

## Operating instructions



## Freestanding coffee machine CM 5100

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

en - AU, NZ

M.-Nr. 07 995 370

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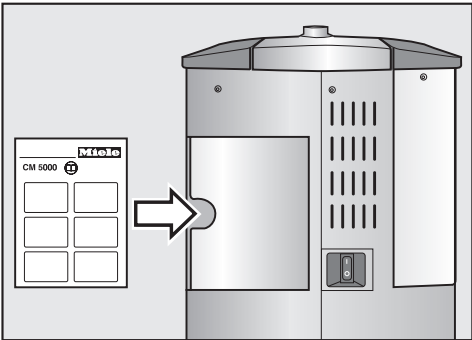
## Short instructions

A short instruction leaflet is supplied with this coffee machine which gives basic information on how to operate and clean the machine on a daily basis.

It is not a substitute for this operating and installation instruction manual.

To avoid the risk of accidents or damage to the machine, it is important to read this operating and installation instruction booklet carefully and take note of the Warning and Safety instructions.

You can keep the short operating instructions in the slot at the back of the coffee machine so that they are always to hand.



# Packing material / Disposal of old machine

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## Packing material

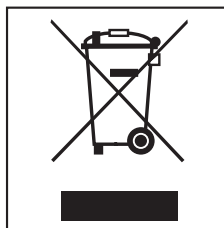
The packing material protects the machine during transit.

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

The original packaging will also be useful should you wish to return the coffee machine to Miele for servicing.

## Disposing of your old machine

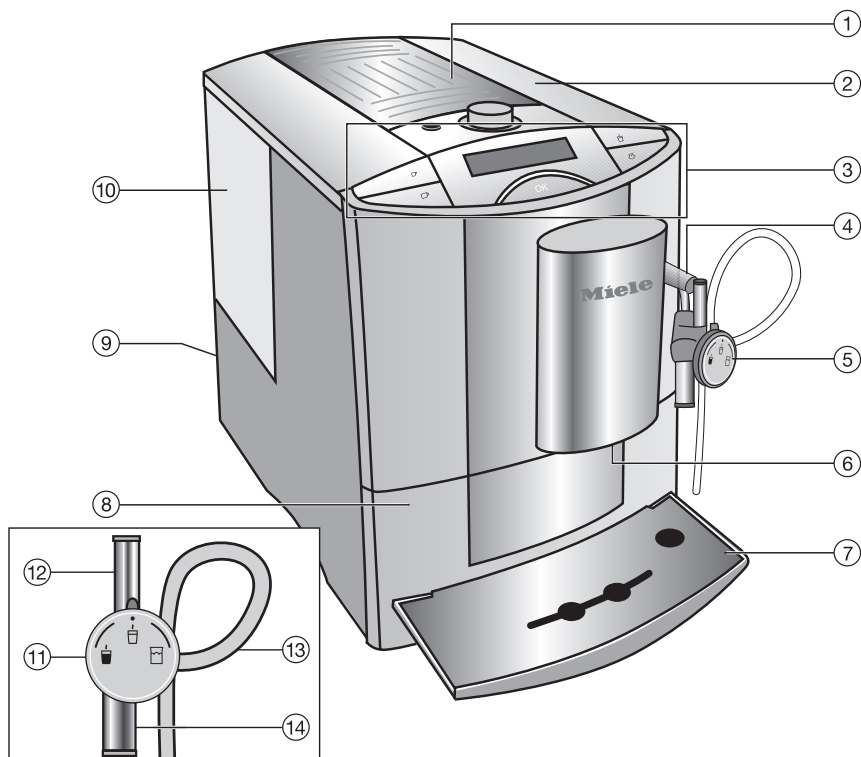
Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, or contact your Miele Chartered Agent for advice.

Ensure that it presents no danger to children while being stored for disposal.

# Guide to the machine






- ① Cup heating surface
- ② Bean container, ground coffee chute and rotary control for selecting fineness of ground coffee
- ③ Display and controls
- ④ Steam and hot water spout
- ⑤ Cappuccinatore for frothing milk (see inset diagram above)
- ⑥ Coffee spouts
- ⑦ Drip tray cover
- ⑧ Drip tray with waste container
- ⑨ Master switch
- ⑩ Water container

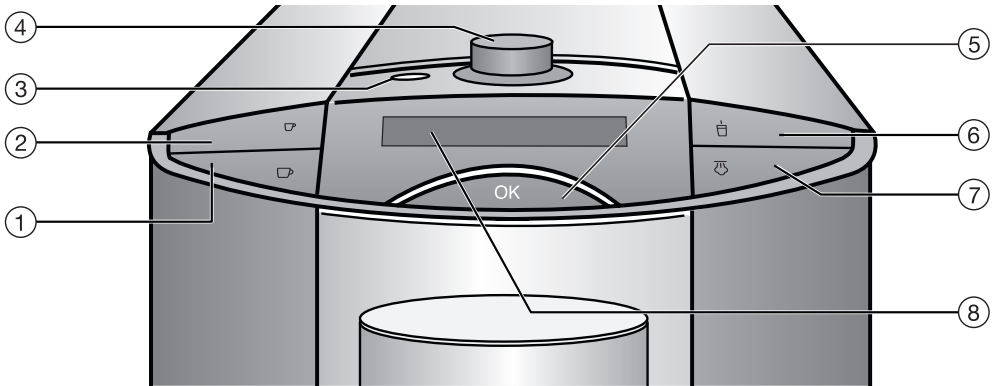
- ⑪ Cappuccinatore dial for selecting hot milk, hot water and milk froth

- ⑫ Air intake nozzle
- ⑬ Milk tube
- ⑭ Dispensing spout

Symbols on the cappuccinatore dial:

-  Hot water
-  Milk froth
-  Hot milk

## Display and controls



	Control	How to operate	Function
①	Coffee button ☐	Press	For dispensing coffee
②	Espresso button ▴	Press	For dispensing espresso
③	On/Off button ⏻	Press	For switching the coffee machine on or off (Standby mode)
④	Rotary control	Turn clockwise or anti-clockwise	For displaying options or settings
⑤	OK button	Press	For confirming a selection or action For cancelling drink preparation For calling up the SETTINGS menu (Press and hold for 2 seconds)  The crescent will light up, if the option is available The crescent will flash before steam is generated
⑥	Hot water button 🚰	Press	For dispensing hot water
⑦	Steam button ☁	Press	For dispensing milk froth or hot milk
⑧	Display		For displaying messages For customising the coffee machine (in the SETTINGS menu)

# Warning and Safety instructions

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This coffee machine conforms with all current safety requirements. Improper use can, however, lead to personal injury and damage to property.

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

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

## Correct application

► This coffee machine is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

It is not designed for use outside.

Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

► This coffee machine is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised

whilst using it or have been shown how to use it correctly by a person responsible for their safety.

## Safety with children

Caution. Children's skin is very sensitive and reacts to hot temperatures. The coffee spouts and the cappuccinatore present a danger of burning or scalding.

- Install the coffee machine where it is out of the reach of children.
- Keep children away from the machine at all times. It is not a toy! To avoid the risk of injury, do not allow children to play with it or its controls. Supervise children whilst you are using it.
- Older children may only use the coffee machine when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- Remember that coffee and espresso are not suitable drinks for children.



## Technical safety

► Before setting up the machine, check it for any externally visible damage. Never use a damaged machine. Danger of injury.

► To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.

► The electrical safety of this machine can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► 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, (e.g. danger of overheating).

► Disconnect the machine from the electricity supply immediately if you notice any damage or the smell of scorching, for example.

► Ensure that the mains connection cable cannot become trapped or damaged by any sharp edges.

► The mains connection cable should not hang down. Someone could trip over it and the machine could be damaged. Excess cable can be pushed through the cable exit at the back of the machine.

► This machine may only be used in mobile installations if a risk assessment of the installation has been carried out by a suitably qualified engineer.

► Only use the coffee machine in rooms where the ambient temperature is between 10 °C and 32 °C.

► Ensure that there is sufficient ventilation around the coffee machine. Do not cover the vent on the top of the machine.

► 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.

► Protect the coffee machine from water and water spray.

► Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

► While the machine is under warranty, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the warranty will be invalidated.

# Warning and Safety instructions

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► Faulty components must only be replaced by genuine Miele original spare parts. Only genuine Miele original spare parts guarantee the safety of the machine.

► The machine must be disconnected from the electricity supply during installation, maintenance and repair work.

► Disconnect the coffee machine from the electricity supply if it is not going to be used for a while, e.g. during holidays.

► In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the warranty.

## Correct use

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

► Please note:

- Keep well away from the area underneath the coffee spouts or cappuccinatore when hot liquids and steam are being dispensed.
- Do not touch hot components.
- Ensure that the cappuccinatore is fitted correctly. Only fit the cappuccinatore if it is clean. If it

becomes clogged, hot liquid or steam could spatter from the nozzle or it could dislodge.

- The machine must not be used for cleaning objects.

► Clean the coffee machine thoroughly before using it for the first time. Rinse through the coffee and milk pipework (see "Cleaning and care").

► Please note the following regarding water:

- Only use cold, clean tap water to fill the water container. Warm or hot water or other liquids could damage the 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 reverse osmosis units. The machine could be damaged.

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

► Do not reach into the grinding mechanism.

► Only add ground coffee or cleaning tablets to the ground coffee chute. The cleaning tablets remove grease from the brew unit.

# Warning and Safety instructions

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► Only use milk without additives. Sugar additives would stick to the milk pipework and the cappuccinatore.

► Do not use coffee beans which have been treated with caramel, sugar or other substances. Sugar will damage the coffee machine.

► Do not place any alcohol mixtures which are alight underneath the coffee spouts. The flames could ignite plastic components and cause them to melt.

► Do not place anything that produces a naked flame such as a candle on top of or next to the coffee machine. The flames could cause the coffee machine to catch fire and this could spread.

► Please note the following with regard to cleaning the coffee machine:

- Disconnect the coffee machine from the electricity supply before cleaning.
- Clean the coffee machine every day (see "Cleaning and care" for more information).
- Do not use a steam cleaner to clean this appliance. Steam could cause a short circuit.
- Descale the coffee machine regularly using the appropriate number of Miele descaling tablets for the water hardness level in your area. Descale the machine more frequently in areas with very hard water. The manufacturer cannot be held liable for damage arising from insufficient descaling.

