

# Operating instructions

## Coffee maker



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

# Packaging material / Disposal of old machine

---

## Packaging material

The packaging material used protects the machine during transportation. Please retain the original box and polystyrene pieces so that you can pack the machine securely, should you need to transport it in the future.

## Disposing of your old appliance

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




Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

<b>Packaging material / Disposal of old machine .....</b>	<b>2</b>
<b>Warning and Safety instructions.....</b>	<b>6</b>
<b>Guide to the appliance .....</b>	<b>16</b>
<b>Controls and display .....</b>	<b>17</b>
<b>Accessories .....</b>	<b>18</b>
<b>Using for the first time .....</b>	<b>19</b>
Before using for the first time .....	19
Switching on for the first time .....	19
Water hardness .....	20
<b>Operating principles.....</b>	<b>22</b>
<b>Filling the water container .....</b>	<b>23</b>
<b>Filling the coffee bean container .....</b>	<b>24</b>
<b>Switching the coffee machine on and off .....</b>	<b>25</b>
<b>Cup heating.....</b>	<b>26</b>
<b>Adjusting the central spout to the correct cup height.....</b>	<b>27</b>
<b>Making drinks .....</b>	<b>28</b>
Making a coffee drink.....	28
Cancelling preparation .....	29
Dispensing a double portion .....	29
Preparing several cups of coffee - Coffee pot .....	29
Making coffee drinks from ground coffee .....	30
Dispensing hot water (CM6350) .....	31
Preparing User profile drinks.....	32
<b>Making coffee with milk.....</b>	<b>33</b>
Milk flask .....	33
Using bottled milk or cartons .....	34
Preparing drinks with milk .....	34
<b>Grinder setting .....</b>	<b>35</b>
<b>Amount of coffee, brew temperature and pre-brewing .....</b>	<b>36</b>
Amount of coffee .....	36
Brewing temperature .....	36
Pre-brewing ground coffee.....	37

# Contents

---

<b>Portion size</b> .....	38
<b>User profiles</b> .....	40
Calling up User profiles .....	40
Creating a User profile.....	40
Selecting a User profile .....	41
Changing a User profile name.....	41
Deleting a profile .....	41
Changing a User profile.....	41
<b>Settings</b> .....	42
Calling up the "Settings" menu .....	42
Changing and saving settings.....	42
Overview of available settings.....	43
Language.....	45
Time of day.....	45
Timer .....	45
Eco mode .....	46
Lighting.....	46
Info (display information) .....	47
Locking the coffee machine (System lock  ) .....	47
Water hardness .....	47
Display brightness .....	47
Volume.....	47
Cup heating .....	47
Factory default.....	48
Showroom programme (Demo mode) .....	48
<b>Cleaning and care</b> .....	49
Quick guide .....	49
Cleaning by hand or in the dishwasher .....	50
Drip tray and waste container .....	52
Drip tray cover .....	53
Water container .....	53
Stainless steel water intake valve filter.....	54
Central spout with cappuccinatore .....	54
Stainless steel milk flask .....	56
Milk pipework .....	56
Bean container and ground coffee chute .....	57
Housing .....	57
Maintenance programmes.....	58
Opening the "Maintenance" menu .....	58
Rinsing the appliance .....	58
Rinsing the milk pipework .....	59

Cleaning the milk pipework using the maintenance programme .....	59
Degreasing the brew unit and cleaning the interior.....	60
<b>Descaling the machine</b> .....	64
<b>Problem solving guide</b> .....	66
Messages in the display .....	66
Unusual performance of the coffee machine .....	69
Unsatisfactory results.....	76
<b>Transporting the machine</b> .....	78
Evaporating the coffee machine.....	78
Packing.....	78
<b>After sales service and warranty</b> .....	79
<b>Saving energy</b> .....	80
<b>Electrical connection</b> .....	81
<b>Installation</b> .....	82
<b>Appliance dimensions</b> .....	83
<b>Technical data</b> .....	84

## Warning and Safety instructions

---

This coffee machine conforms to current safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

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


### Correct application

- ▶ This appliance 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.
- ▶ The coffee machine is not suitable for outdoor use.
- ▶ The machine is intended only for the preparation of coffee based drinks such as espresso, cappuccino, latte macchiato etc. Any other usage is at the owner's risk.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

## Warning and Safety instructions

---

### Safety with children

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

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

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

- ▶ Install the coffee machine out of reach of children.
- ▶ Young children must be kept away from the machine and the mains connection cable and plug/socket.
- ▶ Older children may only use the coffee machine unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Children should be supervised when they are near the coffee machine. Do not allow them to play with it or to use the controls.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Remember that coffee and espresso are not suitable drinks for children.
- ▶ Risk of suffocation!  
Children may be able to wrap themselves in packing material or pull it over their head with the risk of suffocation. Keep children away from any packing material.



### Technical safety

- ▶ A damaged coffee machine is dangerous. Check it for any visible damage before setting it up. Never attempt to use a damaged coffee machine.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. 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.
- ▶ Reliable and safe operation of the coffee machine can only be guaranteed if it is connected to the mains electrical supply.
- ▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the safety of the appliance (e.g. danger of overheating).
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Unplug the machine from the power supply immediately if you notice any damage or smell scorching, for example.
- ▶ Ensure that the mains connection cable cannot be pinched or damaged by any sharp edges.
- ▶ The mains connection cable should not hang down. Someone could trip over it with the risk of injury and the machine could be damaged.

## Warning and Safety instructions

---

- ▶ Only use the coffee machine in rooms where the ambient temperature is between +10 °C and +38 °C.
- ▶ Danger of overheating! Ensure that there is sufficient ventilation around the coffee machine. Do not cover it with tea towels etc. whilst it is in use.
- ▶ If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open. This will prevent the formation of heat and humidity and subsequent damage to the appliance and/or furniture unit. Do not close the furniture door while the coffee machine is in use. Ensure the coffee machine has cooled down completely before closing the furniture door.
- ▶ Protect the coffee machine from water and water spray. Do not immerse the machine in water.
- ▶ Repairs and other work by unqualified persons to the machine and the connection cable could be dangerous. The manufacturer cannot be held liable for unauthorised work. Repairs may only be carried out by a Miele authorised service technician.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

## Warning and Safety instructions


---

- ▶ Before any repair work is carried out, the appliance must be completely disconnected from the electricity supply. The appliance is only completely isolated from the electricity supply when:
  - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
  - the mains circuit breaker is switched off.
- ▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- ▶ Use only Miele original spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

# Warning and Safety instructions

---

## Correct use

 The dispensing spouts present a danger of burning or scalding.

The liquids and steam dispensed are very hot.

► Please note:

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

 CM6350: Risk of injury to the eyes!

Never look directly at the lighting or use optical instruments (magnifying glass or similar) to look at it.

► Please note the following regarding water:

- Fill the water container only with fresh, cold tap water. Hot or warm water or other liquids could damage the coffee machine.
  - Change the water every day to prevent a build-up of bacteria.
  - Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
  - Do not use water from 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, e.g flavoured or caramelised, or with ground coffee.
- Do not fill the bean container with any type of liquid.

