To prevent accidents and machine damage, you absolutely **must** read these instructions before installation or use.
Packaging material

The packing materials protect the appliance during shipping.

The original box and polystyrene pieces can be saved to transport the appliance in the future.

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

Disposal of your old appliance

Old electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were essential for the proper functioning and safe use of the equipment. Handling these materials improperly or disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste.

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Please be sure that your old appliance does not pose a danger to children while being stored for disposal.
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IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully to prevent accidents and appliance damage.

This appliance complies with current safety requirements. Improper use of the appliance can cause personal injury and material damage. Read this safety information carefully before operating the appliance. They contain important information on the safe installation, operation, and care of your coffee system. To avoid the risk of personal injury or damage to the coffee system, it is important that you carefully read the instructions. Miele cannot be held liable for damage caused by non-compliance with these IMPORTANT SAFETY INSTRUCTIONS.

Keep these instructions in a safe place and pass them on to any future user.
**Intended use**

- Use this coffee system only in standard household environments for making coffee beverages such as espresso, cappuccino, latte macchiato, etc. Any other type of use is not permitted.
- The coffee system 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 not supported.
- Persons which lack physical, sensory or mental abilities or experience with the machine should not use it without supervision or instruction by a responsible person.
IMPORTANT SAFETY INSTRUCTIONS

Safety with children

⚠️ Caution! Danger of burning and scalding on the dispensing dispensers.
Children's skin is far more sensitive to high temperatures than that of adults.
Ensure children do not touch hot surfaces of the coffee system or place parts of their body under the dispensing dispensers.

- Keep the coffee system out of reach of children.
- Keep children away from the appliance, the power cord and outlet.
- Children should be supervised when they are near the coffee system. Do not allow them to play with it or to use the controls.
- Remember that coffee and espresso are not suitable drinks for children.
- Danger of suffocation!
Keep children away from any packing material.
IMPORTANT SAFETY INSTRUCTIONS

Technical safety

▸ Before installing the coffee system, check for externally visible damage. If the coffee system is damaged, it may pose a safety hazard and must not be used under any circumstances.

▸ Before connecting the coffee system, check the voltage and frequency indicated on the data plate against the voltage and frequency of the household electrical supply. This data must correspond in order to prevent damage to the coffee system. If in doubt, consult a qualified electrician.

▸ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▸ Reliable and safe operation of the coffee system can only be guaranteed if it is connected to the electrical supply.

▸ Do not connect the machine to the electrical supply using an extension cord or power bar.

▸ The coffee system may not be used in mobile installations such as ships.

▸ Unplug the appliance from the power supply immediately if you notice any damage or smell.

▸ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

▸ Ensure that the power cord will not be pinched or damaged by any sharp edges.
The power cord should not hang down. Someone could trip over it with the risk of injury and the appliance could be damaged.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not place on or near a hot gas or electric burner, or in a heated oven.

Only use the coffee system in rooms where the ambient temperature is between +50°F (10°C) and +100°F (38°C).

Danger of overheating! Ensure that there is sufficient ventilation around the coffee system. Do not cover it with tea towels etc. while it is in use.

If the coffee system is installed behind a cabinet door, it may only be used with the door open. This will prevent the formation of heat and humidity and subsequent damage to the appliance and/or housing unit. Do not close the cabinet door while the coffee system is in use. Ensure the coffee system has cooled down completely before closing the door.

Protect the coffee system from water and water spray. Do not immerse the appliance in water.

Repairs and other work by unqualified persons to the appliance and the power cord could be dangerous. The manufacturer cannot be held liable for unauthorized work. Repairs may only be carried out by a Miele-authorized service technician.

Repairs must only be performed by a trained technician in accordance with national and local safety regulations. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.

Defective components should be replaced by Miele original parts only. Only with original Miele parts can the manufacturer guarantee the safety of the appliance.
IMPORTANT SAFETY INSTRUCTIONS

▶ For repairs, the coffee system must be disconnected from the electrical power supply.
   The coffee system is only disconnected from the power supply if
   - The power cord has been unplugged.
     Unplug the cord by pulling on the plug, not on the cord.
   - The fuses to the household power supply are turned off.
   - Any screw-in fuses in the household supply are fully unscrewed.
▶ 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.
▶ To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or coffee machine in water or other liquid.
▶ To disconnect, turn main switch to "0", then remove plug from wall outlet.
▶ Disconnect the coffee system from the power supply if it is not going to be used for some time.
▶ Use only genuine original Miele parts. If parts or accessories from other manufacturers are used, the warranty may become void. The use of accessory attachements not recommended by Miele may result in fire, electric shock or injury to persons.
IMPORTANT SAFETY INSTRUCTIONS

Proper use

⚠️ Danger of burning and scalding from the dispensers. The liquids and steam dispensed are very hot.

➤ Please note:
- Keep away from the area underneath the dispensers when hot liquids and steam are being dispensed.
- Do not touch hot components.
- Hot liquid or steam could spatter from the dispensers. Ensure that the main dispenser is clean and fitted correctly.
- Water in the drip tray can also be very hot. Take care when emptying it.

⚠️ CM6310: Never look directly at the lighting or use optical instruments to look at it.

➤ Please note the following regarding water:
- Fill the water tank only with fresh, cold tap water. Hot or warm water or other liquids could damage the coffee system.
- Change the water every day to prevent a build-up of bacteria.
- Do not use mineral water. Mineral water will cause lime scale deposits to build up in your machine and damage it.
- Do not use water from a reverse osmosis unit in this machine. This would damage it.

➤ Only fill the bean container with roasted espresso or coffee beans. Do not fill the bean container with coffee beans that have been treated or with ground coffee. Do not fill liquids in the bean container.
IMPORTANT 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 system grinder as soon as grinding begins.
- Do not use coffee beans that have been treated with caramel, sugar or other substances. Sugar will damage the coffee system.
- Only add ground coffee or cleaning tablets to the ground coffee chute.
- Do not use any caramelized ground coffee. The sugar in the coffee will stick to and block the brew unit of the coffee system. The cleaning tablets for degreasing the brew unit will not remove this type of deposit.
- Only use plain milk. Most sugary additives can clog the milk lines and damage the machine.
- If using dairy milk make sure that it has been pasteurized.
- Do not place any alcohol mixtures which are alight underneath the main dispenser. The flames could ignite plastic components and cause them to melt.
- Do not place any open flame, e.g. a candle, on or near the coffee system. The coffee system could catch fire.
- Do not use the coffee system to clean objects.
Cleaning and care

- Turn the coffee system off at the main switch 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.
- Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.
- Descale the coffee system regularly depending on the water hardness level in your area. Descale the machine more frequently in areas with very hard water. Miele cannot be held liable for damage arising from insufficient descaling, the use of incorrect descaling agent or the use of descaling agent that 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.
- Rinsing coffee grounds down the drain can cause the sink to clog. Instead, dispose of your coffee grounds appropriately as biodegradable waste (where facilities exist) or by composting.
For machines with stainless steel surfaces:

Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on stainless steel surfaces. These damage the surface, causing it to lose its dirt repellent protective coating.