- 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 organic rubbish or on the compost heap, but not emptied down the sink as they could block it.

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

# Functions

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## Coffee specialities

With your coffee machine you can prepare **coffee** and **espresso** at the press of a button.

Each cup of coffee or espresso is made with **freshly ground** coffee beans for optimum flavour and aroma.

You can also make coffee by adding ready ground coffee to the **ground coffee chute** should someone prefer a cup of decaffeinated coffee, for example.

The cappuccinatore will **froth and heat milk** for making latte macchiato, cappuccino or other specialities.

**Hot milk** or **hot water** can also be prepared just as easily.

The coffee machine can be customised to suit your preferences. You can select the **amount of coffee**, the **temperature** and the **amount of water** to be used.

You can also **pre-brew** the coffee for a more intensive flavour.

The **amount of steam** used for frothing or heating milk can also be selected.

## Cleaning and care

The coffee machine is easy to clean, **the brew unit is removable**, for example.

At the end of coffee preparation, the **Automatic rinsing function** removes any coffee residues from the pipework.

The coffee machine will remind you when to

- empty the waste container,
- degrease the brew unit or
- descale the machine.

## Further functions

You can set the operation mode you prefer.

In **Comfort mode** all the coffee machine functions are available without any restrictions.

You can use the **Timer** to select a particular time for the coffee machine to switch on or off.

Using the coffee machine in **Eco mode** saves energy. The machine will switch to energy saving mode if a drink is not prepared within a certain time.

The **System lock** prevents the coffee machine from being used without your knowledge, by children, for example.

# Preparing the coffee machine for use

Please read the operating instructions and take the time to familiarise yourself with the coffee machine before using it for the first time.

## Before using for the first time

- Set up the coffee machine and remove any protective film (see "Installation").
- Insert the plug of the coffee machine into the socket (see "Electrical connection"). If the connection cable is too long, you can push some of it through the opening in the rear of the appliance.

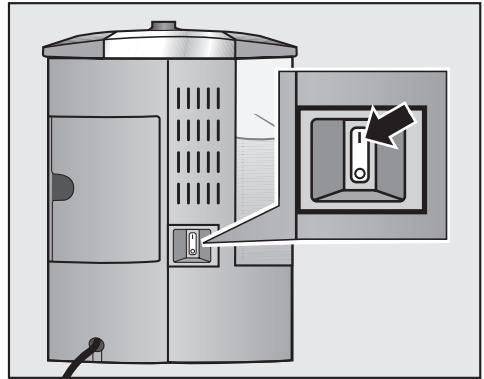
Please clean the machine thoroughly before filling the water container and the coffee bean container (see "Cleaning and care").


- Fill the coffee bean container with coffee beans (see "Filling the coffee bean container").
- Fill the water container with fresh, cold tap water (see "Filling the water container").

## Switching on for the first time

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

- Language
- Clock format
- Time of day



- Set the master switch at the back of the coffee machine to "I".
- Press the On/Off button .

The welcome message MIELE - WILLKOMMEN will appear in the display briefly.

## To set the language

- Turn the rotary control until the language you require appears in the display.  
Press the OK button.

The setting is now saved.

# Preparing the coffee machine for use

## To set the clock display

- If you want the time to be shown as a 12-hour clock, turn the rotary control until 12 H appears.

or

- If you want the time to be shown as a 24-hour clock, turn the rotary control until 24 H appears.

- Press the OK button.

The setting is now saved.

## To set the time of day

You can now enter the hours and minutes:

- Turn the rotary control until the current hour appears.  
Press the OK button.
- Turn the rotary control until the current minutes appear.  
Press the OK button.

The setting is now saved. SET UP SUCCESSFUL will appear in the display.

- Press the OK button.

If the water container is empty, the following will appear in the display

FILL WATER CONTAINER  
AND PLACE IN MACHINE

- Fill the water container with fresh, cold tap water.

**TIP** Place a suitable container underneath the cappuccinatore.

The following will appear in the display:

SYSTEM FILLING UP  
START

- Press the OK button.

**TIP** Continue following the instructions given in this booklet to set up your machine and familiarise yourself with it.

## Water hardness

The water hardness 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 quantity of water and steam used. The number of drinks which can be dispensed before the machine needs to be descaled will depend on the water hardness level set.

Set the water hardness level on the coffee machine to the water hardness level for the local area to ensure that the machine functions correctly and is not damaged. This will ensure that the reminder to descale the machine will appear in the display at the correct time.

There is a choice of four water hardness levels:

### – Level 1 (soft):

Local water hardness range 0-8.4 °d  
(0-1.5 mmol/l)

Water flow rate: approx. 220 l

Steam flow rate: approx. 440 min.

# Preparing the coffee machine for use

## – Level 2 (medium):

Local water hardness level 1  
8.4-14 °d (1.5-2.5 mmol/l)  
Water flow rate: approx. 100 l  
Steam flow rate: approx. 200 min.

## – Level 3 (hard):

Local water hardness range 2  
14-21 °d (2.5-3.8 mmol/l)  
Water flow rate: approx. 70 l  
Steam flow rate: approx. 140 min.

## – Level 4 (very hard):

Local water hardness range 3-4  
21 °d (21 °d (>21 °d (>3.8 mmol/l) or more  
Water flow rate: approx. 40 l  
Steam flow rate: approx. 80 min.

## Setting the water hardness

- In the main menu, press the OK button for two seconds.

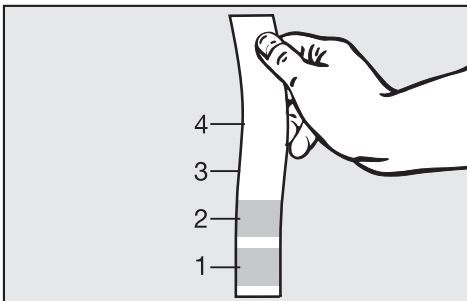


- Turn the rotary control until WATER HARDNESS appears in the display. Press the OK button.
- Turn the rotary control until the water hardness level you require appears in the display. Press the OK button.

The setting is now saved.

## Measuring the water hardness

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the water hardness in your area.



- Dip the test strip in water for a second, then shake off any excess water. The result will be evident after about a minute.

You can now set the water hardness level for the coffee machine.

# Filling the water container

The quality of the water plays an important part in the overall quality of the coffee.

The water container should therefore be emptied and filled with fresh tap water every day.

**Warning:** Bacteria can cause infection.

It is important to empty and fill the container with fresh tap water every day to avoid the risk of bacteria building up.

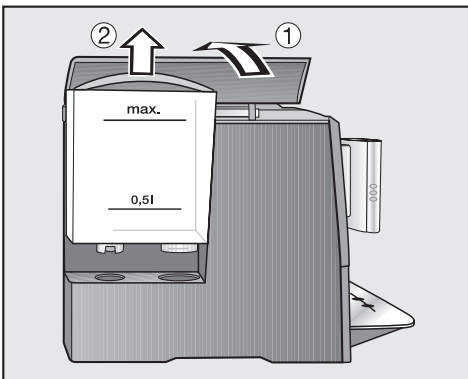
Only use fresh, cold tap water.

Hot or warm water or other liquids could 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.

- Fill the water container with fresh, cold tap water up to the "Max." marker.
- Replace the water container in the coffee machine. Make sure that the water container fits correctly onto the notch at the top of its housing.
- Close the lid.

**TIP** If the water container is a little high or at a slant, check whether the surface that the water container sits on is dirty. If the water container is not sitting correctly, the drainage valve will not be sealed.  
Clean the surface, if necessary.



- Open the lid on the left-hand side of the coffee machine ①. Pull the water container up by its handle and remove it ②.



## Filling the coffee bean container

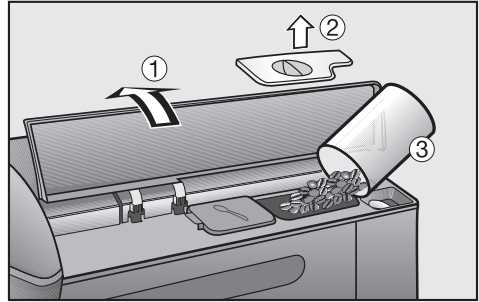
Fill the coffee bean container with roasted espresso or coffee beans if you want to use freshly ground coffee beans for each cup of espresso or coffee.

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

**Important:** Only put roasted espresso or coffee beans in the container.

Anything else, including ground coffee, will damage the grinder.


**Important:** Do not use coffee beans that have been treated with sugar, caramel, or other substances and do not put drinks containing sugar in the coffee bean container. Sugar will damage the machine.




- Open the lid on the right of the coffee machine ①. Remove the coffee bean container lid ②.
- Fill the container ③ with roasted coffee beans .
- Replace the container lid and close the lid of the coffee machine.

**TIP** Only add enough beans to last for a few days as contact with the air causes coffee beans to lose their flavour.

# Switching on and off

You can use the On/Off button  (standby) to switch the coffee machine on and off, if the master switch at the back of the machine is switched on.

## Switching on

When the On/Off button  is pressed, the coffee machine will heat up and the pipework will be rinsed through. This cleans and heats the pipework ready for coffee preparation. After rinsing, hot water will run into the drip tray.

If the coffee machine still has an operating temperature which is higher than 60 °C, then rinsing will not take place.

■ Press the On/Off button .

The following will appear in the display:

HEATING-UP PHASE

If automatic rinsing has been activated, then the following will appear in the display after the heating-up phase:

RINSING

Hot water will be dispensed from the coffee spouts.

The main menu will then appear:

SELECT TYPE OF DRINK

You can now prepare coffee or espresso.

## Switching off

■ Press the On/Off button .

If the automatic rinsing function has been switched on, the pipework will be rinsed through before the coffee machine switches itself off.


If you have switched the automatic rinsing function off, you should rinse the pipework manually (see "Cleaning and care") before switching the coffee machine off.

**TIP** To save energy, use the master switch at the back of the coffee machine to switch it off if it is not going to be used for a long period of time, e.g. during holidays.

Please note that the time of day will not be saved and must be entered again the next time the coffee machine is switched on.

Cups should always be pre-heated to allow the flavour of the coffee to develop and be retained. The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup.

