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You can read the recommendations in the user guide, the technical guide or the installation guide for MIELE CM 5200. You'll find the answers to all your questions on the MIELE CM 5200 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 5200  
User guide MIELE CM 5200  
Operating instructions MIELE CM 5200  
Instructions for use MIELE CM 5200  
Instruction manual MIELE CM 5200

**Miele**

## Operating Instructions



Freestanding coffee machine  
CM 5200

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

en - US

M.-Nr. 09 319 110



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*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. Keep these instructions in a safe place and pass them on to any future user. ~ This coffee system is not designed for commercial use. It is intended for household use and only, for the preparation of coffee, cappuccino, espresso, etc. Do not use appliance other than for its intended use. @@Any other use is not supported. @@@@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. ~ Keep the coffee system out of reach of children. ~ Close supervision is necessary when the coffee machine is used near children. ~ Never let children play with the coffee machine. Technical safety ~ Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Miele. ~ Unplug the machine from the power supply immediately if you notice any damage or smell scorching, for example. ~ Before installing the coffee machine, 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.*

*~ Ensure that the power cord will not be pinched or damaged by any sharp edges. ~ Before connecting the coffee machine, check the voltage and frequency indicated on the data plate against the voltage and frequency of the household electrical supply. The values must correspond in order to prevent damage to the coffee machine. If in doubt, consult a qualified electrician. To disconnect, turn the main switch at the back of the machine to 0, then remove the plug from the wall outlet.*



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~ Ensure that the power cord does not hang down. Someone could trip over it and the machine could be damaged. ~ The coffee machine must not be used in mobile installations such as ships. ~ The ambient temperature should be between 50°F (10°C) and 90°F (32°C). ~ Ensure that there is sufficient ventilation around the coffee machine.

Do not cover the vents on the top. **5 IMPORTANT SAFETY INSTRUCTIONS** ~ Do not place the appliance on or near a hot gas or electric burner, or in a heated oven. ~ The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons. ~ Protect the coffee machine from water and water spray. ~ Installation, maintenance and repairs may only be carried out by qualified technicians. ~ 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. ~ Unplug from outlet when not in use and before cleaning and care.

entral spout with integrated cappuccinatore f Waste container g Drip tray 8 h Drip tray cover i Milk tube aperture j Main switch k Compartment for quick guide l Water container m Milk container (depending on model) Guide to the machine Display and controls Drink buttons Press these buttons to prepare the desired drink. The symbols mean: . / k H Espresso b Coffee a Latte Macchiato g Cappuccino f Rotary selector d You can select from the different menu options using the rotary selector. On/Off button - c The On/Off button - turns the coffee machine on and off (Standby), if the main switch on the back is turned on. The On/Off button will depend on the water hardness level set. Set the water hardness level on the coffee machine to the water hardness level for the local area to ensure that the machine functions correctly and is not damaged. This will ensure that the reminder to descale the machine will appear in the display at the correct time.

There is a choice of four water hardness levels: s ^ Fill the water container with cold, fresh tap water. TIP Place a suitable container underneath the hot water spout. In the display you will see: r SYSTEM FILLING UP START – Level 1 (soft): 0 - 3 gr/gal (0 - 3 °dH) – Level 2 (moderate): 4 - 7 gr/gal (4 - 7 °dH) – Level 3 (hard): 7 - 15 gr/gal (7 - 14 °dH) – Level 4 (very hard): 15 - 22 gr/gal (14 - 21 °dH) ^ Press the OK button. TIP Continue following the instructions given in this booklet to set up your machine and familiarize yourself with it.

12 Preparing the coffee machine for use Determining the water hardness You can test the water hardness with the supplied test strips. Your local water supplier will also be able to advise you on the water hardness in your area. Setting the water hardness level SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display.

Press the OK button. r SETTINGS WATER HARDNESS s ^ Select WATER HARDNESS and press the OK button. ^ Turn the rotary selector until the water hardness level you require appears in the display. Press the OK button. The setting is now saved.

^ Dip the test strip in water for a second, then shake off any excess water. The result will be visible after about one minute. You can now set the water hardness level for the coffee machine. 13 Filling the water tank The quality of the water used plays an important part in the overall quality of the coffee. The water tank should be emptied and filled with fresh, cold tap water. Hot or warm water, or other liquids could damage the coffee system. Do not use mineral water. Mineral water will cause lime scale deposits to build up in the machine, possibly damaging it. ^ Open the lid on the left hand side of the coffee system a. Pull the water tank up and out using the handle b.

^ Fill the water tank with fresh, cold tap water to the "Max." mark. Be sure the area under the water tank is clean and free of obstructions. If the water tank is not seated correctly the drainage valve will not be sealed. Clean if necessary. ^ Replace the water tank. Make sure the tank fits correctly onto the notch at the top of the housing. ^ Close the lid. 14 Filling the coffee bean container Fill the coffee bean container with roasted espresso or coffee beans. Important: Only use roasted espresso or coffee beans in the container.

Anything else, including ground coffee, will damage the grinder. Important: Do not use coffee beans that have been treated with sugar, caramel or other substances. Do not put drinks containing sugar in the coffee bean container. Sugar will damage the machine. ^ Open the lid on the right of the coffee system a. Remove the coffee bean container lid b. ^ Fill the container c with roasted coffee beans. ^ Replace the bean container lid, close the coffee system lid. TIP Only add enough beans to last for a few days. Contact with the air causes the beans to lose their flavor.

