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.

en-GB

M.-Nr. 10 793 021

Contents

Packaging material / Disposal of old machine 5

Warning and Safety instructions 6

Guide to the machine 15

Controls and display 16

Accessories 17

Operation 18

Before using for the first time 19
Before using for the first time 19
Switching on for the first time 19

Water hardness 21

Filling the water container 22

Filling the coffee bean container 23

Switching on and off 24

Adjusting the central spout to the correct cup height 25

Making drinks 26
Making a coffee 26
Cancelling a drink 27
Two portions 27
Coffee pot: making several cups of coffee one after the other 28
Making coffee drinks from ground coffee 28
Adding ready ground coffee 28
Dispensing hot water (CM5400, CM5500) 29
Making drinks using a profile (CM5400, CM5500) 30

Making coffee with milk 31
Using milk cartons or bottles 31
Making drinks with milk 32

Grinder setting 33

Amount of coffee, brew temperature and pre-brewing 34
Amount of coffee 34
Brewing temperature 34
Pre-brewing the coffee 34

Contents

Portion size 35

Profiles 37
Accessing profiles 37
Creating a profile 37
Selecting a profile 38
Changing a profile 38
Changing the name 38
Deleting a profile 38

Settings 39
Opening the “Settings” menu 39
Changing and saving settings 39
Possible setting options 40
Language 41
Timer: switch off after 41
Eco mode 41
Info (display information) 41
Locking the coffee machine (System lock) 41
Water hardness 42
Display brightness 42
Volume 42
Factory default setting 42
Demo mode (Showroom programme) 42

Cleaning and care 43
Cleaning intervals - Quick guide 43
Unsuitable cleaning agents 44
Cleaning by hand or in the dishwasher 45
Waste container, drip tray and drip tray cover 46
Cleaning the water container 47
Central spout with integrated cappuccinatore 47
Milk pipework 49
Bean container and ground coffee chute 49
Cleaning the housing 50
Maintenance programmes 50
Opening the “Maintenance” menu 50
Rinsing the machine 51
Rinsing the milk pipework 51
Degreasing the brew unit and cleaning inside 53

Descaling the machine 56

Contents

Transporting the machine ... 58
Evaporating the coffee machine ... 58
Packing the machine ... 58

Problem solving guide ... 59
Messages in the display ... 59
Unusual performance of the coffee machine ... 62
Unsatisfactory results ... 68

Service ... 70
Contact in case of malfunction ... 70
Warranty ... 70

Saving energy ... 71

Electrical connection ... 72

Installation ... 73

Dimensions ... 74

Technical data ... 75

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.

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.

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.

▶ This coffee machine must not be used at altitudes above 2000 m.

▶ 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.

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.

▶ Young children must not be allowed to clean the coffee machine unsupervised. Cleaning may only be carried out by children eight years old and above under the supervision of an adult.

▶ 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.

▶ 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 warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by genuine Miele original spare parts.

▶ 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

⚠ Danger of burning and scalding on the dispensing spouts. 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.

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.

▶ 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.

▶ 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 fill the coffee chute with ground coffee beans.

▶ 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 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.

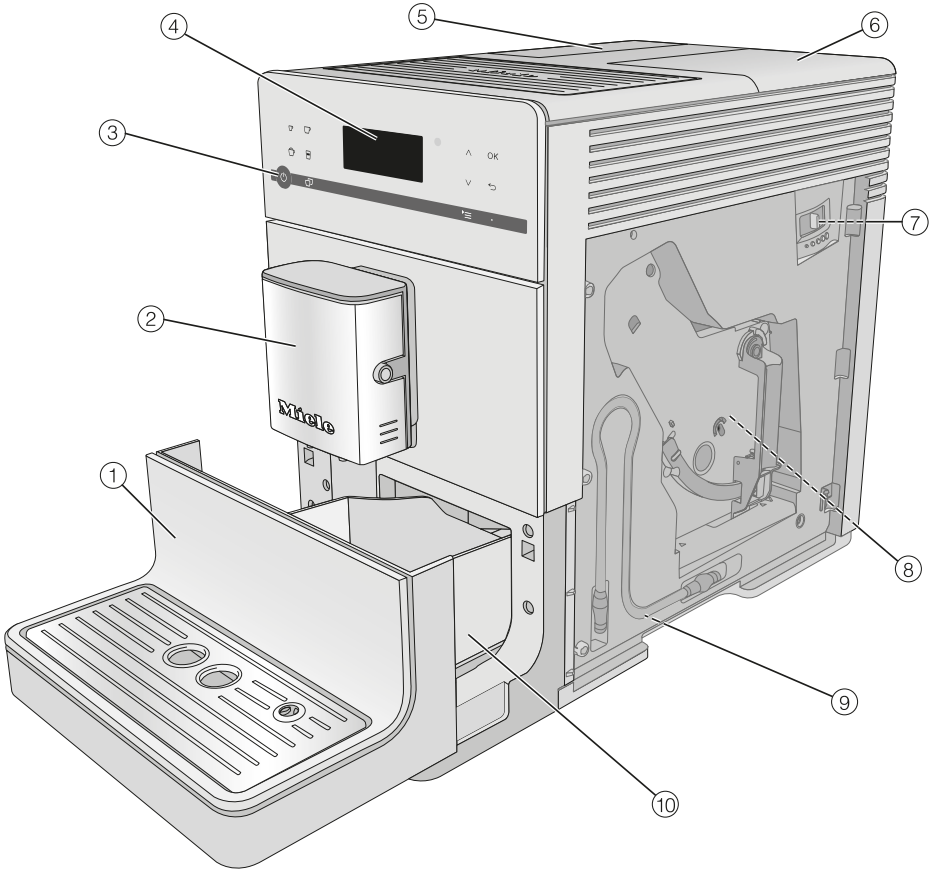
▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

▶ 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.

For machines with stainless steel surfaces:

▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel surfaces.

▶ Stainless steel surfaces are susceptible to scratching. Even magnets can cause scratches.



① Lower panel with drip tray cover

② Central spout with Cappuccinatore and hot water spout

③ On/Off button ⏻

④ Controls and display

⑤ Water container

⑥ Bean container and ground coffee chute

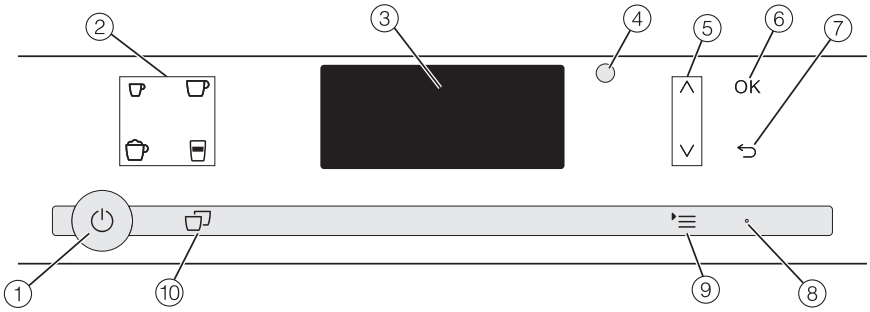
⑦ Grinder setting (behind the service panel)

⑧ Brew unit (behind the service panel)

