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You can read the recommendations in the user guide, the technical guide or the installation guide for MIELE CM 5100. You'll find the answers to all your questions on the MIELE CM 5100 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual MIELE CM 5100
User guide MIELE CM 5100
Operating instructions MIELE CM 5100
Instructions for use MIELE CM 5100
Instruction manual MIELE CM 5100

Miele

Operating Instructions



Freestanding coffee machine
CM 5100

To prevent accidents
and machine damage
read these instructions
before
installation or use.

en - US, CA

M.-Nr. 07 995 311



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~ Before cleaning and care disconnect the power supply by either removing the fuse, "tripping" the circuit breaker or unplugging the unit. ~ The ambient temperature should be between 50°F (10°C) and 90°F (32°C).

5 IMPORTANT SAFETY INSTRUCTIONS ~ Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and may cause machine damage. ~ To protect against fire, electric shock and injury to persons do not submerge the cord or plugs in water or other liquids. machine. The water should be changed daily to prevent bacteria or mold growth.

~ Do not use deionized or mineral water. They may lead to heavy calcium build-up in the machine that can damage the unit. ~ Only roasted whole coffee beans should be put in the bean container. ~ If the coffee system will not be used for an extended period of time, turn it off by using the main power switch.
Safety Use Caution.

There is a risk of burns when dispensing beverages. The coffee dispensers, cappuccinatore, liquids and steam get very hot. ~ Sugar can damage the appliance! Caramelized or otherwise pre-treated coffee beans or other sugar containing beverages must not be put in the machine. ~ Do not reach into the grinder. ~ Do not place anything into the brew unit but ground coffee or a cleaning tablet. ~ Keep away from the areas under the coffee dispensers and cappuccinatore when beverages or steam are being dispensed. ~ Do not touch hot components. ~ Be sure the cappucc use Before the first use Clean the appliance and remove protective foils before the first use. See "Cleaning and Care". ^ Plug in the appliance.

If the power cord is too long, it can be pushed into the hole in the back of the unit. ^ Fill the coffee bean container. See "Filling the beans container"). ^ Fill the water tank with fresh, cold tap water. See "Filling the water tank"). Turning on When the coffee system is turned on for the first time and after the welcome screen appears, you will be prompted to set the following: Language Clock format Time of day ^ Turn On o turn the coffee system on or off, if the main switch at the back of the machine is turned on. Turning off ^ Press the On/Off button -. If the automatic rinsing function has been turned on, the pipework will be rinsed before the coffee system turns itself off. If you have switched the automatic rinsing function off, the pipework should be rinsed manually (see, "Cleaning and care") before turning off the machine. Turning on When the On/Off - button is pressed, the coffee system will heat up. If the coffee system was used recently and still has an operating temperature higher than 140°F (60°C), rinsing will not take place. ^ Press the On/Off button -. The following appears in the display: HEATING-UP PHASE If the automatic rinsing has been turned on, the following will appear in the display after the heat-up phase is complete: RINSING Hot water will be dispensed from the coffee spouts. The main menu will then appear. SELECT TYPE OF DRINK Beverages can now be prepared.

16 Pre-heating cups In order to allow the flavor of the coffee to develop and be retained, the cups should be pre-heated. The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup. The cup warmer on the top of the coffee system can be used to pre-heat coffee cups and glasses. The cup warming function must be turned on. TIP Cups can also be warmed with hot water by using the - button. Pre-heating cups using the cup warming function Turning the cup warmer on and off ^ In the main menu, press and hold OK for two seconds. < SETTINGS CUP HEATING > ^ Arrange the cups or glasses on the top of the coffee machine. The cup warming surface will be heated continuously until the coffee system is turned off. ^ Turn the rotary selector until CUP HEATING appears in the display. Confirm with the OK button. ^ Turn the warming function on or off by selecting YES or NO (as desired) in the display. ^ Confirm by pressing the OK button. 17 Preparing coffee or espresso When the / or . buttons are pressed, the coffee system automatically grinds the beans to brew the coffee. Preparing two portions at one time Two portions of coffee or espresso can be prepared at the same time.

The coffee system will make two portions one right after the other. ^ Place a cup under the coffee dispensers. ^ Press the button for the desired beverage: / for coffee, or . for espresso. The chosen beverage will now be dispensed. 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 machine for the first time. ^ Place one cup under each of the coffee dispensers. ^ Press the button for the desired beverage twice: / for coffee, or . for espresso. Two portions of coffee/espresso will be dispensed from into the cups. TIP To prepare a double coffee or espresso follow the same procedure as listed above except place only one cup under both dispensers. 18 Preparing coffee or espresso Canceling preparation The coffee/espresso preparation can be canceled when STOP? appears in this display. Any coffee beans which have already been ground will be directed into the waste container. ^ Press the OK button. The preparation will be canceled.

Adjusting the height of the coffee dispensers The coffee dispensers can be raised or lowered to the height of your cup. If the dispensers are closer the beverage will not cool down as quickly and the crema will have a better consistency. ^ Pull or push the coffee dispenser up or down as needed. 19 Making coffee or espresso using ground coffee One portion at a time of coffee or espresso can be using ground coffee. This allows you to prepare a decaffeinated coffee, if the bean container is already filled with regular coffee beans for example.

