

## Operating and Installation Instructions Wine Conditioning Unit



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

# Contents

---

<b>IMPORTANT SAFETY INSTRUCTIONS</b> .....	5
<b>Caring for the environment</b> .....	12
<b>Saving energy</b> .....	13
<b>Guide to the appliance</b> .....	14
Control panel .....	14
Explanation of symbols .....	15
<b>Accessories</b> .....	17
Accessories supplied .....	17
Optional accessories .....	17
Stainless steel door panel .....	17
<b>Switching the wine conditioning unit on and off</b> .....	18
Operating the wine conditioning unit .....	18
Switching the wine conditioning unit on .....	18
Switching the wine conditioning unit off .....	19
Switching off for longer periods of time .....	20
<b>Selecting additional settings</b> .....	21
Safety lock  .....	21
Temperature unit (Celsius or Fahrenheit) .....	22
Acoustic signals  .....	24
Display brightness  .....	25
Sabbath mode  .....	26
<b>Optimum temperature and air quality</b> .....	28
Temperature .....	28
Setting the temperature .....	29
Temperature range .....	30
Temperature display .....	30
Air quality and humidity .....	31
Using DynaCool  (constant humidity) .....	31
Air filtration with the Active AirClean filter .....	32
<b>Temperature and door alarm</b> .....	33
<b>Feature lighting</b> .....	35
Switching the feature lighting on and off .....	35
Setting the brightness of the feature lighting .....	35
Lighting duration of the feature lighting .....	36

<b>Storing wine bottles</b> .....	38
Wooden shelves .....	39
Moving the wooden shelves.....	39
Adjusting the wooden shelves .....	40
Labeling the wooden racks .....	41
Setting up the 3D bottle presenter .....	41
Maximum capacity .....	42
<b>SommelierSet</b> .....	45
Setting up the SommelierSet .....	45
Fitting the runner covers .....	45
Inserting the glass holder .....	46
Inserting the bottle holder .....	46
<b>Automatic defrosting</b> .....	47
<b>Cleaning and care</b> .....	48
Cleaning agents.....	48
Before cleaning the wine conditioning unit .....	49
Interior, accessories, and appliance door .....	49
Cleaning the ventilation grilles.....	50
Cleaning the door seal .....	50
After cleaning .....	50
<b>Active AirClean filter</b> .....	51
Replacing the Active AirClean filters .....	51
<b>Frequently Asked Questions</b> .....	53
<b>Causes of noises</b> .....	58
<b>Technical Service</b> .....	59
Contact in case of fault .....	59
Warranty .....	59
<b>Installation</b> .....	60
Installation location .....	60
Load-bearing capacity of the niche floor .....	61
Climate class .....	62
Side-by-side.....	62
Ventilation.....	63

# Contents

---

Custom door panel.....	64
Horizontal and vertical gaps.....	64
Weight of the custom door panel .....	65
Installation dimensions.....	66
Custom door panel dimensions .....	67
Reversing the door hinge .....	67
Before installing the wine conditioning unit.....	71
Installing the wine conditioning unit .....	72
Preparing the wine conditioning unit.....	73
Electrical connection .....	85
<b>Information for dealers</b> .....	<b>87</b>
Demo mode ■.....	87

# IMPORTANT SAFETY INSTRUCTIONS

**When using the appliance, follow basic safety precautions, including the following:**

**Read all instructions before installation and use to prevent accidents and machine damage.**

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.

Please 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.

 Risk of injury from broken glass.

If installed at altitudes above 4920 ft. (1,500 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.

# IMPORTANT SAFETY INSTRUCTIONS

---

## Use

- ▶ This wine conditioning unit is intended for use in domestic households and similar residential environments such as
  - staff kitchen areas in shops, offices and other working environments
  - farm houses and by clients in hotels, motels and other residential type environments
  - bed and breakfast type environments
  - catering and similar non-retail applications.

This wine conditioning is not intended for use outdoors, in damp environments or in places exposed to rain.

- ▶ 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.