You can use the cup heating surface on the top of the coffee machine to pre-heat coffee cups and glasses. The cup heating function must be switched on.

**TIP** To save energy you could also heat cups with hot water by using the  button.

### To switch cup heating on or off

- In the main menu, press the OK button for two seconds.

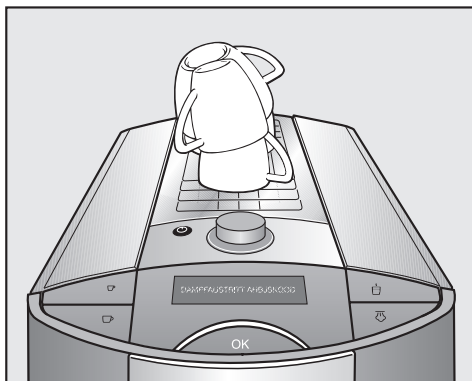


- Turn the rotary control until CUP HEATING appears in the display. Press the OK button.
- To switch the cup heating function on, turn the rotary control until YES appears in the display.

or

- To switch the cup heating function off, turn the rotary control until NO appears in the display.
- Press the OK button.

### Pre-heating cups using the cup heating function



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

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

# Making coffee or espresso

## Making coffee or espresso

When the ☐ or ☐ button is pressed, the coffee machine grinds the beans and then uses the freshly ground beans to brew the coffee.



- Place a cup under the coffee spouts.
- To make a coffee press the ☐ button.

or

- To make an espresso press the ☐ button.

The coffee or espresso will be dispensed from the coffee spouts into the cup.

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

## Making two portions of coffee or espresso at the same time

You can select two portions of coffee or espresso at the same time. The coffee machine will then make the portions one after the other.

To prepare two cups of coffee or espresso at the same time:



- Place one cup under each of the coffee spouts.
- Then press the ☐ button twice to dispense two portions of coffee.


or

- Press the ☐ button twice to dispense two portions of espresso.


Two portions of the coffee/espresso will be dispensed from the two coffee spouts.

## Making coffee or espresso

To make a double portion of coffee or espresso,

- place one cup under both coffee spouts.
- Press the  button twice, to make a double coffee.

or

- Press the  button twice, to make a double espresso.

Two portions of the coffee/espresso will be dispensed from the coffee spouts into the cup.

### Cancelling preparation

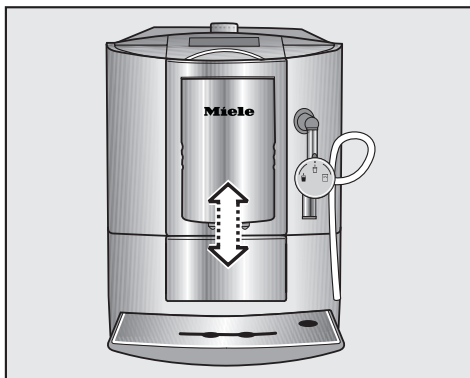
Coffee preparation can be cancelled while STOP? is showing in the display. Any coffee beans which have already been ground will be directed into the waste container.

- Press the OK button.

Coffee preparation will be cancelled.

### Adjusting the coffee spouts to the correct cup height

You can adjust the coffee spouts 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 than if the spouts were further away.



- Pull the coffee spouts down until they are at the same level as the rim of the cup.

or

- Push the spouts up until there is enough room to fit a larger cup or mug underneath.

## Making coffee or espresso using ready ground coffee

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

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

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

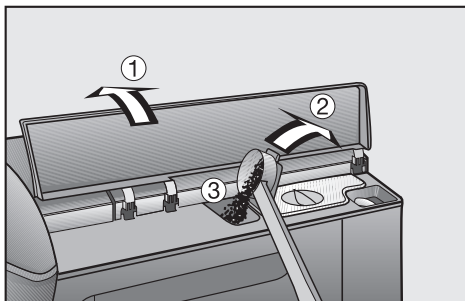
Only **one** portion can be prepared at a time when using ready ground coffee or espresso.

### 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.

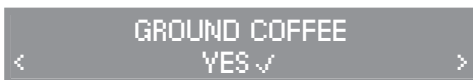
Use the scoop supplied to ensure you add the correct amount for one portion of coffee.

Do not add more than one level scoop of ground coffee to the coffee chute. If too much is added, the brew unit will not be able to process the coffee.



- Open the lid on the right of the coffee machine ①.
- Open the lid to the ground coffee chute. Add one level scoop of ready ground coffee.
- Close both lids.

The following message will appear in the display:



- Press the OK button to prepare coffee or espresso using ready ground coffee, or to **cancel** preparation with ready ground coffee:
- Turn the rotary control until NO appears in the display.
- Press the OK button.

The ground coffee will be directed into the waste container.

# Making coffee or espresso using ready ground coffee

---

## Preparing coffee or espresso using ready ground coffee

You can now select whether you want to dispense a coffee or an espresso made with ground coffee.

The following will appear in the display:



SELECT DRINK  
USE GROUND COFFEE

- Place a cup under the coffee spouts.
- To make a coffee, press the ☐ button.

or

- To make an espresso, press the ☐ button.

The coffee machine will now prepare the coffee/espresso.

## Cancelling preparation

Coffee preparation can be cancelled while STOP? is showing in the display. The ground coffee will be directed into the waste container.

- Press the OK button.

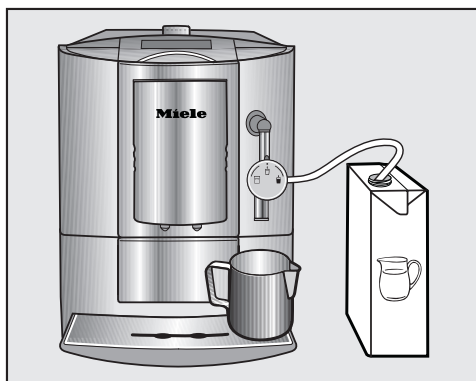
Coffee preparation will be cancelled.

# Frothing and heating milk

You can use the coffee machine to heat or froth milk.

The coffee machine draws the milk through a tube from the container, e.g. a milk carton. Steam is then used to heat the milk in the cappuccinatore. It can also be frothed if milk froth is required.

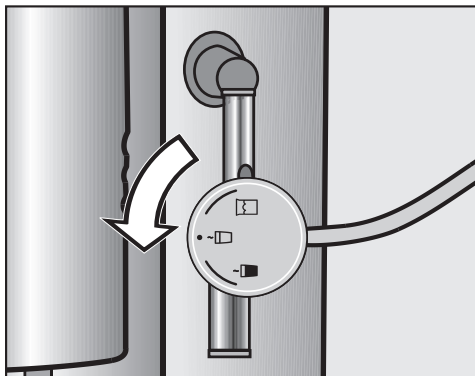
## Preparation





- Place a container with sufficient milk beside the coffee machine on the right hand side.
- Insert the milk tube into the container. Make sure that the milk tube is sufficiently submerged in the milk.

**Caution:** Danger of burning and scalding on the cappuccinatore. The liquids and steam dispensed are very hot.


## Preparing milk froth



- Turn the cappuccinatore dial to the  position.
- Place a cup or suitable container under the cappuccinatore.
- Press the  button.

The coffee machine will heat up. HEATING-UP PHASE will appear in the display. After being heated, milk froth will be dispensed from the cappuccinatore into the container underneath.

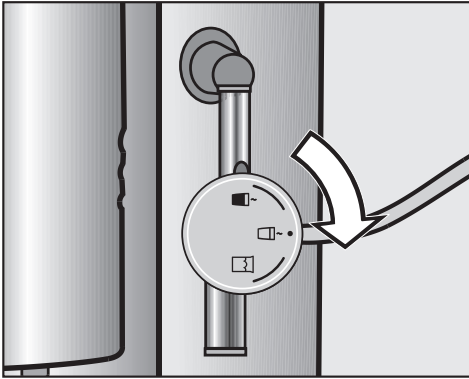
- Press the OK button when there is enough milk froth in the container.



If the level of milk in the milk container is higher than the Cappuccinatore, turn the dial on the Cappuccinatore back to the  position to stem the flow of milk.

**TIP** For best results, use cold milk (<13 °C).




## Preparing hot milk



- Turn the cappuccinator dial to the  position.
- Place a cup or suitable container under the cappuccinator.
- Press the  button.

The coffee machine will heat up. HEATING-UP PHASE will appear in the display. After being heated, hot milk will be dispensed from the cappuccinator into the container underneath.

- Press the OK button when there is enough hot milk in the container.

If the level of milk in the milk container is higher than the Cappuccinatore, turn the dial on the Cappuccinatore back to the  position to stem the flow of milk.

## Cancelling preparation

Milk preparation can be cancelled while STOP? is showing in the display.

- Press the OK button.

Milk preparation will be cancelled.

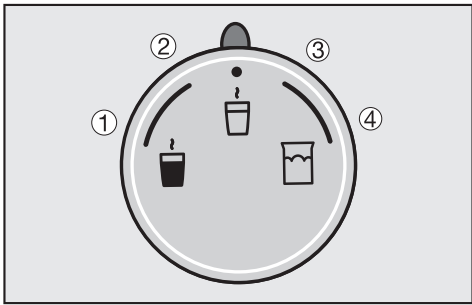
## After preparing milk

The cappuccinatore can become clogged with milk residues so it should be rinsed through if more than an hour has elapsed since a drink with milk has been prepared (see "Rinsing the cappuccinatore").

# Frothing and heating milk

## Temperature of the milk and consistency of the milk froth

You can use the cappuccinatore dial to adjust the temperature of the milk and the consistency of the milk froth.



### Hot milk

Turn the dial to the position below for:

①	Warm milk
②	Hot milk

### Milk froth

Turn the dial to the positions below for:

③	Hot milk froth with a fluid consistency
④	Warm milk froth with a creamy consistency

## Coffee specialities

You can use the coffee machine to prepare these easily and quickly.

For a **Cappuccino**:

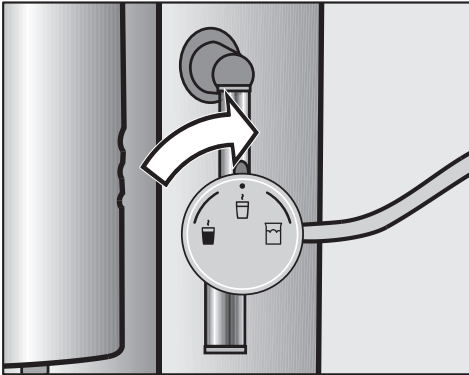
- Half fill a cup with milk froth.
- Then place the cup under the coffee spouts and dispense an espresso.