The finish on stainless steel surfaces is susceptible to scratching. Even magnets can cause scratching.
Guide to the appliance

1 Main switch (bottom left)
2 Hot water spout
3 Controls and display
4 Cup heating
5 Water container
6 Ground coffee chute
7 Coffee bean container
8 Grinder setting (behind the service panel)
9 Brew unit (behind the service panel)
10 Main dispenser with cappuccinatore
11 Park position for milk pipework (behind the service panel)
12 Drip tray with lid and grounds container
13 Milk tube opening
14 Lower panel with drip tray cover
15 Stainless steel milk flask
Controls and display

1. **On / Off button** ️
   For turning the appliance On and Off

2. **Drink buttons**
   For making Espresso ️, Coffee ️, Cappuccino ️ or Latte macchiato ️

3. **Display**
   For showing information on current activity or status

4. **Back** ←
   For returning to the previous menu, canceling unwanted actions

5. **Arrow buttons** ️️
   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 Miele Service only)

8. **LED**
   Flashes when the appliance is turned on and the display is black

9. **Settings** ️️
   For displaying the "Settings" menu and changing settings

10. **Parameters** ️
    For changing drink settings

11. **User profiles** ️
    For creating and managing profiles

12. **Double portion** ️
    For preparing two portions of a drink

13. **Additional programs** ️
    Other drinks: Ristretto, long coffee, caffè latte, hot milk, milk froth, hot water *
    Maintenance programs

* CM6310
Additional accessories are available. Contact Miele or visit the Miele website for more information. These products and other useful accessories can be ordered via the Miele website.

Miele online shop: mielestore.com

**Included accessories**

- **Measuring scoop**
  For ground coffee

- **Stainless steel milk flask MB-CM**
  For keeping milk cool longer
  (capacity approx. 2 cups / 0.5 l)

  The stainless steel milk flask is not supplied with the CM 6110.

- **Descaling tablets**
  For descaling the water pipework
  (starter set)

- **Cleaning tablets**
  For degreasing the brew unit
  (starter set)

- **Test strips**
  For determining the water hardness level

- **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 system.

- **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 longer
  (capacity approx. 2 cups / 0.5 l)
Before using for the first time

Before using for the first time

- Set up the coffee system (see "Installation") and remove any protective film and notices.
- Clean the appliance thoroughly before filling it with water and coffee beans (see "Cleaning and care").
- Plug in the coffee system (see "Electrical connection").

Turning on for the first time

Set the main switch on the left-hand side of the appliance to the "I" position.

When you turn the appliance on for the first time, the following message will appear in the display: "Miele - Welcome."

Selecting a language

- Use the arrow keys ▲▼ to highlight the desired language. Then tap OK.
- Use the arrow keys ▲▼ to highlight the desired country. Then tap OK.

The setting is now saved.

Setting the time of day

- Use the arrow keys ▲▼ until the time of day appears. Then tap OK.

The setting is now saved.

The coffee system is now successfully set up for use.

- Fill the water reservoir with cold, fresh tap water.
Before using for the first time

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 system will need to be descaled.

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

Program the coffee system 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.

You can program four hardness levels on the appliance:

<table>
<thead>
<tr>
<th>Water hardness</th>
<th>Water hardness level in your area</th>
<th>Setting (water hardness level)</th>
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</thead>
<tbody>
<tr>
<td>0 - 8.7 gr/gal (0 - 8.4 °dH)</td>
<td>Soft</td>
<td>Soft 1</td>
</tr>
<tr>
<td>8.7 - 14.6 gr/gal (8.4 - 14 °dH)</td>
<td>Medium</td>
<td>Medium 2</td>
</tr>
<tr>
<td>14.6 - 21.9 gr/gal (14 - 21 °dH)</td>
<td>Hard</td>
<td>Hard 3</td>
</tr>
<tr>
<td>&gt; 21.9 gr/gal (21 °dH)</td>
<td>Hard</td>
<td>Very hard 4</td>
</tr>
</tbody>
</table>

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

Determining the water hardness

You can measure the water hardness yourself using the enclosed test strip. Alternatively, your local water authority will be able to tell you the hardness of water in your area.

![Dip the test strip in your drinking water for approximately one second, then shake off any excess water. The result will be evident after about a minute.](image)

Setting the water hardness level

- Tap Settings.
- Use the arrow keys \( \wedge \vee \) to select Water hardness and tap OK.
- Use the arrow keys \( \wedge \vee \) to select the required water hardness. Then tap OK.

The setting is now saved.
To operate the coffee system, tap the touch controls with your finger.

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

To prepare a coffee drink, tap one of the drink buttons.

You can find more drinks in the Additional programs menu.

**Selecting a menu and navigating within a menu**

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

A scroll bar at the right of the display shows that additional options or text are available. Use the arrow keys to display them.

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

To select a setting use the arrow keys until the setting you want is highlighted.

To confirm the selection, tap OK.

**Leaving the menu or canceling an action**

To exit the current menu, tap Back.
Filling the water tank

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

Only use cold, fresh tap water to fill the water tank. Hot or warm water or other liquids can damage the coffee system.

**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 reservoir up by the lid to remove it.
- Fill the water reservoir with fresh, cold tap water up to the "max." marker.
- Replace the water reservoir.

If the water reservoir is a little high or at a slant, check whether the surface that the water reservoir sits on is dirty. If the water reservoir 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 ground coffee (see "Making coffee drinks from 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 pour liquids in the bean container.

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

Do not use coffee beans that have been treated with sugar, caramel, or other substances 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 system grinder as soon as grinding begins.

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

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

**Tip:** Tip: Only add enough beans to last for a few days as contact with air causes coffee beans to lose their aroma.
Turning on
Set the main switch on the left-hand side of the appliance to the "I" position.

- Tap the On / Off button.

The appliance will begin rinsing after the heating-up phase. Hot water will come out of the main dispenser.

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

If the coffee system still has an operating temperature higher than 140°F (60°C), rinsing will not take place.

If you do not touch any buttons or run a maintenance program, 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 appliance is switched on.

- Tap any one of the buttons to wake the appliance up again to make a drink.

Deactivation
- Tap the On / Off button.

After a coffee drink has been dispensed, the pipework will be rinsed before the appliance turns off.

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

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

If the milk system is not rinsed out before turning off, it will have to be rinsed the next time the appliance is turned on.

Turning 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 vacation:

- Empty the drip tray, the waste unit and the water reservoir.

- Clean all parts thoroughly, including the brew unit.

- Turn the appliance off using the main switch.

The time of day will not be saved. It will have to be reset next time the appliance is turned on.
Cups should always be pre-heated to allow the flavor 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 system is turned off.

**To turn cup heating on or off**

- Tap ‘≡’.
- Select Cup heating and tap OK.
- Select the required option and tap OK.