## Warning and Safety instructions

---

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

## Warning and Safety instructions

---

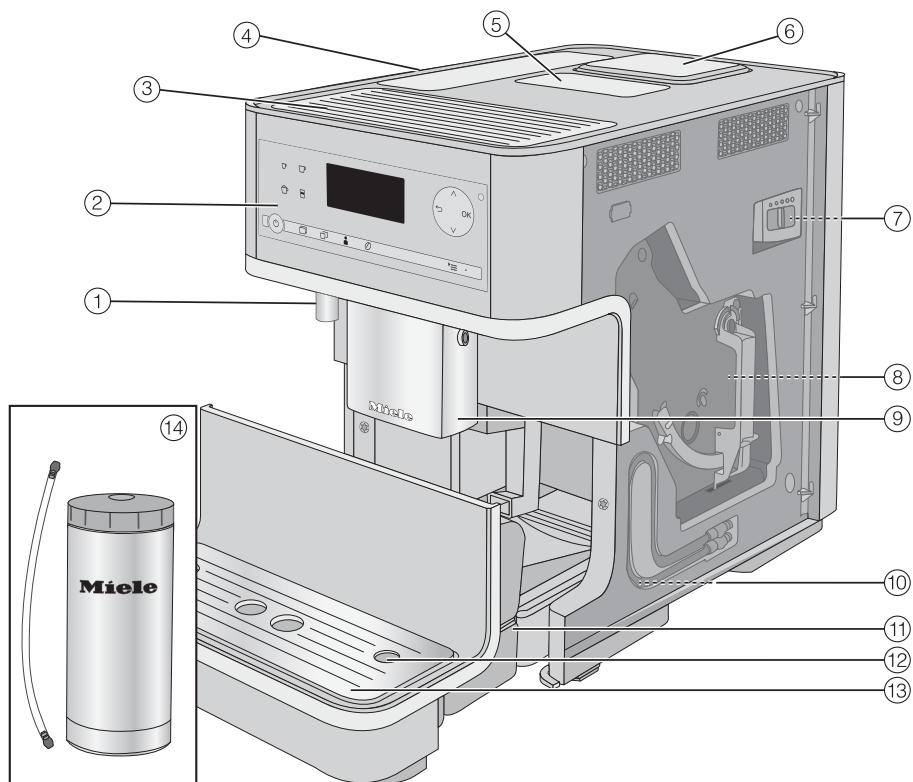
### Cleaning and care

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

### **The following applies to appliances with stainless steel surfaces:**

- ▶ Do not adhere stickers, adhesive tape or any other adhesive materials to stainless steel surfaces. The coating on the stainless steel surfaces will become damaged and lose its protective properties against soiling.
- ▶ Stainless steel scratches very easily and even magnets can cause damage to the surface.

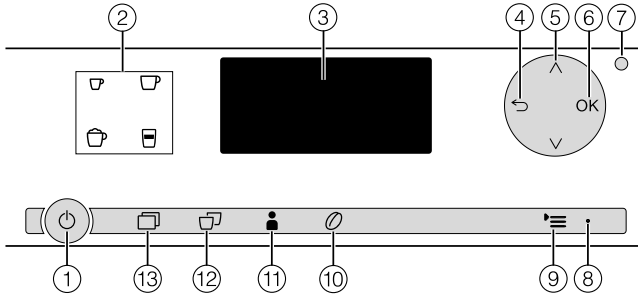
# Guide to the appliance



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

\*CM 6350





- ① **On/Off sensor**   
For switching the coffee machine on and off
- ② **Drink sensors**   
Espresso   
Coffee   
Cappuccino or   
Latte macchiato
- ③ **Display**   
Shows information on current activity or status
- ④ **"Back"**   
For returning to the previous menu, cancelling unwanted actions
- ⑤ **Arrow sensors**   
For showing more selection options in the display and highlighting a selection
- ⑥ **OK**   
For confirming display messages and saving settings
- ⑦ **Optical interface**   
(for service technician use only)
- ⑧ **LED**   
Flashes when the machine is switched on and the display is black
- ⑨ **Settings**   
For displaying and changing settings
- ⑩ **Parameters**   
For displaying and changing drink settings
- ⑪ **User profiles**   
For creating and managing profiles
- ⑫ **Double portion**   
For dispensing two portions of a drink
- ⑬ **Further programmes**   
More drinks such as ristretto, long coffee, caffè latte, hot milk, milk froth and hot water\*   
Maintenance programmes

\* CM6350

## Accessories

---

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

### Accessories supplied

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

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

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

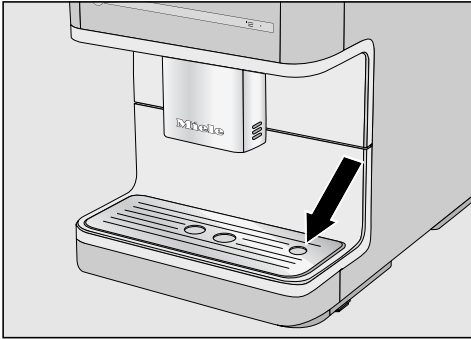
### Optional accessories

Miele also offers a range of optional accessories, as well as cleaning and conditioning products for your coffee machine.

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

## Before using for the first time

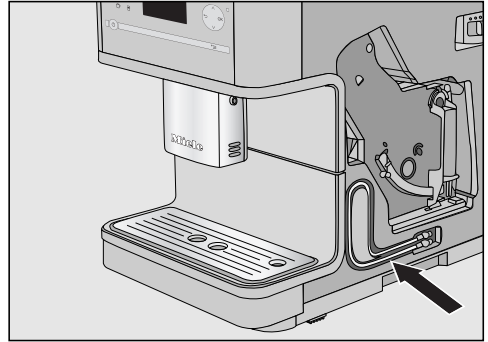
- Remove any protective foil and stickers from the machine. Exception: Please do not remove any labels (e.g. the data plate) which are visible when you pull out the lower panel.



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

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


- Insert the plug of the coffee machine into the socket (see "Electrical connection").
- Remove the water container and fill it with fresh, cold tap water. Only fill the container up to the "max." marker. Push the water container back into the appliance (see "Filling the water container").
- Take the lid off the coffee bean container, fill it with roasted coffee beans and replace the lid (see "Filling the coffee bean container").



**Useful tip:** The milk tube can be stored behind the appliance door when not in use.

## Switching on for the first time

When you switch the machine on for the first time, you will be asked to set the following settings after the Welcome message:

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

"Miele - Willkommen" appears briefly in the display.

## Selecting a language

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

The setting is now saved.

## Setting the time of day

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

## Using for the first time

---

The setting is now saved.

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

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

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

Switch the machine off with the On/Off (⏻) sensor. Do not unplug the power plug to switch off the coffee machine. If you unplug the coffee machine while using it for the first time, you will have to set it up for use again.

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

## Water hardness

The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the coffee machine will need to be descaled.

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

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

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






The machine is programmed at the factory to hardness level 3.

The machine has four programmable levels:

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

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

### Setting the water hardness level

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

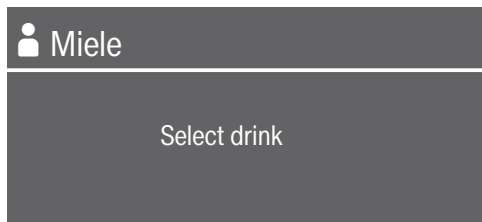
The setting is now saved.

# Operating principles


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

**CM6350:** An audible signal is generated each time a sensor is touched. You can adjust the volume of the signal tones or switch the tones off (see "Settings – Volume").

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



To prepare a coffee drink, touch one of the drink sensors.

You can find more drinks in the Further programmes  menu.

## Selecting a menu and navigating within a menu

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

### Settings

Language 

Time

Timer


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

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

If you want to select an option, touch the arrow sensors  $\wedge$   $\vee$  until the option you want is highlighted.

Touch the *OK* sensor to confirm your selection.

## Leaving the menu or cancelling an action

To exit the current menu, touch "Back" .

## Filling the water container



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

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

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

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

- Press the lid on the right-hand side.
- Pull the water container up by the lid to remove it.
- Fill the water container with fresh, cold tap water up to the "max." marker.
- Push the water container back into the appliance.

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

## Filling the coffee bean container

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

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

**Important! Risk of damage to the grinder.**

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

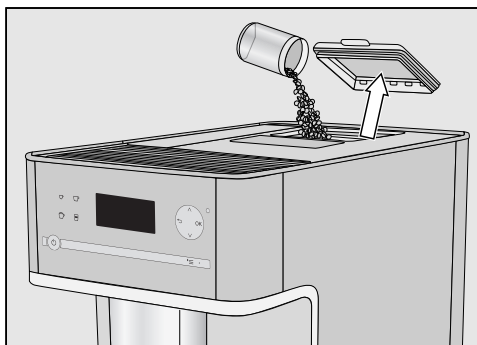
Do not fill the bean container with any type of liquid.

**Important! Sugar damages the coffee machine.**

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

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

**Useful tip:** You can use a nut or seed grinder to grind green coffee beans. These types of grinder generally have a rotating stainless steel blade. You can then add the ground green coffee **portion by portion** to the ground coffee chute and make the desired coffee drink (see "Making drinks with ready ground coffee").




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

**Useful tip:** Only add enough beans to last for a few days. Contact with air causes coffee beans to lose their aroma.



# Switching the coffee machine on and off

## Switching on

- Touch the On/Off sensor .

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

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

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

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

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

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

## Switching off

- Touch the On/Off sensor .

After a coffee has been dispensed, the pipework will be rinsed before the machine switches off.

If a drink has been made using milk, the message **Place milk pipe in drip tray** will appear in the display.

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

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

## Switching off for longer periods of time

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

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

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

# Cup heating

(CM6350)

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

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

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

The cup heating function must first be switched on.

