easily corrected. With the help of the following guide, you will be able to find the causes of problems and rectify them.



Warning. Do not open the casing of the machine.

Repairs and other work by unqualified persons can cause considerable danger to users.

Repairs should only be carried out by a Miele authorised technician.



If you cannot resolve the problem following these instructions please contact Miele (see back cover for contact details).

Messages in the display


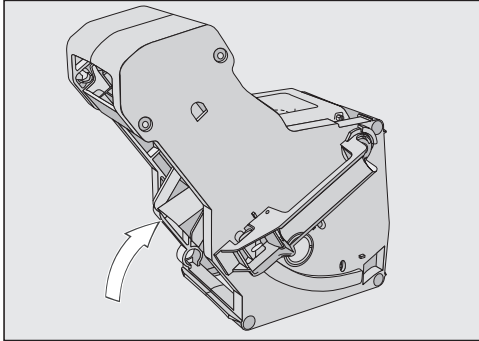

Fault messages must be confirmed with "OK", otherwise the message can re-appear in the display even though the problem has been remedied.

Follow the instructions which appear in the display to remedy the problem.


If after this, the fault message appears in the display again, contact Miele.

Message	Cause and remedy
F1, F2, F80, F82	There is an internal fault. ■ Switch the coffee machine off with the On/Off sensor  . Wait for approx. one hour before switching it back on again.
F41, F42, F74, F77, F235, F236	There is an internal fault. ■ Switch the machine off with the On/Off sensor  . Wait for approx. two minutes before switching it back on again.
F10, F17	No water or very little water is being drawn in. ■ Remove the water container, fill it with fresh tap water and replace it. ■ Check the stainless steel water intake valve filter and clean if necessary (see "Stainless steel water intake valve filter").




Problem solving guide

Message	Cause and remedy
F73 or Check the brew unit	<p>The brew unit cannot be positioned correctly.</p> <ul style="list-style-type: none">■ Switch the coffee machine off with the On/Off sensor .■ Remove and clean the brew unit by hand (see "Cleaning the brew unit and interior").  <ul style="list-style-type: none">■ Push the coffee ejector of the brew unit into the correct position (see diagram).■ Do not insert the brew unit. Close the machine and switch it on with the On/Off  sensor. <p>This will initialise the brew unit motor and put it back into the start position.</p> <ul style="list-style-type: none">■ When Insert the brew unit appears in the display, open the machine and put the brew unit back in the machine. Then close the machine.




Problem solving guide

Message	Cause and remedy
Too much ground coffee	<p>There is too much ready ground coffee in the ground coffee chute.</p> <p>If more than two level spoons of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste container and the fault message will appear in the display.</p> <ul style="list-style-type: none">■ Switch the coffee machine off with the On/Off sensor .■ Remove and clean the brew unit by hand (see "Cleaning the brew unit and interior").■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner.■ Use the coffee spoon supplied to add ground coffee to the ground coffee chute. Add only a maximum of two portions of ground coffee to the chute.

Unusual performance of the coffee machine

Problem	Cause and remedy
The display remains dark after the coffee machine has been switched on using the On/Off sensor .	The On/Off sensor  was not touched for long enough. ■ Touch the depression in the middle of the On/Off sensor  for at least three seconds.
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket correctly and switch on.
	The mains fuse has tripped due to a problem with the coffee machine, the electricity supply or another appliance. ■ Switch the coffee machine off at the wall socket and unplug it. ■ Contact a qualified electrician or Miele Service.
CM6350: The lighting remains off after the coffee machine has been switched on.	The lighting has been switched off. ■ Switch the lighting on (see "Settings - Lighting").
	The lighting is faulty. ■ Call Service.
The coffee machine switches off suddenly.	The switch-off time programmed using the timer has been reached. ■ If required, you can select a new switch-off time (see "Settings - Timer").
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket correctly and switch on.
CM6350: The coffee machine is switched on. The lighting switches off suddenly.	The machine will switch itself off automatically after approximately seven minutes if it is not being used.
The sensors do not react to touch. The coffee machine cannot be operated.	There is an internal fault. ■ Disconnect the machine from the power supply by removing the plug from the socket.