⑨ Park position for milk pipework (behind the service panel)

⑩ Drip tray with lid and waste container

Controls and display



① **On/Off sensor** ⏻
For switching the coffee machine on and off

② **Drink sensors**
Espresso
Coffee
Cappuccino or
Latte macchiato

③ **Display**
Shows information about the current action or status

④ **Optical interface**
(for service technician use only)

⑤ **Arrow sensors** ∧∨
For showing more selection options in the display and for highlighting a selection

⑥ **OK**
For confirming display messages and saving settings

⑦ **"Back"** ⮌
For returning to the previous menu, cancelling unwanted actions

⑧ **LED**
Flashes when the machine is switched on and the display is in energy saving mode

⑨ **Menus** ≡
Other drinks
Profiles*
Maintenance
Parameters
Settings

⑩ **Two portions**
For dispensing two portions of a drink

* CM5400, CM5500

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

– **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

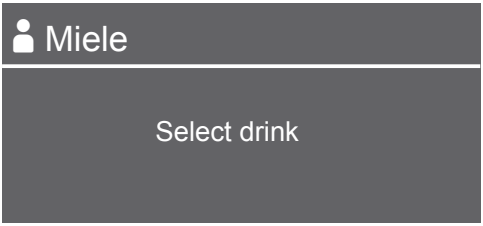
– **Stainless steel milk flask MB-CM**
for keeping milk cool for longer (capacity 0.5 litres)

– **CJ JUG coffee flask**
Vacuum flask for coffee or tea (capacity 1 l)

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

An audible signal is generated each time a sensor is touched. You can adjust the volume of the signal tones or switch the tones off (see “Settings – Volume”).

When the following appears in the display, you are in the drinks menu:



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

Touch ‣≡, to open the Other drinks menu. This includes drinks such as Ristretto and Caffè Latte.

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.

A bar on the right-hand side of the display indicates that further options or text are available. Use the arrow sensors ∧∨ to view them.

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.

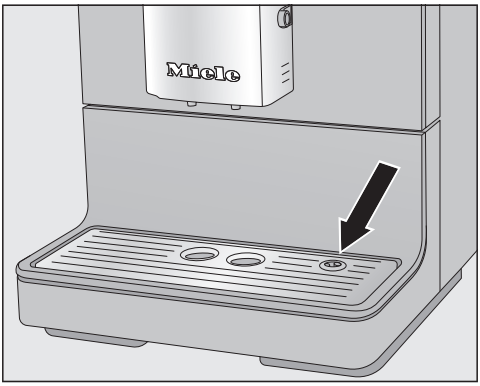
Touch *OK* to confirm your selection.

Exiting a menu or cancelling an action

To exit the current menu, touch ⮌.

Before using for the first time

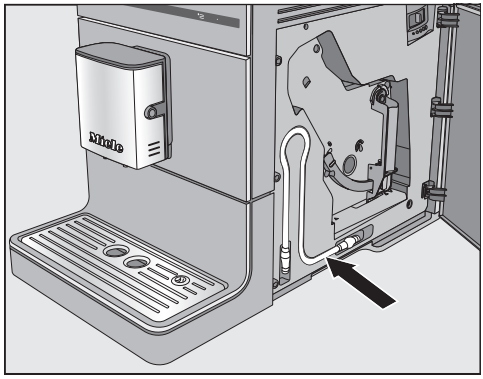
- Remove any protective foil and notes from the machine.



- Remove the protective foil from the drip tray cover and place the drip tray cover into the lower panel.
- Place the coffee machine on a level flat surface that is not sensitive to water (see “Installation”).

Clean the machine thoroughly before filling it with water and coffee beans.

- Insert the plug of the coffee machine into the socket.
- Remove the water container and fill it with fresh, cold tap water. Only fill the container up to the “max.” mark and then push it back into the machine.
- Take the lid off the coffee bean container, fill it with roasted coffee beans and replace the lid.



Tip: The milk pipework can be stored behind the service panel when not in use.

Switching on for the first time

- Touch the On/Off sensor ⏻.

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

- Use the arrow sensors ∧∨ to highlight the required language. Touch *OK*.
- Then select the country if necessary and 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.

Before using for the first time

For the first coffee drinks, a larger quantity of coffee beans is ground and powder from the coffee grounds may adhere to the cover of the drip tray.

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.

Setting the water hardness level

- Touch ‣≡.
- Select Settings ⚑ with the arrow sensors ∧∨ and touch *OK*.
- Select Water hardness and touch *OK*.
- Select the hardness level you want and then touch *OK*.

The setting is now saved.

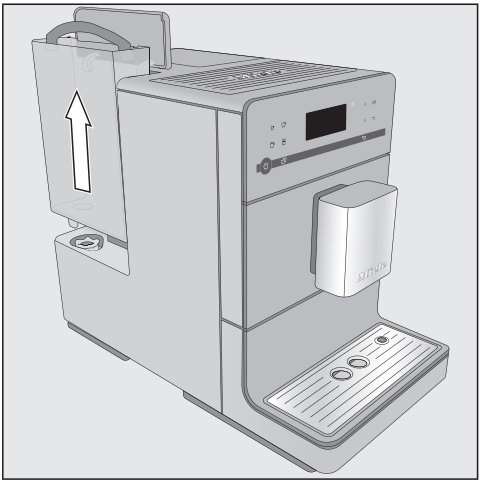
Filling the water container

⚠ 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.



- Open the lid on the left hand side of the coffee machine.
- Pull the water container upwards and out.
- Fill the water container with fresh, cold tap water up to the “Max.” mark.
- Replace the water container and close the lid.

Make sure that the water container handle is on the right so that the lid can close properly.

If the water container sits a little too high or at an angle, check that it is fitted correctly or whether the surface that it sits on is soiled. Water could leak. If necessary clean the surface that the water container sits on.

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.

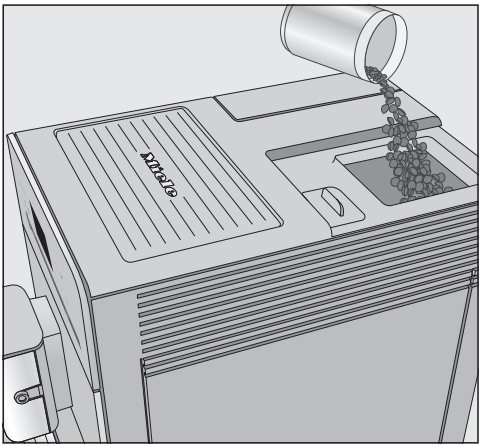
Do not fill the bean container with any type of liquid.

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.

Switching the coffee machine on

■ Touch the On/Off sensor ⏻.

The appliance heats up and rinses the pipework. Hot water will run out of the central spout.

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

If the coffee machine is already at operating temperature, rinsing will not take place.

If you do not touch any sensors or run any maintenance programmes, 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 the coffee machine 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:

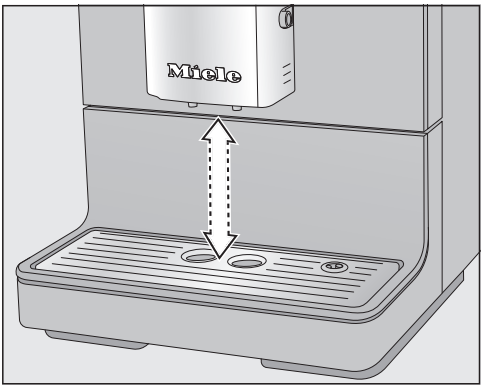
■ Empty the drip tray, the waste container and the water container.