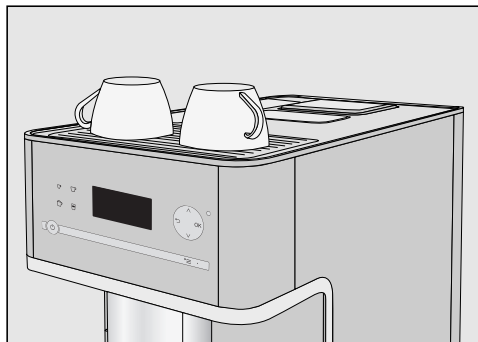
The cup heating surface will be heated continually until the coffee machine is turned off.

## Switching cup heating on or off

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

The setting is now saved.

## Pre-heating cups

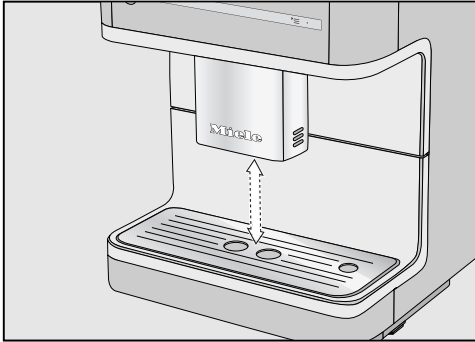


- Arrange the cups or glasses on the cup heating surface on the top of the coffee machine.

## Adjusting the central spout to the correct cup height

---

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



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

# Making drinks

The following drinks can be made:

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

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

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

Do not touch hot components.

## Making a coffee drink




- Place a cup under the central spout.
- Select a drink:
  - Espresso ☐
  - Coffee ☐
  - In Further programmes ☐:  
Ristretto, Long coffee

The drink will be dispensed from the central spout 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.

## Cancelling preparation

To cancel preparation:

- Touch the drinks sensor which is lit up, or  for drinks from Further programmes again.

Preparation will be cancelled.

**Useful tip:** Drink preparation can be cancelled by pressing **OK** as soon as **Stop** appears in the display.

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


- Touch **OK**.

Preparation will be cancelled.


## Dispensing a double portion

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



- To prepare two cups at the same time, place one cup under each jet.
- Touch .
- Select a drink.


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

**Useful tip:** If, after a while, you have not touched any of the drink sensors, the "Double portion"  option will revert back to single portions.

## Preparing several cups of coffee - Coffee pot

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

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

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

Each cup of coffee will be brewed and dispensed individually. The display will inform you about the progress.

## Cancelling preparation

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

Dispensing will stop.

# Making drinks

---

## Cancelling Coffee pot

- Touch .

Coffee pot dispensing will stop.

## Making coffee drinks from ground coffee

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

This allows you to prepare a decaffeinated coffee, for example, even if the bean container is filled with regular coffee beans.

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

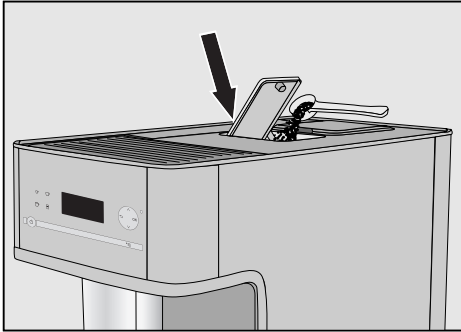
Only **one** portion can be prepared at a time when using ready ground coffee or espresso.

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

## Adding ready ground coffee

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

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



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

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

- Close the coffee chute.

Use ground coffee appears in the display.

### Making drinks with ready ground coffee

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

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


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

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

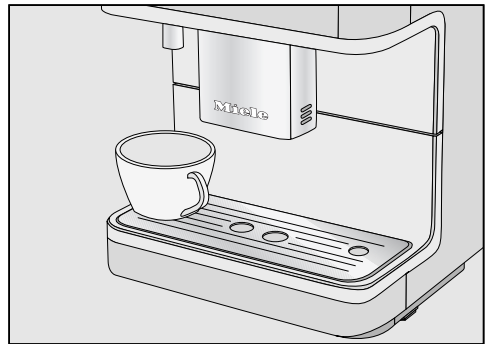
The coffee machine will prepare the desired drink.


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

### Dispensing hot water (CM6350)

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

Please note that the water prepared by the machine is not boiling and is therefore not suitable for preparing black tea.



- Place a suitable cup underneath the hot water spout.
- Touch .
- Select **Hot water** and touch **OK**.

Hot water will be dispensed into the cup under the hot water spout.

To cancel preparation

- Touch **OK**.

Preparation will be cancelled.


# Making drinks

---

## Preparing User profile drinks

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

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

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

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

You can now prepare the drink you want.



# Making coffee with milk

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

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

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

If you have not made any milk drinks for a while, rinse the milk system thoroughly before making the first drink to ensure any bacteria is flushed out.

The following drinks with milk can be made:

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

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

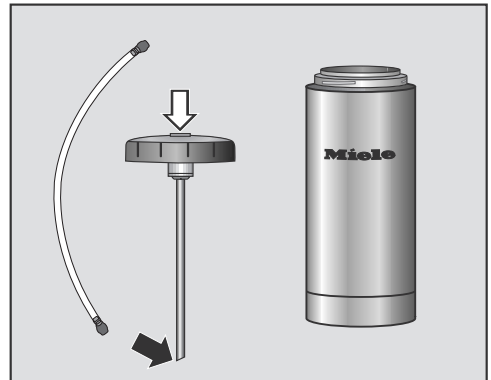
**Useful tip:** Using cold cow's milk (< 10 °C) with a protein content of at least 3% will produce the perfect milk froth.

You can select milk with a fat content according to preference. With whole milk (at least 3.5% fat), the milk froth will be slightly creamier.

## Milk flask

(Supplied with CM6350)

The stainless steel flask keeps milk cool for longer. Good milk froth can only be made with cold milk (< 10 °C).



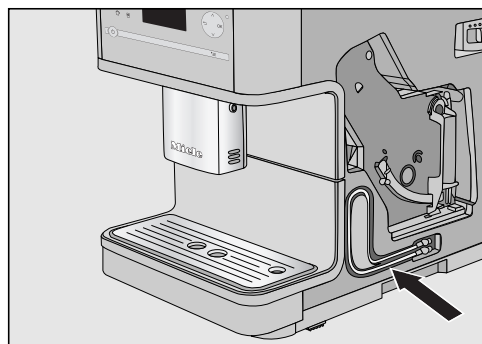
- Connect the stainless steel suction tube to the inside of the lid. Make sure that the slanted end is pointing downwards as shown.
- Fill the milk flask up to max. 2 cm below the rim. Seal the milk flask with the lid.
- Connect the milk tube to the top of the lid. Make sure that the connecting piece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

## Making coffee with milk

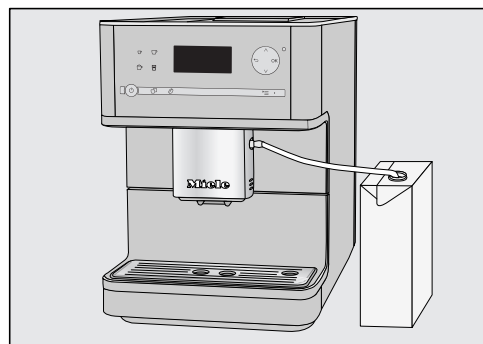


- Place the milk flask beside the coffee machine. Connect the other end of the milk tube to the central spout.

### Using bottled milk or cartons



The milk tube for cartons and other suitable containers is located behind the appliance door.



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

### Preparing drinks with milk

- Place a suitable cup or glass underneath the central spout.
- Select a drink:
  - Cappuccino ☐
  - Latte macchiato ▣
  - In Further programmes: Caffè latte, Hot milk, Milk froth

The coffee machine will now prepare the selected drink.

## Grinder setting

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

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

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

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

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

Set a finer grinder setting.

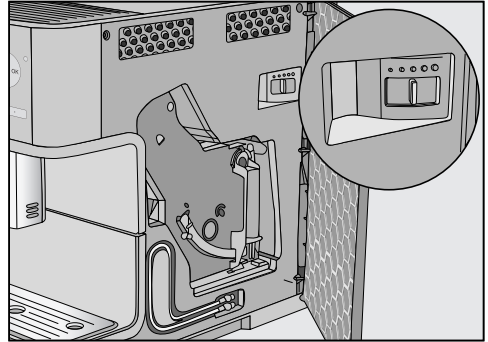
The coffee has been **too finely** ground if:

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

Set a coarser grinder setting.