The coffee system will automatically recognize that ground coffee has been placed in the chute. Use the scoop supplied with the machine to ensure the correct amount of ground coffee is used. The machine will use all the ground coffee in the chute, if too much is added the brew unit will not be able to process the coffee. The following message appears in this display: < GROUND COFFEE YES B > ^ To prepare the coffee/espresso using ground coffee, confirm with OK. To cancel preparation with ground coffee, turn the rotary control until NO appears in the display. Confirm with OK. The ground coffee will be directed into the waste container. Adding ground coffee ^ Open the lid on the right of the coffee system a. ^ Open the lid for the ground coffee chute. Add one level scoop of ground coffee.

^ Close the lids. 20 Making coffee or espresso using ground coffee Preparing coffee/espresso using ground coffee The following message appears in this display: SELECT DRINK USE GROUND COFFEE Canceling preparation Coffee preparation can be canceled when STOP? appears in this display.



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Any coffee which has already been ground will be directed into the waste container. ^ Press the OK button. The preparation will be canceled. ^ Place a cup under the coffee dispensers. ^ Press the button for the desired beverage: / for coffee, or . for espresso. The beverage is now prepared. 21 Frothing and heating milk The coffee system draws milk through a tube from the milk flask.

Steam is then used to heat the milk in the cappuccinatore. If desired, the milk can also be frothed this way. In order to produce the best milk froth, use cold milk. The milk flask will keep the milk cold for an extended period of time. Preparing the milk flask ^ Connect the stainless steel angled end of the milk tube to the top of the lid until it clicks into place.

^ Place the milk flask on the right hand side of the coffee system. ^ Connect the other end of the milk tube to the cappuccinatore. Caution! The cappuccinatore will become hot - danger of burns. ^ Insert the stainless steel suction tube to the inside the lid. Be sure that the slanted end is pointed downwards (as shown). ^ Fill the milk flask up to a maximum of 3/4" (2 cm) below the rim.. ^ Place the lid on the flask. 22 Frothing and heating milk Preparing milk froth ^ Turn the cappuccinatore dial to z. ^ Place a cup or suitable container under the cappuccinatore. ^ Press the * button. The coffee system will heat up. HEATING-UP PHASE will appear in the display. After heating the milk froth will be dispensed into the container underneath. ^ Press the OK button when enough milk froth has been prepared.

TIP For best results use cold milk. 23 Frothing and heating milk Preparing hot milk Canceling preparation Milk preparation can be canceled when STOP? appears in this display. ^ Press the OK button. The preparation is canceled. After preparing milk To prevent the build-up of milk residues, the cappuccinatore needs to be cleaned if more than one hour has elapsed since a drink with milk was prepared. ^ Turn the cappuccinatore dial to the J position. ^ Place a cup or suitable container under the cappuccinatore. ^ Press the * button. The machine will heat up and HEATING-UP PHASE will appear in the display. After being heated the hot milk will be dispensed from the cappuccinatore into the container underneath.

^ Press OK when enough hot milk has been dispensed. 24 Frothing and heating milk Milk temperature The cappuccinatore dial can be used to adjust the temperature of the milk. Preparing a cappuccino ^ Fill the cup half way with milk froth. ^ Place the cup under the coffee dispensers and prepare an espresso. Preparing a Latte Macchiato ^ Fill a Macchiato glass one third full with hot milk.

^ Top the hot milk with one third of milk froth. ^ Turn the dial to: a for warm milk, or b for hot milk. ^ Place the glass under the coffee dispensers and prepare an espresso. Milk froth consistency The cappuccinatore dial can also be used to adjust the consistency of the milk froth. Turn the dial to: c for hot milk froth with a thinner consistency, or d for warm milk with a thicker consistency.

25 Preparing hot water If the cappuccinatore has been used to prepare hot milk or milk froth, the cappuccinatore needs to be rinsed. See "Cleaning and care". Use caution. Danger of burning or scalding on the cappuccinatore. The liquid and steam dispensed are very hot. ^ Turn the cappuccinatore dial to -. ^ Place a cup or suitable container under the cappuccinatore. ^ Press the - button. ^ Press the OK button when enough hot water has been prepared. 26 Adjusting the grinder setting The grinder setting should be adjusted to suit the type of coffee you are using.

When the beans are ground correctly the coffee or espresso will flow evenly into the cup and have a good crema. The coffee is ground too coarse, if the espresso or coffee flows into the cup too quickly. the crema is very pale and uneven. The coffee is ground too fine, if the espresso or coffee flows into the cup very slowly. the crema is dark brown. To avoid damaging the grinder : - only adjust the setting when it is in operation, - only adjust the grinder one setting at a time. - grind the coffee beans again if you would like to adjust the grinder to the next finer setting. ^ Place a suitable container under the coffee dispensers. ^ Open the lid on the right hand side of the coffee system. ^ Select / or .

. ^ Turn the rotary selector for the grinder counter-clockwise for a finer grind or clockwise for a coarser grind. The new grinder setting will not take effect until after the second coffee has been prepared. 27 Adjusting the strength of the coffee The ground coffee amount can be set between 0.2 ounces and 0.5 ounces (6 - 14 grams). The greater the quantity the stronger the coffee or espresso will be. The coffee amount is too low, if espresso or coffee flows into the cup too quickly. the crema is pale and uneven. the espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed with each cup. The coffee amount is too high, if the espresso or coffee flows too quickly 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 with each cup. The coffee ground amount can be altered by selecting a different setting. Three settings are available: mild normal strong ^ In the main menu, press and hold the OK button for two seconds. < SETTINGS AMOUNT OF COFFEE > ^ Turn the rotary selector until AMOUNT OF COFFEE appears in the display. Press the OK button. ^ Turn the rotary selector until COFFEE or ESPRESSO (as desired) appears in the display.