For a **Latte Macchiato**:

- First fill a glass with one third hot milk and then add one third milk froth.
- Place the glass under the coffee spouts and dispense an espresso.



The temperature of the hot water dispensed by the coffee machine is not suitable for making black tea, but ideal for warming up cups and like.

If you have previously used the cappuccinatore to prepare hot milk or milk froth:



- Rinse the cappuccinatore with water (see "Cleaning and care").

Caution: Danger of burning and scalding on the cappuccinatore. The liquids and steam dispensed are very hot.

- Turn the cappuccinatore dial to the  position.
- Place a cup or suitable container under the cappuccinatore.
- Press the  button.
- Press the OK button when there is enough hot water in the container.

# Coffee the way you like it

You can customise the coffee machine to suit your exact requirements. You can

- adjust the grinder setting,
- change the amount of coffee,
- pre-brew the freshly ground coffee,
- set the brewing temperature.

## Grinder setting

You can adjust the grinder setting to suit the type of coffee you are using.

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.

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

The coffee is **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 is **too finely** ground, if

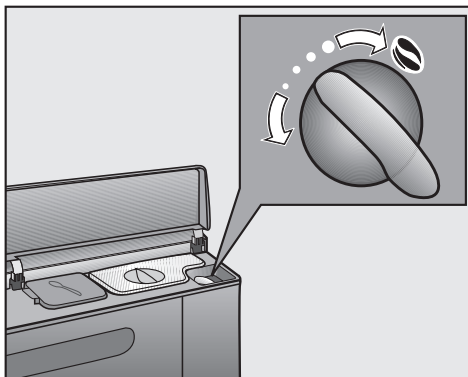
- espresso or coffee only trickles into the cup.
- the crema is dark brown.

Set a coarser grinder setting.

To avoid damaging the grinder, please note the following:

Only adjust the grinder setting when the grinder is in operation.

- 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.
- Place a suitable container underneath the coffee spouts.
- Open the lid on the right-hand side of the coffee machine.
- Press the  or  button.



- Turn the rotary control for the grinder setting anti-clockwise, if you want the beans to be ground more finely.

or

- Turn the rotary control for the grinder setting clockwise, if you want the beans to be ground more coarsely.

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

## Amount of coffee

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

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

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

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

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

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

- espresso or coffee only trickles into the cup.
- the crema is dark brown.
- the espresso or coffee tastes bitter.

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

You can alter the amount of coffee by selecting a different setting. There is a choice of three settings:

- mild
- normal
- strong

You can set different amounts of coffee for espresso and coffee.

- In the main menu, press the OK button for two seconds.



- Turn the rotary control until AMOUNT OF COFFEE appears in the display. Press the OK button.
- To set the amount of coffee for espresso, turn the rotary control until ESPRESSO appears in the display.

or

- To set the amount of coffee for coffee, turn the rotary control until COFFEE appears in the display.
- Press the OK button.
- Turn the rotary control until the setting you want appears in the display. Press the OK button.

The setting is now saved.

# Coffee the way you like it

---

## 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.

The pre-brewing function can be switched on or off. The machine is delivered with pre-brewing switched off.

- In the main menu, press the OK button for two seconds.



- Turn the rotary control until PRE-BREWING appears in the display.  
Press the OK button.
- Turn the rotary control until YES appears in the display if you want to switch pre-brewing on.

or

- Turn the rotary control until NO appears in the display if you want to switch pre-brewing off.
- Press the OK button.

The setting is now saved.

## Brewing temperature

The ideal brewing temperature will depend on

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

If the coffee machine is located at more than 2000 metres above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

You can set different temperatures for espresso and coffee. There is a choice of three temperatures:

- low
- normal
- high

**TIP** Not all types of coffee can withstand a high temperature. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired.

- In the main menu, press the OK button for two seconds.



- Turn the rotary control until TEMPERATURE appears in the display. Press the OK button.
- To set the brewing temperature for espresso, turn the rotary control until ESPRESSO appears in the display.

or

- To set the brewing temperature for coffee, turn the rotary control until COFFEE appears in the display.
- Press the OK button.
- Turn the rotary control until the temperature you want appears in the display. Press the OK button.

The setting is now saved.

## Setting the portion sizes

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You can programme the amount of water used for each portion of espresso, coffee or hot water to suit your taste and your cups.

With milky drinks you can set the duration of the steam used for heating or frothing the milk.

There is a maximum amount of water which can be programmed for each type of drink. Water flow stops automatically when the maximum amount possible is reached. The maximum amount possible for that type of drink will then be saved.

To programme the amount either:

- Press the ☐, ☐, ☐ or ☐ button for 3 seconds, or
- Select the PROG. THE AMOUNT from the SETTINGS menu.

If there is insufficient water in the water container, the process will be stopped and the amount **will not** be saved.

### Programming the amount using the ☐, ☐, ☐ or ☐ button

Press the ☐, ☐, ☐ or ☐ button for at least 2 seconds to programme the amount for that particular drink.

### Setting the portion sizes for espresso, coffee and hot water

- Place a cup of the size you wish to programme the drink for under the coffee spouts.
- Press the ☐, ☐ or ☐ button until PROG. THE AMOUNT appears in the display.

Espresso or coffee will be prepared and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.


The portion size programmed in will now be dispensed every time that particular drink is selected.

**TIP** You can cancel programming the amount as long as CANCEL is visible in the display.



### Setting the duration of the steam used for hot milk and milk froth

The duration of steam used is the same for heating milk and for frothing milk.

- Place a container with sufficient milk beside the coffee machine on the right-hand side. Insert the milk tube in the container.
- Turn the cappuccinatore dial to the ☐ or ☐ position.
- Place the cup you wish to programme the steam duration for under the cappuccinatore.
- Press the  button until PROG. THE AMOUNT appears in the display.

Hot milk or milk froth will be prepared and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.

Milk will be heated or frothed with steam for the duration you have programmed in every time hot milk or milk froth is selected.

**TIP** You can cancel programming the amount as long as CANCEL is visible in the display.

### Selecting the PROG. THE AMOUNT option in the SETTINGS menu

- Press the OK button for two seconds.



- Turn the rotary control until PROG. THE AMOUNT appears in the display. Press the OK button.
- Turn the rotary control until the drink for which you want to set the portion size appears in the display. Press the OK button.
- Turn the rotary control until START appears in the display. Press the OK button.

Preparation will begin and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.

The portion size programmed in will now be dispensed every time that particular drink is selected.

# The SETTINGS menu

You can use the SETTINGS menu to customise the coffee machine to suit your individual requirements.

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

If none of the buttons has been pressed for a while, the coffee machine will revert to the main menu.

## Operating principals

What do you want to do?	How to do it
Call up the SETTINGS menu	In the main menu or standby mode, press the OK button for 2 seconds.
Call up an option	Turn the rotary control anti-clockwise or clockwise until the option you want appears in the display. Press the OK button.
Alter a setting	Turn the rotary control anti-clockwise or clockwise until the setting you want appears in the display. Press the OK button.
Come out of the SETTINGS menu or go back to the previous option or go back to the previous menu	Turn the rotary control until BACK appears in the display. Press the OK button.
Call up the main menu or drinks selection menu	Press the OK button for two seconds.

The factory default setting for each option is shown in **bold** in the following chart.

## Possible setting options

Option	Available settings
Language	<b>Deutsch, English and other languages</b>
Maintenance	Rinse the system Descale Clean the brew unit
Time of day (available in Comfort mode)	Clock display 12 H / <b>24 H</b> Set
Timer (available in Comfort mode)	Set switch on at / switch off after ( <b>1:00</b> ) / switch off at Activate switch on at ( <b>12:00</b> ) / switch off at ( <b>12:00</b> )
Prog. the amount	Espresso Coffee Steam Hot water
Amount of coffee	Espresso mild / <b>normal</b> / strong Coffee mild / <b>normal</b> / strong
Pre-brewing	Yes / <b>No</b>
Temperature	Espresso low / <b>normal</b> / high Coffee low/ <b>normal</b> / high
Operating mode	<b>Eco mode</b> Comfort mode
Automatic rinsing	<b>On</b> / Off
Info	Total portions Coffee Steam Hot water No. of portions until descaling
Water hardness	Soft 1 Medium 2 Hard 3 <b>Very hard 4</b>
System lock	On / <b>Off</b>
Cup heating	Yes / <b>No</b>
Factory default	Reset


# Language

---

You can select the language you want the display to appear in in the SETTINGS menu.


- Press the OK button for two seconds.



- Turn the rotary control until LANGUAGE  appears in the display.  
Press the OK button.
- Turn the rotary control until the language you want appears in the display.  
Press the OK button.

The setting will be saved and the display will revert to the previous screen.

The display will now appear in the language you have set.

If you select the wrong language by mistake, find the LANGUAGE option via the flag symbol  again.

# Time of day and Clock display

If you are operating the coffee machine in Comfort mode, you can set the Time of day and the Clock display in the SETTINGS menu.

The clock can be displayed as:

- a 24-hour clock
- a 12-hour clock

It is necessary to set the time of day for the timer function to work. However, the time of day will **not** be shown in the display.

You will need to reset the time of day if there is a power cut or you switch the coffee machine off with the master switch.

- Press the OK button for two seconds.



- Turn the rotary control until TIME OF DAY appears in the display. Press the OK button.

You can now set the clock display and the time of day:

## To set the clock format

- Turn the rotary control until CLOCK DISPLAY appears in the display. Press the OK button.
- If you want the time to be shown as a 24-hour clock, turn the rotary control until 24 H appears.

or

- If you want the time to be shown as a 12-hour clock, turn the rotary control until 12 H appears.

- Press the OK button.

The setting is now saved.

## To set the time of day

- Turn the rotary control until SET appears in the display. Press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the current hour appears. Press the OK button.
- Turn the rotary control until the current minutes appear. Press the OK button.

The setting is now saved.


# Timer function

The timer is only available if you are operating the coffee machine in **Comfort mode**.

