





Operating and installation instructions Wine conditioning unit



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

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Warning and Safety instructions

This wine conditioning unit complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the wine conditioning unit. They contain important information on safety, installation, use and maintenance. This is to protect yourself from injury, and from damaging your wine conditioning unit.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the wine conditioning unit as well as the safety instructions and warnings.

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

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

 Danger of injury from broken glass.

If installed at altitudes above 1500 m there is a risk of the glass in the door breaking because of changes in air pressure.

Shards of glass can cause severe injury.

Correct application

▶ This wine conditioning unit is intended for use in the home and in similar environments, for example

- in shops, offices and similar work settings
- by the guests in hotels, motels, bed & breakfasts and other typical home settings.

This wine conditioning unit is not intended for outdoor use.

▶ The wine conditioning unit is intended for domestic use only for storing wine.

It must not be used for any other purpose.

▶ The wine conditioning unit is not suitable for storing and keeping cool medicines, blood plasma, laboratory preparations or other such materials or products. Incorrect use of the wine conditioning unit for such purposes can cause deterioration of the items stored. The wine conditioning unit is not suitable for use in areas where there is a risk of explosion.

Miele cannot be held liable for damage resulting from improper or incorrect use of the appliance.

▶ This wine conditioning unit may only be used by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it.

The wine conditioning unit may only be used by these people without supervision if they have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the wine conditioning unit unless they are constantly supervised.
- ▶ Children aged 8 and older may only use the wine conditioning unit without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ Children must not be allowed to clean or maintain the wine conditioning unit unsupervised.
- ▶ Please supervise children in the vicinity of the wine conditioning unit and do not let them play with it.
- ▶ Danger of suffocation! Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate. Keep packaging material away from children.

Technical safety

▶ The refrigerant circuit has been checked for leaks. The wine conditioning unit complies with statutory safety requirements and the appropriate EU directives.



▶ This wine conditioning unit contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. The coolant does not damage the ozone layer and does not contribute to the greenhouse effect.

The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the cooling circuit. Unfortunately, this cannot be avoided, but it does not affect the performance of the wine conditioning unit.

When transporting and installing the wine conditioning unit, ensure that no parts of the cooling circuit are damaged. Splashes of coolant can damage the eyes.

In the event of damage:

- Avoid naked flames or anything which creates a spark.
- Disconnect the wine conditioning unit from the mains electricity supply.
- Ventilate the room where the wine conditioning unit is located for several minutes.
- Contact the Miele Customer Service Department.

▶ The more coolant there is in a wine conditioning unit, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 11 g of coolant at least 1 m³ of room space is required. The amount of coolant in the appliance is stated on the data plate inside the wine conditioning unit.

Warning and Safety instructions

- ▶ To avoid the risk of damage to the wine conditioning unit, make sure that the connection data (fuse rating, frequency and voltage) on the data plate corresponds to the household supply. Check that this is the case before connecting the wine conditioning unit. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of the wine conditioning unit can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Reliable and safe operation of the wine conditioning unit can only be assured if it has been connected to the mains electricity supply.
- ▶ If the electrical connection cable is faulty it must only be replaced by a Miele authorised service technician to protect the user from danger.
- ▶ Do not connect the wine conditioning unit to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ If moisture gets into electrical components, it could cause a short circuit. Therefore, do not operate this wine conditioning unit in areas which are exposed to moisture (e.g in a garage or utility room).

Warning and Safety instructions

- ▶ This wine conditioning unit must not be used in a non-stationary location (e.g. on a ship).
- ▶ Do not use a damaged wine conditioning unit. It could be dangerous. Check the wine conditioning unit for visible signs of damage.
- ▶ For safety reasons, this wine conditioning unit may only be used after it has been built in.
- ▶ The wine conditioning unit must be isolated from the electricity supply during installation, maintenance and repair work.
- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ While the wine conditioning unit is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ Faulty components must only be replaced with genuine Miele original spare parts. Miele can only guarantee the safety standards of the appliance when Miele replacement parts are used.
- ▶ This wine conditioning unit is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This lamp must only be used for the purpose for which it is intended. The lamp is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised technician or by the Miele Customer Service Department. This wine conditioning unit contains several light sources with at least energy efficiency class G.

Warning and Safety instructions

Correct use

- ▶ The wine conditioning unit is designed for use within a certain climate range (ambient temperatures), and should not be used outside this range. The climate range for your wine conditioning unit is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the wine conditioning unit switching off for longer periods so that it cannot maintain the required temperature.
- ▶ Do not cover or block the air vents as this could impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the components.
- ▶ If the wine conditioning unit is used for storing food which contains fat or oil, make sure that it does not come into contact with plastic components. Any spillages of oil or fat could cause stress cracks to the plastic and cause it to break or split.
- ▶ Risk of fire and explosion. Do not store explosive materials in the wine conditioning unit or any products containing propellants (e.g. spray cans). Electrical components can cause flammable mixes of gases to ignite.
- ▶ Danger of explosion. Do not operate any electrical appliances inside the wine conditioning unit. Danger of sparking and explosion.

Stainless steel appliances

- ▶ Adhesives will damage the stainless steel surface and cause it to lose its dirt-repellent protective coating. Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel surface.
- ▶ The surface is susceptible to scratching. Even magnets can cause scratching.

Accessories and spare parts

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the warranty, and Miele cannot accept liability.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your wine unit.

Warning and Safety instructions

Cleaning and care

▶ Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

▶ Do not use a steam cleaning appliance to clean this wine conditioning unit.

The steam could reach electrical components and cause a short circuit.

▶ Sharp edged or pointed objects will damage the evaporator, causing irreversible damage to the wine conditioning unit. Do not use sharp edged or pointed objects to

- remove frost and ice,
- remove labels, stickers etc.

Transporting the appliance

- ▶ Always transport the wine conditioning unit in an upright position and in its original transport packaging to avoid damage in transit.
- ▶ Danger of injury and damage to the appliance. The wine conditioning unit is very heavy and must be transported by two people.

Disposing of your old appliance

- ▶ If your old wine unit or refrigeration appliance has a door lock, destroy it.

This will prevent the risk of children playing accidentally locking themselves in and endangering their lives.

- ▶ Splashes of coolant can damage the eyes. Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by
 - puncturing the coolant channels in the condenser,
 - bending any pipework, or
 - scratching the surface coating.

Caring for the environment

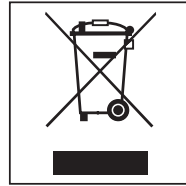
Disposal of the packing material

The packaging is designed to protect the wine conditioning unit from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

Electronic and electrical appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to your health and to the environment if disposed of with general waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with general waste.



Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele. By law, you are solely responsible for deleting any personal data from the appliance prior to disposal.

Take care not to damage your wine conditioning unit's pipework before or during transportation to an authorised collection depot.

This is to ensure that coolant in the cooling circuit and oil in the compressor is contained, and will not leak into the environment.

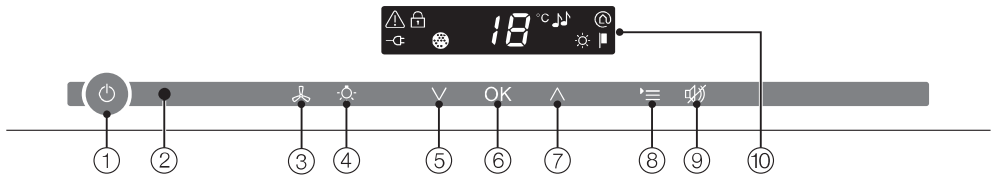
Please ensure that your old appliance poses no risk to children while being stored prior to disposal. For further information, see "Warning and safety instructions" in these operating and installation instructions.

Saving energy

	Normal energy consumption	Increased energy consumption
Installation / Maintenance	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not near to a heat source (radiator, oven).	Near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20 °C.	Where the ambient room temperature is above 25 °C.
	Ventilation gaps uncovered and dusted regularly.	Ventilation gaps covered or dusty.
Temperature setting	10 to 12 °C	The lower the temperature, the higher the energy consumption.
Use	Wooden shelves arranged as they were when the appliance was delivered.	
	Only open the door when necessary and for as short a time as possible. Store wine bottles in an organised way.	Frequent opening of the door for long periods will cause a loss of coldness. The wine conditioning unit works harder to cool down and the compressor runs for longer periods.
	Do not over-fill the appliance to allow air to circulate.	Poor air circulation will cause a loss of coldness.