■ Clean all parts thoroughly, including the brew unit.

■ Switch the machine off and withdraw the plug to disconnect it from the power supply.

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.

Making drinks

The following drinks with milk 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.

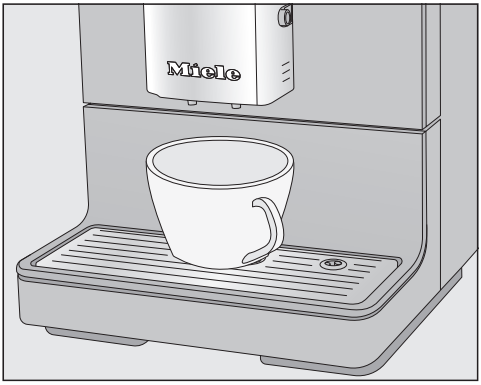
– **Espresso** . This is a strong, aromatic coffee with a thick hazelnut brown coloured layer of froth - known as the crema - on top.
When making espresso, use espresso roast coffee beans.

– **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

– Go to Other drinks under ‣≡ for:
Ristretto or 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.

Cancelling a drink

- To cancel making a drink, touch the drinks sensor or ‣≡ for drinks from Other drinks again.

The machine will stop dispensing.

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 by touching *OK*.

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.

If, after a while, you have not touched any of the drink sensors, the “Double portion” ⧉ option will revert back 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. 0.75 litre), e.g. to fill a coffee pot. Up to six cups can be made in this way.

You can use the Coffee pot function twice in a row. After this, the coffee machine needs a cooling down time of one hour in order to avoid it being damaged.

- Place a sufficiently large container under the central spout.
- Touch ‣≡.
- Select Other drinks.
- Touch the ∧ arrow sensors repeatedly until Coffee pot is highlighted.
  Touch *OK*.
- Touch the arrow keys ∧∨ repeatedly until the desired number of cups (3 to 6) is highlighted. Touch *OK*.
- Follow the instructions in the display.

Each portion of coffee will be brewed and dispensed individually. You can follow the process in the display.

Cancelling Coffee pot

- Touch ‣≡.

Coffee pot dispensing will stop.

Tip: A stainless steel vacuum flask is available as an optional accessory from Miele for the “Coffee pot” function. The CJ JUG vacuum flask is available to order via the Miele webshop, from Miele (see back cover for contact details) or from your Miele dealer.

Making coffee drinks from ground coffee

To make drinks using ready ground coffee, add a portion of ground coffee to the ground coffee chute.
This allows you to make a decaffeinated coffee, if the bean container is already filled with regular coffee beans for example.

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

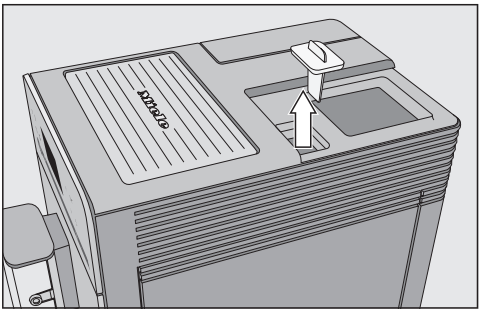
Place a **maximum of 12 g** in the ground coffee chute. If too much is added, the brew unit will not be able to process the coffee.

Adding ready ground coffee

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

- Touch ‣≡ and then select Other drinks.
- Select Ground coffee with the arrow sensors ∧∨ and touch *OK*.

Add ground coffee and select drink will appear in the display.



- First take the lid off of the coffee bean container and then take the cover off the ground coffee chute.

Place a **maximum of** 12 g in the ground coffee chute.

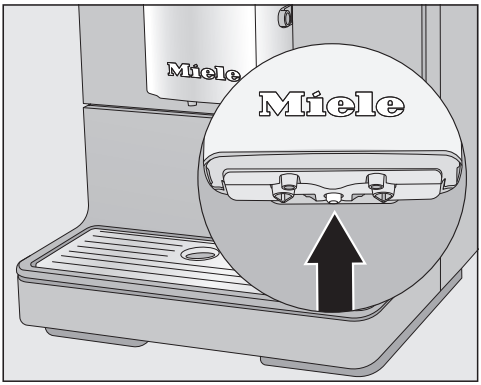
- Replace the cover to the ground coffee chute after adding the ground coffee.
- Replace the lid on the coffee bean container.
- Place a cup under the central spout.
- Select a drink.

The coffee will now be made.

Dispensing hot water (CM5400, CM5500)

⚠ Caution! Danger of burning and scalding on the central spout. Water coming out of the spout is very hot.

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



- Place a suitable container centrally underneath the central spout.
- Touch ☰ and then select Other drinks.
- Select Hot water and touch *OK*.

Hot water will run into the container under the hot water spout.

- To stop dispensing early, touch *OK*.

Making drinks using a profile (CM5400, CM5500)

You can tailor drinks to your personal preferences and save them in a profile.

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

- Touch ›≡ and then select Profiles.
- Select the profile you want and touch *OK*.

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

You can now make your drink.

⚠ 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:

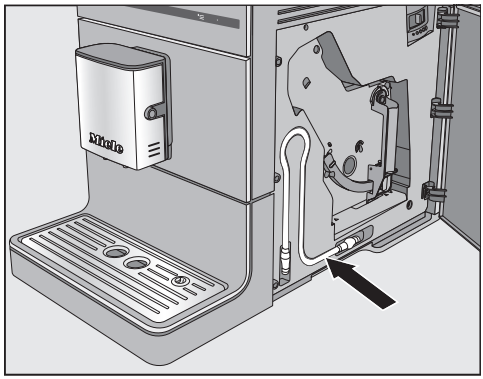
– **Cappuccino** consisting of approx. 2/3 milk froth and 1/3 espresso.

– **Latte macchiato** consisting of 1/3 each of hot milk, milk froth and espresso.

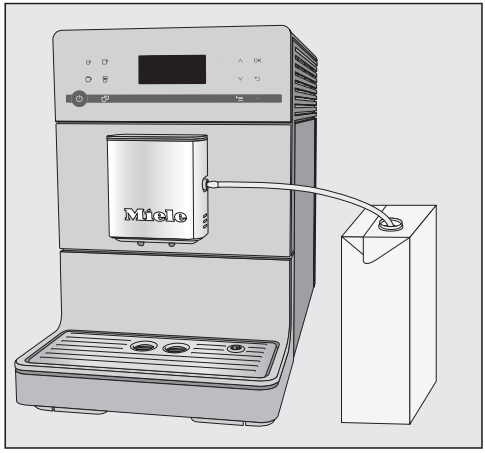
Hot milk or **milk froth** can also be made.

Tip: Using cold cow's milk (< 10 °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.

Using milk cartons or bottles



The milk tube for cartons and other suitable containers is located behind the service panel.



■ Connect the milk tube to the aperture in the central spout.