You can set the timer so that the coffee machine:

- switches on at a particular time, e.g. in the morning for breakfast (SWITCH ON AT).
- switches off at a particular time (SWITCH OFF AT).
- switches off after a particular length of time if none of the buttons has been pressed or no drink has been prepared (SWITCH OFF AFTER).

The timer will only work correctly if

- the time of day has been set correctly,
- the coffee machine is switched off via the On/Off button 
- the appropriate timer function has been activated (see "To activate and deactivate the timer").

Once you have set the "Switch on at" or "Switch off at" timer functions, you then need to activate them.

## To set the timer

- Press the OK button for two seconds.



- Turn the rotary control until **TIMER** appears in the display. Press the OK button.
- Turn the rotary control until **SET** appears in the display. Press the OK button.

You can now choose the timer function you want to set.

## Switch on at

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

- Turn the rotary control until **SWITCH ON AT** appears in the display. Press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display. Press the OK button.

- Turn the rotary control until the minutes you want appear in the display.  
Press the OK button.

The setting is now saved. If you have activated the timer function (see "To activate and deactivate the Timer"), the coffee machine will now switch on at the required time.

If the coffee machine has switched itself on automatically 3 times and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example whilst you are away on holiday.

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

### Switch off at

- Turn the rotary control until SWITCH OFF AT appears in the display. Press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display.  
Press the OK button.
- Turn the rotary control until the minutes you want appear in the display.  
Press the OK button.

The setting is now saved. If you have activated the timer function (see "To activate and deactivate the Timer"), the coffee machine will now switch off at the required time.

### Switch off after:

If none of the buttons have been pressed or no drink has been prepared, the coffee machine will switch itself off after one hour to save energy.

You can change this to another time of between 15 minutes and 9 hours.

- Turn the rotary control until SWITCH OFF AFTER appears in the display.  
Press the OK button.

You can now enter the hours and minutes:


- Turn the rotary control until the hour you want appears in the display.  
Press the OK button.
- Turn the rotary control until the minutes you want appear in the display.  
Press the OK button.

The setting is now saved. The coffee machine will now switch itself off after the time you have set.

# Timer function

---

## To activate and deactivate the timer

If you have activated the "Switch on at" option for the timer,  will appear in the display when the coffee machine is in Standby mode.

- Press the OK button for two seconds.



- Turn the rotary control until TIMER appears in the display.  
Press the OK button.
- Turn the rotary control until ACTIVATE appears in the display.  
Press the OK button.
- Turn the rotary control until SWITCH ON AT appears in the display, if you want to activate or deactivate the automatic switching on function.

or

- Turn the rotary control until SWITCH OFF AT appears in the display, if you want to activate or deactivate the automatic switching off function.
- Press the OK button.

The setting is now saved.



You can reset the settings back to the ones which were set when the coffee machine was delivered - the factory settings.

Please refer to the "Possible setting options" chart for the factory settings which are shown in bold.

Please note that the following settings will not be reset:

- Language
- Time of day
- Number of drinks dispensed

To reset the settings:

- Press the OK button for two seconds.



SETTINGS  
< FACTORY DEFAULT >

- Turn the rotary control until FACTORY DEFAULT appears in the display.  
Press the OK button.
- Turn the rotary control until RESET appears in the display.  
Press the OK button.

The settings are then reset to the default.

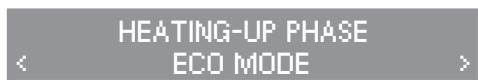
## Operating modes

You can operate the coffee machine in **Eco mode** or **Comfort mode**.

**Eco mode** saves energy as the coffee machine will switch to Standby if no drink has been prepared for a while. The coffee machine will heat up again when a button is pressed. The "Switch on at" and "Switch off at" timer functions are not available in Eco mode.

In **Comfort mode** the coffee machine will remain heated and all functions are available without restriction. The amount of energy used in Comfort mode is considerably higher than that used in Eco mode.

When the coffee machine is operated in Eco mode, the following will appear in the display while the machine is heating up:

A rectangular display screen with a dark background. The text "HEATING-UP PHASE" is displayed in the upper half, and "ECO MODE" is displayed in the lower half. On the left side, there is a left-pointing chevron "<", and on the right side, there is a right-pointing chevron ">".

HEATING-UP PHASE  
ECO MODE

The coffee machine is delivered with Eco mode preset.

### To select the operating mode

- In the main menu, press the OK button for two seconds.

A rectangular display screen with a dark background. The text "SETTINGS" is displayed in the upper half, and "OPERATING MODE" is displayed in the lower half. On the left side, there is a left-pointing chevron "<", and on the right side, there is a right-pointing chevron ">".

SETTINGS  
OPERATING MODE

- Turn the rotary control until OPERATING MODE appears in the display.  
Press the OK button.
- If you want to operate the coffee machine in energy saving mode, turn the rotary control until ECO MODE appears in the display.

or


- If you want to operate the coffee machine in Comfort mode, turn the rotary control until COMFORT MODE appears in the display.
- Press the OK button.

The setting is now saved.

## To lock the coffee machine

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

### To activate and deactivate the system lock

When the system lock is activated, the "Switch on at" option for the timer will **not** work. The  timer symbol will not appear in the display.

- Press the OK button for two seconds.



- Turn the rotary control until SYSTEM LOCK appears in the display. Press the OK button.
- To activate the system lock, turn the rotary control until ON appears in the display.

or

- To deactivate the system lock, turn the rotary control until OFF appears in the display.
- Press the OK button.

The setting is now saved.

When the system lock is activated, the coffee machine will be locked as soon as it is switched off and no drinks can be dispensed.

### To deactivate the system lock temporarily

You can deactivate the system lock temporarily, if you want to prepare drinks, for example.

- Press the OK button for three seconds.

You can now prepare drinks.

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

## Displaying information

---

You can use the INFO option to check

- the total number of portions of espresso, coffee, steam and hot water dispensed (TOTAL PORTIONS),
- the number of portions of espresso and coffee dispensed (COFFEE),
- how many times steam for hot milk and milk froth has been generated (STEAM),
- how many times hot water has been generated (HOT WATER) and
- whether more than 50 portions can be dispensed before the machine needs to be descaled (NO. PORTIONS UNTIL DESCALING).

- In the main menu, press the OK button for two seconds.



- Turn the rotary control until INFO appears in the display. Press the OK button.
- Turn the rotary control until the option you want appears in the display. Press the OK button.

The information selected will appear in the display.

To return to the previous menu,

- turn the rotary control until BACK appears in the display. Press the OK button.

## Quick guide

Clean the coffee machine every day to prevent a build-up of bacteria.

Recommended frequency	What do I have to do?
<b>Each time milk is prepared, if more than one hour has passed since the last time milk was prepared</b>	Rinse the cappuccinatore
<b>Every day (usually at the end of the day, before the machine is switched off)</b>	Clean the cappuccinatore
	Rinse the system
	Clean the water container
	Clean the waste container
	Clean the drip tray and the drip tray cover
<b>Once a week</b>	Clean the brew unit
<b>Approx. every 200 portions</b>	Degrease the brew unit (with cleaning tablets)
<b>Depending on the hardness of the water</b>	Descale the coffee machine
<b>When necessary</b>	Clean the coffee bean container
	Clean the front of the machine (especially straight after descaling)

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

Clean by hand only	Dishwasher-safe
<ul style="list-style-type: none"> <li>– Brew unit</li> <li>– Drip tray</li> <li>– Coffee bean container lid</li> <li>– Cappuccinatore</li> </ul>	<ul style="list-style-type: none"> <li>– Waste container</li> <li>– Drip tray cover</li> <li>– Water container</li> </ul>

# Cleaning and care

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

Do not use a steam cleaner to clean the coffee machine. The steam could cause a short circuit.

Do not use cleaners containing chlorides, acids, soda or scouring agents. These would damage the surface.

## Rinsing the system

It is very important to rinse the system every day to remove any coffee residues before using the coffee machine. The hot water from the rinsing process also pre-warms the pipework so that it is ready for preparing coffee or espresso.

It is just as important to rinse the system before you switch the coffee machine off.

**TIP** If you do not want the water from the rinsing process to flow into the drip tray, place a suitable container underneath the coffee spouts before preparing the first coffee of the day.

## Switching automatic rinsing on and off

The pipework is rinsed through automatically when the coffee machine is switched off if the automatic rinsing function is switched on and the coffee machine has been used for preparing drinks.

The machine is delivered with automatic rinsing switched on.

**TIP** To ensure that you do not forget to rinse the system, leave the automatic rinsing function switched on or switch it on (if it has been switched off).

- In the main menu, press the OK button for two seconds.



- Turn the rotary control until AUTO-MATIC RINSING appears in the display. Press the OK button.
  - Turn the rotary control until YES appears in the display, if you want to switch the automatic rinsing function on.
- or
- Turn the rotary control until NO appears in the display, if you want to switch the automatic rinsing function off.
  - Press the OK button.

The setting is now saved.

### Rinsing the system manually

If you have switched the automatic rinsing function off, you will need to rinse the system through manually if you have used the machine.

- Place a suitable container underneath the coffee spouts.
- In the main menu, press the OK button for two seconds.



- Turn the rotary control until MAINTENANCE appears in the display.  
Press the OK button.
- Turn the rotary control until RINSE THE SYSTEM appears in the display.  
Press the OK button.
- Turn the rotary control until START appears in the display. Press the OK button.

The piping will now be rinsed through.  
The water used for the rinsing process will run out of the coffee spouts.

# Cleaning and care




## Cappuccinatore

The cappuccinatore can become clogged with milk residues so it should be rinsed through if more than an hour has elapsed since a drink with milk has been prepared.

If the cappuccinatore is used to heat or froth milk, it is important to take it apart and clean it once a day.

The cappuccinatore must be cleaned by hand only using hot water and a little washing-up liquid.

### Rinsing the cappuccinatore

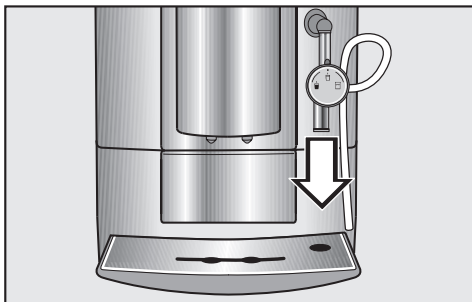
- Place a container with some water beside the coffee machine on the right-hand side. Insert the milk tube in the water.
- Turn the cappuccinatore dial to the  or  position.
- Place a suitable container underneath the cappuccinatore.
- Press the  button.