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

- Open the service door.



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

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


- Empty the drip tray **and** the waste container.
- Dispense a coffee.


Then you can adjust the grinder setting with the slide control again.

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

# Amount of coffee, brew temperature and pre-brewing

---

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

- Touch .
- Select the drink you want and touch **OK**.

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

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

The setting is now saved.

## Amount of coffee

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

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

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

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

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

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

- Espresso or coffee only trickles into the cup.

- The crema is dark brown.
- The espresso or coffee tastes bitter.

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

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

## Brewing temperature

The ideal brewing temperature will depend on

- the type of coffee being used,
- whether an espresso or a coffee is being 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.

**Useful 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.

## Amount of coffee, brew temperature and pre-brewing

---

### **Pre-brewing ground coffee**

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

You can set pre-brewing for a normal length of time or an extra long length of time. Alternatively, you can switch off the "Pre-brewing" function.

The machine is supplied with the "Pre-brewing" function switched off.

## Portion size


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

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

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

If the water container becomes empty during the preparation of a drink, the programming of the portion size will be cancelled. The portion size will **not** be saved.

There are two ways of initiating the programming of the portion size:





- By touching the drink sensor when you are preparing a coffee; or
- By selecting **Portion size** in the **Parameters**  menu.

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

### Cancelling portion size programming

- Touch the drinks sensor which is lit up or the  sensor for drinks from Further programmes.

### Changing the portion size during drink preparation

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

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

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

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


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

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

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

### Changing the portion sizes in the Parameters menu


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

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

From this point onwards the procedure is identical to programming the portion size during drink preparation.

### Changing the portion size for different User profiles

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

- Touch .
- Select the User profile you want.

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

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

# User profiles

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

For each profile you can adjust the settings for drinks individually (portion size, grinder setting, brew temperature and pre-brewing).

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



## Calling up User profiles

- Touch .



You can now create a User profile.

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



- **Select profile** from the User profiles that have already been allocated.
- **Change name** if the name of a User profile needs to be changed.
- **Delete profile** if you want to delete a User profile.
- **Change profile** to set whether the coffee machine automatically always reverts to the Miele standard profile or retains the last selected profile.

**Useful tip:** Touch  or  to return to the main menu.

## Creating a User profile


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

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




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

The character will then appear in the line above.


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

**Useful tip:** If you make a mistake, select the  sensor to delete the last character.

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

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

**If you do not want to save what you have entered,**

- touch and hold  until all characters have been deleted and the coffee machine jumps back to the previous menu.

The last created profile is selected as the current profile.



## Selecting a User profile

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

- Use the arrow sensors  $\wedge \vee$  to select Select profile and touch OK.
- Select the required profile with the arrow sensors  $\wedge \vee$  and touch OK.

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

## Changing a User profile name

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

- Select Change name with the arrow sensors  $\wedge \vee$  and touch OK.
- Proceed the same as with "Create profile":
  - Select  $\leftarrow$  to delete a character.
  - To enter new characters, select the relevant character and confirm with OK.
  - Save the new name by selecting  $\checkmark$  in the display and touching OK.

## Deleting a profile

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

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

A tick  $\checkmark$  will appear after the name and the profile will be deleted after a short time.

## Changing a User profile

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

- Select Change profile and touch OK.

You now have the following options:

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

# Settings

---

## Calling up the "Settings" menu

- Touch '≡.

You can now check or change the settings.

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

Touch ↶ if you want to access the previous menu.

Touch '≡ to return to *Select drink*.

## Changing and saving settings

- Touch '≡.



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

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

The setting is now saved.

## Overview of available settings

The factory default for each option is indicated by \*.

Menu option	Available settings
Language 	deutsch* and other languages Country
Time	Clock format – 12 h / 24 h* Set
Timer	Set : Switch on at / Switch off after (0:30)* / Switch off at Activate : Switch on at (Yes / No*) / Switch off at (Yes / No*)
Eco mode	On* / Off
Lighting	Set the brightness
Info	Number of drinks – Total no. of drinks / Espresso / Coffee / Long coffee / Cappuccino / Latte macchiato / Caffè latte / Milk froth / Hot milk / Hot water  No. of portions until appliance needs descaling: No. of portions until brew unit needs degreasing:
System lock 	On / Off*
Water hardness	Soft 1 Medium 2 Hard 3* Very hard 4


## Settings

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

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

## Language

You can select a language and country for all display texts.

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

## Time of day

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

### Clock format

You can select:

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

### Setting the time of day

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

## Timer

The timer offers the following options:

The coffee machine

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

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

### Switch on at

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

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

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

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

# Settings

---

## Switch off at

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

In the event of a longer absence the programmed times will remain in memory and will be reactivated after manually switching the machine on again.

## Switch off after

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

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

## Activating and deactivating the timer

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

- Select the timer function you want to use.

The selected option will have a ☒ next to it.

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

## Eco mode

Eco mode is an energy-saving mode.

If Eco mode is switched on, the coffee machine heats up anew before each drink preparation. Preparation times are slightly longer.

When Eco mode is switched off, the machine uses considerably more energy. The coffee machine heats up for the first drink preparation after switching on. After that the appliance remains heated up and drinks can be prepared with very little waiting time.

The coffee machine will indicate that the energy consumption has been altered.

## Lighting

(CM6350)

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

If no sensors are touched or maintenance programmes carried out, the lighting will switch off after approximately 7 minutes to save energy.

**Useful tip:** To switch off the lighting, touch the  $\vee$  arrow sensor until all segments are empty and **Switched off** appears.

## Info (display information)

In the Info option you can choose to display the number of prepared portions for each type of drink.

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

**Useful tip:** To return to the previous display, touch OK.

## Locking the coffee machine (System lock )

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

## Activating and deactivating the system lock

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

## Overriding the system lock

While the message Touch the OK sensor for 6 seconds to unlock is in the display,

- touch the OK sensor for 6 seconds.

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

## Water hardness

See "Water hardness" for information about water hardness.

## Display brightness

Change the display brightness using the arrow sensors ^ ∨.

## Volume

(CM6350)

You can set the volume of buzzer and keypad tones using the arrow sensors ^ ∨.

**Useful tip:** To switch off the tones, touch the ∨ arrow sensor until all of the segments are empty and Switched off appears in the display.

## Cup heating

(CM6350)

See "Cup heating" for more information.

# Settings

---

## Factory default

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

The number of drinks and the appliance status (No. of portions until appliance needs descaling, ... brew unit needs degreasing) cannot be reset.

Please refer to the "Overview of available settings" chart for the factory settings which are indicated by \*.


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

- Language
- Time

## Showroom programme (Demo mode)

Do not activate this function for domestic use.

The appliance can be presented in Miele Experience Centres or retail stores with the Showroom programme function. The lighting will come on but drinks cannot be dispensed and other actions cannot be carried out.

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





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

### Quick guide

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

## Cleaning and care

### Cleaning by hand or in the dishwasher


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


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

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

The following components are **dishwasher safe**:

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

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

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

It is important to clean the machine regularly as the used coffee grounds will soon go mouldy. Milk residue can spoil and the milk pipework can become blocked.

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

**To avoid damaging the surfaces of your appliance, do not use:**

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

# Cleaning and care

## Drip tray and waste container

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

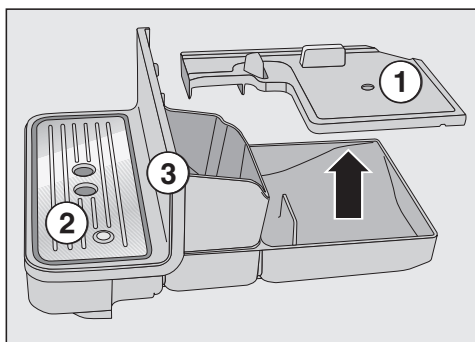
The waste container is located in the drip tray. Water from rinsing also collects in the waste container.

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

### Danger of burning!

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

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



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

- Clean all parts thoroughly.

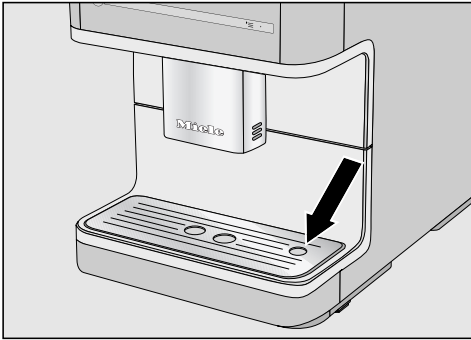
Clean the lower panel by hand only using warm water and a little washing-up liquid. All other parts are dishwasher safe.