^ Confirm with OK. ^ Turn the rotary selector until the desired setting appears in the display. Confirm with OK. The setting is now saved. 28 Pre-brewing the coffee During pre-brewing a small amount of hot water moistens the ground coffee before the remaining water is pushed through the grounds at high pressure. This helps release the flavor of the coffee. This function can be turned on or off. The machine is delivered with the pre-brewing function turned off. To turn the pre-brewing function on or off ^ In the main menu, press and hold the OK button for two seconds. < SETTINGS PRE-BREWING > ^ Turn the rotary selector until PRE-BREWING appears in this display.

Confirm with OK. ^ Turn the rotary selector until YES (on) or NO (off), as desired, appears in this display. ^ Confirm with OK. The setting is now saved. 29 Brewing temperature The ideal brewing temperature depends on the type of coffee, and whether espresso or coffee is being prepared. Three temperatures are available for coffee and espresso: low normal high TIP Not all coffee can withstand high temperatures. Certain types are too delicate, which could cause poor crema to form and impair the taste. To set the coffee/espresso temperature ^ In the main menu, press and hold the OK button for two seconds. < SETTINGS TEMPERATURE > ^ Turn the rotary control until TEMPERATURE appears in the display.



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Confirm with OK.

^ Turn the rotary selector until COFFEE or ESPRESSO (as desired) appears in the display. ^ Confirm with OK. ^ Turn the rotary selector until the desired temperature appears in the display. The setting is now saved. 30 Setting the serving size The amount of water used for each serving of espresso, coffee or hot water can be set to suit your taste and cup size. For drinks prepared with milk, you can also set the duration of the steam used for heating or frothing the milk. There is a maximum amount of water that can be programmed for each type of drink. The water flow will stop automatically when the maximum amount of water has been reached. To program the serving size you can either: use the ., /, - or * buttons, or select program the amount from the settings menu.

If there is not enough water in the water tank, the process will be stopped and the programmed amount will not be saved. Programming using the ., /, - or * buttons Setting the portion sizes for espresso, coffee and hot water ^ Place a cup under the coffee dispensers. ^ Press and hold the ., / or - buttons until PROG. THE AMOUNT appears in the display. The selected drink will be prepared and SAVE will appear in the display. ^ Press the OK button when the cup has been filled to the desired level. The serving size set will now be dispensed every time the selected drink is prepared. TIP Programming can be canceled as long as CANCEL appears in the display.

31 Setting the serving size Setting the steam duration for hot milk and milk froth The duration of steam is the same for heating milk and for frothing milk. ^ Place a container with sufficient milk next to the coffee system on the right hand side. Place the milk tube into the container. ^ Turn the cappuccinatore dial to the z or J symbol. ^ Place a cup under the cappuccinatore.

^ Press and hold the * button until PROG. THE AMOUNT appears in the display. Hot or frothed milk will now be prepared and SAVE will appear in the display. ^ Press the OK button when the cup is filled to the desired level. The serving size set will now be dispensed each time hot milk or milk froth is selected.

Programming can be canceled as long as CANCEL appears in the display. Programming the amount using the SETTINGS menu ^ Press and hold the OK button for two seconds. SETTINGS PROG. THE AMOUNT ^ Turn the rotary control until PROG. THE AMOUNT appears in the display. Confirm with OK. ^ Turn the rotary selector until the desired drink appears in the display. Confirm with the OK button. ^ Turn the rotary selector until START appears in the display. Confirm with OK.

Preparation will begin and SAVE will appear in the display. ^ Press the OK button when the cup has been filled to the desired level. The serving size set will now be dispensed every time the selected drink is prepared. 32 SETTINGS Menu The SETTINGS menu can be used to customize the coffee system to your preferences. Options currently selected are marked with a check B. If a button has not been pressed for some time, the coffee system will revert to the main menu. How to... Access the SETTINGS menu Access an option Action In the main menu or standby mode, press and hold the OK button for two seconds. Turn the rotary selector in either direction until the desired option appears in the display. Confirm with OK. Turn the rotary selector in either direction until the desired setting appears in the display. Confirm with OK. Turn the rotary selection until BACK appears in the display.

Confirm with OK. Press and hold the OK button for two seconds. Modify a setting Exit the SETTINGS menu. Go back to the previous option. Go back to the previous menu.

Access the main menu or drinks selection menu The factory default setting for each option appears bold in the following chart. 33 SETTINGS Menu Options menu Option Language Maintenance Available settings Deutsch (German), English and other languages Rinse the system Descale Clean the brew unit Clock display 12 H / 24 H Set Set switch on at / switch off after (1:00) / switch off at Activate switch on at (12:00) / switch off at (12:00) Espresso Coffee Steam Hot water Espresso mild / normal / strong Coffee mild / normal / strong Yes / No Espresso low / normal / high Coffee low / normal / high Eco-Mode Comfort-Mode On / Off Total portions Coffee Steam Hot water No. of portions until descaling Soft 1 Medium 2 Hard 3 Very hard 4 On / Off Yes / No Reset Time of day (available in Comfort mode) Timer (available in Comfort mode) Prog. the amount Amount of coffee Pre-brewing Temperature Operating mode Automatic rinsing Info Water hardness System lock Cup warming Factory default 34 Language The desired display language can be selected in the SETTINGS menu. ^ Press and hold the OK button for two seconds. < SETTINGS SPRACHE F ^ Turn the rotary selector until LANGUAGE F appears in this display. Confirm with OK. ^ Turn the rotary selector until the desired language appears in this display. Confirm with the OK button. The setting is now saved and the display will revert to the previous screen.