Guide to the appliance

Control panel

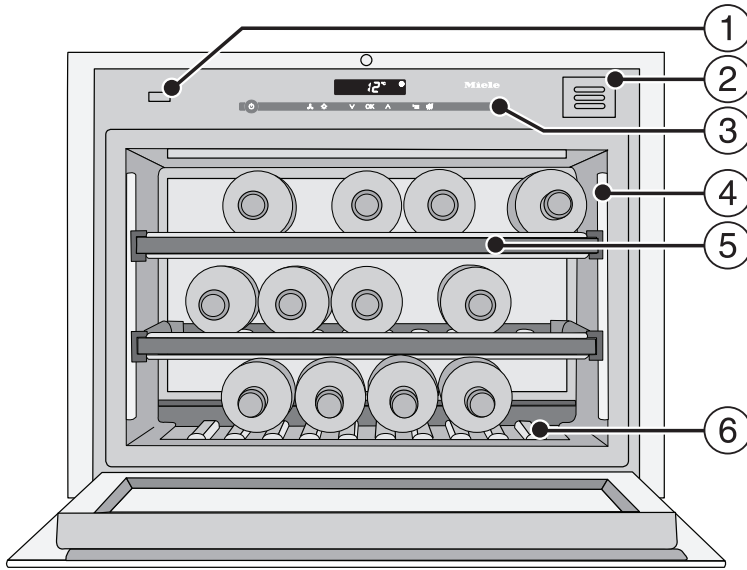


- ① For switching the whole wine conditioning unit on and off
- ② Optical interface (for Service technicians only)
- ③ For switching the DynaCool function (constant humidity) on and off
- ④ For switching the feature lighting on and off
- ⑤ For setting the temperature (∨ for colder)
- ⑥ For confirming a selection (OK sensor)
- ⑦ For setting the temperature (∧ for warmer)
- ⑧ For selecting and deselecting settings mode
- ⑨ For switching the temperature or door alarm off
- ⑩ Display with temperature and symbols (symbols only visible in settings mode; see chart for an explanation of the symbols)

Symbols

Symbol	Meaning	Function
	Lock function	To prevent inadvertent switching off and altering of settings
	Audible tones	Choice of keypad tone and door alarm tone
	Miele@home	Only visible when a communication module or communication stick is fitted and signed on
	Demo mode (only visible when Demo mode is switched on)	For switching off Demo mode
	Display brightness settings	For adjusting the brightness of the display
	Active AirClean filters	Lights up when the active charcoal filter needs changing
	Mains connection (only visible when the wine conditioning unit is switched off)	Confirms that the wine conditioning unit is connected to the electricity supply; flashes in the event of a power cut
	Alarm (only visible when the door or temperature alarm sounds)	Lights up when there is a door alarm; flashes when there is a temperature alarm, power cut or other fault

Guide to the appliance




- ① Door-opening mechanism (Push2open)
- ② Active AirClean filter
- ③ Control panel
- ④ Lighting
- ⑤ Wooden shelves with labels (FlexiFrames with Noteboard)
- ⑥ Decor rack
(the decor rack can be taken out.
The data plate is located underneath the decor rack.)

Using the door-opening mechanism correctly

The Push2open system on your wine conditioning unit makes it easy to open the appliance door. The door on your wine conditioning unit is sensitive to pressure.

The Push2open system is deactivated at the factory. The function has to be activated by touching the On/Off sensor once the appliance has been installed in the niche (see “Switching on and off”).

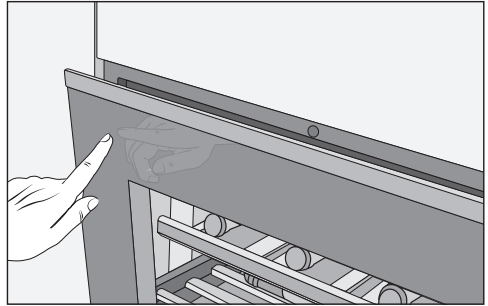
Opening the appliance door

 Risk of damage from incorrect handling of the door-opening mechanism.


Obstructing the appliance door while opening it, or pushing in or holding onto the door-opening mechanism while the door is closing, may cause damage to the door-opening mechanism.

Do not handle the door-opening mechanism in this way.

To bring the door-opening mechanism into its original position if necessary, remove the plug and reconnect it again after 5 seconds.



- Press briefly **against the top left-hand side of the appliance door** and then release it. The door will then open a little way automatically.
- Then pull the door fully open.

 Risk of damage from incorrect handling of the open appliance door. Subjecting the door to pressure when it is open can damage it. Do not place anything on it whilst open.

To protect against inadvertent opening, if you do not pull the door open, it will close again by itself after approximately 3 seconds.

Closing the appliance door

- Push the door shut.

Please be aware that using magnets in front of the wine conditioning unit door can cause it to open by mistake. This is caused by the door-closing mechanism on the wine conditioning unit.

Accessories

Accessories supplied

Chalk

Use the chalk to annotate the magnetic strips on the wooden shelves to identify your wines quickly and easily.

Active AirClean filter

The Active AirClean filter ensures optimum air quality in the wine conditioning unit by filtering the incoming air.

Wooden slats for fitting across the rack

Longer bottles including Magnums can be stored in the wine conditioning unit by fitting the longer wooden slats supplied across the rack

Optional accessories

A range of useful Miele accessories and care products are available for your wine conditioning unit.

WiFi stick (Miele@home)

The WiFi stick enables your wine conditioning unit to communicate, so that you can access appliance data at any time.

The WiFi stick must be fitted by the Miele Customer Service Department.

Multi-purpose microfibre cloth

The microfibre cloth is suitable for removing fingerprints and light soiling from surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

MicroCloth Kit

The MicroCloth Kit contains a universal cloth, a glass cloth and a polishing cloth.

These cloths are extremely resistant to tearing and very robust. Thanks to very fine microfibres these cloths achieve an excellent cleaning performance.

Active AirClean filters

See “Accessories supplied”.

Accessories are available to order via the Miele Webshop, from Miele directly (see back cover for contact details) or from your Miele dealer.

Before using for the first time

Packaging material

- Remove all packaging material from the inside of the appliance.

Protective foil (depending on model)

Stainless steel surfaces have a layer of protective foil to prevent scratching during transportation.

- Do not remove the foil until the wine conditioning unit has been installed in its final location. Start at one of the top corners.

Cleaning the wine unit

Please refer to the relevant instructions in “Cleaning and care”.


- Clean the inside of the appliance and the accessories.

Operating the wine conditioning unit

A light touch of the finger on the sensors is all that is required to operate this wine conditioning unit.


Every touch of a sensor is confirmed with an audible tone. This tone can be switched off (see “Selecting further settings” – “Audible tones 🎵”).


Switching the wine conditioning unit on

When the wine conditioning unit is connected to the electrical supply, the mains connection symbol  will appear in the display after a short while.



- Touch the On/Off sensor.

The mains connection symbol  will go out and the wine conditioning unit will start to cool.


The first time the appliance is switched on, the alarm symbol  will flash until the selected temperature has been reached.


The interior lighting will come on when the door is opened.

Switching on and off

Switching off



- Touch the On/Off sensor.
If this does not work, the safety lock  is still activated.

The temperature display will go out and the mains connection symbol  will appear.

The interior lighting will go out and the cooling process will be switched off.

Switching off for longer periods of time

If the wine unit is not going to be used for a longer period of time:

- Switch the wine unit off.
- Switch off at the wall and withdraw the plug from the socket, or disconnect the fuse.
- Clean the wine unit.
- Leave the door ajar to air the wine unit and avoid odours building up inside it.

If the wine unit is switched off, but not cleaned, during a long absence and the door is left shut, there is a risk of mould building up inside the appliance.

The wine unit must be cleaned.

Selecting further settings

Certain settings on the wine conditioning unit can only be selected in settings mode.

The door alarm is automatically disabled when the appliance is in settings mode.