## Children

- ▶ Children near the wine conditioning unit must be supervised. Do not let children play with the wine conditioning unit.
- ▶ Ensure that any packing material is disposed of safely and kept out of the reach of children. **DANGER of suffocation!**

# IMPORTANT SAFETY INSTRUCTIONS

## 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 open flames or anything which creates a spark.
- Disconnect the wine conditioning unit from the electricity supply.
- Ventilate the room where the wine conditioning unit is located for several minutes.
- Contact Miele Technical Service.

► 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 wine conditioning is in a small room, there is the danger of combustible gases building up. For every 0.38 oz (11 g) of coolant at least 35.3 cubic feet (1 m<sup>3</sup>) of room space is required. The amount of coolant in the wine conditioning unit is stated on the data plate inside the wine conditioning unit.

## IMPORTANT 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 grounded. 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 guaranteed if it is connected to the power supply.
- ▶ If the power cord is damaged, it must be replaced by a Miele authorized technician in order to protect the user from harm.
- ▶ Do not connect the appliance to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ If moisture gets into electrical components or into the power cord, it could cause a short circuit. Therefore, do not operate the wine conditioning in areas where there may be moisture or splashing water (e.g., garages, laundry rooms).
- ▶ This wine conditioning unit must not be used in a non-stationary location (e.g. on a ship).
- ▶ Before installation and use check the wine conditioning unit for any visible damage. Do not operate or install a damaged appliance.
- ▶ To ensure safe operation, use the wine conditioning unit only when it has been installed.
- ▶ The wine conditioning unit must be disconnected from the power supply during installation, side-by-side heater installation, maintenance and repair work. The appliance is only disconnected from the power supply if:
  - the circuit breaker has been tripped, or

## IMPORTANT SAFETY INSTRUCTIONS

---

- the circuit breaker has been tripped, or
  - the power cord has been unplugged. Pull on the plug and not on the cord when removing it from the outlet.
- ▶ Installation, repair, and maintenance work should only be performed by a Miele-authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.
- ▶ Repairs and other work performed by unauthorized persons could be dangerous and may void the warranty.
- ▶ Defective components should only be replaced by Miele original parts. Only with these parts can the manufacturer guarantee the safety of the appliance.

### Proper 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 will cause the compressor to shut down for longer periods of time so that the unit cannot maintain the required temperature.
- ▶ Do not cover or block the air vents. This can impair the efficiency of the appliance, increase the power consumption and cause damage to the appliance.
- ▶ 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.

## IMPORTANT SAFETY INSTRUCTIONS

---

- ▶ Risk of explosion. Do not operate any electrical appliances inside the wine conditioning unit. Risk of sparking and explosion.
- ▶ Use only genuine original Miele parts. If parts or accessories from other manufacturers are used, the warranty may become invalid.

### **Cleaning and care**

- ▶ Do not use any oil or grease on the door seals. They can cause the seals to deteriorate over 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.

# IMPORTANT SAFETY INSTRUCTIONS

## Transport

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

## Disposing of your old appliance

- ▶ If your old wine conditioning unit or refrigerator 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 cause damage to the eyes. Be careful not to damage any part of the pipework while awaiting disposal, e.g. by
  - puncturing the coolant channels in the evaporator,
  - kinking any pipework,
  - scratching the surface coating.

## Symbol on the compressor (depending on model)

This information is only relevant for recycling. There is no risk during normal operation.



- ▶ The oil in the compressor can be fatal if swallowed or if it penetrates the airways.

**SAVE THESE INSTRUCTIONS AND PASS THEM ON TO ANY FUTURE USER**

# Caring for the environment

---

## Disposal of packaging 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.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Return the packaging to your dealer.

## Disposal of your old appliance

Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.



Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed.

Take care not to damage the pipework at the back of your wine conditioning unit before or during transportation to an authorized, environmentally friendly collection depot.

This way, coolant in the pipework and oil in the compressor will be contained, and will not leak into the environment.

Please ensure that your old appliance does not pose a danger to children while being stored prior to disposal. See “IMPORTANT SAFETY INSTRUCTIONS” for more information.