The setting is now saved.
Adjusting the coffee dispensers to the cup height

You can adjust the main dispenser 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 main dispenser down until it is at the same level as the rim of the cup. Alternatively, push the main dispenser up until there is enough room to fit a larger cup or mug underneath.
Preparing beverages

You can choose from a variety of specialty coffees:

- **Ristretto** is a concentrated, strong espresso. The same quantity of coffee powder as for an espresso is prepared with very little water.

- **Espresso** is a strong, aromatic coffee with a thick hazelnut-brown cream layer – the crema – on top. Use espresso-roasted coffee beans for preparing espresso.

- **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.

- **Lungo coffee** is a coffee with significantly more water.

⚠️ Danger of burning and scalding from the dispensers. The liquids and steam dispensed are very hot. Keep away from the area underneath the dispensers when hot liquids and steam are being dispensed. Do not touch hot components.

### Making a coffee drink

1. Place a cup under the main dispenser.
2. Select a drink.
   - Espresso
   - Coffee
   - in Additional programs:
     - Ristretto, Long Coffee

Dispensing will start.

To ensure that any residues from the factory testing process are removed from the brewing system, please discard the first two cups of coffee when using the appliance for the first time.
Preparing beverages

Canceling preparation

To cancel preparation:

- Tap the drinks button or ♻️ for drinks from Additional programs again.

Drink preparation will be canceled.

**Tip:** You can cancel making a drink by tapping 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.

- Tap OK.

Drink preparation will be canceled.

Double portion

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

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

- Tap 🍼.

- Select a drink.

Two portions of the desired drink will be dispensed from the main dispenser.

**Tip:** Tip: If, after a while, you have not tapped one of the drink buttons, the "Double portion" ♻️ option will revert back to single portions.
Preparing beverages

Making coffee drinks from ground coffee

To make espresso or coffee using ground coffee, add a portion of ground coffee to the ground coffee chute. This gives you the option of preparing a cup of decaffeinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

The coffee system will automatically recognize that ground coffee has been placed in the chute.

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

Adding ground coffee

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

The coffee system will use all the ground coffee that has been added to the chute to make the next coffee.

Use the scoop supplied with the appliance to ensure the correct amount of ground coffee is used.

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 on the display.

Making coffee drinks from ground coffee

If you want to make a drink with pre-ground coffee:

Select Yes and tap OK.

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

Place a cup under the main dispenser.

Select a drink.

The coffee system will now prepare the desired drink.

If you do not want to make a drink with ready-ground coffee:

Select No and tap OK.

The ground coffee will be directed into the waste unit.
Preparing beverages

Drinks with milk

⚠️ Caution! Danger of burning and scalding from the main dispenser. Liquids and steam dispensed will be very hot.

Only use plain milk. Most sugary additives can clog the milk lines and damage the appliance.

As soon as you select a drink containing milk the appliance 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 and milk froth can also be made.

Tip: Using cold milk (< 50°F/10°C) 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 CM 6310)

The stainless steel flask keeps milk cool for longer. Good milk froth can be made with cold milk (< 50°F/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. 3/4" (2 cm) below the rim with milk. 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.
Place the milk flask on the right-hand side of the coffee system. Connect the other end of the milk tube to the main dispenser.

**Using milk cartons or bottles**

Connect the milk pipe to the aperture in the main dispenser.

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 container under the main dispenser.

Select a drink.

- Cappuccino
- Latte macchiato
- in Additional programs: Caffè Latte, Hot Milk, Milk Froth

The drink will now be made.

The milk tube for cartons and other suitable containers is located behind the appliance front.
Preparing beverages

Preparing hot water (CM 6310)

Caution! Danger of burning and scalding. The water dispensed is very hot.

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

Place a suitable container under the hot water dispenser.

Tap ☑.

Select Hot water and tap OK.

Hot water is dispensed into the container under the spout.

To cancel preparation

Tap OK.

Drink preparation will be canceled.

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 taste.

Tap ⬤.

Select the profile with the arrow buttons △ ▽ and tap OK.

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

You can now make your 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 is ground too coarse, if
- espresso or coffee flows into the cup too quickly.
- the crema is very pale and uneven.

Set a finer grinder setting.

The coffee is ground too fine, if
- espresso or coffee flows into the cup very slowly.
- 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 appliance door.

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

Close the appliance door.

Opening the appliance resets the internal counter for emptying the drip tray and the grounds container.

Empty the drip tray and grounds container.

Prepare a coffee drink.

After that, you can adjust the grinder setting again.

The altered grinder setting will not be used until after the second coffee has been dispensed.
You can adjust the amount of coffee, the brew temperature and pre-brewing individually for each coffee drink. To do this, first select the drink from the Parameters menu and then adjust the drink parameters.

- Tap .
- Select the drink you want and tap 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 tap OK.

The setting is now saved.

**Amount of coffee**

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

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

- **The amount of coffee is too low**, if
  - espresso or coffee flows into the cup too quickly.
  - the crema is very pale and uneven.
  - the espresso or coffee lacks body.

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

- **The amount of coffee is too high**, if
  - espresso or coffee flows into the cup very slowly.
  - the crema is dark brown.
  - the espresso or coffee tastes bitter.

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

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

**Brewing temperature**

The ideal brewing temperature will depend on:

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

If the coffee system is located at more than 6562 ft. (2000 meters) above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

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

When the pre-brewing function is turned 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 flavor of the coffee.

You can set pre-brewing for a normal length of time or an extra long length of time. Alternatively, you can turn off the "Pre-brewing" function. The machine is supplied with the "Pre-brewing" function turned off.
Portion size

The flavor of the coffee produced depends not just on the type of coffee used, but also on the amount of water used. You can program the amount of water to suit the size of your cups and the type of coffee you are using.

For coffee drinks that use milk 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.

Each type of drink has a maximum portion size that can be programmed into the appliance. The coffee system halts preparation of the coffee once this portion size has been reached. The maximum possible portion size for this type of drink is then saved in the appliance.

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

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

- By tapping the drink button when you are preparing a coffee; or

- by selecting Portion size in the Parameters menu.

Changing the portion size during drink preparation

Portion sizes for Espresso and Coffee

- Place a cup under the main dispenser.
- Tap or until Change appears in the display.

Dispensing will start.

You can set the portion size as soon as Save appears in the display.

- When the cup is filled up to the desired level, tap OK.

From now on the programmed portion size will be dispensed for this drink.

Tip: To cancel changing the portion size, tap the drinks button or for drinks in Additional programs.
Portion sizes for cappuccino and latte macchiato

- Place a suitable container under the main dispenser.
- Tap ⊕ or ⊖ until the ingredients for that drink are shown in the display.
  - **Cappuccino**: milk froth, espresso
  - **Latte macchiato**: hot milk, milk froth, espresso

- Select all the components you want to change with the arrow buttons ▲▼.
  Confirm them individually with OK.