Safety lock


The safety lock can be activated to prevent:

- the appliance being switched off by mistake,
- the temperature being changed by mistake,
- DynaCool being switched on by mistake,
- the feature lighting being switched on by mistake.

Activating or deactivating the safety lock




- Touch the settings sensor.

All symbols available for selection will appear in the display and the  symbol flashes.



- Touch the OK sensor to confirm your selection.


The last selected setting flashes and the  symbol lights up in the display.



- By touching the \wedge or \vee sensor, you can now select whether the safety lock is activated or deactivated:
 O : the safety lock is deactivated
 I : the safety lock is activated




- Touch the OK sensor to confirm your selection.

The selected setting is applied, the  symbol flashes.



- Touch the settings sensor to leave settings mode.
Otherwise the appliance exits settings mode automatically after approximately one minute.

The  symbol will appear in the display when the lock is activated.

Selecting further settings

Audible tones 🎵

The wine conditioning unit has audible tones such as the keypad tone and the door and temperature alarms.


You can switch the keypad tone or the door alarm tone on or off but you cannot deactivate the temperature alarm.

There are four settings to choose from. Option 3 is set the factory, i.e. the keypad tone and the door alarm are switched on.

Switching audible signals on/off



- Touch the settings sensor.

All symbols available for selection appear in the display and the  symbol flashes.



- Touch the sensors for setting the temperature (^ or v) repeatedly until the 🎵 symbol flashes.



- Touch the OK sensor to confirm the selection.

The most recently selected setting flashes and the 🎵 symbol lights up in the display.



- Touch the ^ or v sensor now to select:

0: keypad tone off; door alarm off

1: keypad tone off; door alarm on (after 4 minutes)

2: keypad tone off; door alarm on (after 2 minutes)

3: keypad tone on; door alarm on (after 2 minutes).



- Touch the OK sensor to confirm the selection.

The selected setting is applied, the 🎵 symbol flashes.



- Touch the settings sensor to exit settings mode. Otherwise, the appliance electronics will exit the settings mode automatically after approximately one minute.

Display brightness ☀


The display brightness can be adjusted to suit lighting conditions in the room.

The display brightness can be adjusted in steps from 1 to 3. The factory default setting is 3 (maximum brightness).

Altering the display brightness



- Touch the settings sensor.

All symbols available for selection will appear in the display and the  symbol flashes.



- Touch the sensors for setting the temperature (\wedge or \vee) repeatedly until the ☀ symbol flashes.



- Touch the OK sensor to confirm your selection.

The last selected setting flashes and the ☀ symbol lights up in the display.



- By touching the \wedge or \vee sensor you can now alter the brightness of the display:
1: dimmest setting
2: medium setting
3: brightest setting.



- Touch the OK sensor to confirm your selection.

The selected setting is applied, the ☀ symbol flashes.



- Touch the settings sensor to leave settings mode.
Otherwise the appliance exits settings mode automatically after approximately one minute.

The optimum temperature and air quality

Wine keeps on maturing depending on the surrounding conditions. The length of time for which wine can be kept in good condition will therefore depend not only on the temperature but also on the air quality.

The wine conditioning unit with its constant ideal temperature, increased air humidity and odour free atmosphere offers the perfect conditions for storing your wine.

It also guarantees a vibration-free environment (in contrast to a refrigerator) so that the maturing process is not disturbed.

The optimum temperature

Wine can be stored at a temperature between 6 and 18 °C. If you are storing white and red wines together, select a temperature between 12 and 14 °C. This is suitable for both white and red wines. Red wine should be taken out of the wine conditioning unit and opened at least two hours before drinking to allow it to breathe and develop its aroma.

At too high a temperature (over 22 °C) wine matures too quickly, which prevents the aromas from developing further. Wine cannot mature fully at too low a temperature (below 5 °C).

Fluctuations in temperature put wine under stress and interrupt the maturing process. It is therefore very important to maintain a constant temperature.

Type of wine	Recommended drinking temperature*
Light, fruity reds:	+14 °C to +16 °C
Full-bodied reds:	+18 °C
Rosé wines:	+8 °C to +10 °C
Delicate, aromatic whites:	+8 °C to +12 °C
Full-bodied or sweet whites:	+12 °C to +14 °C
Champagne, sparkling white wines, Prosecco:	+6 °C to +10 °C

* Store the wine 1 or 2 °C cooler than the recommended drinking temperature as it warms up a little when poured into the glass.

Tip: Full-bodied reds should be opened for 2-3 hours before drinking to allow the wine to breathe and develop its aroma.

The optimum temperature and air quality

Safety device in case of low ambient temperatures

The appliance is equipped with a safety thermostat to protect your wine against a sharp drop in temperature. If the external temperature should fall, a heater element switches on automatically to keep the temperature inside as constant as possible. If the ambient temperature continues to fall, the appliance switches itself off automatically.

Setting the temperature

- Use the two sensors underneath the display to set the temperature.

By touching the sensor



- The temperature decreases.



- The temperature increases.



- Touch the OK sensor to confirm your selection
or

- wait approximately 5 seconds after the last touch of a sensor.

The temperature being set will flash in the display.

The following information shows in the display while the sensors are being touched:

- Touching a sensor once: the **last temperature selected** flashes.
- Each subsequent touch of the sensor: adjusts the temperature shown in 1 °C increments.
- Leaving a finger on the sensor changes the temperature continuously.

A tone will sound (if the sensor tone is switched on) when the lowest or highest possible temperature is reached.

Approximately 5 seconds after the last time a sensor has been touched, the **current** temperature inside the wine conditioning unit is automatically shown.

When the temperature is altered, there is a short delay until the temperature selected is set.

The temperature display on the control panel always shows the **actual** temperature.

The optimum temperature and air quality

Temperature range

The temperature can be set between 5 °C and 20 °C.

Temperature display

In normal operation the temperature display shows the actual temperature in the appliance.

If the temperature is not within the range that the appliance is able to display, dashes will light up in the temperature display.

Depending on the ambient temperature and the temperature setting, it can take the appliance a few hours to reach the temperature required and for this temperature to then be shown as a constant temperature in the display.

Air quality and humidity

In most refrigerators the humidity is too low for wine and therefore a refrigerator is not suitable for wine storage. High humidity levels are necessary when storing wine to moisten corks from the outside. When the humidity is too low the corks dry out and the bottle is no longer tightly sealed. For this reason wine bottles should always be stored horizontally to ensure that corks are also kept moist from the inside. If air gets into the bottle, this will have a negative impact on the wine!



Danger of damage from excess amounts of moisture

An increase in humidity will lead to condensation on the interior walls. Condensate can cause damage such as corrosion to the wine unit.

Do **not** introduce additional moisture to air in the cabinet, e.g. by placing a dish of water in the wine unit.

The optimum temperature and air quality

Using

DynaCool (constant humidity)

DynaCool raises the relative humidity inside the whole of the wine conditioning unit. It also distributes the humidity and the temperature evenly around the interior so that you can store all your wine under the same excellent conditions.

This will create a stable climate in the unit which imitates that of a wine cellar.

Switching on DynaCool

If you would like to use the wine conditioning unit to store wine over the long term, we recommend that you keep the DynaCool function switched on.



- Touch the sensor to switch the DynaCool function on/off. The sensor will be highlighted in yellow.

Even if DynaCool has not been switched on, the fans in the wine conditioning unit will come on automatically as soon as the cooling system switches on. This ensures the optimum climate for your wine is maintained.

The fans automatically switch off when the door is open.

Switching off DynaCool

The wine conditioning unit uses slightly more energy and is a little noisier when the DynaCool function is switched on. You can switch it off now and then if you wish.



- Touch the sensor for switching the DynaCool function on and off so that it is no longer highlighted in yellow.

The optimum temperature and air quality


Air filtration with the Active AirClean filter

The Active AirClean filter achieves optimum air quality by filtering the incoming air.

Fresh air from the room enters the appliance via the Active AirClean filter. The fans (DynaCool function) then distribute the air evenly throughout the cabinet.


Filtering the incoming air through the Active AirClean filter ensures that all the air entering the appliance is fresh and free from dust and odours.

This also ensures your wine does not absorb any unwanted odours through the corks.

Replace the Active AirClean filter regularly. The  symbol will appear in the display to remind you (see “Active AirClean filter”).