## Saving energy

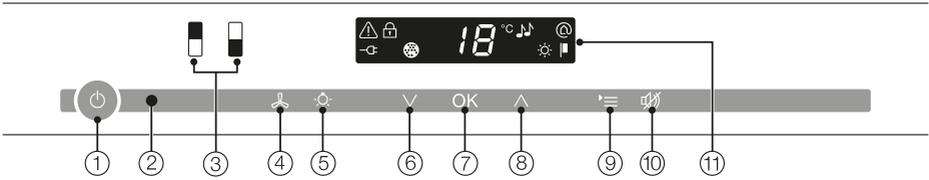
	<b>Normal energy consumption</b>	<b>Increased energy consumption</b>
<b>Installation/Maintenance</b>	In a well-ventilated room.	In an enclosed, poorly ventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Away from heat sources (radiator, range/oven).	Near a heat source (radiator, oven).
	Where the ideal room temperature is approx. 68°F (20°C).	Where the ambient room temperature is above 77°F (25°C).
	Ventilation gaps unobstructed and dusted regularly.	Where the ventilation gaps are blocked and full of dust.
<b>Temperature setting</b>	50° to 54°F / 10° to 12°C	The lower the temperature in the appliance, the higher the energy consumption.
<b>Use</b>	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 organized 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 overfill the appliance in order to allow the air to circulate.	Poor air circulation will cause a loss of coldness.

# Guide to the appliance

---

## Control panel

---

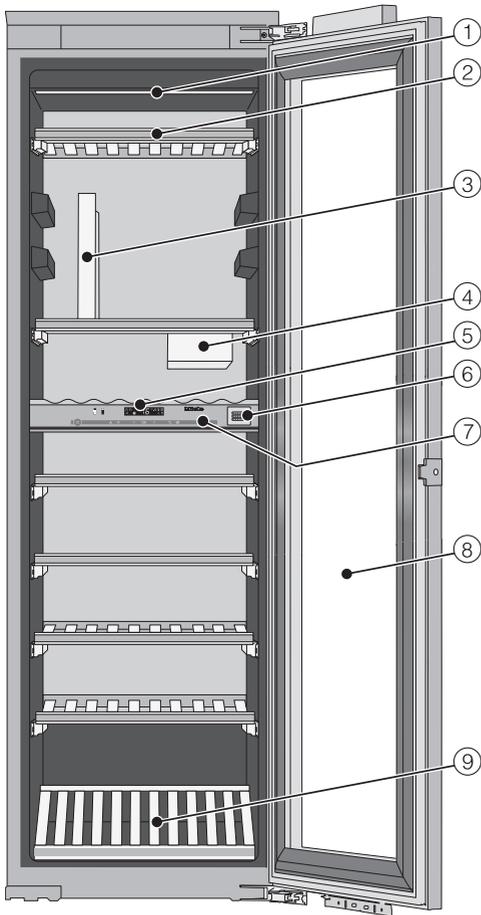


- ① On/Off of the entire appliance
- ② Optical interface  
(for Miele Technical Service only)
- ③ For selecting the upper or lower wine conditioning zone
- ④ For switching the DynaCool function  
(constant humidity) on and off
- ⑤ For switching the feature lighting on and off
- ⑥ For setting the temperature  
(∨ for colder)
- ⑦ For confirming your selection (OK sensor)
- ⑧ For setting the temperature  
(^ for warmer)
- ⑨ For selecting and deselecting settings mode
- ⑩ For switching the temperature or door alarm off
- ⑪ Display with temperature display and symbols  
(Symbols only visible in settings mode; see chart for an explanation of the symbols)

## Explanation of symbols

Symbol	Meaning	Function
	Safety lock	To prevent inadvertent switching off and altering of settings
°C °F	Celsius (°C) or Fahrenheit (°F)	For selecting the temperature unit
	Acoustic signals	Choice of sensor tone and door alarm tone
	Miele@home (if available)	Only visible when the Miele@home communication module or communication stick is used (see “Miele@home”)
	Demo mode (only visible when Demo mode is active)	For turning off Demo mode
	Display Brightness Settings	For adjusting the brightness of the display
	Active AirClean filter	Lights up when the filter needs changing
	Sabbath Mode	For turning Sabbath mode on and off
	Power connection (only visible when 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 failure
	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 outage or other fault