15 Turning the machine On / Off The On/Off button - (Standby) can be used to 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 -. The coffee machine rinses the coffee pipework before turning off. If you have made a drink with milk, the following message appears in the display: RINSE THE MILK SYSTEM Turning on When the machine is turned on, it heats up and rinses out the pipework. This cleans and heats the pipework ready for coffee preparation. After rinsing, hot water will run into the drip tray. TIP If you do not want the water from the rinsing process to flow into the drip tray, place a suitable container underneath the coffee dispensers before preparing the first coffee of the day. If the coffee machine still has an operating temperature higher than 140°F (60°C), rinsing will not take place. ^ Press the On/Off button -. The following will appear in the display: HEATING UP PHASE ^ Press the OK button to rinse the milk system.

^ Follow the instructions given in the display. The milk system is rinsed out. If the milk system is not rinsed before turning off, the message RINSE THE MILK SYSTEM or CLEAN THE MILK SYSTEM will appear in the display next time the machine is turned on. Follow the instructions in the display next time the machine is turned on (see "Rinsing the milk system"). TIP To save energy, use the main switch at the back of the coffee machine to turn it off if it is not going to be used for a long period of time, e.g. during holidays. Please note that the time of day will not be saved and must be entered again the next time the coffee machine is turned on. The following appears in the display after heating up: RINSING Hot water will flow from the coffee dispensers. The main menu will then appear in the display: SELECT TYPE OF DRINK You can now prepare drinks.



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16 Pre-heating cups Cups should always be pre-heated to allow the flavor of espresso and other coffee drinks to develop and be retained. The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup. You can use the cup heating surface on the top of the coffee machine to pre-heat coffee cups and glasses. The cup heating function must be turned on. To switch cup heating on or off SELECT TYPE OF DRINK will appear in the display.

^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. Press the OK button. r SETTINGS CUP HEATING s ^ Select CUP HEATING and press the OK button. ^ To turn cup heating on, turn the rotary selector until YES appears in the display.

or ^ To turn cup heating off, turn the rotary control until NO appears in the display. ^ Press the OK button. ^ Arrange the cups or glasses on the cup heating surface on the top of the coffee machine. The cup heating surface will be heated continually until the coffee machine is turned off. 17 Adjusting the coffee dispensers to the cup height 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 the coffee dispenser down to the same level as the rim of the cup. or ^ Push the dispenser up until there is enough room to fit a larger cup or mug underneath. 18 Canceling preparation Preparation can be canceled while STOP is showing in the display. To cancel the preparation of coffee or espresso, ^ press the OK button.

Drink preparation will be canceled. To cancel the preparation of specialty coffees with milk or two portions of a drink, you can cancel – the preparation of the ingredients individually or – the preparation of the entire drink. To cancel an individual stage, e.g. milk froth, ^ press the OK button once. To cancel preparation of a whole drink, ^ press the OK button twice. or ^ press and hold the OK button. Drink preparation will be canceled. TIP During the grinding and heating up phases, preparation of the whole drink can be canceled with one press of the button. 19 Espresso or coffee Preparing espresso or coffee When

the / buttons are pressed, the coffee system automatically grinds the beans to brew the coffee. SELECT TYPE OF DRINK will appear in the display. ^ Place a cup under the coffee dispensers. Preparing two portions at one time You can request two portions of espresso or coffee at once in one cup or in two separate cups simultaneously. To prepare two cups of coffee or espresso at the same time: ^ To make an espresso press the . button. or ^ To make a coffee press the / button. 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 a cup under each coffee dispenser.

^ Press the button for the desired drink twice. Two portions of the desired drink will be dispensed from the coffee dispensers. 20 Making coffee or espresso using ground coffee To make espresso or coffee using ready ground coffee, add a portion of ground coffee to the ground coffee chute. This allows you to prepare a decaffeinated coffee, if the bean container is already filled with regular coffee beans for example. The coffee machine will automatically recognize that ground coffee has been placed in the chute. Only one portion can be prepared at a time when using ready ground coffee. ^ Open the lid on the right hand side of the coffee machine a. ^ Open the lid of the ground coffee chute b. Add one level scoop of ready ground coffee into the ground coffee chute c. ^ Close both lids.

The following message appears in the display: r Adding ground coffee Use the scoop supplied with the machine to ensure the correct amount of ground coffee is used. Do not add more than one level scoop of ground coffee to the coffee chute. If too much ground coffee is added to the ground coffee chute the brew unit cannot process it. The coffee machine uses all the coffee powder which is put in to dispense the next drink. GROUND COFFEE YES B s ^ To prepare the coffee/espresso using ground coffee, confirm with the OK button. or to cancel preparation with ground coffee: ^ Turn the rotary selector until NO appears in the display. ^ Press the OK button. The ground coffee will be directed into the waste container. 21 Making coffee or espresso using ground coffee Making coffee or espresso using ground coffee You can now select whether you want to dispense a coffee or an espresso made with ground coffee. If no button is pressed within approx.

15 seconds, the ground coffee is emptied into the waste container. The following message appears in the display: SELECT DRINK USE GROUND COFFEE ^ Place a cup under the coffee dispensers. ^ To make an espresso press the . button. or ^ To make a coffee press the / button.

The desired coffee drink is prepared. 22 Specialty coffees with milk You can choose from a variety of specialty coffees. with milk Cappuccino consists of about two-thirds milk froth and one-third espresso. Latte macchiato consists of one-third each of hot milk, milk froth and espresso. Caffè latte consists of hot milk and coffee.

Hot milk or milk froth can also be prepared just as easily. TIP For best results use cold milk for making milk froth. Stainless steel milk flask (depending on the model) The stainless steel milk container helps keep the milk cold for longer. Cold milk gives best results for milk froth. Preparation ^ 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 flask with milk up to a maximum of 3/4" (2 cm) below the rim. Place the lid on the flask. ^ Connect the stainless steel angled end of the milk tube to the top of the lid until it clicks into place. ^ Place a container with sufficient milk beside the coffee machine on the left hand side.