A check mark ☑ placed in front of an ingredient indicates that its quantity will be changed.

- Select **Start** and tap OK.

The coffee machine will start dispensing.
You can now set the portion size for each ingredient selected as soon as **Save** appears in the display.

- When the quantity for each ingredient reaches the desired level, tap OK.
- Save the required portion size for the selected components.

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

Portion sizes for ristretto, coffee Americano, caffè latte, hot milk and milk froth

- Place a suitable container under the main dispenser.
- Tap ❌.
- Select a drink.
- Select **Portion size** and tap **OK**.

You can change the amount of each component for **caffè latte** (hot milk, coffee) as described under "Portion sizes for cappuccino and latte macchiato".

For **ristretto**, **coffee Americano** milk froth and **hot milk**, proceed as described under "Setting portion sizes for espresso and coffee".
Portion size

Selecting portion size in the Parameters 0 menu

- Tap 0.
- Select the drink with the arrow buttons ▲▼ and tap OK.
- Use the arrow buttons ▲▼ to select Portion size and tap 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.

- Tap 1.
- Select the user profile.

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

Now you can change the portion size as described previously (see "Selecting portion size in the"Parameter" 0 menu" or "Changing the portion size while making a drink").
If the coffee system is used by several people with different coffee preferences, you can create individual user profiles in addition to the Miele profile.

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

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

**Accessing a user profile**

- Tap  

You can now create a user profile.

If you have allocated a profile in addition to the Miele standard user 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 system automatically always reverts to the Miele standard user profile or retains the last selected user profile.

**Tip:** Tap  or "Profile"  to return to the main menu.

**Creating a user profile**

- Use the arrow buttons  to select Create profile and tap **OK**.

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

- Tap arrow buttons  to select the character and then tap **OK**.

The character will then appear in the line above.

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

**Tip:** You can delete the last character entered by tapping  .

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

- use the arrow keys  to highlight the check  and tap **OK**.

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

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

The last created profile is selected as the current profile.
User profiles

Selecting a user profile

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

- Use the arrow buttons \( \uparrow \downarrow \) to select 
  Select profile and tap OK.
- Select the profile with the arrow buttons \( \uparrow \downarrow \) and tap OK.

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

Changing the name

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

- Use the arrow buttons \( \uparrow \downarrow \) to select 
  Change name and tap OK.
- Proceed the same as with "Create profile":
  - Select \( \leftarrow \) to delete a character.
  - To enter new characters, highlight the relevant character and confirm with OK,
  - Save the new name by selecting \( \checkmark \) in the display and tapping OK.

Deleting a user profile

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

- Use the arrow buttons \( \uparrow \downarrow \) to select 
  Delete profile and tap OK.
- Select the profile you wish to delete.
- Tap OK.

A check \( \checkmark \) will appear after the name and the user profile will be deleted after a short time.

Changing a user profile

You can program the coffee system 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 appliance is switched on or so that it retains the most recently selected profile.

- Select Change profile and tap OK.

You now have the following options:

- Manually: The selected user profile remains active until you select another user profile.
- After each use: The appliance will change back to the Miele standard user profile automatically after a drink is dispensed.
- When turned on: Each time the appliance is switched on it will automatically select the Miele standard user profile regardless of which user profile was set before the appliance was last switched off.

- Select the required option and tap OK.
Accessing the "Settings" menu

- Tap Settings.

Now you can check or change any settings.

The check ✓ next to the individual entry shows you which setting is currently active.

Tap Back if you want to access the previous menu.
Tap Settings to return to Select drink.

Changing and saving settings

- Tap Settings.

- Select the setting you wish to change with the arrow keys ▲▼ and tap OK.

- Use the arrow keys ▲▼ to highlight the required option. Then tap OK.

The setting is now saved.
# Settings

## Setting options

The factory default for each option is indicated by *.

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<td>Info</td>
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<td></td>
<td>‒ Total no. of uses / Espresso / Coffee / Coffee Americano /</td>
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### Settings

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The lighting, cup heating and volume functions are only available on the CM 6310.
Settings

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

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

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

Clock Format
Available options are:

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

Setting
Use the arrow keys ▲▼ to set the hours and minutes.

Timer
The timer offers the following options:

The coffee system:
– switches on at a particular time, e.g. in the morning for breakfast (Turn on at).
– switches off at a particular time (Turn off at),
– switches off after a particular length of time if no buttons have been pressed (Turn off after).

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

Turn on at:

Please note that the coffee system will not turn on at the time specified if you have activated the system lock.

Use the arrow keys ▲▼ to set the hours and minutes.

If the coffee system has turned itself on three times via the Turn on at timer function and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee system from switching itself on unnecessarily, for example, while you are away on vacation.

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

**Turn off at**
Use the arrow keys ▲▼ to set the hours and minutes.

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

**Turn off after**
If none of the keys have been pressed or no drink has been prepared, the coffee system will turn itself off after 30 minutes to save energy.

You can change this pre-setting using the arrow buttons ▼▲ to a time between 15 minutes and 9 hours.

**Activating and deactivating the timer**

When the system lock is activated, the Turn 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.

- Tap the arrow button ▼ repeatedly until Accept is highlighted. Then tap OK.

**Eco mode**
Eco mode is an energy-saving mode.

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

If Eco mode is turned off, the coffee system heats up for the first drink preparation after switching on. After that the steam system remains heated up and much more energy is used.

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

Lighting

(CM 6310)

Change the brightness using the arrow buttons △ □.

If no keys are touched or maintenance programs carried out, the lighting will turn off after approximately 7 minutes to save energy.

To turn off the lighting,

■ Use the arrow button □ until no more segments are filled and Turned off appears.

Info (displaying information)

Under the Info menu 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 appliance needs to be descaled or before the brew unit needs to be degreased (No. of uses until).

To return to the previous display:

■ Tap OK.
Locking the coffee system
(System lock unci)
You can lock the coffee system to prevent it being used without your knowledge, by children, for example.

Activating and deactivating the system lock unci
When the system lock is activated, the timer settings for Turn on at are deactivated. The coffee system will not switch on at the time set.

Temporarily overriding the system lock unci
While the message Press and hold the OK button for 6 seconds to unlock is in the display,

■ tap OK for 6 seconds.

As soon as the coffee system is turned off, the system is locked again.

Water hardness
See "Before using for the first time" for information about water hardness.

Display brightness
Change the display brightness using the arrow keys ▲▼.

Volume
(CM 6310)
You can set the volume of buzzer and keypad tones using the arrow buttons ▲▼.

To turn off the tones:
■ Use the arrow button ▼ until no more segments are filled and Turned off appears.

Cup heating
(CM 6310)
See "Cup heating" for more information.
**Settings**

**Factory default setting**

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

The number of drinks and the appliance status (No. of drinks until ...) cannot be reset.

Please refer to the "Setting options" chart for the factory settings that are shown in bold.

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

- Language
- Time of day

**Showroom program (Demo mode)**

Do not activate this setting for domestic use.