The water will be drawn up through the milk tube and the cappuccinatore.

- Press the OK button when the cappuccinatore has been rinsed sufficiently.

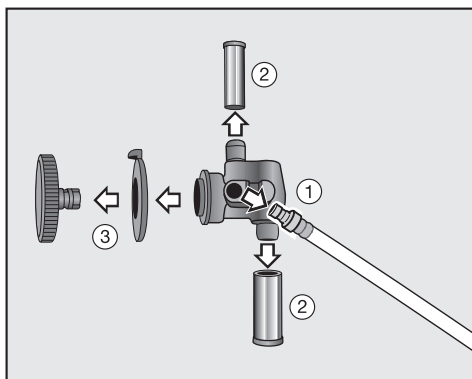
## Cleaning the cappuccinatore

**Danger of burning and scalding.**  
The cappuccinatore is very hot after it has been used to prepare milk. Allow it to cool down before cleaning.



- Remove the cappuccinatore from the steam and hot water spout by pulling it downwards.

Now take the cappuccinatore apart:



- Remove milk tube ① and nozzles ②.
- Remove the dial and locking disc ③ from the cappuccinatore.



- Clean all parts with a solution of hot water and washing up liquid. If necessary, a small brush can be used to remove any stubborn milk deposits.
- Rinse all parts carefully under running water.
- Then dry them carefully.

Reassemble the cappuccinatore in the reverse order:

- First replace the locking disc followed by the dial on the cappuccinatore.
- Then replace the milk tube and nozzles.
- Fit the cappuccinatore on to the steam and water spout from below.

### Water container

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

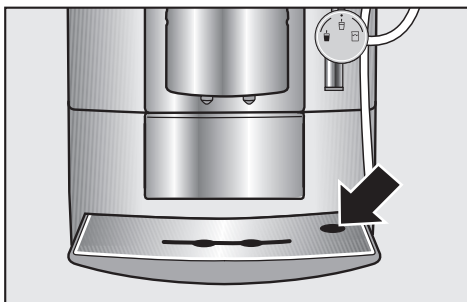
Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise the water container will not sit correctly.

- The water container can be cleaned in the dishwasher, or by hand using hot water and a little washing-up liquid.
- After cleaning, dry the water container.
- Clean the surface the water container sits on, particularly the slots, carefully.

## Cleaning and care

### Drip tray cover

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



- Replace the cover onto the drip tray. Make sure that the outer hole is located underneath the cappuccinatore.

### Drip tray and waste container

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

The waste container is located in the drip tray.

The coffee machine will alert you in the display when the drip tray and/or waste container is full and needs to be emptied. Remove the tray and waste container and empty and clean them when this message appears, if not before.

**TIP** If the rinsing process is in progress, wait a while before removing the drip tray as the water used for rinsing will run out of the coffee spouts.

## Drip tray

- Push the coffee spouts as far upwards as they will go.



- Carefully remove the drip tray together with the waste container.
- Empty the drip tray and the waste container, if necessary.
- Clean the drip tray **by hand** using hot water and a little washing-up liquid. Clean the waste container, if necessary (see "Waste container").
- Dry the drip tray.

Make sure that the metal contact discs on the drip tray are cleaned and dried properly. The discs will not be able to detect that the drip tray is full if they are dirty or damp.

- Replace the waste container in the drip tray and push the drip tray back into the coffee machine.

Make sure that the drip tray is pushed right into the coffee machine as far as it will go.

## Waste container

The waste container will usually contain some residual water from the rinsing process.

- Push the coffee spouts as far upwards as they will go.
- Carefully remove the drip tray together with the waste container.
- Empty the waste container and the drip tray, if necessary. Used coffee grounds should be disposed of with organic rubbish or on the compost heap.
- The waste container can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid. Clean the drip tray, if necessary (see "Drip tray").
- Dry the waste container.
- Replace the waste container in the drip tray and push the drip tray back into the coffee machine.

# Cleaning and care

## Coffee bean container

Disconnect the coffee machine from the electricity supply before cleaning.

- Open the lid on the right hand side of the coffee machine. Remove the coffee bean container lid.

- Remove any coffee beans.

**TIP** Use a vacuum cleaner to remove any coffee beans.

- Clean the bean container with a soft, dry cloth.

- Refill it roasted espresso or coffee beans.

- Replace the coffee bean container lid.

If necessary, clean the ground coffee chute:

- Open the lid of the ground coffee chute.

- Remove any ground coffee.

**TIP** Use a vacuum cleaner to remove any ground coffee residues.

- Close the lid of the ground coffee chute.

Close the lid on the right-hand side of the coffee machine.

## Brew unit

Clean the brew unit **by hand only using hot water**. Do not use washing-up liquid.

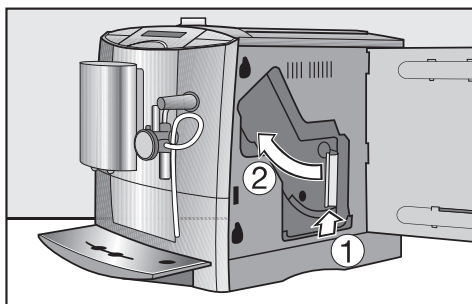
Please note:

- The moving parts of the brew unit are lubricated. Washing-up liquid will damage the brew unit.
- Clean the brew unit once a week.

## Cleaning the brew unit

The brew unit can be removed for cleaning. To do this:

- Pull out the two flaps on the right hand side of the coffee machine. Turn the flaps 90° clockwise. Open the door.

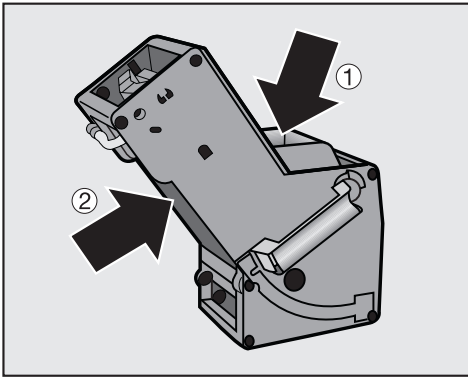


- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the left ②.
- Carefully pull the brew unit out of the coffee machine.

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

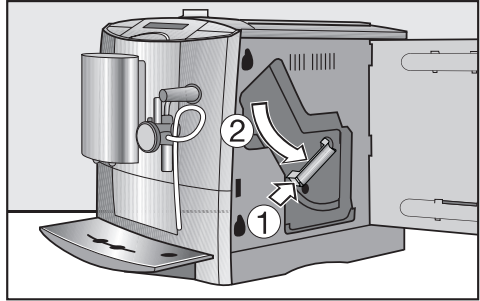
**Do not change the position of the brew unit handle**, as this would cause the brew unit to be out of alignment and you will not be able to push it back into the coffee machine.

Clean the brew unit **by hand** under hot running water **without** using washing-up liquid.



To replace the brew unit, proceed in the reverse order:

- Push the brew unit back into the coffee machine, making sure it is straight.



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the right ②.
- Close the door. Turn the flaps 90° anti-clockwise. Lower the flaps.

- Wipe any remaining coffee off the two filters. One filter is located in the funnel ① and the other to the left of the funnel ②.
- Dry the funnel area ① to prevent ground coffee sticking to it.
- Clean the inside of the coffee machine. Use your vacuum cleaner to remove dry coffee grounds.

# Cleaning and care

## Degreasing the brew unit

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

Degrease the brew unit using a cleaning tablet.

Use the cleaning tablets supplied. These have been specially formulated for use in this coffee machine and are available from Miele or via the Internet at [www.miele-shop.com](http://www.miele-shop.com).

After 200 portions have been dispensed, CLEAN THE BREW UNIT will appear in the display. This message will not go out until the cleaning programme has been carried out.

The cleaning programme lasts approx. 10 minutes.

It is important to degrease the brew unit regularly.

- Press the OK button for two seconds.



- Turn the rotary control until MAINTENANCE appears in the display. Press the OK button.
- Turn the rotary control until CLEAN THE BREW UNIT appears in the display. Press the OK button.
- Turn the rotary control until START appears in the display. Press the OK button.

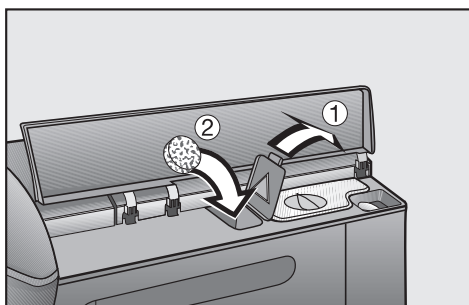
Various instructions about degreasing the brew unit will appear in the display.

You must empty the drip tray when prompted to do so in order to continue the cleaning programme.

**TIP** Place a suitable container underneath the coffee spouts, so that you do not have to empty the drip tray too frequently.

When DROP CLEANING TAB IN GROUND COFFEE CHUTE appears:

- Open the lid on the right-hand side of the coffee machine.



- Open the lid of ground coffee chute ①. Drop a cleaning tablet into ground coffee chute ②.
- Close both lids.
- Follow the instructions given in the display.
- When PROGRAMME FINISHED appears in the display, press the OK button.

The brew unit has now been degreased and drinks can be prepared again.


## Cabinet

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

Make sure that water cannot get behind the display.

External surfaces are susceptible to scratching and contact with unsuitable cleaning agents can cause discolouration.

Wipe up any spillages or splashes of descaling agent immediately.

- Switch the machine off using the On/Off button .
- Clean the cabinet with a soft, damp cloth and a solution of hot water and a little washing-up liquid.
- Dry it with a soft cloth.

**TIP** You could also use a clean, damp microfibre cloth to clean the casing.

## Avoid using the following on all surfaces:

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

# Descaling

Limescale builds up in the coffee machine during use. It will need to be descaled regularly. How often, will depend on the hardness of the local water supply.

The coffee machine will remind you when the descaling programme needs to be carried out. NO. PORTIONS UNTIL DESCALING: 50 will appear in the display. The remaining number of drinks that can be made before descaling will now appear in the display after each drink is made.