^ Insert the milk tube into the container. Make sure that the milk tube is sufficiently submerged in the milk. ^ Place the milk flask on the left hand side of the coffee machine. Connect the other end of the milk tube to the cappuccinatore. 23 Specialty coffees with milk Making specialty coffees with milk Caution! Danger of burning and scalding from hot steam coming out of the cappuccinatore. The liquids and steam dispensed are very hot. The coffee machine heats up when a button is pressed to request a drink. HEATING-UP PHASE will appear in the display. Steam is then used to heat the milk in the cappuccinatore. It can also be frothed if milk froth is required.

If you have not prepared any milk drinks for some time, rinse the milk system before preparing the first drink. This will remove any bacteria which may have built up in the milk tube. Cappuccino or latte macchiato Use a cup for cappuccino or a glass for latte macchiato.



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SELECT TYPE OF DRINK will appear in the display. ^ Place a suitable container under the coffee dispensers.

^ To make an espresso press the H button. or ^ To make a latte macchiato press the k button. The desired coffee drink is prepared. Caffè latte, milk froth or hot milk SELECT TYPE OF DRINK will appear in the display. ^ Place a suitable container under the coffee dispensers.

^ Press the OK button until MENU appears in the display. r MENU OTHER DRINKS s ^ Turn the rotary selector until OTHER DRINKS appears in the display. Press the OK button. ^ Use the rotary selector to select the drink you want: – CAFFÈ LATTE – MILK FROTH – HOT MILK ^ Press the OK button. The desired coffee drink is prepared. Preparing two portions at one time You can select two portions of cappuccino or latte macchiato at the same time. ^ Place a suitable container under each coffee dispenser. ^ Press the button twice for your choice of cappuccino H or latte macchiato k. The drinks will be dispensed. 24 Specialty coffees with milk Specialty coffees using ground After dispensing milk coffee You can also make cappuccino, latte macchiato or caffè latte from ground coffee.

^ Fill the ground coffee chute with ground coffee (see "Espresso or coffee from ground coffee"). When SELECT TYPE OF DRINK USE GROUND COFFEE appears in the display, ^ you can make cappuccino or latte macchiato at the touch of a button. For caffè latte from ground coffee: ^ Press the OK button to call up the OTHER DRINKS menu and then prepare caffè latte as described above. Warning! Bacteria can cause infection. It is important to clean and rinse the milk system regularly to avoid the risk of bacteria building up. The milk system should be rinsed if more than an hour has elapsed since the last preparation of a milk drink (see "Rinsing the milk system"). If not done, the milk system can become clogged with milk residues. 25 Preparing hot water You can make hot drinks or preheat cups using the hot water function. Caution! Danger of scalding and burns. The water dispensed is very hot.

SELECT TYPE OF DRINK will appear in the display. To stop dispensing water, ^ press the OK button. Drink preparation will be canceled. ^ Place a suitable container under the hot water spout. ^ Press the OK button until MENU appears in the display.

^ Turn the rotary selector until OTHER DRINKS appears in the display. Press the OK button. ^ Select HOT WATER with the rotary control. Press the OK button. Hot water is dispensed into the container under the spout.

26 Adjusting the grinder setting You can customize the coffee machine to suit the type of coffee used. You can: – adjust the grinder setting, – change the amount of coffee, – pre-brew the freshly ground coffee, and – set the brewing temperature. Grind the coffee beans again if you want to adjust the grinder to the next setting. ^ Place a suitable container under the coffee dispensers. ^ Open the lid on the right hand side of the coffee machine. ^ Press the . or the / button. To avoid damaging the grinder: only ever adjust the grinder by one setting at a time. Grinder setting You can adjust the grinder setting to suit the type of coffee you are using When the beans are ground correctly the coffee or espresso will flow evenly into the cup and have a good crema. The ideal crema has an hazelnut-brown color.

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. ^ Turn the grinder control counter-clockwise, if you want the beans to be ground more finely. or ^ Turn the rotary selector for the grinder setting clockwise, if you want the beans to be ground more coarsely. 27 Adjusting the strength of the coffee Amount of coffee The coffee machine can grind and brew 6-14 g of coffee per cup.

The greater the quantity, the stronger the coffee or espresso. There are various ways to tell whether the amount of coffee is set correctly. The amount of coffee is too low, if – espresso or coffee flows into the cup too quickly. – the crema is very pale and uneven. – the espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed. The amount of coffee is too high, if – espresso or coffee 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.

You can alter the amount of coffee by selecting a different setting. There is a choice of three settings. – mild – normal – strong You can alter the amount of coffee for espresso, coffee, cappuccino, latte macchiato and caffè latte individually. SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. Press the OK button. r SETTINGS AMOUNT OF COFFEE s ^ Select AMOUNT OF COFFEE and press the OK button. ^ Use the rotary selector to select the drink for which you want to set the coffee amount. ^ Turn the rotary selector until the setting you want appears in the display.

Press the OK button. The setting is now saved. 28 Pre-brewing the coffee Pre-brewing the coffee When the pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This helps release the flavor of the coffee. The pre-brewing function can be turned on or off. The machine is delivered with pre-brewing switched off. SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display.

Press the OK button. r SETTINGS PRE-BREWING s ^ Select PRE-BREWING and press the OK button. ^ To turn pre-brewing on, turn the rotary selector until YES appears in the display. or ^ To turn pre-brewing off, turn the rotary selector until NO appears in the display. ^ Press the OK button.