Problem solving guide

Problem	Cause and remedy
The coffee machine does not switch itself on, although the Switch on at setting has been activated for the timer.	<p>The system lock has been activated.</p> <ul style="list-style-type: none"> ■ You need to deactivate the system lock (see "Settings - System lock"). <p>The coffee machine was not used after being switched on automatically three times in succession (holiday mode).</p> <ul style="list-style-type: none"> ■ Switch the machine on and dispense a drink.
The display is hard to see or not able to be read.	<p>The display brightness has been set too low.</p> <ul style="list-style-type: none"> ■ Change this setting (see "Settings").
Fill and replace the water container appears in the display even though the water container is full and is in the machine.	<p>The water container is not in the correct position.</p> <ul style="list-style-type: none"> ■ Remove the water container and replace it. ■ Check the stainless steel water intake valve filter and clean if necessary (see "Stainless steel water intake valve filter"). <p>The water container was not correctly filled and replaced for descaling.</p> <ul style="list-style-type: none"> ■ Fill the water container to the descaling symbol  and restart the descaling process.
Fill and replace the water container appears after switching on even though the container is filled and fitted in the machine. The machine does not rinse.	<p>The coffee machine needs descaling.</p> <ul style="list-style-type: none"> ■ Switch the machine off with the On/Off sensor . Wait for approx. one hour. ■ Then switch the machine on again. As soon as Heating-up phase appears in the display, touch  and select Descale the appliance. ■ Descale the coffee machine.
After switching on the machine the message Empty the drip tray and the waste container appears even though they are both empty.	<p>This is not a fault.</p> <p>The drip tray and waste container were probably not emptied after making the last coffee, or the internal counter was not reset.</p> <ul style="list-style-type: none"> ■ Remove the drip tray and waste container from the machine and empty them.
Neither milk nor milk froth comes out of the central spout.	<p>The milk pipework is blocked.</p> <ul style="list-style-type: none"> ■ Clean the central spout, taking particular care to clean the cappuccinatore and milk pipework carefully with the cleaning brush.

Problem solving guide

Problem	Cause and remedy
Empty the drip tray and the waste container appears in the display, even though the drip tray has been emptied.	<p>The drip tray is not positioned correctly in the machine.</p> <ul style="list-style-type: none"> ■ Push the drip tray in as far as it will go. ■ Make sure that the lower panel is sitting on the drip tray correctly.
Insert the drip tray and the waste container appears in the display even though both are fitted.	<p>The drip tray is not in the correct position and is therefore not detected.</p> <ul style="list-style-type: none"> ■ Empty the drip tray and the waste container. Reassemble all parts and push the drip tray back in the coffee machine until it clicks into position.
	<p>The machine is open.</p> <ul style="list-style-type: none"> ■ Close the machine. ■ If necessary, empty the drip tray and the waste container. Reassemble all parts and push the drip tray back in the coffee machine until it clicks into position.
The drip tray or waste container is full or overflowing, although they have been emptied following each reminder.	<p>This is not a fault.</p> <p>The drip tray and waste container were probably removed or the machine was opened without the drip tray and waste container being emptied. When the drip tray is removed or the machine opened, the internal counter for emptying the drip tray and waste container is automatically reset.</p> <ul style="list-style-type: none"> ■ Remove the drip tray and waste container from the machine and empty them.
Fill the bean container appears in the display even though the bean container has just been filled.	<p>This is not a fault.</p> <ul style="list-style-type: none"> ■ Confirm the message with OK.
The coffee machine does not rinse itself when turned on.	<p>This is not a fault.</p> <p>If the coffee machine still has an operating temperature higher than 60 °C, rinsing will not take place.</p>