This wine conditioning unit is equipped with an alarm system so that the temperature cannot rise or fall unnoticed, thus possibly damaging the wine.


Temperature alarm

If the temperature becomes too warm or too cold, the alarm symbol  will flash in the display.

An alarm will also sound.

Audible and visual signals will be activated, for example,

- when the wine conditioning unit is switched on if the temperature differs greatly from the set temperature,
- when too much warm ambient air enters the cabinet when bottles are being rearranged or taken out,
- when a large number of bottles are stored for the first time,
- in the event of a power cut.

The alarm will stop and the alarm symbol  will go out as soon as the temperature has dropped down to the correct level again.


Switching the temperature alarm off early

If the noise disturbs you, you can switch the alarm off if you wish.




- Touch the sensor for switching off the temperature alarm.


The alarm will stop.

The alarm symbol  will continue to flash until the set temperature has been reached.

Temperature and door alarm

Door alarm

An alarm will sound if the door has been left open for longer than 2 minutes. The alarm symbol  will light up in the display.

The alarm will stop and the alarm symbol  will go out as soon as the door is closed.


Switching the door alarm off early

If the noise disturbs you, you can switch the alarm off if you wish.



- Touch the sensor for switching off the door alarm.

The alarm sound will stop.

The alarm symbol  will continue to be lit up until the door is closed.

If the alarm does not sound in the event of a door alarm, then the audible tone has been switched off in settings mode (see “Selecting further settings - Audible tones”).

The interior lighting can be set to remain on when the door is closed so your wines can be on display at all times.

Thanks to the use of LED lighting, the wine will not be adversely affected by heat or UV light.

Switching the feature lighting on and off



- Touch the On/Off sensor for the feature lighting so that it is highlighted in yellow.

The interior lighting is now switched on, even when the appliance door is closed.

To switch the feature lighting off again:

- Touch the On/Off sensor for the feature lighting so that it is no longer highlighted in yellow.

The interior lighting is now switched off when the appliance door is closed.

Setting the brightness of the feature lighting

The brightness of the feature lighting can be adjusted.



- Touch the On/Off sensor for the feature lighting so that it is highlighted in yellow.
- Touch the sensor for the feature lighting again for approximately four seconds until *l* flashes in the display (after two seconds *h* will flash).
- Use the sensors for altering the temperature to set the feature lighting brightness (∇ and \wedge). To do this, touch and hold the sensors. The brightness is adjusted directly and is infinitely variable. The results are not visible in the display.

By touching the sensor



- the lighting becomes dimmer



- the lighting becomes brighter.

Feature lighting



- Touch the OK sensor to confirm your choice.

The set brightness is saved to memory. The temperature display then appears again.

As soon as the appliance door is closed, the set brightness for the feature lighting takes effect. When the appliance door is opened, the interior lighting returns to its normal level.

Lighting duration of the feature lighting

The lighting duration for the feature lighting is set to 30 minutes as standard.

The lighting duration can be set to 30, 60, 90 minutes up to 00 (unlimited). The feature lighting will have the brightness setting you have selected previously.

- Open the appliance door.



- Touch the On/Off sensor for the feature lighting so that it is highlighted in yellow.
- Touch the sensor for the feature lighting again for approx. two seconds until *h* flashes in the display.
- Use the ∨ and ∧ sensors for altering the temperature to set the feature lighting duration. The duration (in minutes) will flash in the display.

By touching the sensor



- lighting duration is reduced by 30 minutes




- lighting duration is increased by 30 minutes.



- Touch the OK sensor to confirm your choice.

The selected lighting duration is saved and the temperature reappears in the display.

The lighting duration set starts anew whenever the appliance door is opened and closed.

 Risk of injury from LED lighting. This lighting corresponds to risk group RG 2. If the cover is defective, there is a risk of eye injury. If the lighting cover is defective, do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).


Storing wine bottles

Vibration and movement have a negative effect on the maturing process, which can in turn affect the taste of the wine.


To avoid disturbing other bottles when removing a bottle of wine, store bottles of the same type beside each other on the same shelf. Avoid stacking bottles on top of one another on the wooden shelves.

Always place the bottles in a horizontal position so that the natural corks can be kept moist on the inside and air is prevented from getting into the bottles.

Tip: We also recommend increasing the humidity level inside the wine conditioning unit for wine bottles with natural corks (see “The optimum temperature and air quality – Using DynaCool (constant humidity) 🌀”).

 Risk of injury from falling wine bottles.

Wine bottles may become wedged in the wooden shelves above and fall out of the wine conditioning unit when the shelves are pulled out. Always pull out the wooden shelves slowly and carefully.

 Risk of damage and injury from broken glass.

If wooden shelves and bottles protrude too far forwards, they may damage the glass door when it is closed.

Please ensure that the wooden shelves and wine bottles do not protrude.

Do not cover the vents in the rear wall, as they are essential for keeping the appliance cool.

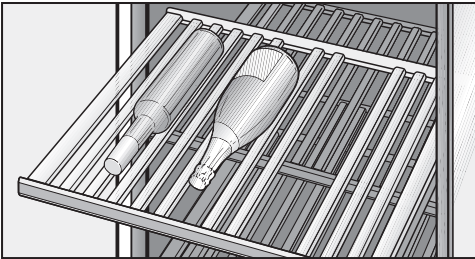
Storing wine bottles

Maximum stacking height for wine bottles in the cabinet

Wine bottles stored in the wine unit must not exceed the following heights (bottles laid flat):

	Max. height
Bottles stored lengthways (standard)	310 mm
Bottles stored across the appliance (see "Storing wine bottles across the appliance")	437 mm

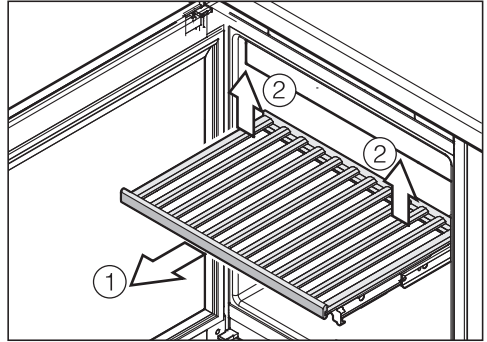
Wooden shelves



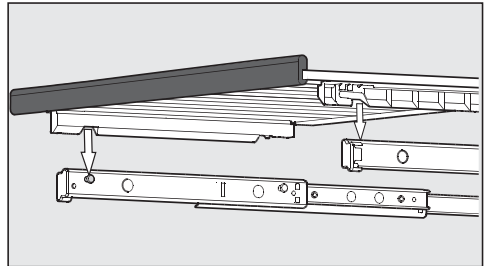
The wooden shelves are on telescopic runners which can be pulled out to make it easier to store and remove bottles.

Moving the wooden shelves

The wooden shelves can be removed and replaced again if required.

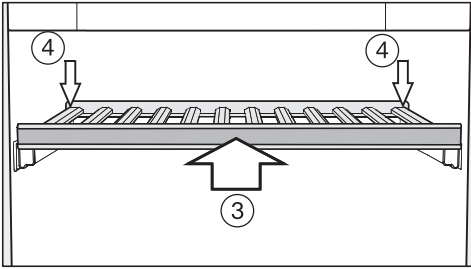


- Pull the wooden shelf out until it stops ①.
- Release the wooden shelf at the back, lifting the shelf on the left and right at the same time ②.
- Lift the wooden shelf forwards to remove it.



- To replace the shelf, place it on the extended rails. The notches in the wooden shelf fit onto the retaining bolts. The magnetic strip must face the front.

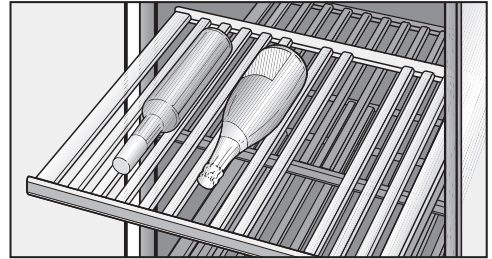
Storing wine bottles



- Slide the wooden shelf back into the appliance as far as it will go ③.
- Push the wooden shelf right back so that it clicks into place at the front.
- Press down on the back of the wooden shelf until it clicks into place at the back ④.