# Guide to the appliance



- ⑤ Control panel for the upper and lower wine conditioning zones/  
isolation plate for thermal separation of the zones
- ⑥ Active AirClean filter
- ⑦ Isolation strips for thermal separation of the conditioning zones
- ⑧ Safety glass door with UV filter
- ⑨ 3D bottle presenter

**\* The SommelierSet consists of:**

A glass holder, a bottle holder, and 4 covers for the runners.

- ① Lighting strip  
(in both wine conditioning zones)
- ② Wooden shelves with labels  
(FlexiFrames with Noteboard)
- ③ Glass holder\*
- ④ Bottle holder\* (ConvinoBox)

## Accessories supplied

### Chalk

Use the chalk supplied to write on the magnetic strips on the wooden shelves for easy identification of the wines in storage.

## Optional accessories

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

### Active AirClean filter

The Active AirClean filter ensures optimum air exchange and therefore excellent air quality in the 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.

### Stainless steel door panel

Stainless steel door panels give your wine conditioning unit a high-quality appearance.

Optional accessories are available from Miele, your Miele dealer or online via the Miele website.
---

# Switching the wine conditioning unit on and off

---

## Before first use

### Packaging material

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

### Cleaning

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

- Clean the inside of the wine conditioning unit 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 keypad tone. This keypad tone can be switched off (see “Acoustic signals 🎵” under “Selecting additional settings”).

### Switching the wine conditioning unit on

When the wine conditioning unit is connected to the electricity supply, the power connection symbol  will appear on the display after a short while.



- Touch the On/Off sensor.

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

The selected wine conditioning zone will be highlighted yellow and the temperature of the selected zone will show on the display.

The first time the appliance is switched on, the sensors for the wine conditioning zones and the alarm symbol  will flash until the selected temperature has been reached in the zones.

As soon as the set temperature has been reached, the sensor for the respective wine conditioning zone will light up constantly and the alarm symbol  will go out.

# Switching the wine conditioning unit on and off

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

## Selecting settings

A different setting can be set for each wine conditioning zone.

- To do this, touch the sensor for the wine conditioning zone for which you want to adjust the settings.

The sensor that has been selected is highlighted in yellow. Now you can:

- set the temperature
- switch on the DynaCool function

**Tip:** Please refer to the relevant sections for more information.

If you then select a different wine conditioning zone, the settings for the previously selected zone will remain unchanged.

## Switching the wine conditioning unit off



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

The sensors for the 2 wine conditioning zones will go out in the control panel. The temperature shown on the display will go out and the power connection symbol  appears.

The interior lighting goes out and cooling is switched off.

# Switching the wine conditioning unit on and off

---

## Switching off for longer periods of time

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

- Switch the wine conditioning unit off.
- Unplug the appliance or switch off the breaker.
- Clean the wine conditioning unit.
- Leave the door to the wine conditioning unit ajar to enable air to circulate and to avoid odors building up inside it.

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

## Selecting additional 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 turned off by mistake,
- the temperature being changed by mistake,
- DynaCool being turned on by mistake,
- the feature lighting being turned on by mistake.

### Activating and 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:  
: the safety lock is deactivated  
: the safety lock is activated.



- Touch the OK sensor to confirm your selection.

The selected setting will be adopted and the  symbol will flash.



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

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

# Selecting additional settings

---

## Temperature unit (Celsius or Fahrenheit)

The temperature can be displayed in either Fahrenheit °F or Celsius °C. Degrees Fahrenheit °F is the factory setting.

### Setting the temperature display to Celsius



- Touch the settings sensor.

All symbols available for selection will appear on the display and the  symbol will flash.



- Touch the sensors for setting the temperature ( $\wedge$  or  $\vee$ ) repeatedly until °C and °F flash on the display.