The coffee system can be presented in Miele Showrooms of retail stores with the **Showroom program** 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 turn the appliance off with the On / Off button ．
Cleaning and care

⚠️ The coffee system must be cleaned regularly to prevent a build-up of bacteria.

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</table>
Cleaning and care

Clean by hand or in dishwasher

The following must be cleaned by hand only:

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

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

The following parts are dishwasher-safe:

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

⚠️ Danger of burning and scalding on hot components or by hot liquids. Always allow the coffee system 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 to prevent a build-up of bacteria and clogging of the milk pipework.
Cleaning and care

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

To better maintain your appliance avoid the following:

- Cleaning products containing soda, ammonia, acid, or chloride
- Cleaners containing solvents
- Lime removers
- Stainless steel cleaners
- dishwasher detergent,
- Oven cleaners
- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- Scouring pads, such as pot scrubbers and brushes, or used sponges that still contain abrasive cleanser residue
- Eraser sponges
- Metal scrapers

Glass cleaners may be used to clean the exterior. However do not allow them to sit or "puddle", this can cause damage to the surface.

Remove the cleaner promptly.
Cleaning and care

**Drip tray and grounds container**

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

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

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

**Danger of burns.**

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 main dispenser up as far as it will go.
- Then pull the drip tray carefully out of the appliance. Take the lid 1 off.
- Empty the drip tray **and** grounds 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 appliance underneath the drip tray.
- Reassemble all parts and place the drip tray back in the coffee system.

Make sure the drip tray has been pushed into its niche as far as it will go.
Cleaning and care

**Drip tray cover**
- Remove the drip tray cover.
- The drip tray cover can be cleaned in the dishwasher or by hand using warm water and dishwashing liquid.
- Dry the drip tray cover thoroughly.
- Refit the drip tray cover making sure that it is correctly fitted (see illustration).

**Water container**

Clean the water reservoir lid *by hand only* using warm water and dishwashing liquid.

- Press the lid on the right-hand side.
- Pull the water reservoir up by the lid to remove it.
- Take the lid off the container and wash it by hand.
- The water reservoir can be cleaned in the dishwasher, or by hand using warm water and dishwashing liquid. After cleaning, dry the water reservoir.
- Carefully clean the surface the water reservoir sits on, particularly the slots.
- Fit the lid back on the container.

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

Main dispenser with cappuccinatore

Clean the main dispenser cover by hand only using warm water and dishwashing liquid.

All other components are dishwasher safe.

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

- Pull the dispensing unit off towards you.

- Twist 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 main dispenser with a damp cloth.
If the milk pipe is blocked, clean it under running water with the brush supplied:

- Insert the brush in the tube and move it back and forth as far as it will go until all milk residue has been removed.
- Fit the dispensing unit back together.
- Push the dispensing unit back onto the main dispenser. 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 pipe if applicable.

**Stainless steel milk flask**

*(CM 6310)*

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

- Clean all parts **by hand only** using warm water and dishwashing liquid. Use the cleaning brush supplied to remove milk residue from the milk pipework if necessary.
- Rinse all parts carefully under running water.

Residual dishwashing liquid can affect the taste of milk from the appliance and the quality of the milk froth.

- Dry all parts thoroughly.
- Reassemble the milk flask.
Cleaning and care

Milk pipework

Make sure that the milk pipework is cleaned regularly and thoroughly. Milk contains natural bacteria that will multiply if the pipework is not sufficiently clean. Contamination in the coffee system can be a health hazard.

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 hot water and a little washing-up liquid (see "Central spout with integrated cappuccinatore").

- Or you can clean the milk pipework using the Clean milk pipework maintenance program together with the Miele cleaning agent for milk pipework (see "Maintenance program - Cleaning the milk pipework").

Bean container and ground coffee chute

Danger of injury from the grinder. Turn the coffee system off at the main switch before cleaning.

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

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

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

The coffee bean container can now be refilled.

If necessary, clean the ground coffee chute:

- Open the ground coffee chute and remove any ground coffee residue.
Removing the brew unit and cleaning it by hand

⚠️ Danger of injury!
Turn the coffee system off at the main switch before cleaning.

Clean the brew unit by hand only using warm water. Do not use dishwashing liquid. The moving parts of the brew unit are lubricated. Dishwashing liquid will damage the brew unit.

Clean the brew unit once a week.

- Open the appliance door.

- Press the button on the end of the handle of the brew unit ① and while doing so turn the handle counterclockwise ②.

- Carefully pull the brew unit out of the coffee system.

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

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

- Clean the brew unit by hand under hot running water without using detergent or dishwashing liquid.

- Wipe any remaining coffee off the two filters. One filter is located in the funnel and the other to the left of the funnel.

- Dry the funnel to prevent ground coffee sticking to it the next time a coffee is prepared.

- Clean the inside of the coffee system carefully.

Make sure to remove moist ground coffee remnants regularly to prevent bacteria from forming.

Tip: Use your vacuum cleaner to remove dry coffee grounds.

To replace the brew unit, repeat the previous steps in the reverse order:

- Push the brew unit back into the coffee system, making sure it is straight.
Cleaning and care

Press the button on the end of the handle of the brew unit ① and while doing so turn the handle clockwise ②.

Close the appliance door.

Empty the drip tray and grounds container.

Housing

If soiling is not removed promptly, it could cause the surface of the appliance to alter or discolor. Remove any soiling immediately. Make sure that water cannot get behind the display. The surfaces are susceptible to scratching. Contact with unsuitable cleaning agents can alter or discolor the surfaces. Ensure that any splashes of descaling solution are wiped up immediately.

Turn the coffee system off.

Clean the front of the appliance with a clean sponge and a solution of warm water and dishwashing liquid. Dry using a soft cloth.
Cleaning and care

Care programs
The following maintenance programs are available:

- Rinsing the coffee system
- Rinsing the milk pipework
- Cleaning the milk pipework
- Degreasing the brew unit
- Descaling the machine

Perform the respective maintenance program when prompted to do so in the display. You will find more information in the following pages.

Accessing the "Maintenance" menu

- Tap  
- With the arrow key , select Maintenance. Then tap OK.

Now you can select a maintenance program.

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

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

- Tap  
- Select Maintenance and tap OK.
- Select Rinse appliance and tap OK.

The pipings will now be rinsed through.

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

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

You can also rinse the milk pipework manually.

■ Tap ⬋.

■ Select Maintenance and tap OK.

■ Select Rinse milk pipework and tap OK.

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

■ Tap OK.

The milk pipework will now be rinsed.

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

It is available from Miele dealers, Miele or the Miele website.

The maintenance program Clean milk pipework lasts about 15 minutes.

■ Tap ⬋.

■ Select Maintenance and tap OK.

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

■ Select Clean milk pipework and tap OK.

The process will start.

■ Follow the instructions in the display.

Place milk pipe in cleaning agent appears on the display.