The setting is now saved. 29 Brewing temperature Brewing temperature The ideal brewing temperature depends on the type of coffee, and whether espresso or coffee is being prepared. You can set different temperatures for espresso and coffee There is a choice of three brewing temperatures: – low – normal – high TIP Not all types of coffee can withstand a high temperature. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired. SELECT TYPE OF DRINK will appear in the display.

^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. Press the OK button.



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r **SETTINGS TEMPERATURE s** ^ Select **TEMPERATURE** and press the **OK** button. ^ Use the rotary selector to select the drink for which you want to set the brew temperature ^ Turn the rotary selector until the brew temperature you want appears in the display. Press the **OK** button. The setting is now saved. 30 **Setting the serving size** The coffee machine is equipped with portion programming. You can program the amount of water used for each portion of espresso, coffee or hot water 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.

You can also program the amount of hot milk and froth. There is a maximum amount which can be programmed for each type of drink. Preparation stops when this is reached. The maximum portion size possible for that type of drink will then be saved. There are two ways to program the portion amount; either: – when preparing a drink, or – if you call up **PROG. THE AMOUNT** in the **SETTINGS** menu. If there is insufficient water in the water container, the process will be stopped. The portion size will not be saved. **TIP** You can cancel programming the amount as long as **CANCEL** is visible in the display. Setting the serving size when making a drink Press the .

, /, **H** or **k** button for at least 3 seconds to program the amount for that particular drink. For caffè latte, milk froth, hot milk and hot water you can start portion size programming by pressing the **OK** button for at least 3 seconds after selecting the drink Setting portion size for espresso and coffee ^ Place the desired cup under the main dispenser. ^ Press and hold the . or / button 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 level you want. The portion size programmed will now be dispensed every time that particular drink is selected. 31 **Setting the serving size** Setting portion size for cappuccino and latte macchiato ^ Place the desired cup under the main dispenser. ^ Press the **H** or **k** button for at least 3 seconds.

The ingredients of the drink are now displayed and their respective quantities can be changed. Cappuccino: milk froth, espresso Latte macchiato: hot milk, milk froth, espresso ^ Using the rotary selector select all ingredients for which you wish to alter the portion size. Confirm your selection by pressing the **OK** button. You can see from the check **B** next to the relevant ingredient that portion size can be set for this. ^ Turn the rotary selector until **START** appears in the display. Press the **OK** button. The coffee machine starts making the drink. When **SAVE** appears in the display, portion sizes can be set for each selected ingredient. ^ Press the **OK** button when the cup has been filled to the level you want. ^ Save the portion size required for selected ingredients.

The portion size and ingredients programmed will now be dispensed every time that particular drink is selected. Setting portion size for caffè latte, milk froth, hot milk and hot water **SELECT TYPE OF DRINK** will appear in the display. ^ Place a suitable container under the main dispenser. ^ Press the **OK** button until **MENU** appears in the display. ^ Turn the rotary selector until **OTHER DRINKS** appears in the display. Press the **OK** button. ^ Use the rotary selector to select the program you want. ^ Press the **OK** button until **PROG. THE AMOUNT** appears in the display. For Caffè latte the quantities for individual ingredients – hot milk, coffee – can be altered as described in "Setting portion size for cappuccino and latte macchiato".

For milk froth, hot milk and hot water, proceed as described in "Setting portion size for espresso and coffee. 32 **Setting the serving size** Setting the serving size from the **SETTINGS** menu **SELECT TYPE OF DRINK** will appear in the display. ^ Press the **OK** button until **MENU** appears in the display. ^ Turn the rotary selector until **SETTINGS** appears in the display. Press the **OK** button.

r **SETTINGS PROG. THE AMOUNT s** ^ Select **PROG. THE AMOUNT** and press the **OK** button. ^ Use the rotary selector to select the drink for which you want to set the portion size. ^ Turn the rotary selector until **START** appears in the display.

Press the **OK** button. From now on the drink will be prepared according to the portion sizes set. 33 **The SETTINGS menu** You can use the **SETTINGS** menu to customize the coffee machine to suit your personal requirements. Calling up the **SETTINGS** menu ^ Press the **OK** button for 2 seconds. r **MENU SETTINGS s** ^ Turn the rotary selector until **SETTINGS** appears in the display. ^ Press the **OK** button. Now you can adjust the settings, display information or check current settings. Options which are currently selected will have a check **B** next to them. **TIP** If the coffee machine is turned off at the **On/Off** - switch, you can also call up the **SETTINGS** menu in **Standby**. Press the **OK** button for 2 seconds to do so.

34 **The SETTINGS menu** Possible setting options The factory setting for the currently selected option is shown in bold. Option Language Time of day (available in **Comfort mode**) Timer (available in **Comfort mode**) Available settings English, German and other languages Time format 12 H/ 24 H Set switch on at / switch off after (1:00) / switch off at Activate Switch on at (yes / no) / switch off at (yes / no) Espresso Coffee Cappuccino Latte Macchiato Caffè Latte Milk froth Hot Milk Hot water Espresso mild / normal / strong Coffee mild / normal / strong Cappuccino mild / normal / strong Latte Macchiato mild / normal / strong Caffè Latte mild / normal / strong Yes / No Espresso low / normal / high Coffee low / normal / high Cappuccino low / normal / high Latte Macchiato low / normal / high Caffè Latte low / normal / high Eco mode **Comfort mode** Program the amount of coffee Pre-brewing Temperature Operating mode 35 **The SETTINGS menu** Option Info Available settings Total portions Coffee drinks Espresso Coffee Cappuccino Latte Macchiato Caffè Latte Milk froth Hot Milk Hot water No. portions until descaling Soft 1 Medium 2 Hard 3 Very hard 4 Yes / No Yes / No Yes / No Reset Water hardness System lock Cup heating Demo mode (only available in **Standby**) Factory default 36 **The SETTINGS menu** Language **SELECT TYPE OF DRINK** will appear in the display. ^ Press the **OK** button until **MENU** appears in the display. ^ Turn the rotary selector until **SETTINGS** appears in the display. Press the **OK** button. r Time of day and clock display If you are operating the coffee machine in **Comfort mode** you can set the time of day and the time format in the clock display in the **SETTINGS** menu. The clock can be displayed as: – 24 hour clock – 12 hour clock s **SETTINGS LANGUAGE F** ^ Select **LANGUAGE F** and press the **OK** button. ^ Select the desired language and confirm with the **OK** button. The setting is now saved and the display will revert to the previous screen. The display will now appear in the language you have set.