Making coffee with milk

- Place a container with sufficient milk in it beside the coffee machine.
- Place the end of the milk tube in the container. Make sure that it is sufficiently immersed in the milk.

Tip: The Miele stainless steel flask keeps milk cool for longer. Good milk froth can only be made with cold milk (< 10 °C).
The MB-CM milk flask is available to order via the Miele webshop, from Miele (see back cover for contact details) or from your Miele dealer.

Making drinks with milk

- Place a suitable container underneath the central spout.
- Select a drink:

– Cappuccino
– Latte macchiato
– Go to Other drinks in the ≡ menu to select:
Caffè latte, Hot milk and Milk froth

The drink will now be made.

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:

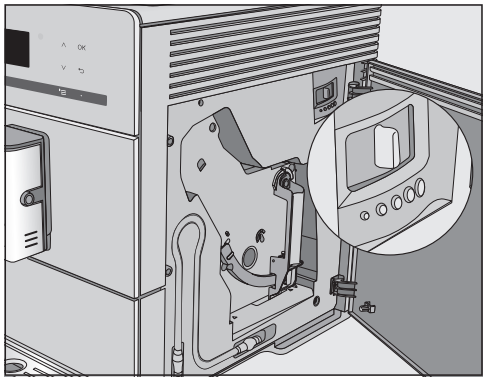
– Espresso or coffee only trickles into the cup.

– 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 service panel.



■ Push the slide control a maximum of one setting to the left (for finer grinding) or to the right (for coarser grinding).

■ Close the service panel.

■ 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 set the amount of coffee, the brewing temperature and pre-brewing for each drink individually. To do this, first select the drink from the Parameters menu and then adjust the drink parameters.

- Touch ‣≡ and then select Parameters.
- 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 flows into the cup very slowly,

– 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 air pressure in the region.

Tip: Not all types of coffee tolerate high temperatures. Several types are sensitive to high temperatures, resulting in an impaired crema and taste.

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.

The flavour of the coffee produced depends not only on the type of coffee, but also on the amount of water used. You can programme the amount of water for all coffee drinks and hot water to suit the size of your cups and the type of coffee you are using. This does not alter the amount of coffee used.

For coffee drinks that use milk you can also set the amount of milk or milk froth to be dispensed with these drinks. Additionally, you can set the portion sizes for hot milk and milk froth alone.

A maximum portion size can be programmed for each type of drink. The coffee machine stops making coffee once this portion size has been reached. The maximum possible portion size is then saved by the machine for this type of drink.

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 of initiating the programming of the portion size:

– by touching the drink sensor when you are making a coffee; or

– by selecting Portion size in the Parameters menu.

CM5400, CM5500: The changed portion size is always saved in the current profile. The name of the current profile is shown in the top left of the display.

Cancelling portion size programming

■ Touch the drinks sensor or ›≡ for drinks from Other drinks 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.

An audible tone will sound as soon as portion programming starts. (As long as the volume has been set for the audible tones - see volume).

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 made with milk, the ingredients 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.

Portion size

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 ☰ and then select Parameters.
- Select the drink you want.
- Select Portion size and touch *OK*.

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

(CM5400, CM5500)

In addition to the Miele profile, you can enter two 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 profiles

■ Touch ‣≡ and then select Profiles.

You can now create a profile.

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

– **Select profile** from the profiles which are already allocated.

– **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.

– **Change name** if you want to alter the name of a profile.

– **Delete profile** if you want to delete a profile.

Touching ⮌ takes you back to the previous menu. Touching ‣≡ takes you back to the drinks 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 ∧∨ and touch *OK*.
- Select the profile with the arrow sensor ∧∨ and touch *OK*.

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

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*.

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 ∧∨ and touch *OK*.
- Now proceed as described in "Creating a profile":

– Select ⮌ to delete a character,

– To enter new characters, highlight the relevant character and confirm with *OK*,

– Save the new name by selecting ✓ 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 ∧∨ and touch *OK*.
- Select the profile you wish to delete.
- Select Yes and touch *OK*.

The profile will be deleted.

Opening the “Settings” menu

- Touch ‣≡.
- Select Settings with the ∧ arrow sensor and then touch *OK*.

You can now check or change the settings.

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

Touching ⮌ takes you back to the previous menu.
Touch ‣≡ if you want to go back to the Select drink menu.

Changing and saving settings

Start in the Settings menu.

- Select the setting you wish to change with the arrow sensors ∧∨.
  Touch *OK*.
- Use the arrow sensors ∧∨ to highlight the required option.
  Touch *OK*.

The setting is now saved.

Settings

Possible setting options

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

Option	Available settings
Language	deutsch* English and other languages Country
Timer	Switch off after (0:30)*
Eco mode	On* / Off
Info	Number of drinks – Total coffee drinks / Total no. of portions / Espresso / Coffee / Cappuccino / Latte macchiato / Ristretto / Long coffee / Caffè latte / Hot milk / Milk froth / Hot water (CM5400, CM5500 only) No. of uses until – Descale the appliance / Degrease the brew unit
System lock	On / Off*
Water hardness	Soft Medium Hard* Very hard
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone
Showroom programme	Demo mode (On / Off*)
Factory default	Do not reset Reset

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 ⚑.

Timer: 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 ∨∧ to a time of between 15 minutes and 9 hours.

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.

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 timer settings for Switch on at are deactivated. The coffee system 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.

Water hardness

Information regarding water hardness is given in the “Water hardness” chapter.

Display brightness

Change the display brightness using the arrow sensors ∧∨.

Volume

You can set the volume of buzzer and sensor tones using the arrow sensors ∧∨.

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

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
- Profiles and their drinks

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 ⏻.

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

Cleaning intervals - Quick guide

Recommended frequency	What do I have to clean / maintain?
Daily (at the end of the day)	Water container
	Waste container
	Drip tray and drip tray cover
Once a week (more often if heavily soiled)	Central spout with integrated cappuccinatore
	Brew unit
	Area underneath the brew unit and the drip tray
	Casing of the machine (especially important immediately after descaling)
	Milk pipework
Once a month	Bean container and ground coffee chute
When prompted	Degrease the brew unit (with 1 cleaning tablet)
	Descale the machine (with 1 descaling tablet)

⚠ 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.

Unsuitable cleaning agents

All surfaces are susceptible to scratching. Scratches on glass can in some circumstances lead to breakage. Contact with unsuitable cleaning agents can alter or discolour the external surfaces. Ensure that any splashes of descaling solution are wiped up immediately.

To avoid damaging the surfaces, do not use:

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

Cleaning by hand or in the dishwasher

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

Most of the parts that can **not** be washed in a dishwasher have a pictogram on them.



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

– Stainless steel central spout cover
– Brew unit
– Bean container lid
– Lower panel

The following components are **dishwasher safe**:

The maximum temperature of the dishwashing programme selected must not exceed 55 °C.

Contact with natural dyes such as those found in carrots, tomatoes and ketchup may discolour the plastic parts in the dishwasher. This discolouration does not affect the stability of the parts.