Adjusting the wooden shelves

The slats in the wooden shelves can be adjusted to suit the size of the bottles being stored. This way, each bottle can be held securely in position.



- Simply lift individual slats to move or remove them from the wooden shelves. This makes it easy to adjust the wooden shelf to suit the size of your wine bottles.

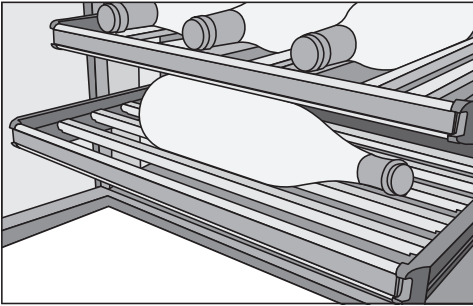
The slats in the decor shelf (at the bottom of the appliance) cannot be adjusted.

Storing wine bottles

Storing wine bottles across the appliance

Longer bottles including Magnums can be stored in the wine unit by fitting the longer wooden slats supplied across the shelf.

Please note that wine bottles stored lying down across the wine unit must not exceed a height of 437 mm.

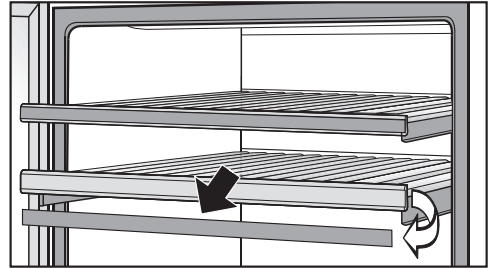


- Remove all slats from the wooden shelf and replace them with the slats designed for going across the shelf.

Annotating wooden shelves

For quick and easy identification of the wines stored, you can write on the blackboard-painted surface on the magnetic strips on the wooden shelves.

Use the chalk supplied. You can write directly on the magnetic strip or remove it from the wooden shelf. To do so:



- Hold the magnetic strip by the sides and pull it forwards. The magnetic strip is held on the wooden shelf by magnets.
- The magnetic strip can be wiped clean with a damp cloth.

⚠ Risk of damage from unsuitable cleaning methods.

Cleaning the magnetic strips with a cleaning agent may damage the blackboard surface on them. Use clean water only to wipe the magnetic strips.

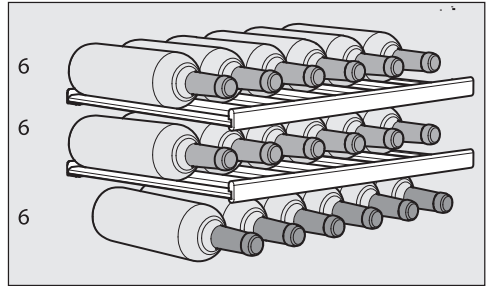
- Annotate the magnetic strip with the chalk supplied and replace it on the front of the wooden shelf.

Storing wine bottles

Inserting the decor shelf


- Place the decor shelf at the very bottom of the appliance (see “Description of the appliance”).

Maximum capacity



Up to 18 Bordeaux bottles (0.75 l, max. bottle height: 310 mm) can be stored in the wine conditioning unit.

The maximum number of bottles can only be achieved by using all of the wooden shelves (but not when using the slats that fit across the shelves).

 Risk of damage from overloading the wooden shelves.


Loading a wooden shelf with more than 25 kg may damage it.

Avoid stacking bottles in more than two layers.

Automatic defrosting

The wine conditioning unit defrosts automatically.

Do not let water get into the electronic unit or the lighting.

 Risk of damage due to moisture ingress.

The steam from a steam cleaner can damage plastic and electrical components.

Do not use a steam cleaner to clean the wine conditioning unit.

The data plate located inside the wine conditioning unit must not be removed. It contains information which is required in the event of a service call.

Cleaning agents

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

- Cleaning agents containing soda, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Abrasive cleaning agents (e.g. scouring powder, scouring liquid or pumice stones)
- Cleaning agents containing solvents
- Stainless steel cleaning agents
- Dishwasher cleaner
- Oven sprays
- Glass cleaner (except on the glass in the appliance door)
- Hard, abrasive sponges and brushes (e.g. pot scourers)
- Eraser stain remover blocks
- Sharp metal scrapers

Cleaning and conditioning agents used inside the wine conditioning unit must be food safe.

We recommend using lukewarm water with a little washing-up liquid for cleaning.

Cleaning and care


Before cleaning the wine unit

- Switch the wine unit off.
- Take any wine bottles out of the wine unit and store them in a cool place.
- Take out all other removable parts for cleaning.
- Remove the magnetic strips from the wooden shelves before cleaning them.

Interior, accessories and appliance door

Clean the wine conditioning unit at least once a month. Remove soiling immediately to prevent it from drying on.


- Clean the interior with a solution of lukewarm water and a little washing-up liquid.
- The wooden shelves should only be wiped with a well wrung-out damp cloth. **They must not be allowed to get wet.**

 Risk of damage due to incorrect cleaning. The blackboard coating on the magnetic strips may be damaged. Use clean water only to wipe the magnetic strips at the front of the wooden shelves. Do **not** use a cleaning agent.

- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth. Leave the door open to air the wine conditioning unit for a short while.
- Clean the glass panes in the appliance door with glass cleaner.

Stainless steel appliances

The stainless steel surface on the appliance front has a special high-quality finish (CleanSteel). It is resistant to soiling and is very easy to clean.

 Risk of damage as a result of incorrect cleaning. The front finish (CleanSteel) will be damaged.

Do not use stainless steel cleaning agent on this surface.


Do not use the Miele stainless steel conditioning agent on these surfaces. This will cause noticeable streaks.

Cleaning the ventilation gaps

A build-up of dust will increase the energy consumption of the appliance.

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner (you could use a Miele vacuum cleaner dusting brush, for example).

Cleaning the door seal

 Risk of damage as a result of incorrect cleaning.

If you treat the door seal with oils or grease, it can become porous.

Do not use any oils or grease on the door seal.

- The door seal should be cleaned regularly with clean water, and then wiped dry with a soft cloth.


After cleaning

- Replace all shelves and accessories in the wine conditioning unit.
- Reconnect to the mains and switch the wine conditioning unit back on.
- Place the wine bottles back in the wine conditioning unit and close the appliance door.

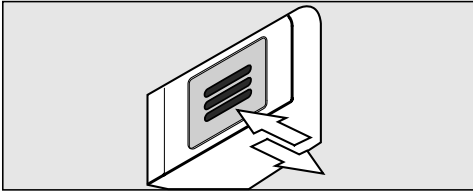
Active AirClean filters

Fresh air from the room enters the wine conditioning unit through the Active AirClean filter. Filtering the incoming air through the Active AirClean filter ensures that all the air entering the appliance is fresh and free from dust and odours.

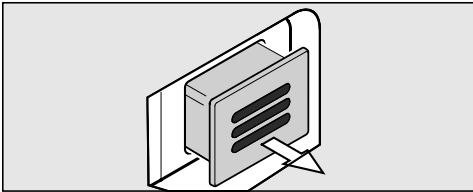
The reminder to change the Active AirClean filter will appear every 12 months at the latest.

When the Change Active AirClean filter symbol  lights up in the display, the Active AirClean filter needs to be changed.

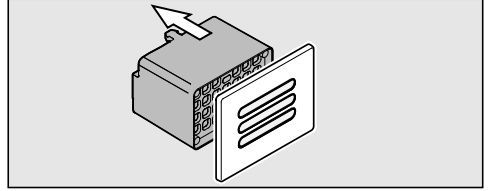
Replacing the Active AirClean filter



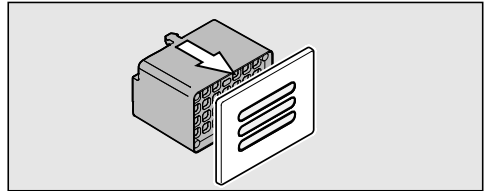
- Push the filter in and then release it.



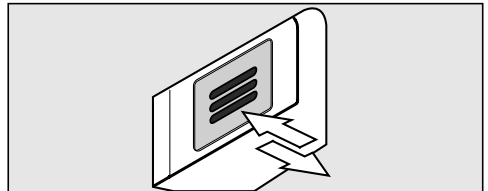
- Pull the filter out.