The display now appears in the set language. If the wrong language has been selected by mistake, the LANGUAGE option can be found by following the F symbol. 35 Time of day and clock display If the coffee system is being operated in Comfort Mode you can set the Time of day and the clock display in the SETTINGS menu. The clock can be displayed in a 24 hour or 12 hour clock. The time of day must be set in order for the timer to work, however it will not be visible in the display. The time of day will not be saved if there is a power failure or if the machine is turned off using the main switch. ^ Press and hold the OK button for two seconds. < SETTINGS TIME OF DAY > Setting the time of day ^ Turn the rotary selector until SET appears in the display. Confirm with OK. ^ Turn the rotary selector until the current hour appears.

Confirm with OK. ^ Repeat to set the minutes. Confirm with OK. The setting is now saved. ^ Turn the rotary selector until TIME OF DAY appears in the display.

Confirm with OK. The clock display and time of day can now be set. Clock format ^ Turn the rotary selector until CLOCK DISPLAY appears in the display.

Confirm with OK. ^ Turn the rotary control to the clock format desired, 12 H or 24 H.

^ Confirm with OK. The setting is now saved. 36 Timer Setting the timer The timer is only available if you are operating the coffee system in Comfort Mode. The timer can be set so that the coffee system: turns on at a particular time (SWITCH ON AT). turns off at a particular time (SWITCH OFF AT). turns off after a particular length of time if none of the buttons have been pressed and no drinks have been prepared (SWITCH OFF AFTER). The timer can only work correctly if: - the time of day has been set. - the coffee system is turned off via the On/Off button -. - the appropriate timer function has been activated (see "To activate and deactivate the timer"). After setting the "Switch on at" or "Switch off at" functions, they will need to be activated.



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@@Confirm with OK. ^ Turn the rotary control until SET appears in this display. Confirm with OK. You will now be asked to choose which timer function you would like to set. Switch on at The coffee system "Switch on at / Switch off at" functions will not operate if the system lock is activated. ^ Turn the rotary selector until SWITCH ON AT appears in the display. Press the OK button. You can now enter the hours and minutes. ^ Turn the rotary selector until the desired hour setting appears in the display. Confirm with OK.

37 Timer ^ Turn the rotary control until the desired minute setting appears in the display. Confirm with OK. The setting is now saved. Once you have activated the timer function (see "To activate and deactivate the Timer"), the coffee system will turn on at the set time. If the coffee system has turned itself on automatically three times and no drinks have been dispensed, the machine will not turn itself on again automatically.

This will prevent the coffee system from turning on unnecessarily, for example if on vacation. However the set times will remain in memory and be reactivated after manually turning the machine on again. @@Confirm with OK. @@Confirm with OK. @@Confirm with OK.

The setting is now saved. @@@@Confirm with OK. @@Confirm with OK. @@Confirm with OK. The setting is now saved. @@@@Confirm with OK. ^ Turn the rotary selector until ACTIVATE appears in the display. Confirm with OK. @@Confirm with OK. @@@@Confirm with OK.

^ Turn the rotary selector until RESET appears in the display. Confirm with OK. @@@@Confirm with OK. @@Confirm with OK. The setting is now saved. The coffee system is preset with Eco Mode. @@The coffee system will heat up again when a button is pressed. @@@@You are now able to prepare drinks. @@The c timer symbol will not appear in the display. @@Confirm with OK.

@@Confirm with OK. The setting is now saved. @@@@PORTIONS UNTIL DESCALING). @@Confirm with OK. @@Confirm with OK.

The selected information will appear in the display. @@@@Wash the waste container Wash the drip tray and cover Once a week Approx. every 200 portions When prompted As necessary Wash the brew unit Clean/degrease the brew unit (with cleaning tablets) Descal the coffee system Wash the bean container Cleaning the exterior (especially right after descaling) Although some components of the coffee system are dishwasher safe, cleaning them in the dishwasher frequently can cause them to discolor. The surface may also become damaged. Wash by hand only Brew unit Drip tray Coffee bean container lid Cappuccinatore Milk flask Dishwasher safe Waste container Drip tray cover Water tank 44 Cleaning and care Allow the coffee system to cool before cleaning.

The water in the drip tray can be very hot. May cause burns! Do not clean the unit with a steam cleaner. Never use cleaners containing chlorides, sand, soda or scouring agents. These will damage the surface. Turning the automatic rinsing On / Off The pipework is rinsed automatically then the coffee system is turned off if this function is turned on, and the coffee system has prepared at least one drink since it was turned on. The machine comes with this function turned on. TIP It is recommended to keep this function turned on so that you do not forget to rinse the system. ^ In the main menu, press and hold OK for two seconds. < SETTINGS AUTOMATIC RINSING > Rinsing the system It is important to rinse the system daily to remove any coffee residues from the coffee system. The hot water from the rinsing process also pre-warms the pipework.

It is also important to rinse the system at the end of each day. ^ Turn the rotary selector until AUTOMATIC RINSING appears in the display. Confirm with OK. ^ Turn the rotary selector to YES or NO (as desired). Confirm with OK. The setting is now saved. 45 Cleaning and care Rinsing the system manually The system will need to be rinsed manually if the machine has been used and the automatic rinsing is turned off. ^ Place a suitable container under the coffee dispensers. ^ In the main menu, press and hold the OK button for two seconds. < SETTINGS MAINTENANCE > ^ Turn the rotary selector until MAINTENANCE appears in the display.