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

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

### Drip tray cover

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

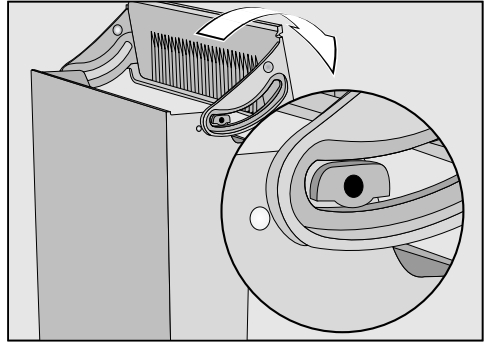


- Refit the drip tray. Make sure that the drip tray cover is correctly fitted (see picture).

### Water container

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

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



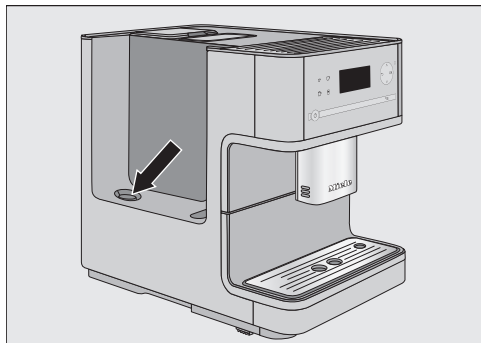
- Take the lid off the container and wash it by hand.
- The water container can be cleaned in the dishwasher, or by hand using warm water and a little washing-up liquid. After cleaning, dry the water container.
- Thoroughly clean and dry the surface the water container sits on, particularly the slots.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

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

## Cleaning and care

### Stainless steel water intake valve filter

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



Particles in water may deposit on the fine mesh of the filter. Therefore check the stainless steel filter once a month for soiling.

- Remove the water container.

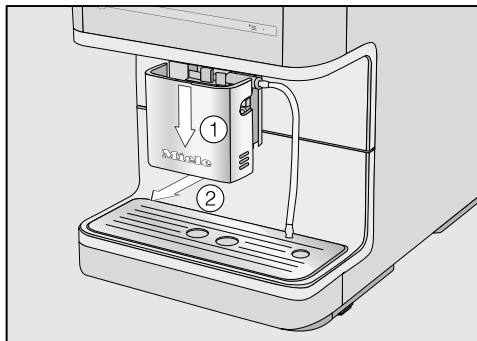
Clean the stainless steel filter with water only **without** detergent in order to avoid possible unpleasant flavours.

- Check the stainless steel filter for soiling and clean it if necessary, e.g. with a damp cotton bud.
- Push the water container back into the appliance.

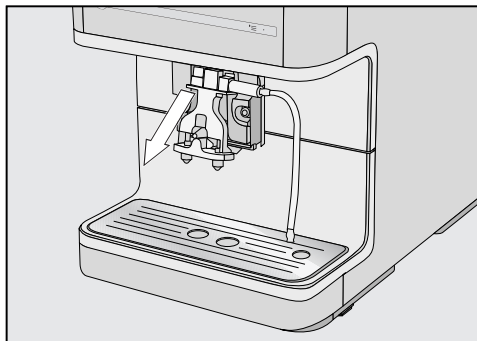
### Central spout with cappuccinatore

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

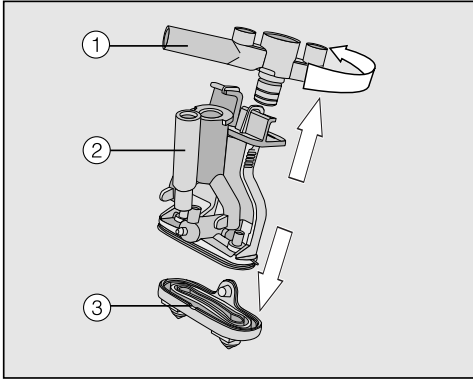
All other parts are dishwasher-safe.



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

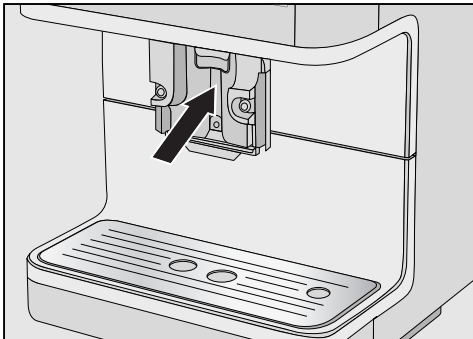


- Pull the dispensing unit off towards you.



- Twist off the upper section ① with the holder for the milk pipework and pull it off. Then pull the Y-shaped piece ② off. Remove the dispensing spouts ③.

- Clean all parts thoroughly.



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

If the milk tube is blocked, clean it under running water with the brush supplied:

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

# Cleaning and care

## Stainless steel milk flask

(CM6350)


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

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

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

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

## Milk pipework

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

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

- Confirm the message with **OK**.


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

There are two options for cleaning the milk pipework:

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



## Bean container and ground coffee chute

 **Danger of injury on the grinder.** Switch off the machine and disconnect it from the power supply before cleaning the bean container.

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

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

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

The bean container can now be refilled.

If necessary, clean the ground coffee chute:

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

## Housing

If soiling is not removed promptly, it could cause the surface of the machine to alter or discolour. Remove any soiling immediately. Make sure that water cannot get behind the display.

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

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

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

**Useful tip:** You can also clean the appliance front with the original Miele all purpose microfibre cloth.

# Cleaning and care

---

## Maintenance programmes

The coffee machine has the following maintenance programmes:

- Rinsing the appliance
- Rinsing the milk pipework
- Cleaning the milk pipework
- Degreasing the brew unit
- Descaling the machine

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

### Opening the "Maintenance" menu


- Touch .
- Select **Maintenance** with the arrow sensor . Touch **OK**.

You can now select a maintenance programme.

## Rinsing the appliance

You can also rinse the appliance manually.

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

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


The pipework will now be cleaned.

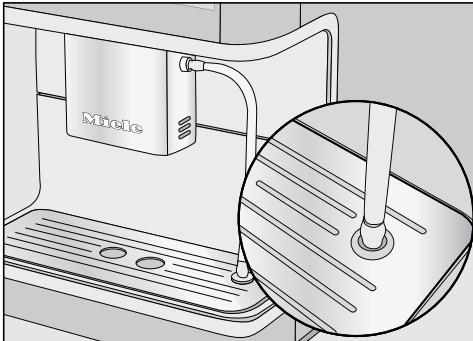
You may also be prompted to insert the end of the milk pipe into the drip tray.

## Rinsing the milk pipework

Milk residue can clog up the milk pipes. If a drink has been made using milk, the coffee machine will prompt you to rinse the pipework when you switch the machine off.

You can also rinse the milk pipework manually.

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



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

- Touch OK.

The milk pipework will now be rinsed.

## Cleaning the milk pipework using the maintenance programme

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

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

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

- Touch .
- Select Maintenance and touch OK.

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

- Select Clean milk pipework and touch OK.

The process will start.

- Follow the instructions in the display.

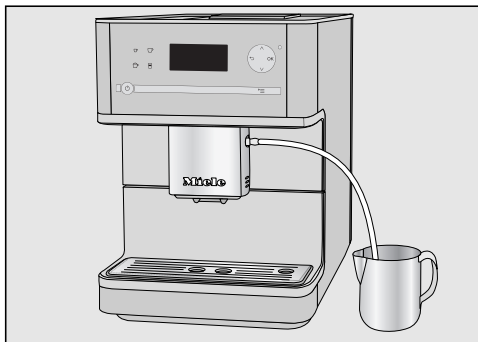
Place milk pipe in cleaning agent appears in the display.

### Making a cleaning solution:

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

# Cleaning and care

## Carrying out the cleaning process:



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

The cleaning process is finished at the end of the rinsing cycle.

## Degreasing the brew unit and cleaning the interior

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

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

Miele Cleaning Tablets can be ordered via the Miele webshop or directly from Miele (see the end of this booklet for contact details).

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


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

- Confirm the message with OK.

The message will appear at regular intervals until the brew unit has been degreased. Once the maximum possible number of portions has been reached, the coffee machine will lock out.

You can switch the coffee machine off if you do not want to carry out the maintenance programme at this point in time. You will only be able to make coffee drinks again once the the brew unit has been degreased.