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

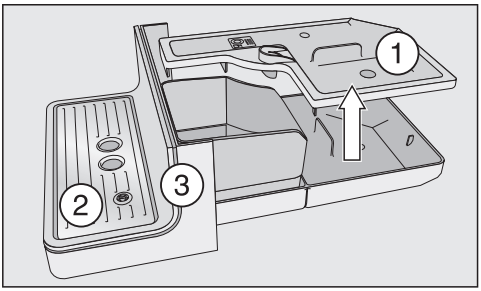
Waste container, drip tray and drip tray cover

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 from the machine. The water used for rinsing will continue to run out of the coffee spouts for a while.

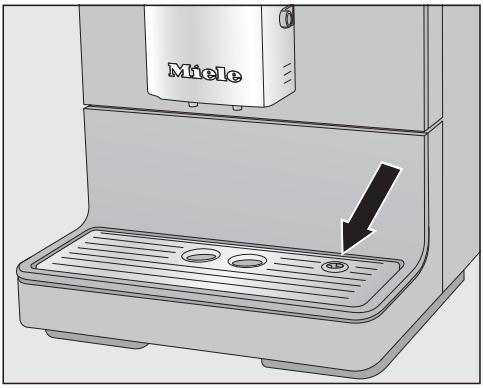


- Pull the drip tray carefully out of the machine. Take the lid ① off.
- Empty the drip tray **and** the waste container.
- Remove drip tray cover ② and lower panel ③.
- Clean all parts thoroughly.

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



- Make sure that the drip tray cover is correctly fitted (see picture).
- Clean the area under the coffee machine. Water can get under the machine when the drip tray is removed.

Cleaning the water container

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

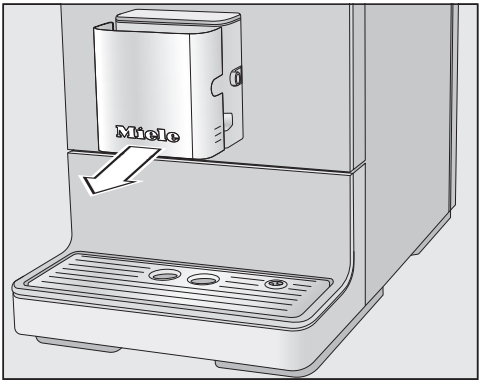
Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise, the water container will not sit correctly.

- Remove the water container.
- Clean the water container in the dishwasher or by hand using warm water and a little washing-up liquid. After cleaning, dry the water container.
- Carefully clean and dry the surface the water container sits on, taking special care to clean the recesses properly.
- Push the water container back into the appliance.

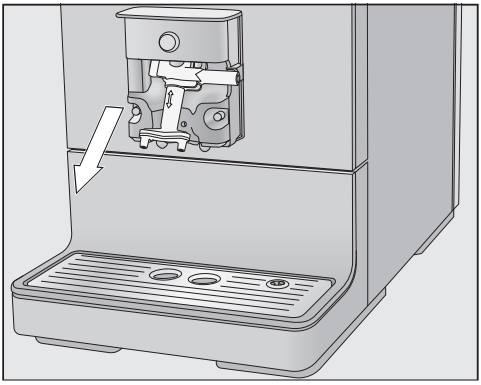
Central spout with integrated cappuccinatore

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

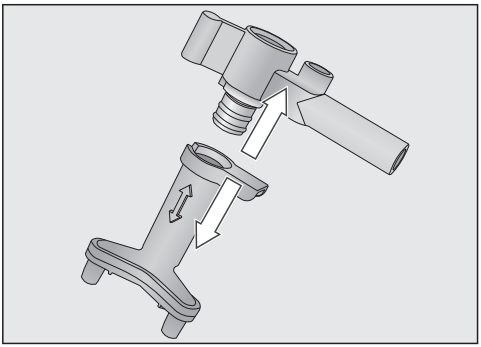
All other parts are dishwasher-safe.



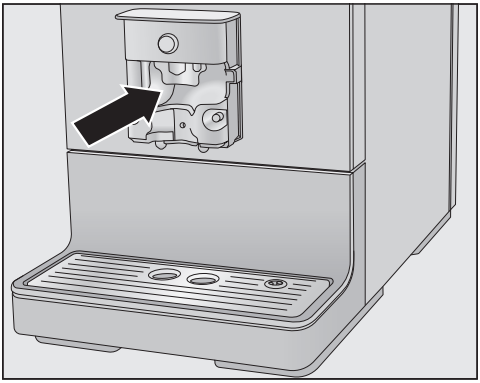
- Pull the stainless steel cover forwards and off.



- Pull the dispensing unit down to remove it.



- Release the upper section with the holder for the milk pipework from the dispensing spouts.
- Clean all parts thoroughly.



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

Clean any blockages in the milk pipework under running water with the special brush supplied:

- Insert the brush in the pipework. Move it back and forth until all milk residue has been removed.

Reassemble the central spout

The dispensing unit is easier to reassemble if the individual parts are dampened with water beforehand.

- Fit the dispensing unit back together.
- Refit the dispensing unit onto the central spout. Press firmly to ensure the dispensing unit is securely fitted without any gaps.
- Replace the stainless steel cover and connect the milk pipework.

Milk pipework

⚠ Ensure that all components in which milk is transported are cleaned carefully on a regular basis. Milk naturally contains bacteria that rapidly multiply if the milk pipework is not cleaned properly. Soiling in the appliance may be dangerous to health.

The milk pipework must be cleaned at least every 5 days.

There are two options for cleaning the milk pipework:

– 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”).

Tip: In addition to your weekly cleaning routine we recommend carrying out the alternative cleaning procedure once a month. For example if you manually clean the machine once a week, then you should run the Clean milk pipework maintenance programme once a month. This combination will ensure that the milk pipework is cleaned optimally.

Bean container and ground coffee chute

⚠ Danger of injury from the grinder! Switch off the machine and disconnect it from the power supply 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.

- 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 coffee chute and remove any ground coffee residue.

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

Cleaning the housing

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

Make sure that water cannot get behind the display.

The surfaces are all susceptible to scratching and discolouration if unsuitable cleaning agents are used.

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

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

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

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 Maintenance and 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.

If coffee has been dispensed, the coffee machine will rinse the coffee pipework automatically before switching off. This removes any residual coffee grounds.

- Touch ‣≡.
- Select Maintenance and touch *OK*.
- Select Rinse appliance and touch *OK*.

The pipework will now be rinsed through.

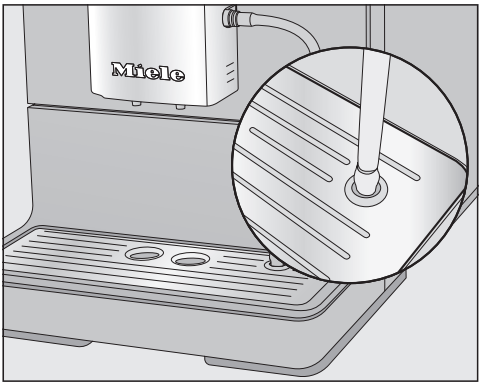
You may also be prompted to insert the end of the milk tube into the drip tray.

Rinsing the milk pipework

Milk residues can block the milk pipework. The milk pipework should therefore 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 maintenance programme

For optimal cleaning results, we recommend Miele Cleaning Agent for milk pipework. The Cleaning Agent for milk pipework has been specially developed for use with Miele coffee machines and prevents subsequent damage.