Confirm with OK. ^ Turn the rotary selector until RINSE THE SYSTEM appears in the display. Confirm with OK. ^ Turn the rotary selector until START appears in the display. Confirm with OK.

The piping will now be rinsed. The water from the rinsing process will flow from the coffee dispensers. 46 Cleaning and care Cappuccinatore The cappuccinatore can become clogged with milk residues, therefore it should be rinsed through if more than an hour has passed since it was last used to prepare milk. Regardless it should be taken apart and cleaned daily. Wash by hand using a mild solution of warm water and liquid dish soap.

Rinsing the cappuccinatore ^ Place a container with some water next to the coffee system on the right hand side. Insert the milk tube into the water. ^ Turn the cappuccinatore dial to the J or z symbol. ^ Place a suitable container under the cappuccinatore. ^ Press the * button. Water will be drawn up through the milk tube and the cappuccinatore. ^ When the cappuccinatore is thoroughly rinsed press the OK button. Cleaning the cappuccinatore Danger of burns. The cappuccinatore is very hot after use. Allow it to cool down before cleaning.

^ Remove the cappuccinatore from the steam and hot water spout by pulling it downwards. To separate the cappuccinatore parts: ^ Remove the milk tube a and nozzles b. ^ Remove the dial and locking disc c. 47 Cleaning and care ^ Clean all the parts with a mild solution of warm water and liquid dish soap. If necessary a small soft brush can be used to remove stubborn soiling. ^ Rinse all parts carefully and completely with water. ^ Dry parts with a soft cloth. Reassemble the cappuccinatore in the reverse order: ^ First replace the locking disc, followed by the dial on the cappuccinatore. ^ Then replace the milk tube and nozzles. ^ Fit the cappuccinatore on to the steam and water spout from below.

Water tank The water should be changed everyday to prevent the build-up of bacteria. Be sure that the valve, bottom of the water tank and the area under the water tank are clean and free of obstructions. Otherwise the water tank will not sit correctly. ^ Wash the water container in the dishwasher, or by hand using a mild solution of warm water and liquid dish soap. ^ Dry with a soft cloth.

@@The milk flask is not dishwasher safe, wash by hand. ^ Pull the milk tube from the cappuccinatore. @@@@If necessary use a small brush to remove stubborn milk residue. ^ Rinse all parts with water. ^ Thoroughly dry all parts.

@@@@The waste container is located in the drip tray. @@This should be done when the message appears, if not sooner. @@@@Waste container The waste container will usually contain some residual water from the rinsing process. ^ Push the coffee dispensers up as far as they will go. ^ Remove the drip tray together with the waste container by pulling the drip tray forward.



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^ Empty the waste container and the drip tray, if necessary. ^ The waste container can be washed in the dishwasher or by hand using a mild solution of warm water and liquid dish soap. Wash the drip tray, if necessary (see "Drip tray"). ^ Dry the waste container with a soft cloth. ^ Place the waste container back into the drip tray, push the assembly back into the machine.

^ Remove the drip tray together with the waste container by pulling the drip tray forward. ^ Empty the drip tray and the waste container, if necessary. ^ Wash the drip tray by hand with a mild solution of warm water and liquid dish soap. Wash the waste container (see "Waste container"). ^ Dry with a soft cloth. Be sure the metal contacts on the drip tray are cleaned and dried properly. The discs will not be able to detect when the drip tray is full if they are dirty. ^ Place the waste container back into the drip tray, push the assembly back into the machine. Make sure the drip tray has been pushed into its niche as far as it will go. 50 Cleaning and care Coffee bean container Disconnect the coffee system from the electrical supply before cleaning.

^ Open the lid on the right hand side of the coffee system. Remove the coffee bean container lid. ^ Remove any coffee beans. ^ Clean the bean container with a soft dry cloth. ^ Refill it with whole roasted espresso or coffee beans.

^ Replace the coffee bean container lid. If necessary, clean the ground coffee chute. ^ Open the lid of the ground coffee chute. ^ Remove any ground coffee.

TIP A vacuum cleaner is an easy way to remove unwanted coffee grounds.

^ Close the lid to the ground coffee chute. Close the lid on the right hand side of the coffee system. Brew unit Rinse the brew unit by hand only. Do not use soap. If the brew unit cannot be removed or it is difficult to do, the brew unit may not be in the correct position (see the "Frequently asked questions"). Note: The moving parts of the brew unit are lubricated, soap will wash away the lubrication causing damage to the brew unit. Clean the brew unit once per week. Cleaning the brew unit ^ To remove the brew unit pull out the two flaps on the right hand side of the coffee system. Turn the flaps 90° clockwise. Open the door.

^ Press the button under the handle of the brew unit a, at the same time turn the handle to the counterclockwise b. ^ Carefully pull the brew unit out of the coffee system. 51 Cleaning and care Do not move the brew unit handle, this could cause the brew unit to be out of alignment and you would be unable to fully push it back into the machine. Clean the brew unit by hand under warm water without soap. ^ Wipe away any coffee from the two filters. One filter is located in the funnel a, the other is to the left of the funnel b. 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. ^ Press the button on the handle of the brew unit a at the same time turn the handle to the clockwise b. ^ Close the door. Turn the flaps 90° counterclockwise.