- Confirm the message by pressing the OK button.

When 0 is reached, the coffee machine will lock out. START THE DESCALING PROGRAMME will appear in the display.

Descaling **must now be carried out**. The programme takes approx. 20 minutes.

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

The machine will guide you through the whole procedure. Various instructions will appear in the display, e.g. you will be prompted to empty the drip tray, fill the water container, etc.

During the descaling programme, water containing descaling agent will run out of the steam and hot water spout. This is followed by an activation period before a little more descaling agent is dispensed.

- Press the OK button to start the descaling programme.

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

- Turn the cappuccinatore dial to the ☐ position.

If the coffee machine is too hot, it will cool down for approx. 10 minutes before starting to run the descaling programme.

**TIP** Place a suitable container under the cappuccinatore, e.g. the waste container, so that you do not have to empty the drip tray too frequently.

## Descaling solution

The descaling tablets supplied have been specially formulated for use with this coffee machine. They are available from Miele or via the internet at [www.miele-shop.com](http://www.miele-shop.com).

You will need one descaling tablet to descale the machine.

Only use the descaling tablets supplied. Other types of descaling agents will damage the machine and affect the taste.

- Fill the water container up to the 0.5 l mark with lukewarm water.
- Drop one descaling tablet in the water.



Follow the instructions on the packet carefully. It is important that you fill the water container with enough water. Too little water will cause the descaling programme to be cancelled prematurely.

- Put the water container back into the coffee machine.

Please follow the instructions which appear in the display.

When FILL WATER CONTAINER AND PLACE IN MACHINE appears,

- remove the water container and rinse it carefully with clean water. Make sure that no descaling agent is left in the water container. Fill the water container with cold, clean tap water up to the "Max." marker.

PROGRAMME FINISHED will appear in the display to indicate that descaling has been completed.

- Press the OK button.
- Clean the cappuccinatore to remove any descaling agent.
- Finally, empty the drip tray.

The descaling programme is finished and the machine can be used for making drinks again.

When descaling the machine, wipe up any spillages or splashes of descaling agent immediately. These would damage the surface.

After descaling the machine carefully rinse the water container and the drip tray to remove all traces of descaling agent.

## Selecting the Descale option in the MAINTENANCE menu

- In the main menu, press the OK button for two seconds.



- Turn the rotary control until MAINTENANCE appears in the display. Press the OK button.
- Turn the rotary control until DESCALE appears in the display. Press the OK button.
- Turn the rotary control until START appears in the display.

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

- Press the OK button.

# Saving energy

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## **Eco mode**

Using the coffee machine in Eco mode saves energy.

The coffee machine will switch to energy saving mode if it has not been used to prepare a drink for some time. This means that the machine does not remain heated and so saves energy.

The coffee machine will heat up again as soon as a drink is selected.

## **Pre-heating the cups with hot water**

If you only want to pre-heat cups occasionally, you can switch the cup heating surface off.

You can then use hot water from the cappuccinatore to pre-heat the cups.

## **Switching the coffee machine off with the master switch**

If you are not going to be using the coffee machine for a long period of time, switch it off with the master switch at the back of the machine.

In the event of a fault which you cannot correct yourself, please contact:

- your Miele Chartered Agent

or

- Miele (see back cover for contact details).

When contacting your Chartered Agent or Miele, please quote the model and serial number of your appliance, both of which are shown on the data plate located behind the drip tray inside the appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

### Warranty

For information on the machine warranty specific to your country, please contact Miele. See back cover for contact details.

## Accessories


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The following accessories are supplied with the machine:

- **Measuring spoon**  
for ground coffee
- **Cleaning tablets**  
for degreasing the brew unit
- **Descaling tablets**  
for descaling the water pipework
- **Test strips**  
for determining the water hardness level



These products and other useful accessories can be ordered via the internet at [www.miele-shop.com](http://www.miele-shop.com), from Miele (see back cover for contact details) or from your Miele Chartered Agent.

 Important Do not open the outer casing of the appliance.

Maintenance and repairs should only be carried out by a suitably qualified and competent person in strict accordance with local and national safety regulations.

Maintenance and repairs done by unqualified persons could be dangerous and the manufacturer will not be held liable.

With the help of the following notes, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be put right without contacting the Service Department.





In some cases, a message will appear in the display. Follow the instructions which appear in the display to remedy the problem.

Other problems and faults which can occur during daily use are described in this section.

Please note: A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

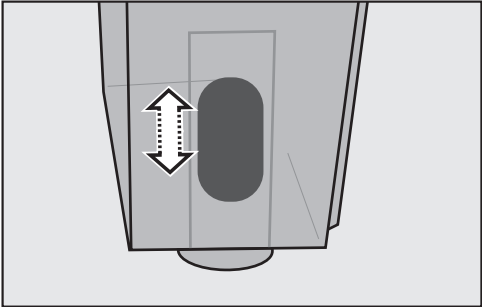
# Problem solving guide

## Messages in the display

Message	Possible cause and remedy
FAULT - 1 FAULT - 2 FAULT - 80 FAULT - 82	<p>The coffee machine has overheated.</p> <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off button. Wait for one hour and then switch it back on again.</li><li>■ If the fault message appears in the display again, contact Miele.</li></ul>
FAULT - 28	<p>There is too much ready ground coffee in the ground coffee chute.</p> <p>If more than one level scoop of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste container and a fault message will appear in the display.</p> <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off button . Wait for two minutes and then switch it back on again.</li></ul>
FAULT - 73	<p>The brew unit cannot be positioned correctly.</p> <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off button .</li><li>■ Press the  and  buttons at the same time. Then press the OK button twice.</li></ul> <p>This will initialise the brew unit motor and the brew unit will move into its starting position.</p> <p>If the fault message appears in the display again,</p> <ul style="list-style-type: none"><li>■ call Miele.</li></ul>

Message	Possible cause and remedy
<p><b>EMPTY THE DRIP TRAY</b></p> <p>appears in the display, although it is empty.</p>	<p>The drip tray is not sitting correctly.</p> <ul style="list-style-type: none"> <li>■ Push the drip tray into the coffee machine until it clicks into position.</li> </ul> <p>or</p> <p>The metal contact discs are dirty.</p> <ul style="list-style-type: none"> <li>■ Clean the discs and then dry them thoroughly.</li> </ul> <p>or</p> <ul style="list-style-type: none"> <li>■ The drip tray sensing mechanism is not working.</li> <li>■ Switch the coffee machine off and then back on again using the master switch.</li> <li>■ If the fault message appears in the display again, contact Miele.</li> </ul>
<p>You can hear the noise of the pump and the following appears in the display:</p> <p><b>FILL WATER CONTAINER AND PLACE IN THE MACHINE</b></p>	<p>The coffee machine is attempting to draw in water although the water tank is empty. Air is present in the pipework.</p> <ul style="list-style-type: none"> <li>■ Fill the water container with fresh, cold tap water.</li> </ul> <p>SYSTEM FILLING UP - START will appear in the display.</p> <ul style="list-style-type: none"> <li>■ Press the OK button.</li> </ul>

# Problem solving guide

Message	Possible cause and remedy
<p><b>FILL WATER CONTAINER AND PLACE IN THE MACHINE</b></p> <p>appears in the display, although the water container is full.</p>	<p>The water container is not sitting correctly.</p> <ul style="list-style-type: none"><li>■ Remove the water container and replace it.</li></ul> <p>If the fault message appears in the display again,</p> <ul style="list-style-type: none"><li>■ empty the water container.</li></ul>  <ul style="list-style-type: none"><li>■ Shake the water container to check that the float is moving freely.</li><li>■ Fill the water container with fresh tap water and push it into the appliance.</li></ul> <p>If, after doing this, the message is still in the display, contact Miele.</p>
<p>Dispensing stops and the following message appears in the display:</p> <p><b>PROCESS STOPPED WATER CONT. EMPTY</b></p>	<p>There is too little water in the container.</p> <ul style="list-style-type: none"><li>■ Fill the water container with fresh tap water.</li><li>■ Press the OK button.</li></ul> <p>The following message will appear in the display: <b>CONTINUE DISPENSING - YES ✓</b></p> <ul style="list-style-type: none"><li>■ Press the OK button to continue dispensing, or select NO to cancel preparation.</li></ul>



## Unsatisfactory results

Problem	Possible cause and remedy
Only water is dispensed from the coffee spouts when coffee has been selected.	<p>The ground coffee chute lid has been opened and then closed again without any ready ground coffee being added to the chute. Then the YES option was selected when the GROUND COFFEE appeared in the display.</p> <ul style="list-style-type: none"><li>■ If you have not added any ground coffee to the ground coffee chute, you must select NO when GROUND COFFEE appears.</li></ul> <p>or</p> <p>Coffee beans have become stuck in the grinder.</p> <ul style="list-style-type: none"><li>■ Switch the coffee machine off with the master switch.</li><li>■ Remove all coffee beans from the bean container. Use a vacuum cleaner if necessary.</li><li>■ Add some fresh coffee beans and make the coffee.</li></ul>
Espresso or coffee flows into the cup too quickly.	<p>The coffee is too coarsely ground.</p> <ul style="list-style-type: none"><li>■ Set the grinder on a finer setting (see "Setting the coffee grinder").</li></ul>
Espresso or coffee flows too slowly into the cup.	<p>The coffee is too finely ground.</p> <ul style="list-style-type: none"><li>■ Set the grinder on a coarser setting (see "Setting the coffee grinder").</li></ul>