- Detach the back part of the filter from the cover.



- Push the new filter onto the cover.




- Insert the new filter.
- Push the filter in and then release it. The filter will lock into place automatically with an audible click.

Active AirClean filters can be obtained from your Miele dealer, Miele or from the Miele website.




To confirm the filters have been changed



- Touch the settings sensor.



All symbols available for selection will appear in the display and the  symbol flashes.






- Touch the sensors for setting the temperature ( or ) repeatedly until the  symbol flashes.



- Touch the OK sensor to confirm your selection.


The  will flash in the display (means: Active AirClean filter is fitted in the appliance), the  symbol lights up.



- Touch the symbols for setting the temperature ( or ) repeatedly, until the  symbol is displayed (means: the counter has been reset).



- Touch the OK sensor to confirm your selection.

The selected setting is applied, the  symbol flashes.



- Touch the settings sensor to leave settings mode. Otherwise the appliance exits settings mode automatically after approximately one minute.

The  in the display goes out.

Problem solving guide


Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.





Some minor problems can be corrected without contacting Miele.

If, having followed the suggestions below, you still cannot resolve the problem, please contact Miele.

To prevent unnecessary loss of temperature it is advisable not to open the door while waiting for the wine conditioning unit to be serviced.

 Unauthorised installation, maintenance and repairs can cause considerable danger for the user.

Installation, maintenance and repairs must only be carried out by a Miele authorised technician.






Problem	Cause and remedy
The wine conditioning unit is not getting cold, the interior lighting does not come on when the door is opened, and the display is not lit up.	The wine conditioning unit is not switched on and the mains connection symbol  is lit up in the display. ■ Switch on the wine conditioning unit.
	The plug is not inserted in the socket correctly. ■ Insert the plug correctly into the socket. The mains connection symbol  appears in the display when the wine conditioning unit is switched off.
	Check whether the mains fuse has tripped. If it has there could be a fault with the appliance, the household electrical wiring or another electrical appliance. ■ Contact a qualified electrician or Miele.
The  symbol is displayed, the wine conditioning unit is not getting cold. However, the appliance and the interior lighting are working fine.	Demo mode is turned on and the  symbol is illuminated in the display. ■ Switch off Demo mode (see “Information for dealers - Demo mode”).

Problem solving guide



Problem	Cause and remedy
The compressor is switching on more frequently and for longer periods of time, the temperature in the wine conditioning unit is falling.	The temperature in the wine conditioning unit is set too low. ■ Adjust the temperature.
	The appliance door is not properly closed. ■ Check that the appliance door closes properly.
	The appliance door has been opened too frequently. ■ Only open the door when necessary and for as short a time as possible.
	The ventilation gaps have been covered over or become dusty. ■ Do not cover the ventilation gaps and dust them regularly.
	The ambient temperature is too warm. ■ Decrease the ambient temperature.

Problem solving guide

Display warnings

Message	Cause and remedy
The alarm symbol  is lit up in the display and an alarm is also sounding.	The door alarm has been activated. ■ Close the appliance door. The alarm symbol  will go out and the alarm will stop.
The alarm symbol  flashes in the display. An alarm tone will also sound.	The temperature in the wine conditioning unit has risen higher or fallen lower than the temperature which has been set. Possible reasons for this include: <ul style="list-style-type: none">– The appliance door has been opened too frequently.– The ventilation gaps have been blocked.– A prolonged power cut (mains outage) has occurred. ■ Rectify the cause of the alarm. The alarm symbol  will go out, and the alarm tone will stop.
The Change Active AirClean filter symbol  is lit up.	This is the reminder to change the Active AirClean filter. ■ Replace the Active AirClean filter and then confirm the filter change in settings mode (see “Active AirClean Filter”).
A dash is lit up up/flash-ing in the display.	Only temperatures within the range the wine conditioning unit can display will be shown.
“F0” to “F3” or “S1” to “S3” appear in the display.	There is a fault. ■ Call Service.

The interior lighting is not working.

Problem	Cause and remedy
<p>The LED interior lighting is not working.</p>	<p>The wine conditioning unit is not switched on.</p> <ul style="list-style-type: none"> ■ Switch the wine conditioning unit on. <p>To avoid overheating, the LED lighting switches itself off automatically after approx. 15 minutes if the door is left open.</p> <p>If this is not the cause, then there is a fault.</p> <div style="border: 1px solid gray; padding: 5px; margin: 5px 0;"> <p> Danger of electric shock.</p> <p>There are live electrical components under the lighting cover.</p> <p>The LED lighting may only be repaired or replaced by the Customer Service Department.</p> </div> <div style="border: 1px solid gray; padding: 5px; margin: 5px 0;"> <p> Risk of injury from LED lighting.</p> <p>This lighting corresponds to risk group RG 2. If the cover is defective, there is a danger of eye injury.</p> <p>If the lighting cover is defective, do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).</p> </div> <ul style="list-style-type: none"> ■ Call the Customer Service Department.
<p>The LED interior lighting is on even when the door is closed.</p>	<p>The feature lighting is switched on.</p> <ul style="list-style-type: none"> ■ Switch the feature lighting off (see “Feature lighting”).

Problem solving guide

General problems with the wine conditioning unit

Problem	Cause and remedy
There is no audible alarm although the door has been open for a long time.	This is not a fault. The alarm tone has been switched off in settings mode (see “Selecting further settings – Audible signals 🎵”).
The wine conditioning unit cannot be switched off.	The safety lock has been activated. ■ Completely deactivate the safety lock (see “Selecting further settings – Activating and deactivating the safety lock 🔒”).
The slats on the wooden shelves are warping.	Volume change due to moisture absorption or drying out is a typical characteristic of wood. An increase in humidity will cause wooden components to warp, which can lead to cracking. Knots and grain patina are part of the natural character of wood.
Mildew has begun to form on the wine bottle labels.	Mildew can begin to form on the labels, depending on the type of label adhesive used. ■ Clean the wine bottles and remove any adhesive residue.
A white deposit has formed on the wine bottle corks.	The corks have oxidised due to contact with the air. ■ Use a dry cloth to wipe off the deposit. The deposit will not affect the quality of the wine.

Normal noises	What causes them
Brrrrr ...	A humming noise is made by the motor (compressor). This noise can get louder for brief periods when the motor switches on.
Blubb, blubb ...	A gurgling noise can be heard when coolant is circulating through the pipes.
Click ...	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr ...	On multi-zone wine conditioning units you can sometimes just hear the sound of the fan inside the appliance.
Crack ...	A cracking sound can be heard when material inside the wine conditioning unit expands.
Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.	

Noises that you can easily rectify	Possible cause	Remedy
Rattling, vibrating	The wine conditioning unit is uneven.	Realign the wine conditioning unit using a spirit level, by raising or lowering the screw feet underneath the appliance.
	Shelves are unstable or sticking.	Check all removable items and refit them correctly.
	Bottles or containers are touching each other.	Separate them.
	The transport cable clips are hanging loose at the back of the appliance.	Remove the cable clips.

After sales service and warranty

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

Contact information for the Miele Customer Service Department can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (Fabr./SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

The data plate is located inside the wine unit.

EPREL database

From 1 March 2021, information on energy labelling and ecodesign requirements will be available in the European Product Database (EPREL). You can find the product database at the following link <https://eprel.ec.europa.eu/>. You will be asked to enter the model identifier.

The model identifier can be found on the data plate.


Miele		Nr. XX/XXXXXXXXXX.	
XXXXXXXX			
WEINTEMPERSCHRANK-UNTERTISCHMODELL MULTITEMPORATURE WINE STORAGE CABINET-UNDERCOUNTER TOP ARMOIRE DE MISE EN TEMP. DES VINS MO. ENCASTRABLE SOUS PLAN ARMARIO P. ACONDICIONAM.TO. VINGOS MO.DEN.POTREBAJO ENCIMERA BIRHÍM/TÉMPERAT./YIN/UB/4P			
Klasse/Class Classe/Clase SN-ST	Ap-Type/AP-Type AP-Type/AP-Tipo	Brutto/Net/Gross Capacity Volume Brut/Capacidad Bruta	Gefrier-/Freezing Capacity Pouvoir de Congel/Capac. Congeladora
Net/Nett Volume U e Capac. Util	Ges /K /G /WEIN /KALT Tot /R /F /WINE /CHILL Tot /R /F /WINE /CHILL	XXX l	R600a: XXg

Warranty

The appliance warranty is valid for 2 years from date of purchase. In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.