It is available to order via the Miele webshop or directly from Miele (see the end of this booklet for contact details).

The Clean milk pipework maintenance programme lasts for approx. 5 minutes.

- Touch ‣≡.
- Select Maintenance and touch *OK*.

The cleaning process cannot be cancelled. It must be completed through to the end.

- Select Clean milk pipework and touch *OK*.

The process will start.

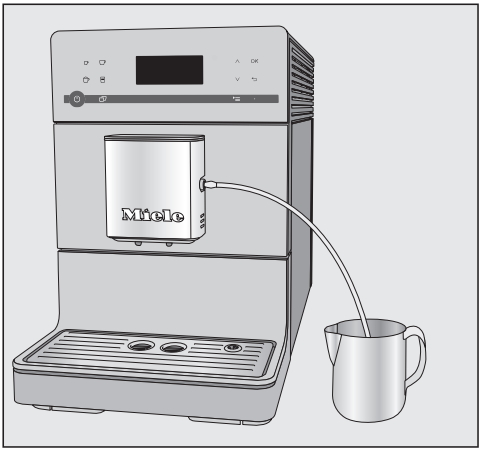
- Follow the instructions in the display.

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

Preparing the cleaning solution:

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

Carrying out the cleaning process:



- Place the container next to the machine and hang 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 at the end of the rinsing cycle.

Tip: Flush any residual cleaning agent out of the milk pipework with running water.

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 be not be able to make any more drinks until the brew unit has been degreased.

Start “Degreasing brew unit”

You need 1 Miele cleaning tablet to degrease the brew unit.

■ Touch ☰.

■ Select Maintenance and touch *OK*.

■ Select Degrease the brew unit.

The cleaning process cannot be cancelled. It must be completed through to the end.

■ Touch *OK*.

The process will start.

■ Follow the instructions in the display.

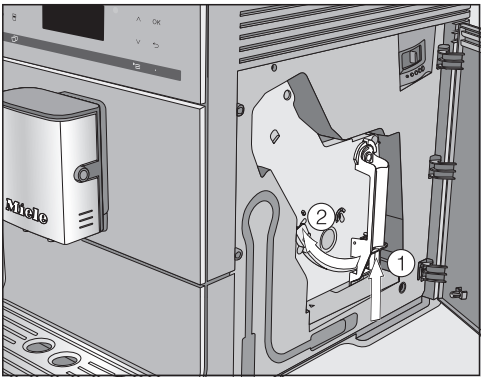
Cleaning the brew unit and interior

Clean the brew unit **by hand** only under warm running water. **Do not use washing-up liquid or any other cleaning agent.** The moving parts of the brew unit are lubricated. Cleaning agents and washing-up liquid will damage the brew unit.

To ensure good tasting coffee and to prevent the formation of microbes in the machine, 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.

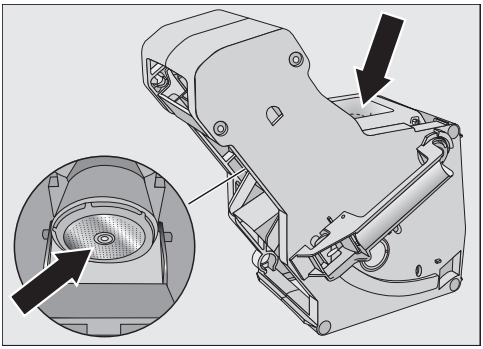
■ Open the service panel.



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

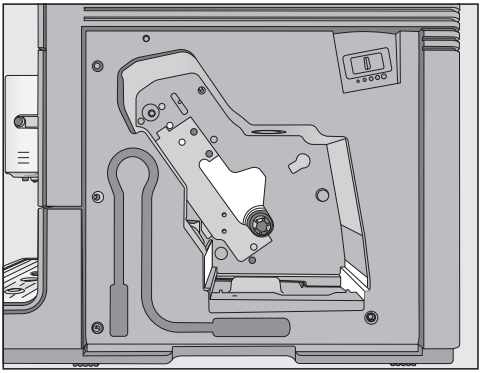
When you have removed the brew unit, do **not** change the position of the handle on the brew unit.

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



- 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.

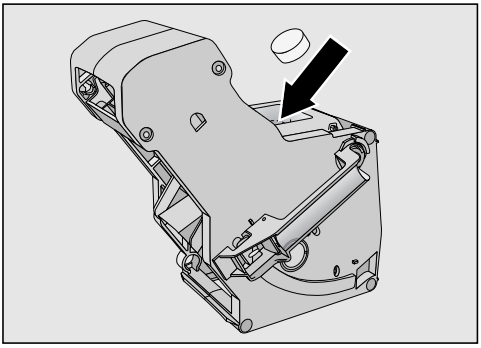
Make sure you regularly remove any damp ground coffee residues to prevent the build-up of mould.



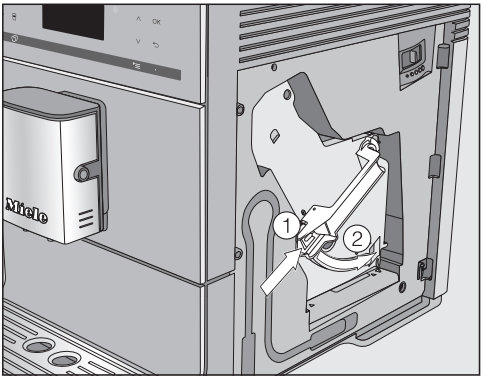
- Clean the inside of the coffee machine. Make sure that the areas highlighted in the illustration are cleaned especially well.

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.

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. 15 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.

■ Confirm the message with *OK*.

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

You can switch the coffee machine off if you do not want to carry out the descaling programme at this point in time. You can not make any drinks until the machine has been descaled.

Descaling after prompt appears in the display

Descale 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.

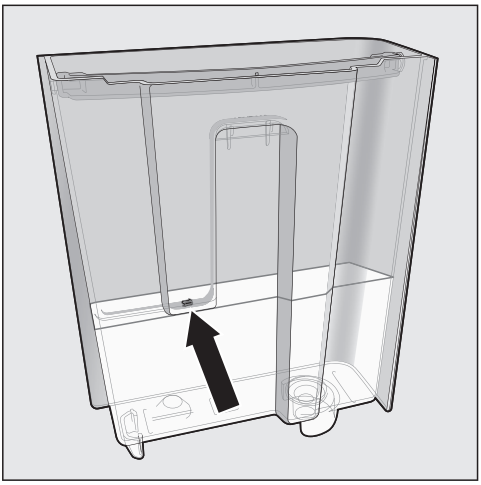
Make up the descaling solution

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.



- 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.

Carrying out descaling

- Push the water container back into the appliance.
- 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:

- Remove the water container and rinse it thoroughly with clean water. Ensure that **no** descaling solution residue remains in the water container. Fill the water container to the ⇆ symbol with fresh tap water.

The cleaning process is finished at the end of the rinsing cycle. You can now make drinks again.

Ensure that any splashes of descaling solution are wiped up immediately. Otherwise surfaces can be damaged.

Descaling when not prompted by a message

- Touch ‣≡.
- Select Maintenance and touch *OK*.
- Select Descale the appliance.

Descaling cannot be cancelled once it has started. It must be completed through to the end.

- Touch *OK*.