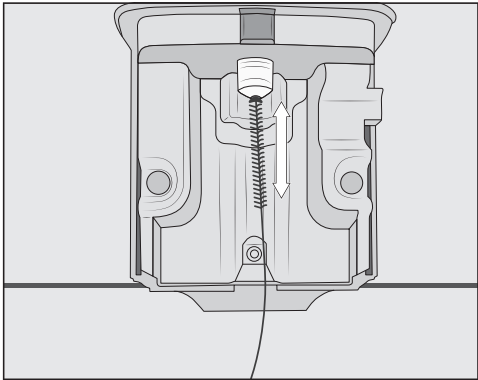
Problem solving guide

Problem	Cause and remedy
Coffee dispensing is repeatedly interrupted and the message Fill the bean container appears in the display.	<p>This is not a fault. The brew unit has not detected the ground coffee. The coffee may be too finely ground or there may not be enough of it. Usually this is because the grinder is set too fine and the amount set is insufficient.</p> <ul style="list-style-type: none">■ Confirm the message with OK. <p>If the coffee is too strong for you or it tastes bitter, try a different type of bean.</p> <p>If the display appears with all types of drink:</p> <ul style="list-style-type: none">■ Set the grinder to a coarser setting (see "Grinder setting").■ Check the amounts of coffee set for all drinks (see "Amount of coffee"). Select a higher amount of coffee if necessary. <p>Remember to check any drinks changed in "Profiles" .</p> <p>If the messages only appears when dispensing certain drinks:</p> <ul style="list-style-type: none">■ Check the amount of coffee set for these drinks (see "Amount of coffee"). Select a higher amount of coffee if necessary.■ You may also need to set a slightly coarser grinder setting.
The descaling process was started by mistake.	<p>The descaling process cannot be stopped once the "OK" sensor has been touched. Descaling must be continued through to completion. This is a safety precaution to make sure the machine is descaled correctly. This is important for the longevity and functional efficiency of your coffee machine.</p> <ul style="list-style-type: none">■ Descalc the coffee machine (see "Descaling").


Problem solving guide

Problem	Cause and remedy
Coffee is not flowing out of the central spout, or is only being dispensed via one spout.	<p>The central spout has a blockage.</p> <ul style="list-style-type: none">■ Clean the coffee pipework (see "Cleaning and care - Rinsing the machine). <p>If there is still no coffee coming out, or coffee is only coming out of one side</p> <ul style="list-style-type: none">■ Dismantle the central spout and clean all parts carefully (see "Cleaning and care - Central spout with integrated cappuccinatore").■ Make sure all parts are reassembled correctly.
Milk is dripping or running out of the central spout even though no milk is being dispensed.	<p>The level of milk in the milk flask is higher than the central spout.</p> <ul style="list-style-type: none">■ Push the central spout up as far as it will go.

Problem solving guide

Problem	Cause and remedy
<p>The milk sputters when it is dispensed. Hissing noises can be heard when milk is being heated up or frothed. Although the milk should be frothed, only hot milk is dispensed from the central spout.</p>	<p>The milk temperature is too high. Good milk froth can only be achieved when cold milk (< 10 °C) is used.</p> <ul style="list-style-type: none"> ■ Check the temperature of the milk.
	<p>The central spout with integrated cappuccinatore is not correctly fitted and is taking in air. Of the spouts are blocked.</p> <ul style="list-style-type: none"> ■ Check the central spout is correctly assembled. Make sure all parts are securely connected with each other. ■ Clean the central spout if necessary. Knead the spouts under running water to loosen any soiling.
	<p>The milk pipework, connections or the intake tube on the milk flask are blocked.</p> <ul style="list-style-type: none"> ■ Clean all parts carefully with the cleaning brush.
	<p>The steam jet on the central spout has a blockage.</p>  <ul style="list-style-type: none"> ■ Clean the steam jet with the cleaning brush (see illustration).
<p>Coffee grounds have settled on the lid to the drip tray and in the interior around the brew unit.</p>	<p>This is not a fault. Movement of the brew unit during the brewing process can cause some coffee to fall. The type of coffee bean, the type of grind and the amount of ground coffee has an influence on how much there is. Important! Clean the area around the brew unit regularly to prevent the risk of mould etc.</p>

Problem solving guide

Problem	Cause and remedy
The display lights up but the coffee machine does not heat up and no drinks are made. The coffee machine cannot be turned off with the On/Off  sensor.	Demo mode for demonstrating the coffee machine in the showroom has been activated. ■ Deactivate demo mode (see "Settings – Demo mode")

Problem solving guide

Unsatisfactory results

Problem	Cause and remedy
The coffee is not hot enough.	<p>The cup has not been pre-heated. The smaller the cup and the thicker its sides, the more important it is to pre-heat it.</p> <ul style="list-style-type: none">■ Pre-heat the cups, e.g. using the cup heating (depending on model).
	<p>The brewing temperature has been set too low.</p> <ul style="list-style-type: none">■ Set a higher brewing temperature (see "Brewing temperature").
	<p>The filters in the brew unit are blocked.</p> <ul style="list-style-type: none">■ Remove and clean the brew unit by hand (see "Remove the brew unit and wash by hand").■ Degrease the brew unit (see "Degreasing the brew unit").
The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly. Coffee flows very slowly out of the central spout.	<p>The coffee machine needs descaling.</p> <ul style="list-style-type: none">■ Descale the coffee machine.
The amount of coffee or espresso has changed.	<p>This is not a fault. You might have inadvertently changed the amount by holding a sensor pressed for too long. Touching a drinks sensor for too long will start the volume programming process for that drink (see "Portion size"). If you do not save the amount, the maximum possible for that drink will be saved.</p>