Making a cleaning solution:

■ Dissolve the powder in a container with approx. 1 cup (200 ml) of lukewarm water. Stir the solution with a spoon until it has fully dissolved.
Carrying out the cleaning process:

- Place the container next to the appliance and hang the milk pipe in the solution. Make sure it is placed sufficiently far into the cleaning solution.
- Tap OK.
- Follow the instructions given in the display.

The cleaning process is complete when rinsing has finished.

Degreasing the brew unit

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 system.

We recommend using Miele cleaning tablets to clean the brew unit. These have been specially developed for use with Miele coffee systems and prevent subsequent damage. Miele cleaning tablets can be ordered from a Miele dealer or from the Miele website.

The "Degrease brew unit" maintenance program lasts about 12 minutes.

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

- Tap OK.

This message will be displayed until the cleaning program has been carried out.

To degrease the brew unit:

- Tap ☐.
- Select Maintenance and tap OK.
- Select Degrease the brew unit.

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

- Tap OK.

The process will start.

- Follow the instructions in the display.
Cleaning and care

When Place a cleaning tablet in the ground coffee chute and close appears in the display:

- Drop a cleaning tablet into the ground coffee chute.
- Follow the instructions given in the display.

The cleaning process is complete when rinsing has finished.
Descaling the machine

Important! When descaling the appliance, 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.

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

The 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 reservoir.

The descaling process is required and takes approx. 12 minutes.

The coffee system prompts you when it needs to be descaled. "No. of portions until appliance needs descaling: No. of uses until appliance needs descaling: 50 appears in the display. Each time a drink is prepared, the coffee system 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 turn off the coffee system if you do not want to descale it at this time. However, you will be not be able to make any more drinks until descaling has been carried out.

Descaling following display reminder

Descaling the appliance appears in the display.

The descaling process cannot be cancelled once you have tapped "OK." The process has to be completed through to the end.

■ Tap 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 descaling symbol  and place in appliance appears in the display, proceed as follows.

Preparing 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.

Only use the Miele descaling tablets. Other types of descaling agents can damage the appliance and affect the taste.

Miele descaling tablets are available to order from Miele or the Miele website.

You will need 1 descaling tablet to descale the appliance.
Descaling the machine

Fill the water reservoir to the mark with lukewarm water.

Place 1 descaling tablet in the water.

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

Performing a descale

Replace the water reservoir.

Follow the 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:

Carefully rinse the water reservoir with clean water. Ensure that no descaling solution residue remains in the water reservoir. Fill the water reservoir to the mark with fresh tap water.

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

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

Descaling when not prompted by a message

Tap .

Select Maintenance and tap OK.

Select Descale the appliance.

The descaling process cannot be cancelled once you have tapped "OK." The process has to be completed through to the end.

Tap OK.

The descaling process will begin.
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. However, please note:

⚠️ Important! Never open the casing of the appliance. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work. Repairs to electrical appliances should only be carried out by a suitably qualified person in accordance with local and national safety regulations.

If you cannot remedy the problem yourself, please contact Miele.

**Messages in the display**

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

To address the fault, follow the instructions on the display.

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

<table>
<thead>
<tr>
<th>Message</th>
<th>Possible cause and solution</th>
</tr>
</thead>
</table>
| F1, F2, F80, F82 | There is an internal fault.  
  ■ Switch the coffee machine off with the On/Off button ༼. Wait for approx. one hour before switching it back on again. |
| F41, F42, F74, F77, F235, F236 | There is an internal fault.  
  ■ Turn the appliance off with the On / Off button ༼. Wait for 2 minutes before turning it back on again. |
## Frequently Asked Questions

<table>
<thead>
<tr>
<th>Message</th>
<th>Possible cause and solution</th>
</tr>
</thead>
</table>
| **F73 or Check the brew unit** | The brew unit cannot be positioned correctly.  
  - Turn the appliance off with the On / Off button.  
  - Remove and clean the brew unit (see "Removing the brew unit and cleaning it by hand").  
  - Push the coffee ejector of the brew unit into the correct position (see diagram).  
  - Do not insert the brew unit. Close the appliance door and turn the appliance on with the On/Off button.  
  - This will initialize the brew unit motor and put it back into the start position.  
  - When **Insert the brew unit** appears in the display, open the appliance door and put the brew unit back in the appliance. Then close the door. |
<table>
<thead>
<tr>
<th>Message</th>
<th>Possible cause and solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Too much ground coffee</td>
<td>There is too much ground coffee in the coffee chute. If more than two level scoops of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste unit and the fault message will appear in the display.</td>
</tr>
<tr>
<td></td>
<td>■ Turn the appliance off with the On / Off button.</td>
</tr>
<tr>
<td></td>
<td>■ Remove and clean the brew unit (see &quot;Removing the brew unit and cleaning it by hand&quot;).</td>
</tr>
<tr>
<td></td>
<td>■ Remove the ground coffee inside the coffee system, e.g. with a vacuum cleaner.</td>
</tr>
<tr>
<td></td>
<td>■ Use the coffee scoop supplied to add ground coffee to the ground coffee chute. Add only a maximum of <strong>two</strong> portions of ground coffee to the chute.</td>
</tr>
</tbody>
</table>
### Unusual performance of the coffee system