Lower the flaps. ^ Thoroughly dry the funnel area a, to prevent coffee from sticking to it. ^ Clean the inside of the coffee system. Use a vacuum to remove dry coffee grounds. 52 Cleaning and care Cleaning/Degreasing the brew unit Depending on the fat content of the coffee, the brew unit can clog.

Clean the brew unit approx. every 200 cups with the enclosed detergent tablets. They are specially developed for the coffee maker to optimize the degreasing. The cleaning tablets can be purchased from Miele. As a reminder the display shows CLEAN THE BREW UNIT after 200 portions have been dispensed and then count down until the machine is cleaned.

The cleaning process takes about 10 minutes. It is important to degrease the brew unit regularly. ^ Press and hold the OK button for two seconds. < SETTINGS MAINTENANCE > TIP Place a suitable container under the coffee dispensers, so that you do not have to continually empty the drip tray. When DROP CLEANING TAB IN GROUND COFFEE CHUTE appears in the display: ^ Open the lid on the right side of the coffee system. ^ Open the lid for the ground coffee chute a. Place a cleaning tablet into the chute b. ^ Close the lids. ^ Follow the instructions as prompted in the display. ^ When PROGRAM FINISHED appears in the display, confirm with OK.

The brew unit is now degreased and drinks can be prepared. ^ Turn the rotary selector until MAINTENANCE appears in the display. Confirm with OK. ^ Turn the rotary selector until CLEAN THE BREW UNIT appears in the display. Confirm with OK. ^ Turn the rotary selector until START appears in the display. Confirm with OK. Follow the instructions as prompted in the display to continue the cleaning program. 53 Cleaning and care Exterior Remove any soiling as soon as possible. If not removed right away the surface of the machine could alter or discolor.

Be sure water does not get behind the display. The exterior surfaces are susceptible to scratching. Contact with unsuitable cleaning agents could cause discoloration. Clean any descaling agent splashes immediately. ^ Turn the machine off using the button.

^ Clean the exterior with a soft, damp cloth and a mild solution of warm water and liquid dish soap. ^ Dry with a soft cloth. TIP A clean, damp micro fiber cloth can also be used to clean the exterior. Avoid the following on all surfaces: cleaners containing soda, ammonia, thinners, or chlorides cleaners containing descaling agents or lime removers, abrasive cleaners, stainless steel cleaners, dishwasher soap (powders), caustic (oven) cleaners, scouring pads, steel wool, hard brushes, eraser sponges, metal scrapers. 54 Descaling Due to lime scale buildup the coffee system must be descaled regularly.

How often, depends on the hardness of your local water supply. The coffee system will remind you when a descaling program is needed. NO. PORTIONS UNTIL DESCALING: 50 will appear in the display. This number will then count down after each drink is prepared. ^ Confirm the message with OK. When 0 is reached the coffee system will lock. START THE DESCALING will appear in the display. The descaling program must now be performed. The program takes approx.

20 minutes. The coffee system can be turned off if you do not wish to perform the descaling program right now. Regardless no more drinks will be prepared until the descale program is complete. The display will guide you through the descaling procedure. During the descaling program, water and descaling agent will run out of the steam and hot water spouts. This will be followed by a brief pause, then more agent will run from the machine. ^ Press the OK button to start the descaling program. The descaling program cannot be canceled once it has started. ^ Turn the dial on the cappuccinatore to -. 55 If the coffee system is hot, it will need to cool down for approx.

10 minutes before the descaling program can begin. TIP Place a suitable container under the cappuccinatore, e.



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g. the waste container, so you do not have to empty the drip tray too frequently. Descaling solution Only use the enclosed descaling tablets for descaling. They are specially developed for the coffee system to optimize the descaling. The descaling tablets can be purchased from Miele. Other agents may damage the machine and affect the taste of coffee and hot water. The machine could be damaged. Follow the instructions on the descaling agent packaging closely.

Be sure to fill the water container with enough water, using too little water can cause the descaling program to be stopped prematurely. One descaling tablet will be needed to descale this machine. ^ Fill the water container to the "0.5 l" mark with lukewarm water. ^ Place one descaling tablet in the water.

Descaling ^ Replace the water container in the coffee system. When FILL WATER CONTAINER AND PLACE IN MACHINE appears in this display: ^ remove the water tank and rinse it carefully with clean water. Be sure that no descaling agent is left in the water container. Fill the water container with cold, clean tap water up to the "Max." mark.

FINISHED will appear in the display when the descaling process has been completed. ^ Confirm with OK. ^ Wash the cappuccinatore to remove any descaling agent. ^ Empty and wash the drip tray. ^ Wash the water container. The descaling program is now complete and drinks can be prepared. When descaling the machine be sure to wipe away any splashes of descaling agent immediately. These could cause damage. Selecting Descal via the MAINTENANCE menu ^ In the main menu press and hold the OK button for two seconds. < SETTINGS MAINTENANCE > ^ Turn the rotary selector until MAINTENANCE appears in the display.

Confirm with OK. ^ Turn the rotary selector until DESCALE appears in the display. Confirm with OK. ^ Turn the rotary selector until START appears in the display. The descaling program cannot be canceled once it has been started.

^ Press the OK button. 56 Energy saving mode Eco-Mode When using Eco Mode the coffee system will save energy. The coffee system will switch to Eco mode if it has not been used to prepare a drink in some time. When in Eco mode the heat function is not on constantly, therefore reducing energy usage. The coffee system will heat up again when a drink is selected.