The descaling process will now start.

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 inside of the machine
– Pack the machine securely

Evaporating the coffee machine

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 means removing all water from the system. This prevents water and frost damage to the machine.

- Switch the coffee machine on 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 on the dispensing spouts. Hot steam is discharged.

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

- Switch off the machine and unplug it to disconnect it from the power supply.
- Clean the drip tray and waste container.

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.

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Messages in the display

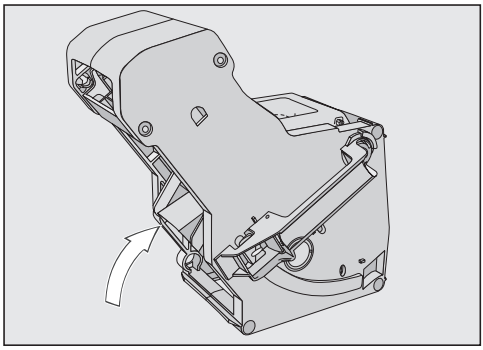
Error messages must be confirmed with OK, otherwise the message can reappear in the display even though the problem has been remedied.

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 Service.

Problem	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. ■ Carefully clean the surface the water container sits on, and the casing walls adjacent to the water container. Dry these surfaces thoroughly.

Problem solving guide

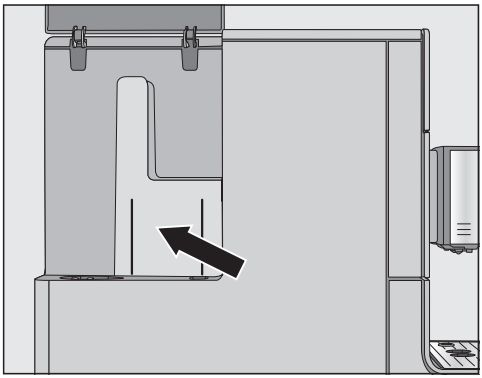
Problem	Cause and remedy
F73 or Check the brew unit	The brew unit cannot be positioned correctly. ■ Switch the machine off with the On/Off ⏻ sensor. ■ Switch off at the wall socket and remove the plug. Wait for two minutes before inserting the plug back in the socket and switching on. ■ Remove the brew unit and rinse under warm running water.  ■ Push the coffee ejector of the brew unit into the correct position. ■ Do not fit the brew unit. Close the service panel and switch the coffee machine on with the On/Off ⏻ sensor. This will initialise the brew unit motor and put it back into the start position. ■ When Insert the brew unit appears in the display, put the brew unit back in the machine. Close the service panel.

Problem	Cause and remedy
Too much ground coffee	There is too much ground coffee in the coffee chute. The brew unit cannot compact ground coffee if more than two level spoonfuls of ground coffee are added to the coffee chute. The ground coffee will be emptied into the waste container and the fault message will appear in the display. ■ Switch the machine off with the On/Off ⏻ sensor. ■ Remove and clean the brew unit by hand (see “Cleaning and care - Degreasing the brew unit and cleaning the interior”). ■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner. ■ Place a maximum of **12 g** of coffee in the ground coffee chute.

Problem solving guide

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.
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.
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.
The display is hard to see or not able to be read.	The display brightness has been set too low. ■ Change this setting (see “Settings”).

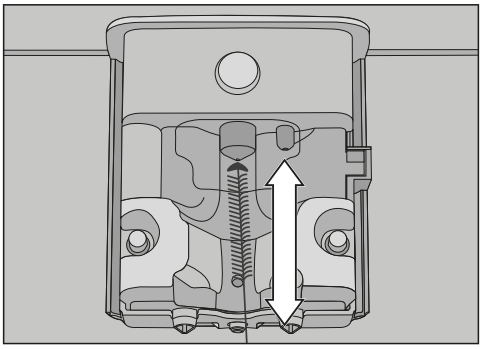
Problem	Cause and remedy
The water container is empty. Fill and replace the water container **has not appeared in the display.**	Droplets of water have settled between the water container and the side walls of the casing, or this area is damp (see illustration).  ■ Dry these surfaces thoroughly. Take the water container out to refill it with water.
	There is too much residual water on the inside walls of the water container, e.g. a biofilm has developed. Or the water container has a build-up of limescale. ■ Clean the water container every day.
Fill and replace the water container **appears in the display even though the water container is full and in the machine.**	The water container is not in the correct position. ■ Remove the water container and push it back in again.
	The water container was not correctly filled and refitted for descaling. ■ Fill the water container to the descaling symbol and restart the descaling programme.
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.**	The coffee machine needs descaling. ■ 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.

Problem solving guide

Problem	Cause and remedy
After switching on the machine the message Empty the drip tray and the waste container **appears even though they are both empty.**	This is not a fault. The drip tray and waste container were probably not emptied after making the last coffee, or the internal counter was not reset. ■ Remove the drip tray and waste container from the machine and empty them.
Neither milk nor milk froth comes out of the central spout.	The milk pipework is blocked. ■ Clean the central spout, taking particular care to clean the cappuccinatore and milk pipework connections carefully with the cleaning brush.
Empty the drip tray and the waste container **appears in the display, even though the drip tray has been emptied.**	The drip tray is not positioned correctly in the machine. ■ 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.**	The drip tray is not in the correct position and is therefore not detected. ■ Empty the drip tray and the waste container. Reassemble all parts and push the drip tray back as far as it will go in the coffee machine.
The drip tray or waste container is full or overflowing, although they have been emptied following each reminder.	This is not a fault. 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. ■ Remove the drip tray and waste container from the machine and empty them.

Problem	Cause and remedy
Fill the bean container **appears in the display even though the bean container has just been filled.**	This is not a fault. ■ Confirm the message with *OK*.
	Insufficient coffee beans are getting into the grinder. Have you used a dark roast? This type of coffee bean is often more oily. These oils can cling to the inside of the coffee bean container and hinder the flow of beans. ■ Make a coffee and observe whether the coffee beans drop into the coffee bean container. ■ Clean the coffee bean container more often if you are using a darker, more oily bean. Try other types of coffee bean which are less oily.
The coffee machine does not rinse itself when turned on.	This is not a fault. If the coffee machine is already at operating temperature, rinsing will not take place.
Coffee dispensing is repeatedly interrupted and the message Fill the bean container **appears in the display.**	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. ■ Confirm the message with *OK*. If the coffee is too strong for you or tastes bitter, try a different type of coffee beans. If the display appears with all types of coffee: ■ Set the grinder to a coarser setting (see “Grinder setting”). ■ Check the amounts of coffee set for all coffee drinks (see “Amount of coffee”). Select a larger amount of coffee if necessary. Don't forget to check any drinks changed in “Profiles”.
	If the message only appears when dispensing certain drinks: ■ Check the amount of coffee set for this drink (see “Amount of coffee”). Select a larger amount of coffee. ■ You may also need to set a coarser grinder setting.