Problem solving guide

Problem	Cause and remedy
The consistency of the milk froth is unsatisfactory.	The milk temperature is too high. Good milk froth can only be achieved when cold milk (below 10°C) is used. ■ Check the temperature of the milk in the milk flask.
	The milk pipework is blocked. ■ Clean the central spout with integrated cappuccinatore and the milk pipework with the cleaning brush supplied.
The coffee grinder makes a louder noise than usual.	The coffee bean container has become empty during the grinding process. ■ Fill the container with fresh beans.
	There may be stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. Call Miele.
The coffee flows too quickly into the cup.	The coffee is too coarsely ground. ■ Set the grinder to a finer setting (see "Grinder setting").
The coffee trickles too slowly into the cup.	The coffee is too finely ground. ■ Set the grinder to a coarser setting (see "Grinder setting").
The crema on the coffee or espresso is not as it should be.	The grinder setting is not correct. ■ Set the grinder to a finer or coarser setting (see "Grinder setting").
	The brewing temperature is too high for this type of coffee. ■ Set a lower brewing temperature (see "Brewing temperature").
	The coffee beans are stale. ■ Add fresh coffee beans to the coffee bean container.

Transporting the machine




If you are not going to use the coffee machine for an extended period of time, e.g. whilst on holiday, or if it needs to be moved, a number of procedures will need be carried out to ensure its safety.

- Empty and clean the coffee bean container
- Empty and clean the water container
- Evaporate the coffee machine
- Clean the drip tray and waste container
- Pack the machine securely

Evaporation

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

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

- Switch the machine off with the On/Off sensor .
- Touch .
- Touch  twice.

Empty the system? will appear in the display.

- Select Yes and touch OK.
- Follow the instructions in the display.



Caution. Danger of burning and scalding from hot steam coming out of the hot water spout.

The evaporation process is finished when Prog. finished appears in the display and the display then goes out.

- Switch off and withdraw the plug to disconnect the coffee machine from the mains.
- Clean the drip tray and waste container.

The coffee machine is now ready to be packed.

Packing the machine

The coffee machine should only be packed when it is clean and dry. Residues of coffee grounds can cause scratches on surfaces. Coffee and milk residues or water can cause a build-up of bacteria.

Use the original packaging including polystyrene blocks to pack the coffee machine.

Also pack the operating instructions so that they are available when the coffee machine is next used.

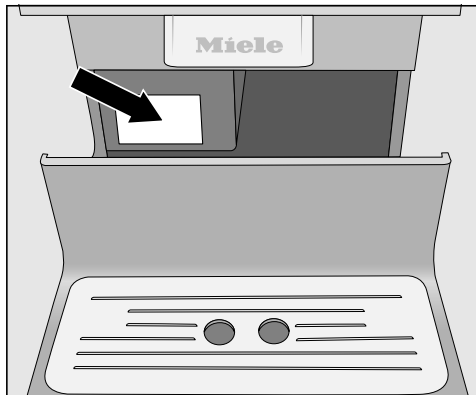
After sales service

In the event of a fault which you cannot correct yourself, or if the machine is under guarantee please contact:

- your Miele Dealer
- or
- Miele.

Contact details for Miele are given at the end of this booklet. N.B. A call-out fee will be charged for service visits where the problem could have been resolved as described in these instructions.

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



Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for address.


In the UK, your coffee machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Saving energy

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

- Operate the coffee machine in "Eco mode" (default setting).
- Energy consumption may increase if you change the settings for the "timers".

This setting uses more energy **appears in the display.**

- Switch the coffee machine off with the On/Off sensor  if it is not going to be used for a while.
- Change the "Switch off after" setting for the timer to 15 minutes. The coffee machine will then switch itself off 15 minutes after the last drink was made or 15 minutes after the last time a sensor was touched.
- If you only occasionally pre-heat your cups you can switch cup-heating off (CM6350). If you do this you can pre-heat the cups using hot water.

All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK). Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Before connecting the machine make sure that the voltage and frequency quoted on the data plate are compatible with your household electrical supply. Please consult a qualified electrician if you are in any doubt.

The required connection data is quoted on the data plate. This can be seen on the left-hand side when the drip tray is pulled out.

The machine is supplied with a mains cable with moulded plug for connection to a 50 Hz 220–240 V supply.

The coffee machine must be connected to the mains supply via a fused plug and suitable switched socket.

WARNING: THIS APPLIANCE MUST BE EARTHED.

The fuse rating must be at least 10 A (13 A fuse in the UK).