## Problem solving guide




Problem	Possible cause and remedy
The coffee or espresso is not hot enough.	<p>The cup has not been pre-heated.</p> <ul style="list-style-type: none"><li>■ Pre-heat the cups (see "Cup heating").</li></ul> <p>or</p> <p>The brewing temperature has been set too low.</p> <ul style="list-style-type: none"><li>■ Set a higher brewing temperature (see "Brewing temperature").</li></ul> <p>or</p> <p>The filters in the brew unit are blocked.</p> <ul style="list-style-type: none"><li>■ Clean the brew unit (see "Cleaning and care - Cleaning the brew unit")</li><li>■ Degrease the brew unit (see "Cleaning and care - Degreasing the brew unit")</li></ul>
The crema on the coffee or espresso is not as it should be.	<p>The grinder setting is not correct.</p> <ul style="list-style-type: none"><li>■ Set the grinder on a finer or coarser setting (see "Setting the coffee grinder").</li></ul> <p>or</p> <p>The brewing temperature is too high for this type of coffee.</p> <ul style="list-style-type: none"><li>■ Set a lower brewing temperature (see "Brewing temperature").</li></ul> <p>or</p> <p>The coffee beans are no longer fresh.</p> <ul style="list-style-type: none"><li>■ Add new coffee beans to the coffee bean container.</li></ul> <p>or</p> <p>The coffee spouts are set too high.</p> <ul style="list-style-type: none"><li>■ Pull the coffee spouts down until they are at the same level as the rim of the cup.</li></ul>

## Unusual performance of the coffee machine


Problem	Possible cause and remedy
Only very little coffee or nothing at all is dispensed from the coffee spouts, although a drink has been selected.	<p>The filters in the brew unit are blocked.</p> <ul style="list-style-type: none"><li>■ Clean the brew unit (see "Cleaning and care - Cleaning the brew unit")</li><li>■ Degrease the brew unit (see "Cleaning and care - Degreasing the brew unit")</li></ul>
Water stopped flowing whilst programming in the amount to use.	<p>The maximum amount possible was reached. Preparation is halted and the maximum portion size possible will be saved.</p> <p>or</p> <p>There is insufficient water in the water container. The programming the amount process will be cancelled and the portion sizes will not be saved.</p> <ul style="list-style-type: none"><li>■ Fill the water container with cold, fresh tap water and replace it in the machine.</li><li>■ Repeat the procedure for programming the amount.</li></ul>
The machine does not rinse through when switched on, even though the Automatic rinsing function is switched on.	<p>This is not a fault.</p> <p>If the coffee machine still has an operating temperature which is higher than 60 °C , then rinsing will not take place.</p>
There is a lot of residual "coffee water" in the waste container.	<p>The coffee is too coarsely ground.</p> <ul style="list-style-type: none"><li>■ Set the grinder on a finer setting (see "Setting the coffee grinder").</li><li>■ If necessary, adjust the amount of coffee (see "Amount of coffee").</li></ul>

# Problem solving guide

Problem	Possible cause and remedy
The display remains dark when the coffee machine is switched on using the On/Off button  .	<p>The master switch is at "0".</p> <p>■ Set the master switch to "I".</p> <p>or</p> <p>The plug is not inserted in the socket correctly.</p> <p>■ Insert the plug in the socket correctly.</p> <p>or</p> <p>The mains fuse has tripped.</p>
The coffee machine switches off suddenly.	<p>The switching off time programmed using the timer has been reached.</p> <p>■ If required, you can select a new switching off time (see "Timer function").</p> <p>or</p> <p>The plug is not inserted in the socket correctly.</p> <p>■ Insert the plug in the socket correctly.</p>
The coffee machine does not switch itself on, although the "Switch on at" setting has been activated for the timer.	<p>The system lock is activated.</p> <p>■ Deactivate it (see "Locking the coffee machine").</p> <p>or</p> <p>The machine was not used after being switched on automatically 3 times in succession.</p> <p>■ Switch the machine on and make a drink.</p> <p>or</p> <p>The Eco mode is activated. The timer function is not available in this mode.</p> <p>■ Select the Comfort mode function (see "Functions").</p>

Problem	Possible cause and remedy
<p>The coffee grinder makes a louder noise than usual.</p>	<p>There could be stones in amongst the coffee beans.</p> <ul style="list-style-type: none"> <li>■ Switch the coffee machine off immediately.</li> <li>■ Call Miele.</li> </ul> <p>or</p> <p>The coffee bean container has become empty during the grinding process.</p> <ul style="list-style-type: none"> <li>■ Fill the container with fresh beans.</li> </ul>
<p>The brew unit cannot be removed. or The brew unit cannot be replaced in the coffee machine.</p>	<p>The brew unit or the brew unit motor is not in the correct position. This can happen if the brew unit or the drip tray is pulled out while brewing is taking place.</p> <ul style="list-style-type: none"> <li>■ Switch the coffee machine off with the On/Off button .</li> <li>■ Press the  and  buttons at the same time. Then press the OK button twice.</li> </ul> <p>This will initialise the brew unit motor and the brew unit will move into its starting position.</p> <p>If, after doing this, you still cannot remove the brew unit,</p> <ul style="list-style-type: none"> <li>■ call Miele.</li> </ul>
<p>The grinder setting control will not move.</p>	<p>The control is blocked.</p> <ul style="list-style-type: none"> <li>■ Make a coffee</li> <li>■ Reset the grinder setting while grinding is in progress.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
The descaling programme was started by mistake.	<p>The descaling programme cannot be cancelled once you have pressed the OK button.</p> <p>The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.</p> <p>Descalc the coffee machine (see "Descaling").</p>
You can hear loud noises during the descaling programme.	<p>This is not a fault.</p> <p>These noises occur when water is being flushed through the machine under high pressure.</p>
The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly.	<p>The coffee machine needs descaling.</p> <p>■ Descalc the coffee machine (see "Descaling").</p>
Water is being sprayed above or is running out of the top of the cappuccinatore.	<p>The cappuccinatore and the steam tube are not connected securely.</p> <p>■ Make sure all connections are secure and push them on tighter if necessary.</p>
Milk is dripping out of the cappuccinatore even though you have finished dispensing milk.	<p>The level of milk in the milk container is higher than the Cappuccinatore.</p> <p>■ Turn the dial on the Cappuccinatore back to the  position.</p>

# Transporting the coffee machine


If you are not going to use the coffee machine for a long period of time and it needs to be moved, e.g. when moving house:

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


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

- Switch the machine off with the On/Off button .
- Empty the water container.

**TIP** Place a suitable container underneath the cappuccinatore.

- Press the OK button.
- Press the  button twice.

The evaporation process will start and DRAIN THE SYSTEM will appear in the display.

Caution: Danger of burning and scalding from hot steam coming out of the cappuccinatore.

The evaporation process is finished when this message goes out.

- Switch the machine off with the master switch.
- Clean the drip tray and waste container.

You can now pack the coffee machine.

The system will need to be filled with water when the coffee machine is installed at its new location (see "Preparing the coffee machine for use").

## Packing the machine

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

Use the original packing material, including polystyrene pieces to pack up the machine.

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

# Electrical connection

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All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and connected load are given on the data plate located on the appliance behind the drip tray. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

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

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead or an adapter. These do not guarantee the safety of the machine (e.g. danger of overheating).

For extra safety, it is advisable to install a suitable residual current device (RCD). Contact a qualified electrician for advice.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

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 devices either. These reduce the amount of energy supplied to the machine causing it to overheat.

**WARNING: THIS APPLIANCE  
MUST BE EARTHED**



Please note:

Danger of overheating.  
Ensure that there is sufficient ventilation around the coffee machine.  
Make sure that the vents on the top of the machine are not covered completely.

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.

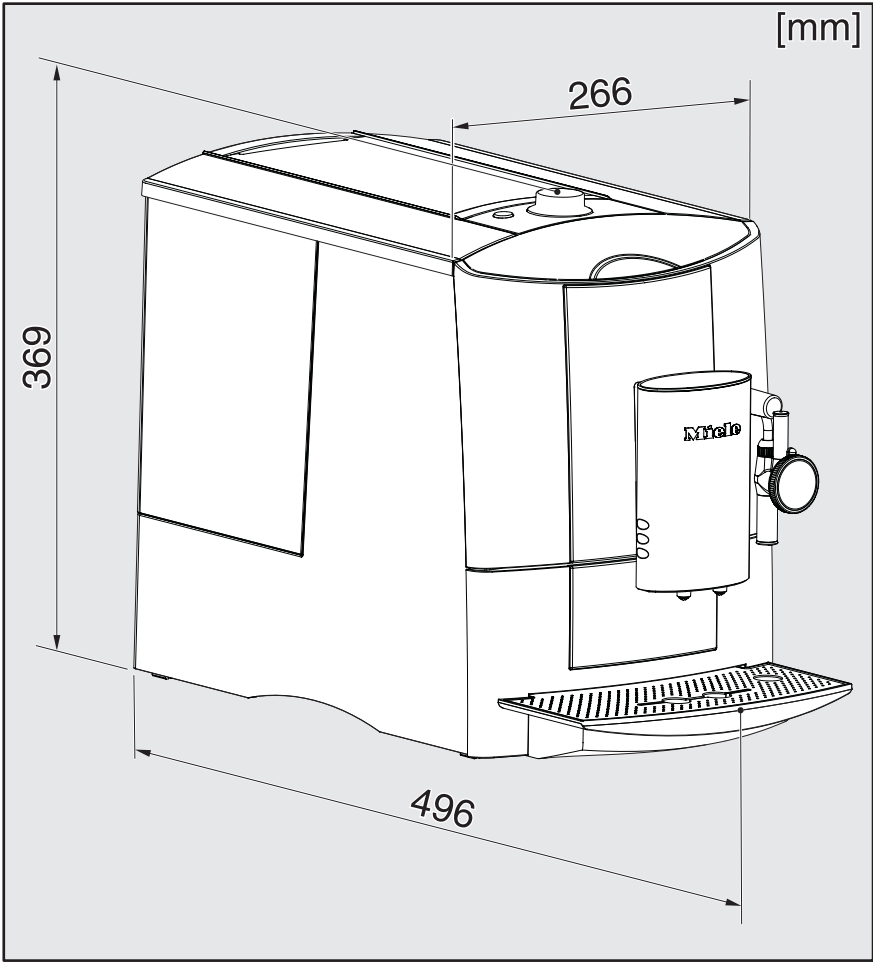
- The coffee machine should be located in a dry and well ventilated room.
- The ambient temperature should be between + 10 °C and + 32 °C.
- The coffee machine should be placed on a horizontal surface which should be impervious to water.
- The vents on the top of the coffee machine must not be covered completely (e.g. with a cloth).

If the coffee machine is installed in a niche, the minimum dimensions for the niche are as follows:

height	508 mm
width	450 mm
depth	555 mm

- Position the coffee machine so that the front lines up with the front edge of the niche.

# Coffee machine dimensions







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