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause and solution</th>
</tr>
</thead>
</table>
| The display remains dark when the coffee system is turned on using the On / Off button. | - The On / Off button was not touched for long enough.  
  - Tap the On / Off button and keep it pressed for at least 3 seconds.  
  - The main switch is set to "0".  
  - Set the main switch to the "I" position.  
  - The plug is not properly plugged into the electrical outlet.  
  - Insert the plug into the electrical outlet.  
  - The fuse has tripped because the coffee system, voltage or another appliance is defective.  
  - Reinsert the plug.  
  - Contact a qualified electrician or Miele Service for assistance. |
| CM 6310: The lighting remains off after the coffee system has been turned on. | - The lighting has been turned off.  
  - Turn the lighting on (see "Settings - Lighting").  
  - The lamp is defective.  
  - Contact Miele Service. |
| The coffee system turns off suddenly.                                   | - The switch-off time programmed using the timer has been reached.  
  - If required, you can select a new switch-off time (see "Settings - Timer").  
  - The plug is not properly plugged into the electrical outlet.  
  - Insert the plug into the electrical outlet. |
| CM 6310: The coffee machine is switched on. The lighting switches off suddenly. | - This is not a fault. The lighting turns off approximately 7 minutes after the coffee machine was last used. |
| The buttons do not react to touch. The appliance cannot be operated.    | - There is an internal fault.  
  - Set the main switch to the "0" position.  
  - Disconnect the power supply by switching off at the wall socket and withdrawing the plug, or switching off the circuit breaker. |
<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause and solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The coffee system does not switch itself on, although the timer setting</td>
<td>The system lock feature has been activated.</td>
</tr>
<tr>
<td>Turn on at has been activated.</td>
<td>■ You need to deactivate the system lock (see &quot;Settings - System lock&quot;).</td>
</tr>
<tr>
<td>The appliance was not used after being switched on automatically three</td>
<td></td>
</tr>
<tr>
<td>times in succession.</td>
<td>■ Switch the appliance on and dispense a drink.</td>
</tr>
<tr>
<td>The display is hard to see or not legible.</td>
<td>The display brightness has been set too low.</td>
</tr>
<tr>
<td>Fill and replace the water container appears in the display even though</td>
<td>The water reservoir is not sitting properly in the appliance.</td>
</tr>
<tr>
<td>the water reservoir is full and is in the appliance.</td>
<td>■ Remove the water reservoir and replace it.</td>
</tr>
<tr>
<td>Fill and replace the water container appears after switching on even</td>
<td>The water reservoir was not correctly filled and refitted for descaling.</td>
</tr>
<tr>
<td>though the container is filled and fitted in the appliance. The</td>
<td>■ Fill the water reservoir to the descaling (\mathcal{S}) marking and restart the</td>
</tr>
<tr>
<td>appliance does not rinse.</td>
<td>DESCALING PROGRAM.</td>
</tr>
<tr>
<td>After switching on the appliance the message Empty the drip tray and</td>
<td>This is not a fault.</td>
</tr>
<tr>
<td>the waste container appears even though they are both empty.</td>
<td>The drip tray and grounds container was probably not emptied after making the last coffee,</td>
</tr>
<tr>
<td></td>
<td>or the internal counter was not reset.</td>
</tr>
<tr>
<td>Neither milk nor milk froth comes out of the central spout.</td>
<td>■ Remove the drip tray and grounds container from the appliance and empty them.</td>
</tr>
<tr>
<td></td>
<td>The milk pipework is blocked.</td>
</tr>
<tr>
<td></td>
<td>■ Clean the main dispenser, taking particular care to clean the cappuccinatore and milk</td>
</tr>
<tr>
<td></td>
<td>pipes carefully with the cleaning brush.</td>
</tr>
</tbody>
</table>
## Frequently Asked Questions

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause and solution</th>
</tr>
</thead>
</table>
| Empty the drip tray and the waste container **appears in the display, even though the drip tray is empty.** | The drip tray is not positioned correctly in the appliance.  
- Push the drip tray in as far as it will go.  
- Make sure that the lower panel is sitting on the drip tray correctly. |
| Insert the drip tray and the waste container **appears in the display even though both are fitted.** | The drip tray is not correctly fitted and is therefore not detected.  
- Empty the drip tray and the grounds container.  
- Reassemble all parts and place the drip tray and the grounds container back in the coffee system.  
- The service is open.  
- Close the service door.  
- If necessary, empty the drip tray and the grounds container. Reassemble all parts and place the drip tray and the grounds container back in the coffee system. |
| **The drip tray or the grounds container is too full or runs over although the drip tray and the grounds container were emptied after each message on the display.** | This is not a fault.  
The drip tray and grounds container were probably removed or the appliance was opened without the drip tray and grounds container being emptied. When the drip tray is removed or the appliance opened, the internal counter for emptying the drip tray and grounds container is automatically reset.  
- Remove the drip tray and grounds container from the appliance and empty them. |
| **Fill the bean container **appears in the display even though the bean container has just been filled.** | This is not a fault.  
- Confirm the message with **OK**. |
| **The coffee system does not rinse itself when turned on.** | This is not a fault.  
If the coffee system still has an operating temperature higher than 140°F (60°C), rinsing will not take place. |
<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause and solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drink preparation has been cancelled.</td>
<td>If the grounds container becomes empty while a drink is being made, the message Continue preparation? will appear in the display after the grounds container has been refilled and put back in the appliance. If you do not confirm this message with Yes within five minutes, preparation will be cancelled.</td>
</tr>
</tbody>
</table>
| Coffee dispensing is repeatedly interrupted and the message Fill the bean container appears in the display. | This is not a fault. The brew unit does not sense the ground coffee. With particular types of coffee, it can happen that too little coffee is ground or the ground coffee is too fine. Usually the grinding – fine and the ground coffee quantity – are set too low.  
  ■ Confirm the message with OK.  
  Tip: If the coffee is too strong for you or it tastes bitter, try another type of bean.  
  If the message appears during the preparation of all coffee specialties:  
  ■ Set the grinder to a coarser setting (see "Grinder setting").  
  ■ Check the settings for the amount of coffee for all coffee specialties (see "Amount of coffee"). If necessary, select a larger amount of coffee.  
  Also consider any changed drinks in "User profiles".  
  If the message only appears during the preparation of selected coffee specialties:  
  ■ Check the settings for the amount of coffee for this coffee specialty (see "Amount of coffee"). Select a amount of coffee.  
  ■ You may also need to set a slightly coarser grinder setting. |
<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause and solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The descaling program was started unintentionally.</td>
<td>The descaling program cannot be stopped once the OK button has been tapped. 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 system.</td>
</tr>
<tr>
<td></td>
<td>■ Descale the coffee system (see &quot;Descaling&quot;).</td>
</tr>
</tbody>
</table>
| Coffee is not flowing out of the central spout, or is only being dispensed via one spout. | The main dispenser has a blockage.  
■ Clean the coffee pipework (see "Cleaning and care - Rinsing the machine").  
If there is still no coffee coming out, or coffee is only coming out of one side  
■ Dismantle the main dispenser and clean all parts carefully (see "Cleaning and care - Main dispenser with integrated cappuccinatore").  
■ Make sure all parts are reassembled correctly.                                                                                           |
| Milk is dripping out of the cappuccinatore even though no milk is being dispensed. | The level of milk in the milk flask is higher than the cappuccinatore.  
■ Push the main dispenser up as far as it will go.                                                                                                      |
| 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 button ⚪. | The Demo mode of the coffee system has been activated.  
■ Deactivate the Demo mode (see "Settings - Demo mode").                                                                                                    |
## Unsatisfactory results

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause and solution</th>
</tr>
</thead>
</table>
| The coffee is not hot enough.                                          | 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 (according to model).  
  - The brewing temperature is set too low.  
  - Set a higher brewing temperature (see "Brewing temperature").  
  - The brew unit filters are blocked.  
  - Remove and clean the brew unit by hand (see "Removing the brew unit and cleaning it by hand").  
  - Degrease the brew unit (see "Brew unit"). |
| The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee system is not performing properly. | The coffee system needs to be descaled.  
  - Descale the coffee system.                                  |
| The consistency of the milk froth is unsatisfactory.                   | The milk temperature is too high. Good milk froth can be achieved when cold milk (< 50°F/10°C) is used.  
  - Check the temperature of the milk in the milk flask.  
  - The milk pipework is blocked.  
  - Clean the central spout with integrated cappuccinatore and the milk pipework with the cleaning brush supplied. |
| The coffee grinder makes a louder noise than usual.                    | The coffee bean container has become empty during the grinding process.  
  - Fill the coffee bean container with fresh beans.  
  - There may be stones in among the coffee beans.  
  - Turn the coffee system off immediately. Contact Miele. |
| The coffee flows too quickly into the cup.                             | The grind level is too coarse.  
  - Set the grinder to a finer setting (see "Setting the coffee grinder"). |
## Frequently Asked Questions