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If you select the wrong language by mistake, find the LANGUAGE option via the flag symbol F again. The time of day has to be set for the timer to work, however it will not be visible in the display. You will need to reset the time of day if there is a power cut or you switch the coffee machine off with the main switch. SELECT TYPE OF DRINK will appear in the display.

^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. Press the OK button. r SETTINGS TIME OF DAY s ^ Select TIME OF DAY and press the OK button. You can now set the clock display and the time of day: To set the clock display ^ Select CLOCK DISPLAY and press the OK button.

37 The SETTINGS menu ^ Select 24 H, if you want the time to be shown as a 24 hour clock. or ^ Select 12 H, if you want the time to be shown as a 12 hour clock. ^ Press the OK button. The setting is now saved. To set the time of day ^ Select SET and press the OK button. ^ Turn the rotary selector until the current hour appears in the display. Press the OK button. ^ Turn the rotary selector until the current minutes appear in the display. Press the OK button. The setting is now saved.

Timer functions The timer is only available if you are operating the coffee machine in Comfort mode. You can set the timer so that the coffee machine: – turns on at a particular time, e.g. in the morning for breakfast (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 will only work correctly if: - the time of day has been set correctly, - the coffee machine was turned off using the ON / Off button - . @@@@^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. @@@@^ Switch off at ^ Select SWITCH OFF AT and press the OK button. You can now enter the hours and minutes. @@Press the OK button. @@Press the OK button. The setting is now saved. @@^ Turn the rotary selector until SET appears in the display.

Press the OK button. You can now choose the timer function you want to set. @@^ Select SWITCH ON AT and press the OK button. You can now enter the hours and minutes. @@Press the OK button.

@@Press the OK button. @@@^ Select SWITCH OFF AFTER and press the OK button. You can now enter the hours and minutes. @@Press the OK button. @@Press the OK button. The setting is now saved. The coffee machine will now turn itself off after the set time. @@Proceed as follows: SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display.

Press the OK button. @@Press the OK button. ^ Select SWITCH ON AT to activate or deactivate this timer function. @@^ Press the OK button. @@The Eco mode is an energy-saving mode. @@The coffee machine will heat up again when a button is pressed. @@@@^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. @@@@^ Press the OK button. @@@@PORTIONS UNTIL DESCALING).

SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until SETTINGS appears in the display. @@@@The timer symbol c will not appear in the display. SELECT TYPE OF DRINK will appear in the display.

@@@@^ Press the OK button. r SETTINGS SYSTEM LOCK s ^ Select SYSTEM LOCK and press the OK button. ^ Select ON, to activate the system lock. or ^ Select OFF, to deactivate the system lock. ^ Press the OK button.

The setting is now saved. 42 The SETTINGS menu When the coffee machine is switched off it is locked and drinks cannot be dispensed. To deactivate the system lock temporarily You can deactivate the system lock temporarily, if you want to prepare drinks, for example. ^ Press the OK button for 3 seconds . You can now prepare drinks. As soon as you turn the coffee machine off, the system lock will be activated again and the coffee machine is locked again. Factory default You can restore the settings back to the ones which were set when the coffee machine was delivered - the factory default settings. Please refer to the "Possible setting options" chart for the factory settings which are shown in bold. Please note that the following settings will not be reset: Language Time of day Number of drinks dispensed SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display.

^ Turn the rotary selector until SETTINGS appears in the display. Press the OK button. r SETTINGS FACTORY DEFAULT s ^ Select FACTORY DEFAULT and press the OK button. ^ Turn the rotary selector until RESTORE appears in the display. Press the OK button. The settings are then reset to the default. 43 The SETTINGS menu Demo mode Do not activate this setting for domestic use. The coffee machine can be demonstrated in the showroom or at exhibitions in "demo mode". In this mode the machine lights up, but no drinks are prepared or actions carried out. To activate demo mode The coffee machine cannot be switched off with the On/Off button - when demo mode is activated.

^ Press the On/Off button - to turn off the machine (Standby). ^ Press the OK button to call up MENU. ^ Select SETTINGS and press the OK button. ^ Select DEMO MODE and press the OK button. ^ Turn the rotary selector until YES appears in the display.

Press the OK button. The following will appear in the display: DEMO MODE FOR SHOWROOMS ONLY ^ Follow the instructions given in the display. ^ Confirm the messages DEMO MODE ACTIVE and MACHINE HEATING DEACTIVATED with the OK button. Demo mode is active. To deactivate demo mode ^ Turn the coffee machine off with the main switch.

Wait a short while and then turn the machine on again. ^ Press the OK button to call up MENU. ^ Select SETTINGS and press the OK button. ^ Select DEMO MODE and press the OK button. ^ Turn the rotary selector until NO appears in the display. Press the OK button. The following will appear in the display: DEMO MODE ACTIVE FOR SHOWROOMS ONLY ^ Press the OK button. ^ Follow the instructions given in the display. ^ Confirm the messages DEMO MODE DEACTIVATED and MACHINE HEATING ACTIVATED with the OK button. The showroom demo program has now been deactivated.