- Touch the OK sensor to confirm the selection.

°F will flash on the display.



- You can now select °C by touching the  $\wedge$  or  $\vee$  sensors.



- Touch the OK sensor to confirm the selection.

The selected setting is saved.



- Touch the settings sensor to exit settings mode.  
If you do not do this, the appliance electronics will exit settings mode automatically after approximately 1 minute.

The temperature will now be displayed in Celsius.

## Selecting additional settings

### Setting the temperature display to Fahrenheit



- Touch the settings sensor.

All symbols available for selection will appear on the display and the  symbol will flash.



- Touch the sensors for setting the temperature ( $\wedge$  or  $\vee$ ) repeatedly until  $^{\circ}\text{C}$  and  $^{\circ}\text{F}$  flash on the display.



- Touch the OK sensor to confirm the selection.

$^{\circ}\text{C}$  will flash on the display.



- You can now select  $^{\circ}\text{F}$  by touching the  $\wedge$  or  $\vee$  sensors.



- Touch the OK sensor to confirm the selection.

The selected setting is saved.



- Touch the settings sensor to exit settings mode.  
If you do not do this, the appliance electronics will exit settings mode automatically after approximately 1 minute.

The temperature will now be displayed in Fahrenheit.

## Selecting additional settings

### Acoustic signals 🎵

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

You can turn the sensor tone or the acoustic door alarm on or off, but you cannot turn off the temperature alarm.

There are four settings to choose from. Option 3 is set at the factory, this means that the sensor tone and the door alarm are turned on.

### Switching acoustic signals on/off



- Touch the settings sensor.

All symbols available for selection will appear on the display and the 🔒 symbol will flash.



- Touch the sensors for setting the temperature (△ or ▽) repeatedly until the 🎵 symbol flashes on the display.



- Touch the OK sensor to confirm the selection.

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



- Now touch the △ or ▽ sensors 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.  
If you do not do this, the appliance electronics will exit settings mode automatically after approximately 1 minute.

## Selecting additional settings

### Display brightness ☀

You can adjust the brightness of the display to suit the ambient light conditions in the room.

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

### Changing the brightness of 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 ( $\wedge$  or  $\vee$ ) repeatedly until the ☀ symbol flashes in the display.



- 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 will be adopted and the ☀ symbol will flash.



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

# Selecting additional settings

## Sabbath mode

The Sabbath mode supports the observance of religious customs.

The following are turned off:

- the interior lighting when the door is opened,
- all acoustic and optical signals
- the temperature display,
- the DynaCool function (if previously activated),

The following can be selected:

- the Settings sensor for turning off Sabbath mode
- and the On/Off sensor

The Sabbath mode function will turn itself off automatically after approx. 120 hours.

Ensure that the wine unit door is properly closed as visual and audible alarms are turned off.

Any interruption to the power supply during this time will not be shown in the display. After a power cut, the appliance restarts in Sabbath mode.

## Turning on Sabbath mode



- 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 in the display.



- 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 switch on Sabbath mode. To do this, select the  $7$  setting.



- Touch the OK sensor to confirm your selection.

The selected setting is applied, the  symbol lights up.

As soon as the  symbol goes out in the display after 3 seconds, Sabbath mode is switched on.

- Turn off Sabbath mode after the Sabbath has passed.

### Turning off Sabbath mode



- Touch the Settings sensor to leave Sabbath mode.

The temperature will appear in the display and the interior lighting will come on.

# Optimum temperature and air quality

Wine continues to mature 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 odor-free atmosphere offers the perfect conditions for storing your wine.

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

## Temperature

Wine can be stored at a temperature between 42° and 64°F (6° and 18°C). If you are storing white and red wines together, select a temperature between 53° and 57°F (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 72°F / 22°C), wine matures too quickly, which prevents the aromas from developing further. Wine cannot mature fully at too low a temperature (below 41°F / 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 red wines:	57° to 61°F (14° to 16°C)
Full-bodied red wines:	64°F (18°C)
Rosé wines:	46° to 50°F (8° to 10°C)
Delicate, aromatic white wines:	46° to 54°F (8° to 12°C)
Full-bodied or sweet white wines:	46° to +57°F (12° to 14°C)
Champagne, sparkling white wines:	43° to 50°F (6° to 10°C)

**Tip:** Store the wine 1° or 2° 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 it to breathe and develop its aroma.