## Start "Degrease brew unit"

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

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

- Touch OK.

The process will start.

- Follow the instructions in the display.

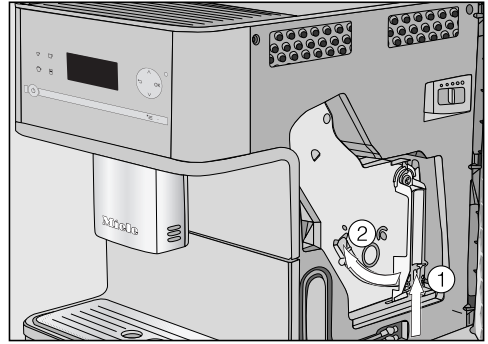
## Cleaning the brew unit and interior of the machine

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

To ensure good tasting coffee and to prevent the formation of microbes in the machine, remove and clean the brew unit under running water once a week.

Rinse the brew unit by hand and clean inside the machine appears in the display.

- Open the appliance door.



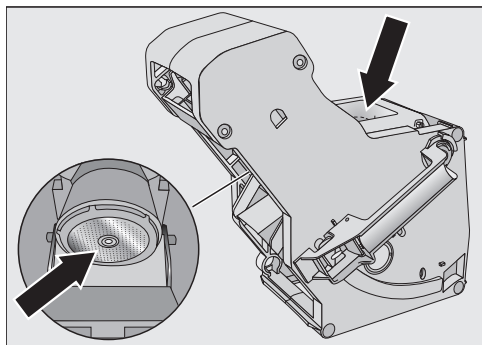
- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the left ②.
- Carefully pull the brew unit out of the coffee machine.

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").

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

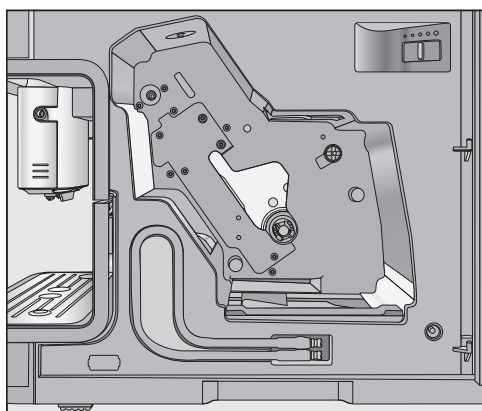
- Clean the brew unit **by hand under warm running water** without using washing-up liquid.

## Cleaning and care



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

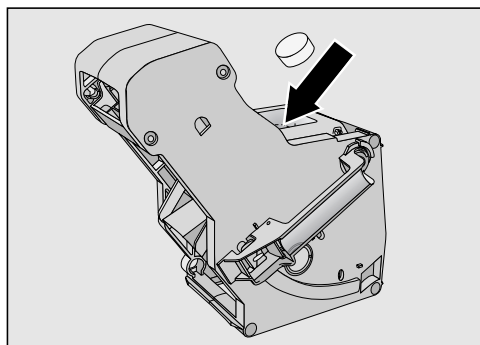
Make sure you regularly remove any damp ground coffee residues to prevent the build-up of mould.



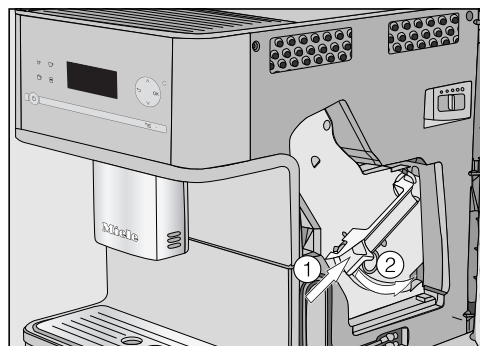
- Clean the inside of the coffee machine. Make sure that the areas highlighted in the illustration are cleaned particularly well.

**Useful tip:** Use your vacuum cleaner to remove dry ground coffee residues.

**When** Place the brew unit containing a cleaning tablet in the machine and close the machine door **appears** in the display:



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



- Press the button under the handle of the brew unit ① and, whilst doing so, turn the handle to the right ②.
- Then close the appliance door.
- Follow the further instructions given in the display.

The cleaning process is finished at the end of the rinsing cycle.

### **Degrease the brew unit when prompted to do so.**

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

The maintenance programme cannot be cancelled. It must be completed through to the end.

■ Touch *OK*.

The maintenance programme will start.

# Descaling the machine

Important! When descaling the machine, cover delicate surfaces and natural flooring to prevent damage from splashes of descaling solution.

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

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

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

The descaling process is **essential** and takes approx. 12 minutes.

The coffee machine prompts you when it needs to be descaled. No. of portions until appliance needs descaling: 50 appears in the display. Each time a drink is prepared, the coffee machine displays the number of portions remaining until descaling must be carried out.

- Confirm the message with **OK**.

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

You can switch off the coffee machine if you do not want to descale it at this point in time. However, you will be able to prepare drinks only after descaling has been carried out.

## Descaling after prompt appears in the display


Descalc appliance appears in the display.

The descaling programme cannot be cancelled once you have touched OK. The programme has to be completed through to the end.

- Touch **OK**.

The process will start.

- Follow the instructions in the display.

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

## Creating the descaling solution

We recommend using Miele Descaling Tablets for optimum results.

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

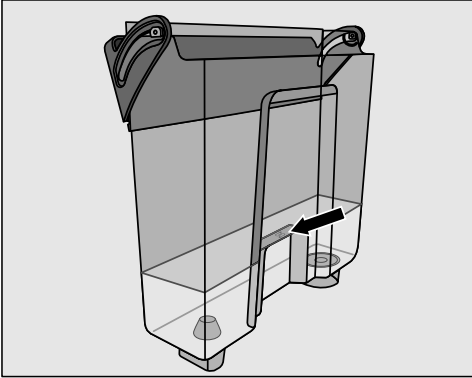
Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could damage the coffee machine. Moreover, the descaling effect required cannot be guaranteed if the descaling solution is not of the appropriate concentration.


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

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



## Descaling the machine





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

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

### Carrying out descaling

- Push the water container back into the appliance.
- Follow the further instructions given in the display.


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

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

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

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

### Descaling when not prompted by a message

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

The descaling programme cannot be cancelled once you have touched **OK**. The programme has to be completed through to the end.

- Touch **OK**.

The descaling programme will begin.

## Problem solving guide

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



**Important!** Never open the casing of the appliance.

Unauthorised or incorrect repairs could cause personal injury or damage to the appliance.

Repairs should only be carried out by technicians approved by Miele.



If you can't remedy the problem yourself, please call Miele. Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

### Messages in the display


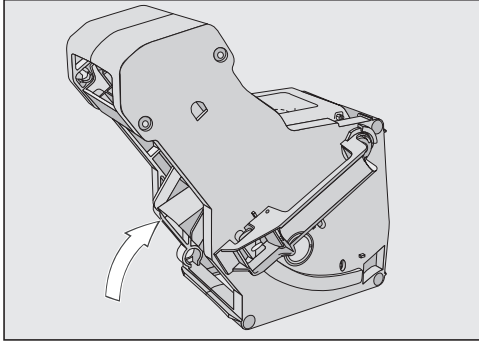

Error messages must be confirmed with OK, otherwise the message can reappear in the display even though the problem has been remedied.