Pre-warming the cups with hot water If you only need to pre-heat cups occasionally, the cup warming surface can be turned off. Hot water from the cappuccinatore can be used to pre-heat the cups instead. Turning off If the machine will not be used for an extended period of time, turn it off using the main switch at the back of the machine. 57 Transport If the coffee machine will not be used for an extended period of time, e.g. vacation, or will be transported over a long distance, the machine should be prepared in the following ways: Empty and clean the coffee bean container Empty and clean the water tank Evaporate the machine Clean the drip tray and waste container Pack the machine securely Only pack the machine in a clean, dry environment. Coffee, milk and water residues can cause bacteria. ^ When the display goes out, the evaporation process is complete. ^ Turn the machine off using the main switch. ^ Clean the drip tray and waste container.

The coffee system is now ready to be packed. When you are ready to use the coffee system again it will need to be filled with water (see, "First steps to use"). The evaporation process starts, the coffee system heats up and DRAIN THE SYSTEM appears in the display. The evaporation process is complete when the message goes out. Caution! Hot steam will escape from the cappuccinatore, be careful of burns. Evaporating the coffee system The coffee system should be evaporated if being stored for a long period of time or transported any distance. Evaporating the machine will remove all traces of water from the system, preventing water and frost damage. ^ Turn the coffee machine Off using the - button. ^ Empty the water tank. TIP Place a suitable container, such as a coffee cup under the cappuccinatore.

^ Press the OK button. ^ Press the * button twice. Packing Only pack the machine in a clean, dry environment. Coffee, milk and water residues can cause bacteria. Use the original packaging including styrofoam to pack the coffee system.

Keep the Operating Instruction manual in the box for future reference. 58 Frequently Asked Questions ,Repairs should only be carried out by a qualified and trained person in accordance with local and national safety regulations. Unauthorized repairs could cause personal injury or machine damage. Do not open the outer casing of the coffee system. Fault messages appear in the display Fault - 1, Fault - 80 or Fault - 82 The coffee machine has overheated ^ Turn the machine off with the On/Off button.

Wait approx. one hour and then turn it on again. ^ If the fault still appears, contact Miele Technical Service. Fault - 28 There is too much coffee in the ground coffee chute. If more than one level scoop is put into the ground coffee chute the brew unit cannot process it. The ground coffee will be directed into the waste container, and a Fault will appear in the display. ^ Turn the coffee system off with the - button. Wait approx. two minutes and then turn it on again. Fault - 73 The brew unit cannot be positioned correctly.

^ Turn the coffee system off with the - button. ^ Press the . and / buttons at the same time. Then press the OK button twice. This will initialize the brew unit motor and put in back into the start position. ^ If the fault appears again, contact Miele Technical Service. 59 Frequently Asked Questions EMPTY THE DRIP TRAY appears in the display even though the drip tray is empty The drip tray is not seated correctly. The metal contacts are dirty. ^ Push the drip tray into the coffee system into it clicks into place. ^ Clean and dry the contacts.

or ^ The drip tray sensor is not working correctly. ^ Turn the coffee system off and then on again using the main switch. If the fault still appears, contact Miele Technical Service. Noises can be heard from the pump and FILL WATER CONTAINER AND PLACE IN THE MACHINE appears in the display. ^ Fill the water tank with fresh, cold tap water.

The coffee system is trying to draw in water, even though the The display will show SYSTEM FILLING UP water tank is empty. Air is in the START. pipework.

^ Confirm with the OK button. 60 Frequently Asked Questions FILL WATER CONTAINER AND PLACE IN THE MACHINE appears in the display even though the water tank is full The water tank is not seated correctly.

^ Remove the water tank and then place it back into the niche. If the fault message still appears ^ empty the water container. ^ Check to see that the float moves freely, by shaking the water tank. ^ Fill the water container with fresh, cold tap water and replace it in the coffee system. If the fault still appears, contact Miele Technical Service. PROCESS STOPPED WATER CONT. EMPTY appears in the display and the dispensing stops There is not enough water in the water tank.



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^ Fill the water container with fresh, cold tap water and replace it in the coffee system. ^ Press the OK button. CONTINUE DISPENSING -YES appears in the display.

^ Press the OK button to continue dispensing, or select NO to cancel the preparation. 61 Frequently Asked Questions Preparation / dispensing problems Water is dispensed from the coffee dispensers when coffee has been selected ^ If ground coffee has not been added to the The ground coffee chute lid ground coffee chute, NO must be selected was opened and closed when prompted to use GROUND COFFEE. without coffee being put into it. YES was then selected when the GROUND COFFEE option appeared in the display. Coffee beans have become stuck in the grinder ^ Turn the coffee machine off with the main switch. ^ Remove all coffee beans from the bean container. ^ Add fresh beans. Espresso or coffee flows into the cup too quickly The coffee was ground too coarsely. ^ Set the grinder to a finer setting (see "Adjusting the grinder setting"). Espresso or coffee flows too slowly into the cup. The coffee was ground too finely. ^ Set the grinder to a coarser setting (see "Adjusting the grinder setting"). 62 Frequently Asked Questions The coffee or espresso is not hot enough The cup has not been pre-heated. The brewing temperature is set too low. The brew unit filters are blocked. ^ Pre-heat the cups (see "Pre-warming cups"). ^ Set a higher brew temperature (see "Brewing temperature"). ^ Clean the brew unit. ^ Clean/degrease the brew unit. See "Cleaning and care".
The crema on the coffee or espresso is "not right" The grinder is not set correctly. ^ Set the grinder to a coarser or finer setting (see "Adjusting the grinder setting"). ^ Set a lower brewing temperature (see The brew temperature is too "Brewing temperature"). high for the type of coffee being used. The coffee beans are no longer ^ Add new beans to the coffee bean container. fresh. The coffee dispensers are too high. ^ Pull the dispensers down until they are at the same height as the cup rim. 63 Frequently Asked Questions General problems When a drink is selected very little or nothing at all is dispensed from the coffee dispensers. The brew unit filters are blocked.