For more information on country-specific warranty terms and conditions, please contact Miele Customer Service.

Location

 Risk of damage and injury from the wine conditioning unit tipping over.


The wine conditioning unit is very heavy and can tip forwards when the appliance door is open.

Keep the appliance door shut until the wine conditioning unit has been built in and secured in its building-in niche in accordance with these operating and installation instructions.

 Risk of damage and injury from the wine conditioning unit tipping over.


There is an increased risk of injury and damage if the wine conditioning unit is installed by a single person.

Two people are required for installing the wine conditioning unit.

 Fire risk and risk of damage from appliances which give off heat.

Appliances which give off heat can catch fire and set fire to the wine conditioning unit.

This wine conditioning unit must not be installed underneath a hob.

 Fire risk and risk of damage from appliances which give off heat.

Appliances which give off heat can catch fire and set fire to the wine conditioning unit.

Do not install a warming drawer under the wine conditioning unit.

When deciding where to install your wine conditioning unit, please bear in mind that it will use more energy if installed near to a heater, a cooker or another appliance that gives off heat. Direct sunlight should also be avoided. The higher the room temperature, the longer the compressor runs and the higher the energy consumption is.

When installing the wine conditioning unit, please note:

- The socket must be easily accessible in an emergency, not concealed behind the appliance.
- The plug and cable must not touch the back of the wine conditioning unit as they could be damaged by vibrations from the appliance.
- Do not plug in other appliances behind the wine conditioning unit.

 Danger from broken glass!

Danger of injury from broken glass. If installed at altitudes above 1500 m there is a risk of the glass in the door breaking because of changes in air pressure. Shards of glass can cause severe injury if not handled with care.

This appliance should be installed in a dry, well-ventilated room.


Installation

Climate range

The wine conditioning unit is designed for use within a certain climate range (ambient temperatures) and should not be used outside this range. The climate range of the wine conditioning unit is stated on the data plate inside it.

Climate range	Ambient room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
T	+16 °C to +43 °C

Operating in a room which is too cold will cause the compressor to switch off for too long, causing the internal temperature in the wine conditioning unit to rise which could lead to damage.


 Risk of damage due to high humidity.

In environments with high humidity, condensation can build up on the external wine conditioning unit panels, which can cause corrosion.

Install the wine conditioning unit with sufficient ventilation in a dry and/or air-conditioned room.

After installation, make sure that the appliance door closes properly, the ventilation gaps are not covered and that the wine conditioning unit has been installed in accordance with these operating and installation instructions.

Ventilation

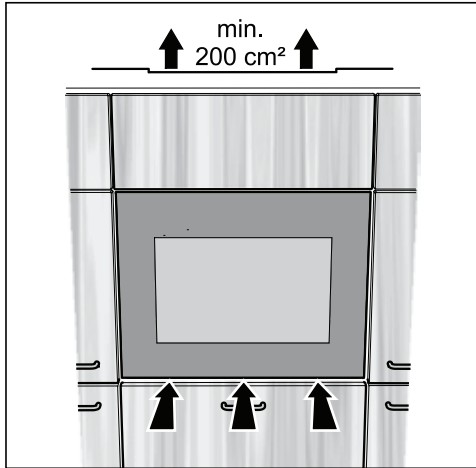
 Risk of fire and damage due to insufficient ventilation.

If the wine conditioning unit is not ventilated sufficiently, the compressor will run more frequently and for longer periods. This will result in increased energy consumption and a higher operating temperature for the compressor. This may, in turn, cause damage to the compressor.

Please ensure that there is adequate ventilation around the wine conditioning unit.

It is essential to observe the required ventilation gaps. The ventilation gaps must not be covered or blocked in any way.

Air at the back of the wine conditioning unit gets warm. The appliance housing unit must therefore be constructed to allow sufficient space for ventilation (see “Building-in dimensions”):

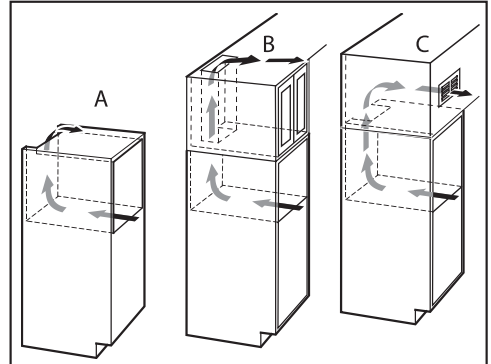


- Air intake is provided underneath the appliance door.
- Air must be allowed to escape through a ventilation gap provided above the wine conditioning unit. This ventilation gap must have a minimum cross-section of 200 cm^2 to ensure that the warm air can escape unhindered.
- Important! The larger the ventilation gaps, the less energy the wine conditioning unit will use.

The ventilation gaps must not be covered or blocked in any way. They must also be regularly dusted.

Different types of ventilation gap

The ventilation gap at the top of the appliance can be constructed in different ways:

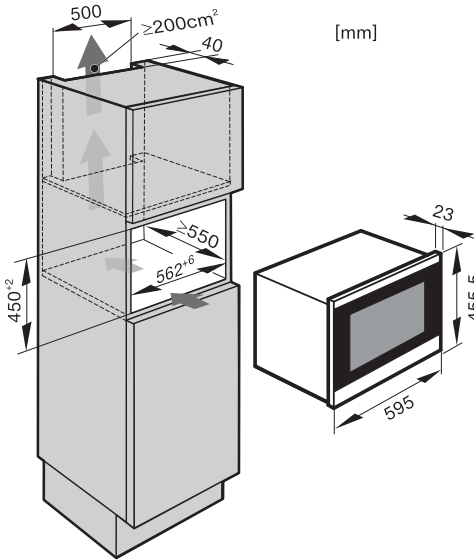


- A: directly above the wine conditioning unit
- B: above a top box
- C: in a top box through a ventilation grille at the front

If ventilation grilles are to be fitted in the ventilation gaps, the ventilation gaps must be larger than 200 cm^2 . The unobstructed airflow of 200 cm^2 is calculated by adding up the total area of ventilation gaps in the grille.

Installation

Installation dimensions



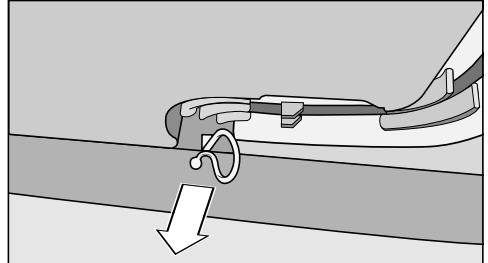
The mains connection cable is 2300 mm long.

The socket must be easily accessible in an emergency, not concealed behind the appliance.

Installing the wine conditioning unit

Before installing the wine conditioning unit

- Take any accessories out of the appliance.

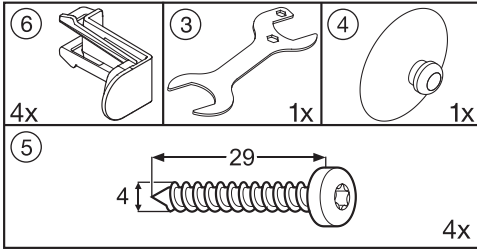


- Remove the cable clip from the back of the appliance (depending on model).

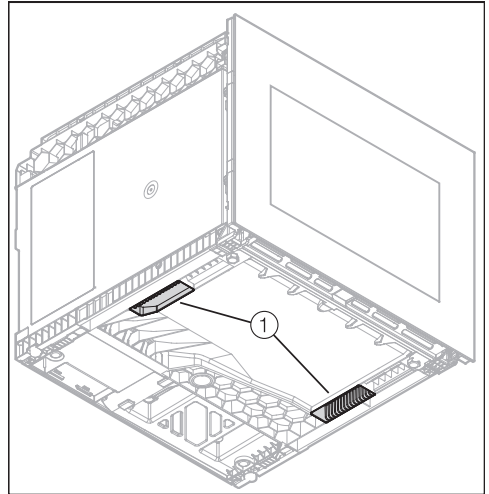
⚠ Risk of damage and injury from wine conditioning unit tipping over.
There is an increased risk of injury and damage if the wine conditioning unit is installed by a single person.
Two people are required for installing the wine conditioning unit.