^ Press the OK button. 44 Cleaning and care Quick guide The coffee system must be cleaned regularly to prevent a build-up of bacteria. Recommended frequency What do I have to do? Each time milk is prepared, if more Rinsing the milk system than one hour has passed since the last time milk was prepared Clean the water container Daily (before you turn the coffee machine Clean the waste container off) Clean the drip tray and the drip tray cover Clean the stainless steel milk flask (depending on the model) Once a week Cleaning the milk system Remove the brew unit and wash by hand Approx. every 200 portions When prompted When necessary Degrease the brew unit (with cleaning tablets) Descale the coffee machine Clean the coffee bean container Clean the exterior (especially right after descaling) Some components of the coffee machine are dishwasher safe.



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Cleaning these in the dishwasher frequently can however cause them to become discolored due to regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged. Clean by hand only --- Brew unit Drip tray Coffee bean container lid Stainless steel milk flask (depending on the model) Dishwasher-safe --- Waste container Drip tray cover Water container Integrated cappuccinatore with milk tube 45 Cleaning and care Danger of burning and scalding on hot components or by hot liquids! Always allow the coffee machine to cool down before cleaning. Note that the water in the drip tray can be very hot.

Do not use a steam cleaner to clean the coffee machine. The steam could cause a short circuit. To avoid damage to the surface do not use the following: - cleaning agents containing soda, ammonia, acid or chloride, - Solvent-based cleansers - limescale removers, - stainless steel cleaners, - dishwasher detergent, - oven cleaner, - abrasive cleaning agents, e.g. @@@@ Press the OK button.

@@@@@ This removes any remaining coffee residue. @^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until MAINTENANCE appears in the display. Press the OK button. ^ Select RINSE THE SYSTEM and press the OK button.

@ Bacteria can cause infection. @@@@ Milk residue can clog up the milk pipes. Rinsing does not replace cleaning of the milk system. If milk has been prepared, the coffee machine reminds you to rinse the milk system on turning off. TIP Place a suitable container underneath the coffee dispensers. SELECT TYPE OF DRINK will appear in the display. ^ Press the OK button until MENU appears in the display. ^ Turn the rotary selector until MAINTENANCE appears in the display. Press the OK button. ^ Select RINSE MILK SYSTEM and press the OK button.

RINSE THE SYSTEM START s ^ Press the OK button. The piping will now be rinsed through. The water used for the rinsing process will run out of the coffee dispensers. 47 Cleaning and care The following will appear in the display: RINSING THE MILK SYSTEM START Cleaning the milk system Caution! Bacteria can cause infection. It is important to clean the milk system regularly to avoid the risk of bacteria building up. There are two options: - You can remove and dismantle the integrated cappuccinatore and either wash it in the dishwasher or by hand with hot water and liquid dish soap - or clean the milk system with the CLEAN THE MILK SYSTEM program and Miele cleaner. ^ Press the OK button. ^ Place the milk tube into the left-hand opening in the drip tray, when instructed in the display. ^ Press the OK button. The milk system is rinsed out.

The coffee machine will remind you to clean the milk system at the correct time. The following will appear in the display: CLEAN THE MILK SYSTEM ^ Press the OK button. When you confirm the message CLEAN THE MILK SYSTEM with the OK button, the internal cleaning interval counter is reset. You will not be reminded again. ^ Clean the milk system.

48 Cleaning and care Dismantling and cleaning the milk system The milk system can be cleaned in the dishwasher or by hand using hot water and liquid dish soap. Place the individual components in the dishwasher for thorough cleaning. ^ Pull the coffee dispensers all the way down. ^ Dismantle the integrated cappuccinatore. Clean all components thoroughly.

If the milk tube is blocked, clean under running water with the brush supplied. ^ Insert the brush into the milk tube and move it back and forth until there are no more no milk residues in the tube. ^ Lift the cover forward and off. ^ Pull the integrated cappuccinatore down and remove it. 49 Cleaning and care Now re-assemble the cappuccinatore: ^ Reassemble the integrated cappuccinatore. ^ Turn the rotary selector until MAINTENANCE appears in the display. Press the OK button. ^ Select CLEAN MILK SYSTEM and press the OK button. ^ Select START and press the OK button. ^ Push the integrated cappuccinatore into the central spout.

Push hard until the dispensers are correctly located under the spout edge. ^ Replace the stainless steel cover and then push the central spout back up into position. Cleaning the milk system with detergent The milk system detergent was developed specifically for this coffee machine. It is available from Miele. SELECT TYPE OF DRINK will appear in the display. ^ Place a suitable container under the main dispenser. ^ Put the detergent in a container with approx. 5 oz. (150 mL) of lukewarm water. Place the container beside the coffee machine.

^ Press the OK button until MENU appears in the display. ^ Place the milk tube into the container when prompted to do so in the display. Make sure that the milk tube is sufficiently submerged in the cleaning solution. ^ Follow the instructions given in the display. ^ When PROGRAM FINISHED appears in the display, press the OK button.

The milk system has been cleaned. 50 Cleaning and care Cleaning the stainless steel milk flask (depending on the model) The milk flask should be taken apart and cleaned every day. ^ Clean all parts by hand only using hot water and liquid dish soap. If necessary, a small brush can be used to remove any stubborn milk deposits. ^ Rinse all parts carefully under running water.