^ Clean/degrease the brew unit. See "Cleaning and care". Water has stopped flowing when programming the amount. The maximum amount possible was reached. Preparation is stopped and the max. portion size possible is saved. There is not enough water in the ^ Fill the water tank with fresh, cold tap water and replace it in the niche. water tank. The programming process is canceled and the ^ Repeat the programming procedure. setting will not be saved. The machine does not rinse when turned on, even though the Automatic rinsing function is turned on. This is not a fault. If the coffee system still has an operating temperature higher than 140°F (60°C), the rinsing will not take place. There is a lot of "coffee water" in the waste container. The coffee is too coarsely ground.

^ Set the grinder on a finer setting (see "Adjusting the grinder setting"). ^ Adjust the amount of coffee, if necessary (see "Adjusting the strength of the coffee"). 64 Frequently Asked Questions When the coffee system is turned on using the - button the display remains dark. The unit has no power. ^ The main switch is turned off.

^ The machine is not plugged in. ^ Check that the fuse had not blown or is defective. If the fuse has blown contact Miele's Technical Service Department. The coffee system turns off suddenly. The programmed turn off time has been reached. The machine is not plugged in. ^ If desired set a new turn off time (see "Timer"). ^ Check the plug. The coffee system does not turn on at the programmed and activated "Switch on at" time. The system lock is activated.

^ Deactivate the system lock. See "System lock". The coffee system was not used ^ Turn the machine on and prepare a drink. after being turned on three times in a row automatically. Eco mode is activated. The timer function is not available in this mode. ^ Select Comfort mode (see "Operating modes"). 65 Frequently Asked Questions The grinder is louder than usual There could be pebbles within the coffee beans. The coffee bean container has become empty during the grinding process. ^ Turn off the unit immediately.

^ Contact Technical Service. ^ Fill with fresh beans. The brew unit cannot be removed, or the brew unit cannot be replaced in the coffee system. The brew unit or the brew unit motor is not in the correct position. ^ Turn the machine off with the - button.

^ Press the . and / buttons at the same time. Then press the OK button twice. This will initialize the brew unit motor and the brew unit will move into the start position. ^ If the brew unit can still not be removed or replaced in the machine, contact the Miele Technical Service Department.

The grinder control will not move. The control is blocked. ^ Reset the grinder setting while the grinding is in progress. 66 Frequently Asked Questions The descaling program was started accidentally. ^ Complete the descaling program (see The descaling program cannot "Descaling".) be canceled once the OK button has been pressed. This is a safety measure to ensure that the machine is fully descaled. It is important for the long-term protection of the machine and to ensure that it functions properly. Loud noises are heard during the descaling program. This is not a fault.

These noises occur when water is flushed through the machine at a high pressure. The heating-up time is longer than usual, the amount of water being dispensed is not right and the coffee machine is not performing correctly. The coffee system needs to be descaled. ^ Descaling the coffee system (see, "Descaling"). Water is being sprayed above or is running out of the top of the cappuccinatore. The cappuccinatore and steam ^ Remove the cappuccinatore by pulling it downwards. tube are not connected securely. ^ Turn the connecting piece very firmly onto the steam pipe. @@@@^ Please quote the model type and number of your appliance. These can be found on the data plate located behind the drip tray inside the coffee system.

68 Installation instructions Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information. 69 Caring for the environment Disposal of packing material The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please recycle.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation! The original packaging can be used to transport the coffee system. Disposal of an old appliance Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.



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@@@@@@@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 plug will fit in the outlet only one way. If it does not fit, DO NOT use force and DO NOT modify the plug in any way. Contact a qualified electrician. The socket should be located next to the machine and be easily accessible. If the appliance is connected to the electrical supply with an extension cord please note: A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Always use care and exercise caution with using an extension cord. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

The extension cord should be a grounding-type 3-wire cord. 71 A longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over. 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. See back page for contact information. WARNING: THIS APPLIANCE MUST BE GROUNDED Installation Danger of overheating! Ensure that there is sufficient ventilation around the coffee system. Be sure the vents at the top of the machine are not covered completely. If the coffee machine is installed in a niche, the minimum dimensions of the niche are: Height Width Depth Danger of overheating.

If the coffee system is installed behind a cabinet door, it may only be used with the door open. Do not close the cabinet door while the coffee system is in use. Install the coffee system in a dry, well ventilated room. The ambient temperature should be between 50°F (10°C) and 90°F (32°C). The coffee machine should be installed on a water resistant, horizontal surface.

Be sure the vents at the top of the machine are not covered completely, e.g. with a dish towel. 20" (508 mm) 17 11/16" (450 mm) 21 7/8" (555 mm) ^ Position the coffee machine so that the front edge lines up with the front edge of the niche. 72 Dimensions 73 74 75 Alteration rights reserved / 2111 M.-Nr. 07 995 311 / 00 INFORMATION IS SUBJECT TO CHANGE. PLEASE REFER TO OUR WEBSITE TO OBTAIN THE MOST CURRENT PRODUCT SPECIFICATIONS, TECHNICAL & WARRANTY INFORMATION. .



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