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


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

Message	Possible cause and remedy
<b>F1, F2, F80, F82</b>	There is a fault inside the appliance. <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off  sensor. Wait for approx. 1 hour before switching it back on again.</li></ul>
<b>F41, F42, F74, F77, F235, F236</b>	There is a fault inside the appliance. <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off  sensor. Wait for approx. 2 minutes before switching it back on again.</li></ul>
<b>F10, F17</b>	No water or very little water is being drawn in. <ul style="list-style-type: none"><li>■ Remove the water container, fill it with fresh tap water and replace it.</li><li>■ Check the stainless steel water intake valve filter and clean if necessary (see "Stainless steel water intake valve filter").</li></ul>




## Problem solving guide

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




## Problem solving guide

Message	Possible cause and remedy
Too much ground coffee	<p>There is too much ground coffee in the coffee chute. The brew unit cannot compact coffee powder if more than two level spoonfuls of ground coffee are added to the coffee chute. The ground coffee will be emptied into the waste container and the fault message will appear in the display.</p> <ul style="list-style-type: none"><li>■ Switch the machine off with the On/Off  sensor.</li><li>■ Remove and clean the brew unit by hand (see "Cleaning and care - Degreasing the brew unit and cleaning the interior").</li><li>■ Remove the ground coffee inside the coffee machine, e.g. with a vacuum cleaner.</li><li>■ Use the measuring spoon supplied to add the ground coffee. Place a maximum of <b>two</b> level scoops of coffee in the ground coffee chute.</li></ul>

## Unusual performance of the coffee machine

Problem	Possible cause and remedy
<b>The display remains dark when the coffee system is turned on with the On/Off  sensor.</b>	The On/Off  sensor was not touched for long enough. ■ Touch the On/Off  sensor for at least 3 seconds.
	The plug is not correctly inserted into the socket or the socket is not switched on. ■ Insert the plug into the socket correctly and switch on.
	The mains fuse has tripped because the coffee machine, mains voltage or another appliance is defective. ■ Switch off at the wall socket and remove the plug. ■ Contact a qualified electrician or Miele.
<b>CM6350: The lighting remains off after the coffee machine has been switched on.</b>	The lighting has been switched off. ■ Switch the lighting on (see "Settings - Lighting").
	The lighting is faulty. ■ Call Miele.
<b>The coffee machine switches off suddenly.</b>	The switch-off time programmed using the timer has been reached. ■ If required, you can select a new switch-off time (see "Settings - Timer").
	The plug is not correctly inserted into the socket. ■ Insert the plug into the socket correctly.
<b>CM6350: The coffee machine is switched on. The lighting switches off suddenly.</b>	This is not a fault. The lighting switches off approximately 7 minutes after the coffee machine was last used.
<b>The sensors do not respond to touch. The appliance cannot be operated.</b>	There is an internal fault. ■ Disconnect the appliance from the electricity supply by switching off at the wall socket and withdrawing the power plug, or switching off the mains circuit breaker.

## Problem solving guide

Problem	Possible cause and remedy
<b>The coffee machine does not switch itself on, although the Switch on at setting has been activated for the timer.</b>	The system lock has been activated. ■ You need to deactivate the system lock (see "Settings - Locking the coffee machine (System lock)").
	The machine was not used after switching on automatically three times in succession. ■ Switch the machine on and dispense a drink.
<b>The display is hard to see or not able to be read.</b>	The display brightness is set too low. ■ Change this setting (see "Settings – Display brightness").
Fill and replace the water container <b>appears in the display even though the water container is full and in the machine.</b>	The water container is not in the correct position. ■ Remove the water container and push it back in again. ■ Check the stainless steel water intake valve filter and clean if necessary (see "Stainless steel water intake valve filter").
	The water container was not correctly filled and refitted for descaling. ■ Fill the water container to the descaling symbol  and restart the descaling programme.
Fill and replace the water container <b>appears after switching on even though the container is filled and fitted in the machine. The appliance does not rinse.</b>	The coffee machine needs descaling. ■ Switch the machine off with the On/Off  sensor. Wait approx. 1 hour. ■ Then switch the machine on again. As soon as Heating-up phase appears in the display, touch  and select Descale appliance. ■ Descale the coffee machine.
<b>After switching on the machine the message</b> Empty the drip tray and the waste container <b>appears even though they are both empty.</b>	This is not a fault. The drip tray and waste container were probably not emptied after making the last coffee, or the internal counter was not reset. ■ Remove the drip tray and waste container from the machine and empty them.
<b>Neither milk nor milk froth comes out of the central spout.</b>	The milk pipework is blocked. ■ Clean the central spout, taking particular care to clean the cappuccinatore and milk pipes thoroughly with the cleaning brush.

## Problem solving guide

Problem	Possible cause and remedy
Empty the drip tray and the waste container <b>appears in the display, even though the drip tray is empty.</b>	<p>The drip tray isn't sitting correctly in the appliance.</p> <ul style="list-style-type: none"> <li>■ Push the drip tray all the way into the appliance.</li> <li>■ Make sure that the lower panel is sitting on the drip tray correctly.</li> </ul>
Insert the drip tray and the waste container <b>appears in the display even though both are fitted.</b>	<p>The drip tray is not correctly fitted and is therefore not detected.</p> <ul style="list-style-type: none"> <li>■ Empty the drip tray and the waste container. Reassemble all parts and place the drip tray and the waste container back in the coffee machine.</li> </ul> <p>The service door is open.</p> <ul style="list-style-type: none"> <li>■ Close the service door.</li> <li>■ If necessary, empty the drip tray and the waste container. Reassemble all parts and place the drip tray and the waste container back in the coffee machine.</li> </ul>
<b>The drip tray or waste container is full or overflowing, although they have been emptied following each reminder.</b>	<p>This is not a fault.</p> <p>The drip tray and waste container were probably removed or the service panel was opened without the drip tray and waste container being emptied. When the drip tray is removed or the service panel opened, the internal counter for emptying the drip tray and waste container is automatically reset.</p> <ul style="list-style-type: none"> <li>■ Remove the drip tray and waste container from the machine and empty them.</li> </ul>
Fill the bean container <b>appears in the display even though the bean container has just been filled.</b>	<p>This is not a fault.</p> <ul style="list-style-type: none"> <li>■ Confirm the message with OK.</li> </ul>
<b>The coffee machine does not rinse itself when turned on.</b>	<p>This is not a fault.</p> <p>If the coffee machine is already at operating temperature, rinsing will not take place.</p>

## Problem solving guide

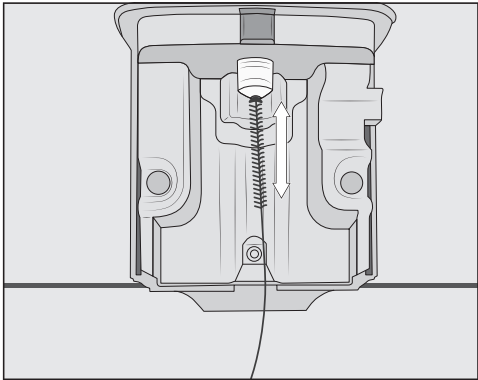
Problem	Possible cause and remedy
<b>Coffee dispensing is repeatedly interrupted and the message</b> Fill the bean container <b>appears in the display.</b>	<p>This is not a fault. The brew unit has not detected the ground coffee. The coffee may be too finely ground or there may not be enough of it. Usually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




## Problem solving guide

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

## Problem solving guide

Problem	Possible cause and remedy
<p><b>The milk sputters when it is dispensed. Hissing noises can be heard when milk is being heated up or frothed. Although the milk should be frothed, only hot milk comes out of the main dispenser.</b></p>	<p>The milk temperature is too high. Good milk froth can only be achieved with cold milk (below 10°C).</p> <ul style="list-style-type: none"> <li>■ Check the temperature of the milk.</li> </ul>
	<p>The main dispenser with integrated cappuccinatore is not correctly fitted and is taking in air. Or the spouts are blocked.</p> <ul style="list-style-type: none"> <li>■ Check whether the central spout has been assembled correctly. Make sure that all parts are tightly connected to one another.</li> <li>■ If necessary, clean the central spout. Rub the spout under running water to remove any dirt.</li> </ul>
	<p>The milk pipework, connections or the intake tube on the milk flask are blocked.</p> <ul style="list-style-type: none"> <li>■ Clean all parts thoroughly with the cleaning brush.</li> </ul>
	<p>The steam jet on the central spout has a blockage.</p>  <ul style="list-style-type: none"> <li>■ Clean the steam jet with the cleaning brush (see illustration).</li> </ul>
<p><b>Coffee grounds have settled on the lid of the drip tray and in the interior around the brew unit.</b></p>	<p>This is not a fault.</p> <p>The movement of the brew unit during the brewing process can cause some ground coffee to fall around it. The type of beans used, the fineness of the ground coffee and the amount of coffee ground also affect the amount. Important: Clean the inside of the brew unit regularly to prevent mould.</p>

## Problem solving guide

Problem	Possible cause and remedy
<b>The display lights up but the coffee machine does not heat up and no drinks are made. The coffee machine cannot be turned off with the On/Off  sensor.</b>	<p>The Demo mode of the coffee machine for Miele Experience Centres has been activated.</p> <ul style="list-style-type: none"><li>■ Deactivate the Demo mode (see "Settings - Demo mode").</li></ul>

# Problem solving guide

---

## Unsatisfactory results

Problem	Possible cause and remedy
<b>The coffee is not hot enough.</b>	The cup has not been pre-heated. The smaller the cup and the thicker its walls, the more important it is to pre-heat it.  ■ Pre-heat the cups, e.g. using the cup heating (depending on model).
	The brewing temperature has been set too low. ■ Set a higher brewing temperature (see "Brewing temperature").
	The filters in the brew unit are blocked. ■ Remove and clean the brew unit by hand (see "Remove the brew unit and wash by hand"). ■ Degrease the brew unit (see "Degreasing the brew unit and cleaning the interior").
<b>The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly. Coffee drinks are being dispensed very slowly from the central spout.</b>	The coffee machine needs descaling. ■ Descale the coffee machine.
<b>The amount of coffee or espresso dispensed has changed.</b>	This is not a fault. You probably changed the drink size by pressing the sensor longer. Touching the drink sensors for longer starts quantity programming for the respective drink (see "Portion size"). If you do not save a portion size, the maximum possible amount is saved for this drink.