Traces of dish soap can affect the taste and quality of the milk froth. Dry all parts thoroughly. ^ Reassemble the milk flask. Water container Change the water every day to prevent a build-up of bacteria. Make sure that the valve, the underside of the water container and the water container niche are clean. Otherwise the water container will not sit correctly. ^ The water container can be cleaned in the dishwasher or by hand using hot water and liquid dish soap. After cleaning, dry the water container. ^ Clean the surface the water container sits on, particularly the slots, carefully. 51 Cleaning and care Drip tray cover ^ Remove the drip tray cover from the drip tray.

^ The drip tray cover can be cleaned in the dishwasher or by hand using hot water and liquid dish soap. ^ Dry the drip tray cover thoroughly Drip tray and waste container Clean the drip tray and waste container every day every day to avoid unpleasant smells and mildew. The waste container is located in the drip tray. The coffee machine will alert you via the display when the drip tray and/or waste container is full and needs to be emptied. Empty the drip tray and the waste container then. TIP If the coffee machine has just been rinsed, wait a while before removing the drip tray. Rinse water will run out of the coffee dispensers. ^ Replace the cover onto the drip tray. Ensure that the milk tube aperture is on the left. Drip tray ^ 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. ^ Empty the drip tray and waste container. ^ Clean the drip tray by hand using warm water and liquid dish soap. Clean the waste container, if necessary (see "Waste container").



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^ Dry the drip tray.

52 Cleaning and care Waste container Make sure that the metal contact discs on the drip tray are cleaned and dried properly. The discs will not be able to detect that the drip tray is full if they are dirty or damp. ^ Clean the space under the drip tray. ^ Replace the waste container in the drip tray and push the drip tray back into the coffee machine. Make sure the drip tray has been pushed into its niche as far as it will go.

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. ^ Empty the waste container and the drip tray, if necessary. Used coffee grounds should be disposed of with organic waste or put on the compost heap. ^ The waste container can be cleaned in the dishwasher or by hand using hot water and liquid dish soap. Clean the drip tray, if necessary (see "Drip tray"). ^ Dry the waste container. ^ Replace the waste container in the drip tray and push the drip tray back into the coffee machine. 53 Cleaning and care Bean container and ground coffee chute Disconnect the coffee machine from the power supply before cleaning. TIP Use a vacuum cleaner to remove any dry coffee residues from the bean container and the ground coffee chute.

^ Open the lid on the right hand side of the coffee machine. Remove the coffee bean container lid. ^ Remove any coffee beans. ^ Clean the bean container with a dry, soft cloth. The coffee bean container can now be refilled. ^ 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. ^ Close the lid of the ground coffee chute. ^ Close the lid on the right hand side of the coffee machine.

^ Press the button on the end of the handle of the brew unit a and while doing so turn the handle counterclockwise b. Brew unit Clean the brew unit by hand only using hot water. Do not use soap. The moving parts of the brew unit are lubricated. Soap will damage the brew unit. Clean the brew unit once a week. Remove the brew unit and wash by hand The brew unit can be removed for cleaning. ^ Pull out the two flaps on the right hand side of the coffee machine. Turn the flaps 90° clockwise. Open the door.

54 Cleaning and care ^ Carefully pull the brew unit out of the coffee machine. If you cannot remove the brew unit easily, the brew unit is not in the correct position (see "Frequently asked questions"). After the brew unit has been removed, do not alter the position of the brew unit handle. This would displace the brew unit and it would not fit back into the coffee machine. ^ Clean the brew unit by hand under hot running water without soap. To replace the brew unit, repeat the previous steps in the reverse order: ^ Push the brew unit back into the coffee machine, making sure it is straight. ^ Press the button on the end of the handle of the brew unit a and while doing so turn the handle clockwise b. ^ Close the door. Turn the flaps 90° counterclockwise. Lower the flaps.

^ Wipe any coffee from the two filters. One filter is located in funnel a and the other to the left of funnel b. ^ Dry funnel area a to prevent ground coffee sticking to it. ^ Clean the inside of the coffee machine Use your vacuum cleaner to remove dry coffee grounds. 55 Cleaning and care Cleaning the brew unit Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. Use the cleaning tablets supplied to clean the brew unit. These have been specially formulated for use in the coffee maker to optimize the degreasing. They are available from Miele. After 200 portions have been dispensed, CLEAN THE BREW UNIT will appear in the display. This message will be displayed until the cleaning program has been carried out. The cleaning process takes about 10 minutes. It is important to degrease the brew unit regularly. ^ Press the OK button until MENU appears in the display. ^

Turn the rotary selector until MAINTENANCE appears in the display. Press the OK button.

^ Select CLEAN THE BREW UNIT and press the OK button. ^ Turn the rotary selector until START appears in the display. Press the OK button. Follow the instructions about degreasing the brew unit that appear in the display. ^ Open the lid of ground coffee chute a.

Drop a cleaning tablet into ground coffee chute b. ^ Close both lids. ^ Follow the instructions given in the display. ^ When PROGRAM FINISHED appears in the display, press the OK button. The brew unit has now been degreased. TIP Place a suitable container underneath the coffee dispensers. Then you don't have to empty the drip tray so often. When DROP CLEANING TAB IN GROUND COFFEE CHUTE appears: ^ Open the lid on the right hand side of the coffee machine. 56 Cleaning and care Exterior Remove any soiling promptly. The surfaces can become discolored or otherwise altered if soiling is not removed right away.

Make sure that no water gets in behind the display. The exterior surfaces are susceptible to scratching. Contact with unsuitable cleaning agents could cause discoloration. Do not dry the mat surfaces of black machines with a tea towel or similar. The surface can become darker and more shiny. Ensure that any splashes during the descaling process are wiped off immediately. ^ Turn the machine off using the On/Off button -. ^ Clean the housing with a clean, soft sponge and warm water and liquid dish soap. 57 Descaling Limescale builds up in the coffee machine during use. The limescale buildup in the machine will depend on the hardness of your local water supply.