The socket should be next to the appliance and easily accessible. If the socket is not accessible an additional means of disconnection must be provided for all poles.

Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

Do not connect the machine to an **inverter** such as those used with an autonomous energy source e.g. solar power. When switched on, peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The coffee machine must not be used with so-called **energy saving devices** either. These reduce the amount of energy supplied to the machine causing it to overheat.

If the connection cable is faulty, it may only be replaced by a qualified electrician in order to avoid a hazard.

Installation

Danger of overheating

Please ensure that there is adequate ventilation around the machine.

Do not cover the machine with tea towels or similar objects whilst it is in use.

Danger of overheating

If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open.

Do not close the furniture door while the coffee machine is in use.

Please observe the following installation instructions:

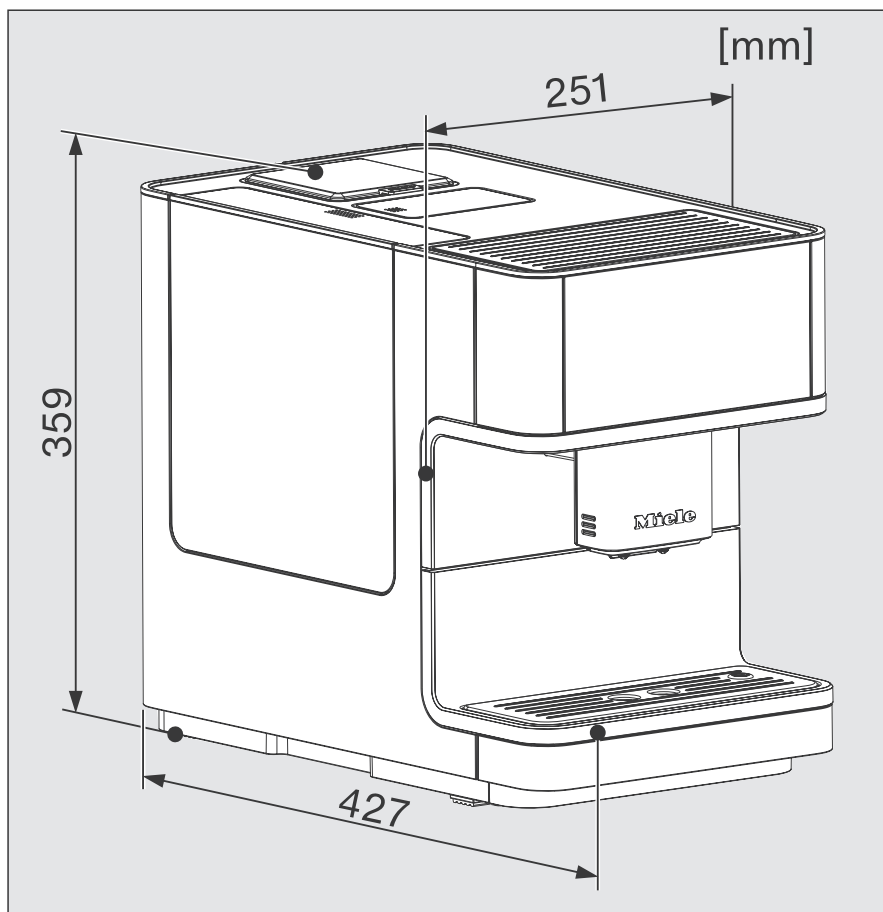
- The location of the machine must be dry and well ventilated.
- The ambient temperature of the room in which the machine is used must be between 10 °C and 38 °C.
- The machine must be set up on a level surface. The surface must be water resistant.

If the machine is installed in a niche, the niche must provide the following minimum dimensions:

Height	508 mm
Width	450 mm
Depth	555 mm

When setting up the machine: make sure that the front of the machine can be fully opened so that the brew unit can be removed with ease when required.

- The machine must be set up in the niche such that it sits flush with the front edge of the niche.



Technical data

Current draw in standby mode (default setting)	< 0.5 Watt
Pump pressure:	max. 15 bar
Through-flow heater:	1 stainless steel thermo block
Dimensions (W x H x D):	251 x 359 x 427 mm
Net weight	9.9 kg
Connection cable length:	140 cm
Water container capacity:	1.8 l
Bean container capacity:	300 g
Stainless steel milk flask capacity:	0.5 l
Waste container capacity:	max. 10 portions of coffee grounds
Central spout:	Height adjustable from 80-140 mm
Grinder:	Stainless steel mill
Grinder setting:	5 settings
Ground coffee amount:	max. 12 g

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