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>The coffee trickles too slowly into the cup.</strong></td>
<td>The grind level is too fine.</td>
</tr>
<tr>
<td></td>
<td>- Set the grinder to a coarser setting (see &quot;Grinder setting&quot;).</td>
</tr>
<tr>
<td><strong>The crema on the coffee or espresso is &quot;not right&quot;.</strong></td>
<td>The grinder setting is not correct.</td>
</tr>
<tr>
<td></td>
<td>- Set the grinder to a finer or coarser setting (see &quot;Grinder setting&quot;).</td>
</tr>
<tr>
<td></td>
<td>The brew temperature is too high for the type of coffee being used.</td>
</tr>
<tr>
<td></td>
<td>- Set a lower brewing temperature (see &quot;Brewing temperature&quot;).</td>
</tr>
<tr>
<td></td>
<td>The coffee beans are no longer fresh.</td>
</tr>
<tr>
<td></td>
<td>- Add fresh beans to the coffee bean container.</td>
</tr>
</tbody>
</table>
If the coffee system will not be used for an extended period of time, e.g. vacation, or will be transported over a long distance, the appliance should be prepared as follows.

- Empty and clean the coffee bean container
- Empty and clean the water reservoir
- Evaporating the coffee system
- Clean the drip tray and grounds container
- Pack the appliance securely

**Evaporating the coffee system**

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

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

- Turn the coffee system off with the On / Off button.
- Tap ⏪.
- Tap ⏪ twice.

Empty the system? appears on the display.

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

⚠️ Caution! Hot steam will be release from the hot water dispenser - Danger of burns!

The evaporation process is finished when Program finished appears in the display.

- Set the main switch to the "0" position.
- Clean the drip tray and grounds container.

The coffee system is now ready to be packed.

**Packaging**

The coffee system 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 Styrofoam to pack the coffee system.

Also pack the operating instructions so that they are available when the coffee system is next used.
**Technical Service**

**After sales service**

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

- Your Miele dealer

  or

- Miele Technical Service

The telephone number for Miele is listed at the back of these instructions.

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

This information is given on the data plate located behind the drip tray in the appliance.

**Warranty**

For more information, please refer to the included warranty.

**MieleCare (USA only)**

**MieleCare**, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

**MieleCare** is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts.

Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele’s Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

http://mieleusa.com
If the default settings for the "Eco mode" or "Timer" functions have been altered, the coffee system's energy consumption will increase.

This setting uses more energy appears in the display.

**Pre-heating cups with hot water**

If you only want to pre-heat your cups occasionally, you can switch cup heating off (CM 6310).

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

**Turning the coffee system off with the main switch**

If the coffee machine is not going to be used for a longer period of time, set the main switch to "0".
All electrical work should be performed by a qualified electrician in strict accordance with national and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous.

Verify that the voltage, load and circuit rating information found on the data plate match the household electrical supply. This data must match to prevent damage to the coffee system. If in doubt, consult a licensed electrician.

The data plate can be found behind the drip tray inside the coffee system.

The appliance is supplied with a power cable ready for connection to an AC 120 V 60 Hz supply.

Connect the coffee system only to a properly installed outlet with grounding contact.
Fuse rating must be at least 15 A.

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

To reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Do not connect the appliance to a power inverter or directly to power produced outside of the normal electrical grid (i.e. direct solar or wind power source).

Direct connection to such power sources can cause power surges and tripped breakers when the appliance is turned on, and could damage the appliance.

Do not connect the appliance to energy saving plugs or outlets. The reduction of power to the appliance caused by these devices will cause the appliance to run hot and may damage it and/or shorten its usable life.

Do not operate any appliance with a damaged cord or plug. Contact Miele Technical Service.

If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or contact Miele’s Technical Service Department.

**WARNING: THIS APPLIANCE MUST BE GROUNDED**

**Tip:** If the power cord is too long, push it up through the opening at the back of the appliance.
Installation

Danger of overheating
Please ensure that there is adequate ventilation around the appliance. Do not cover the appliance with dish towels or similar objects while 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 appliance must be dry and well ventilated.
- The ambient temperature of the room in which the appliance is used must be between +50°F and +100°F (±10°C and ±38°C).
- The coffee system must be set up on a level surface. The surface must be water resistant.

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

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>20&quot; (508mm)</td>
</tr>
<tr>
<td>Width</td>
<td>17 11/16&quot; (450mm)</td>
</tr>
<tr>
<td>Depth</td>
<td>21 7/8&quot; (555mm)</td>
</tr>
</tbody>
</table>

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

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

251 [mm]

359

427
Appliance dimensions

14 1/8" x 10" x 16 3/4"
## Technical data

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Current draw in standby mode</td>
<td>&lt;0,5 watt</td>
</tr>
<tr>
<td>(default setting)</td>
<td></td>
</tr>
<tr>
<td>Pump pressure:</td>
<td>max. 217 psi (15 bar)</td>
</tr>
<tr>
<td>Through-flow heater:</td>
<td>1 stainless steel thermo block</td>
</tr>
<tr>
<td>Dimensions (W x H x D):</td>
<td>10&quot; x 14 1/8&quot; x 16 3/4&quot; (251 x 359 x 427mm)</td>
</tr>
<tr>
<td>Net weight:</td>
<td>22 lbs (9,9 kg)</td>
</tr>
<tr>
<td>Power cord length:</td>
<td>4' 7&quot; (140 cm)</td>
</tr>
<tr>
<td>Water reservoir capacity:</td>
<td>approx. 7 1/2 cups (1,8 l)</td>
</tr>
<tr>
<td>Bean container capacity:</td>
<td>approx. 0.6 lbs (300 g)</td>
</tr>
<tr>
<td>Stainless steel milk flask capacity*:</td>
<td>approx. 7 1/2 cups (0,5 l)</td>
</tr>
<tr>
<td>Grounds container capacity:</td>
<td>max. 10 portions of coffee grounds</td>
</tr>
<tr>
<td>Main dispenser:</td>
<td>Height adjustable from 3 1/8&quot;-5 1/2&quot; (80-140 mm)</td>
</tr>
<tr>
<td>Grinder:</td>
<td>Stainless steel mill</td>
</tr>
<tr>
<td>Grinder setting:</td>
<td>Adjustable in 5 settings</td>
</tr>
<tr>
<td>Ground coffee amount:</td>
<td>max. approx. 0.4 ounces (12 g)</td>
</tr>
</tbody>
</table>

(The stainless steel milk flask is supplied with the CM 6310).
Please have the model and serial number of your appliance available before contacting Technical Service.

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