- Install the wine conditioning unit in a stable, solid housing unit, positioned on an even and level floor.
- The building-in niche must be horizontally and vertically aligned.
- The required ventilation gaps must be provided (see “Installation” – “Ventilation” and “Building-in dimensions”).

To install the wine conditioning unit, you will need the following tools:

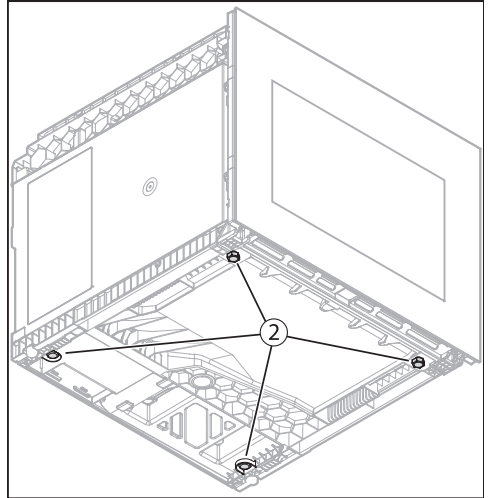
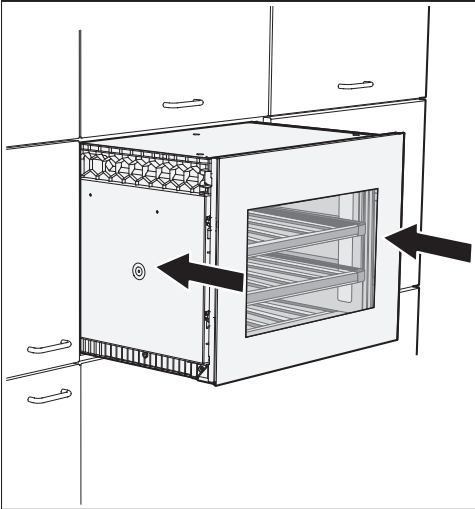


You will also need a spirit level and a screwdriver.



- Use the hand holds ① underneath the wine conditioning unit when carrying it.
- Feed the mains cable from the back of the appliance through to the socket.

Installation

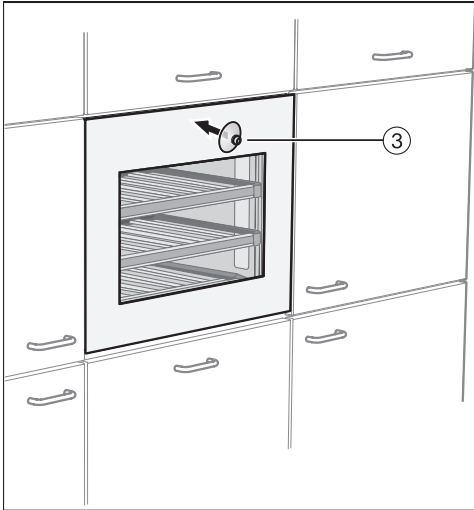


- Push the wine conditioning unit back into the housing unit. Take care not to damage the mains cable whilst pushing the wine conditioning unit back in.
- Align the wine conditioning unit flush with the surrounding cabinetry, pulling it forwards if necessary.

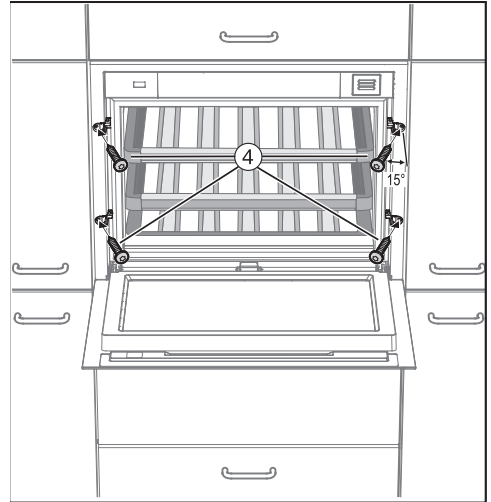
- If you need to realign the wine conditioning unit, you will need to pull it out of the housing unit to readjust the feet ② underneath it.
- Adjust the feet ② to the required height.

The feet can be manually adjusted or adjusted with the spanner supplied.

- Push the wine conditioning unit back into the housing unit and check the alignment with the adjoining cabinetry again. Take care not to damage the mains cable whilst pushing the wine conditioning unit back in.

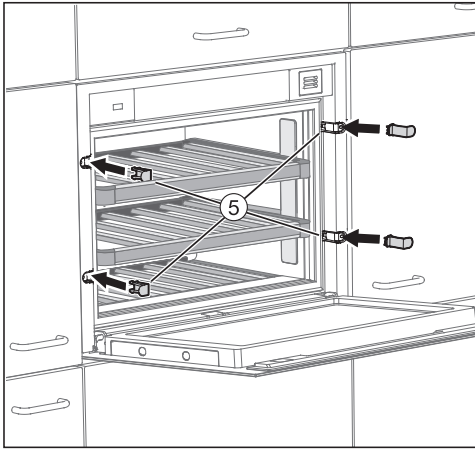


- Attach the suction cap supplied (3) to the glass door and open the door.




- Secure the wine conditioning unit to the carcass using the four screws supplied (4 x 29) (4). The screws should be screwed into the carcass at a slight angle (approx. 15°).

Installation




- Fit the covers ⑤ (supplied).
- Now connect the wine conditioning unit to the electrical supply.

When the wine conditioning unit is connected to the electrical supply, the mains connection symbol  will appear in the display after a short while.



- Touch the On/Off sensor.


The mains connection symbol  will go out and the wine conditioning unit will start to cool.

The Push2open system on the wine conditioning unit is now activated (see “Guide to the appliance” – “Using the door-opening mechanism correctly”).


Electrical connection

The wine conditioning unit is supplied with a mains cable with moulded plug ready for connection to an earthed socket.

The socket must be easily accessible after the wine conditioning unit has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

 Risk of fire from overheating. Connecting the refrigeration appliance to a multi-socket plug adapter or to an extension lead can overload the cable. For safety reasons, do not use an extension lead or multi-socket adapter.

The electrical system must comply with local and national safety regulations (BS 7671 in the UK).

For safety reasons, we recommend using a type  residual current device (RCD) in the assigned electrical installation for connecting the wine conditioning unit.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.

If in any doubt, consult a qualified electrician.

Do not connect the wine conditioning unit to a stand-alone inverter such as those used with an autonomous power supply, e.g. solar power. When the wine conditioning unit is switched on, power surges could result in an auto switch-off. This could damage the electronic module.

Information for dealers


Demo mode

The wine conditioning unit can be demonstrated in the showroom or at exhibitions in “Demo mode”. In this mode the control panel and interior lighting are active but the compressor remains switched off, so that the appliance does not cool down.

Switching on demo mode



- Switch the wine conditioning unit off by touching the On/Off sensor.

The temperature display will go out and the mains connection symbol  will appear.





- Place your finger on the V sensor, and leave it there.



- At the same time, briefly touch the On/Off sensor (without letting go of the V sensor).



- Leave your finger on the V sensor until the  symbol appears in the display.
- Then release the V sensor.


Demo mode is activated and the  symbol appears in the display.

Switching off Demo mode


The  symbol is lit up in the display.



- Touch the settings sensor.


All symbols available for selection will appear in the display and the  symbol flashes.



- Touch the sensors for setting the temperature (V or ^) repeatedly until the  symbol flashes.



- Touch the OK sensor to confirm your selection.

7 flashes in the display (means: Demo mode is switched on) and the  symbol lights up.



- Touch the ∇ or \blacktriangle sensor until \blacksquare appears (means: Demo mode is switched off).



- Touch the OK sensor to confirm your selection.

The selected setting is applied, the \blacksquare symbol flashes.



- Touch the settings sensor to leave settings mode.
Otherwise the appliance exits settings mode automatically after approximately one minute.

Demo mode is switched off, the \blacksquare symbol goes out.

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