Limescale must be removed regularly. The machine will guide you through the descaling process. Various instructions will appear in the display, e.g. you will be prompted to empty the drip tray, fill the water container, etc.

Descaling must be carried out. The program takes approx. 30 minutes. During the descaling program, water containing descaling agent will run out of the hot water spout. This is followed by an activation period before a little more descaling agent is dispensed.

The coffee system will remind you when the descaling program needs to be carried out. NO. PORTIONS UNTIL DESCALING: 50 will appear in the display.

The remaining number of drinks that can be made before descaling will show in the display after each drink is made. ^ Confirm the message with the OK button. When 0 is reached the coffee system will lock. START THE DESCALING PROGRAM will appear in the display. You can turn the coffee machine off if you do not want to run the descaling program at this time. However, no more drinks can be prepared until the descaling program has been completed. TIP Place a suitable container underneath the coffee dispensers.

Then you don't have to empty the drip tray so often. Descaling following display reminder ^ Press the OK button to start the descaling program. The descaling program cannot be canceled once it has started. The program has to be carried through to the end.



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*Descaling solution* The descaling tablets supplied have been specially formulated for use with this coffee machine. More descaling tablets are available from Miele. You will need one descaling tablet to descale the machine. Only use the Miele descaling tablets supplied. Other types of descaling agents can damage the machine and affect the taste. ^ Fill the water container to the "0.

5 l" mark with lukewarm water. ^ Place 1 descaling tablet in the water. 58 Descaling Be sure to mix water and descaling tablets in the right proportions. It is important that you fill the water container with enough water. Too little water can cause the descaling program to be stopped prematurely.

^ Replace the water container in the coffee machine. Various messages will appear in the display. ^ Follow the instructions given. When FILL WATER CONTAINER AND PLACE IN MACHINE appears in the display, ^ Rinse the water container 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. PROGRAM FINISHED will appear in the display when the descaling process has been completed. ^ Press the OK button. ^ Empty the drip tray. The descaling program is now complete and drinks can be prepared in the machine again.

When descaling the machine be sure to wipe away any splashes of descaling agent immediately. These could damage the surfaces. After descaling the machine carefully, rinse the water container and the drip tray to remove all traces of descaling agent. Selecting Descale from the MAINTENANCE menu ^ Press the OK button until MENU appears in the display.

^ Turn the rotary selector until MAINTENANCE appears in the display. Press the OK button. ^ Select DESCALC and press the OK button. The following will appear in the display: r DESCALC START s The descaling program cannot be canceled once it has started. The program has to be carried through to the end. ^ Press the OK button. The descaling process will begin. 59 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. 60 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. You can easily resolve many of the minor problems yourself. In some cases, an appropriate message appears in the display. To address the fault, follow the instructions on the display.

Messages in the display Message FAULT - 1 FAULT - 2 FAULT - 82 Possible cause and solution 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 ready ground 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 machine off with the On/Off - button. Wait approx.

2 minutes and then turn it on again. FAULT - 73 The brew unit cannot be positioned correctly. ^ Turn the machine off with the On/Off - button. ^ Press the . and / buttons at the same time. Then press the OK button twice. This will initialize the brew unit motor and put it back into the start position. If the fault message appears in the display again, ^ contact Miele Technical Service. 61 Frequently asked questions Message FAULT - 74 Possible cause and solution ^ Turn the machine off and then back on again. If the fault message appears in the display again, ^ contact Miele Technical Service.

The following appears in the display, even though the drip tray is empty: EMPTY THE DRIP TRAY The drip tray is not seated correctly ^ Push the drip tray into the coffee system into it clicks into place. or The metal contacts are dirty. ^ Clean and dry the contacts. or ^ The drip tray sensor is not working correctly. ^ Turn the coffee machine off and then n again with the main switch.

^ If the fault still appears, contact Miele Technical Service. Noises can be heard from the pump and the display shows: FILL WATER CONTAINER AND PLACE IN THE MACHINE The coffee system is trying to draw in water, even though the water tank is empty. Air is present in the pipework. ^ Fill the water container with cold, fresh tap water. SYSTEM FILLING UP - START will appear in the display.

^ Press the OK button. 62 Frequently asked questions Message The following appears in the display although the water container is full: FILL WATER CONTAINER AND PLACE IN THE MACHINE Possible cause and solution The water tank is not seated correctly. ^ Remove the water container and then replace it. If the fault message appears in the display again, ^ empty the water container. ^ Check to see that the float moves freely, by shaking the water container. ^ 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. Dispensing stops and the following appears in the display: PROCESS STOPPED WATER CONT. EMPTY There is not enough water in the water container. ^ Fill the water container.

^ Press the OK button. CONTINUE DISPENSING - YESB appears in the display. ^ Press the OK button to continue dispensing, or select NO to cancel the preparation. 63 Frequently asked questions Message The message SYSTEM FILLING UP - START Possible cause and solution The coffee machine needs descaling and/or the brew unit filters are blocked. ^ Turn the machine off with the On/Off - button. ^ Press the OK button for 2 seconds and call up MAINTENANCE - DESCALC. ^ Descalc the coffee machine. ^ Remove the brew unit and rinse it under running water (see "Brew unit"). If the fault message appears in the display again, ^ Degrease the brew unit (see "Cleaning the brew unit"). If the fault still appears in the display, contact Miele Technical Service. appears in the display again. The following message is The milk system was not rinsed prior to turning off last displayed after turning time. on: ^ Rinse the milk system (see "Rinsing the milk system"). RINSE THE MILK SYSTEM CLEAN THE MILK SYSTEM The milk system needs to be cleaned. ^ Confirm this message by pressing the OK button.



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