## Problem solving guide

Problem	Possible cause and remedy
<b>The consistency of the milk froth is unsatisfactory.</b>	The milk temperature is too high. Good milk froth can only be achieved when cold milk (below 10 °C) is used. ■ Check the temperature of the milk in the milk flask.
	The milk pipework is blocked. ■ Clean the central spout with integrated cappuccinatore and the milk pipework with the cleaning brush supplied.
<b>The coffee grinder makes a louder noise than usual.</b>	The coffee bean container has become empty during the grinding process. ■ Fill the container with fresh beans.
	There may be stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. Call Miele.
<b>The coffee flows too quickly into the cup.</b>	The coffee is too coarsely ground. ■ Set the grinder to a finer setting (see "Setting the coffee grinder").
<b>The coffee trickles too slowly into the cup.</b>	The coffee is too finely ground. ■ Set the grinder to a coarser setting (see "Setting the coffee grinder").
<b>The crema on the coffee or espresso is not as it should be.</b>	The grinder setting is not correct. ■ Set the grinder to a finer or coarser setting (see "Setting the coffee grinder").
	The brewing temperature is too high for this type of coffee. ■ Set a lower brewing temperature (see "Brewing temperature").
	The coffee beans are no longer fresh. ■ Add fresh coffee beans to the coffee bean container.

## Transporting the machine

---




If you are not going to use the coffee machine for an extended period of time and you intend to transport it, e.g. when moving house, a number of procedures will need to be carried out:

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

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

Empty the system? **appears** in the display.

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

 **Caution! Danger of burning and scalding on the dispensing spouts. Hot steam is discharged.**

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

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

The coffee machine is now ready to be packed.

### Packing

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

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

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

### After sales service

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

The contact details for Miele are given at the back of these instructions.

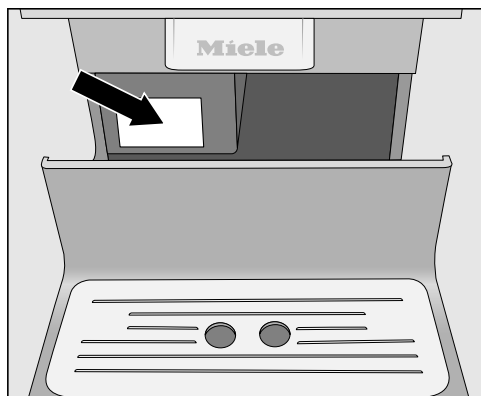
When contacting Miele, please quote the **model** and **serial number** of your coffee machine.

These can be found on the data plate located behind the lower panel of the appliance.

### Warranty

This appliance has a manufacturer's warranty period of 2 years.

For further information, please refer to your warranty booklet.




## Saving energy

---

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

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

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

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



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

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

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

The coffee machine must be connected to the mains supply via a suitable switched socket with earthing contact. Connection must comply with national and local safety regulations.

The fuse rating must be at least 10 A.

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

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

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

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

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

# Installation

## Danger of overheating!

Please ensure that there is adequate ventilation around the machine. Do not cover the machine with tea towels or similar objects whilst it is in use.

## Danger of overheating!

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

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

Please observe the following installation instructions:

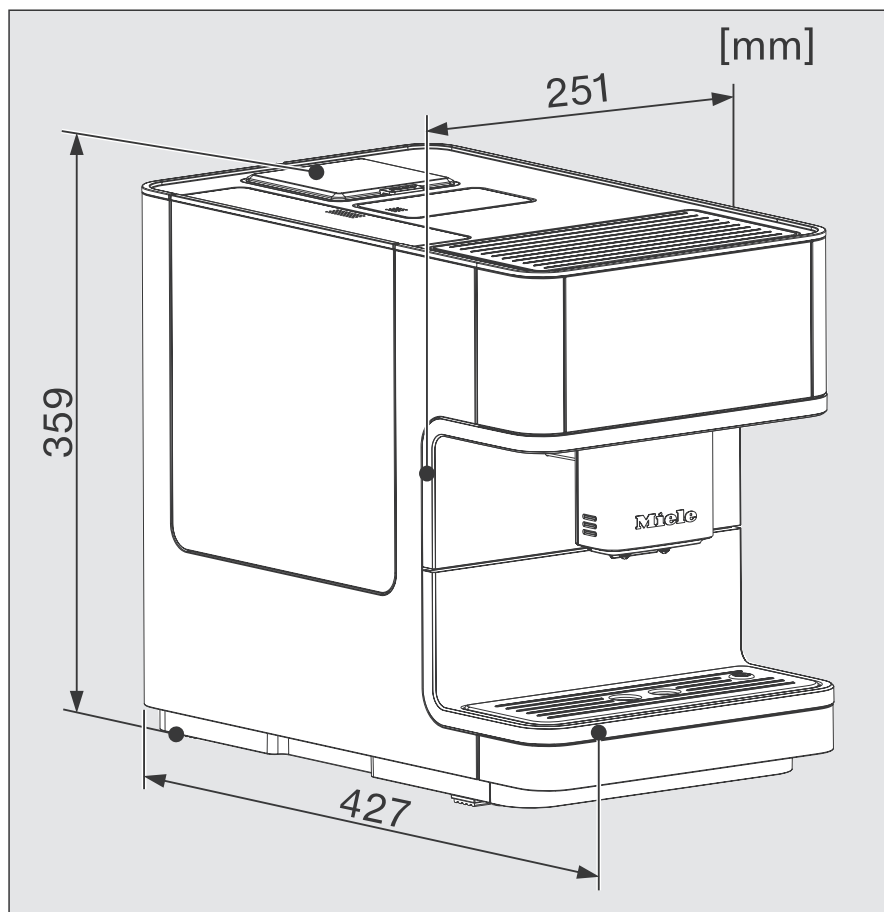
- The location of the machine must be dry and well ventilated.
- The ambient temperature of the room in which the machine is used must be between +10 °C and +38 °C.
- The machine must be set up on a level surface. The surface must be water resistant.

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

Height	508 mm
Width	450 mm
Depth	555 mm

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

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



## Technical data

---

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

The stainless steel milk flask is supplied with the CM6350.





**Miele Australia Pty. Ltd.**

ACN 005 635 398

ABN 96 005 635 398

**Miele Experience Centre and  
Head Office Melbourne:**1 Gilbert Park Drive  
Knoxfield, VIC 3180**Miele Experience Centre South Melbourne:**206-210 Coventry Street  
South Melbourne, VIC 3205**Miele Experience Centre and Office Sydney:**3 Skyline Place  
Frenchs Forest, NSW 2086**Miele Experience Centre and Office Brisbane:**39 Harvey Street North  
Eagle Farm, QLD 4009**Miele Experience Centre Gold Coast:**131 Ferry Road  
Southport, QLD 4215**Miele Experience Centre and Office Adelaide:**83-85 Sir Donald Bradman Drive  
Hilton, SA 5033**Miele Experience Centre and Office Perth:**205-207 Stirling Highway  
Claremont, WA 6010**Miele****Miele New Zealand Limited**

IRD 98 463 631

**Head Office:**Level 2, 10 College Hill  
Freemans Bay, Auckland 1011**Miele Experience Centre  
Auckland:**8 College Hill  
Freemans Bay, Auckland 1011  
Telephone:  
0800 464 353 (0800 4 MIELE)  
[www.miele.co.nz](http://www.miele.co.nz)**Miele Global Headquarters  
Germany****Miele & Cie. KG**Carl-Miele-Straße 29  
33332 Gütersloh  
Federal Republic of Germany[www.miele.com.au](http://www.miele.com.au)

CM6150, CM6350



en – AU, NZ

M.-Nr. 10 648 830 / 00