Problem solving guide

Problem	Cause and remedy
The descaling process was started by mistake.	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. ■ Descale the coffee machine (see “Descaling”).
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 comes out of the main dispenser.	The milk temperature is too high. Good milk froth can only be achieved with cold milk (below 10°C). ■ Check the temperature of the milk.
	The central dispenser with integrated cappucinatore is not correctly fitted and is taking in air. Or the spouts are blocked. ■ Check whether the central spout has been assembled correctly. Make sure that all parts are tightly connected to one another. ■ If necessary, clean the central spout.
	The milk pipework, connections or the intake tube on the milk flask are blocked. ■ Clean all parts thoroughly.
	The steam jet on the central spout has a blockage.  Push the cleaning brush a max. of 1 cm into the steam jet. ■ Clean the steam jet with the cleaning brush.

Problem	Cause and remedy
Coffee grounds have settled on the lid of the drip tray and in the interior around the brew unit.	This is not a fault. The movement of the brew unit during the brewing process can cause some ground coffee to fall around it. The type of beans used, the fineness of the ground coffee and the amount of coffee ground also affect the amount. Important! Clean the inside of the coffee machine regularly to prevent mould etc.
The underside of the coffee bean container cover is very damp Drops of water are visible.	Too many drinks have been made one after the other and the ground coffee chute is not closed or not properly closed. Steam has risen up from the brew unit via the ground coffee chute and condensed under the cover. ■ Replace the lid on the ground coffee chute making sure it is properly sealed.
Water from making coffee has collected on the worktop underneath the coffee machine.	This is not a fault. Water can get under the machine when the drip tray is removed. Clean the surfaces underneath the coffee machine regularly.
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.	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. ■ Pre-heat the cup, for example, with hot water.
	The brewing temperature has been set too low. ■ Set a higher brewing temperature.
	The filters in the brew unit are blocked. ■ Remove the brew unit and clean by hand ■ Degrease 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.	The coffee machine needs descaling. ■ Descale the coffee machine.
Coffee is not flowing out of the central spout. Or coffee is only being dispensed via one spout.	The central spout has a blockage. ■ Clean the coffee pipework (see "Cleaning and care - Rinsing the machine). ■ If there is still no coffee coming out, or coffee is only coming out of one side, clean the dispensing spouts with the cleaning brush.
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.

Problem	Cause and remedy
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.

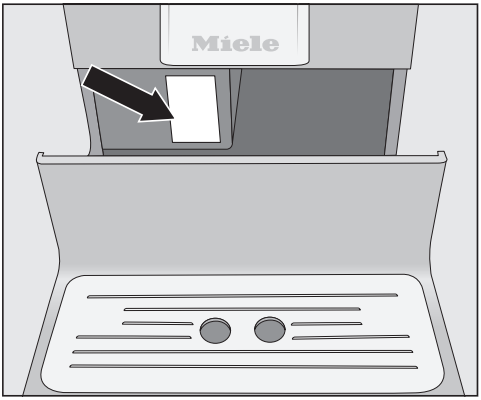
Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele Dealer or Miele Service.

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

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

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



Warranty

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

In the UK, your appliance warranty is valid 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.

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 setting for the “Switch off after” timer to 15 minutes. The coffee machine will then switch itself off 15 minutes after the last drink was made or a sensor was touched.

Electrical connection

Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the machine. Consult a qualified electrician if in any doubt.

The connection data is given on the data plate. The data plate 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 suitable switched socket with earthing contact. Connection must comply with national and local safety regulations (BS 7671 in the UK).

The fuse rating must be at least 10 A.

The socket should be next to the appliance and easily accessible.

Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the safety of the appliance (fire risk).

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 machine must not be used with so-called **energy saving plugs**. 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.

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.

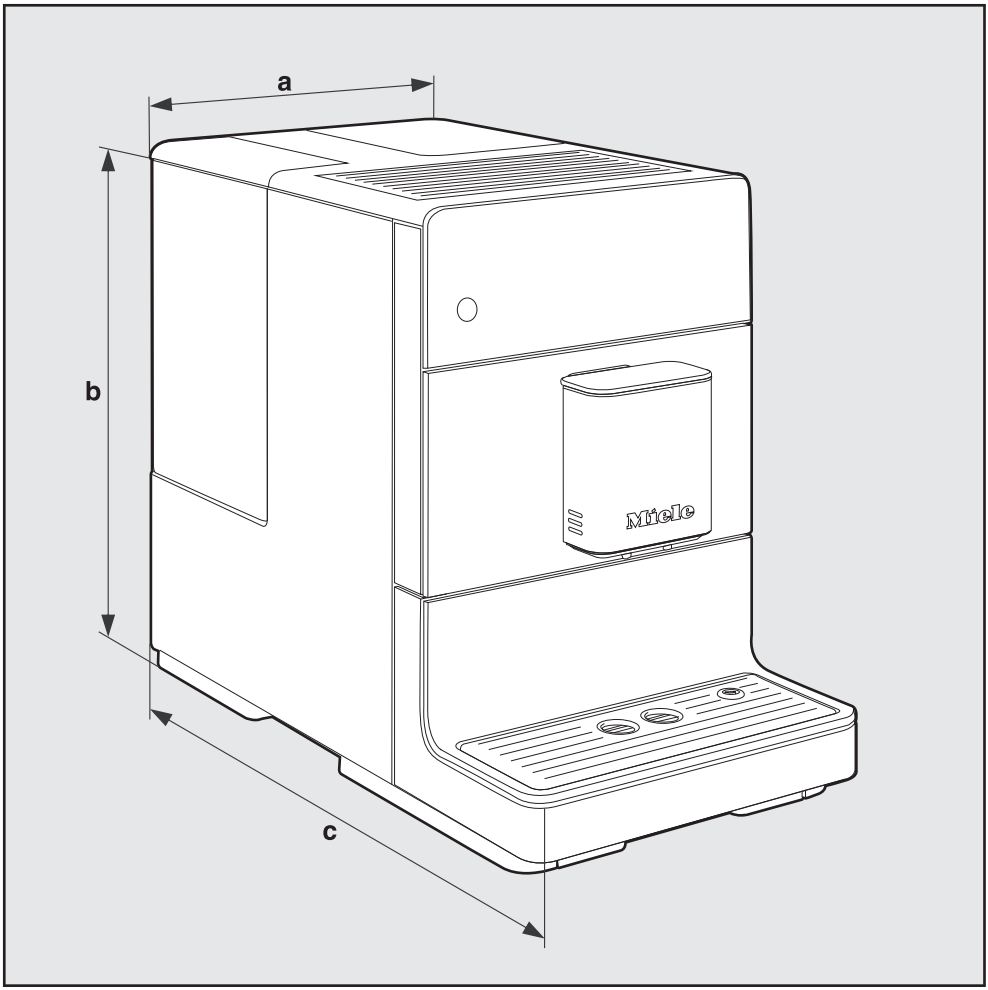
If the machine is installed in a niche, the niche must provide the following minimum dimensions:

Height	510 mm
Width	450 mm
Depth	575 mm

When setting up the machine: make sure that the service panel 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.

Dimensions



a = 241 mm

b = 360 mm

c = 460 mm

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):	241 x 360 x 460 mm
Net weight:	9.48 kg
Connection cable length:	120 cm
Water container capacity:	1.3 l
Bean container capacity:	200 g
Waste container capacity:	max. 6 portions of coffee grounds
Central spout:	Height adjustable from 80–135 mm
Grinder:	Conical stainless steel grinder
Grinder setting:	5 settings
Ground coffee amount:	max. 12 g

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