# 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 drop below this level, a heater element turns on automatically to keep the temperature inside as constant as possible. If the ambient temperature continues to fall, the appliance switches itself off automatically.

## Isolation plate for thermal separation

The wine unit comes with a fixed isolation plate that divides the interior of the unit into two separate temperature zones. This allows you to store different types of wine at the same time, e.g., red wine and Champagne.

The isolation strips inside the glass door prevent the exchange of heat between the individual zones.

## Setting the temperature

The temperatures in the wine conditioning zones can be set independently of one another.

- Touch the sensor for the zone for which you wish to change the temperature so that it is highlighted in yellow.

The current temperature for the selected zone appears in the display.

- 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.

# Optimum temperature and air quality

---

When you touch the sensors, you will see the following changes in the display:

- With the first touch:  
The **last temperature set** flashes.
- Each subsequent touch:  
The temperature changes in 1° increments.
- Keeping your finger on the sensor:  
The temperature changes continuously.

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

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

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

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

## Temperature range

In both zones, it is possible to set the temperature between 41°F and 68°F (5 °C and 20 °C).

A room temperature above 90°F (32°C) may cause the temperature in the lower section of the appliance to increase slightly so that the temperature is approx. 2° above the temperature set for this section.

Wines which may not be stored under these slightly raised temperature conditions should preferably **not** be placed on the 3D bottle presenter, but instead should be placed on one of the wooden shelves above it.

## Temperature display

In normal operation, the temperature display shows the actual temperature in the zone.

If the temperature in one of the zones 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.

# Optimum temperature and air quality

## 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 moisturize 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 moisturized from the inside. If air gets into the bottle, this will have a negative impact on the wine.



Risk of damage caused by excess moisture.

This will lead to condensation on the interior walls, which can cause corrosion damage.

Do **not** introduce additional moisture into the air, e.g., by placing a dish of water inside the wine conditioning unit.

## 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 appliance door is open.

# Optimum temperature and air quality

---

## 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 On/Off sensor of the DynaCool function so that it is no longer highlighted in yellow.

## 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 wine conditioning unit.

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

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

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

The appliance is equipped with an alarm system so that the temperature cannot rise or fall unnoticed, which could possibly damage the wine.

## Temperature alarm

If the temperature in one of the wine conditioning zones rises or falls by a certain amount, the sensor for that zone will flash in the control panel and at the same time the alarm symbol  will flash in the display. An alarm will also sound.

The audio and visual signals are triggered, for example:

- when the wine unit is switched on and the temperature in one of the temperature zones 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,
- after a power outage.

The alarm will stop and the alarm symbol  goes out as soon as the temperature has dropped to the correct level again. The sensor for the relevant zone will light up constantly again.

## Switching the temperature alarm off early

If the acoustic alarm disturbs you, it can be switched off.



- Touch the sensor to turn off the temperature alarm.

The alarm will stop.

The relevant wine conditioning zone will continue to flash in the control panel and the alarm symbol  will continue to flash in the display until the cause of the alarm has been rectified.

# Temperature and door alarm

---

## Door alarm

An alarm will sound if the appliance door has been left open for longer than approx. 2 minutes. The sensors for the two wine conditioning zones will flash in the control panel. The alarm symbol  lights up on the display.

As soon as the appliance door is closed, the alarm will stop. The sensors for the two wine conditioning zones and the alarm symbol  will go out in the control panel.

If the alarm does not sound in the event of a door alarm, then the alarm has been switched off in settings mode (see “Acoustic signals 

### Turning the door alarm off early

If the alarm disturbs you, it can be turned off early.



- Touch the sensor to turn off the door alarm.

The alarm will stop.

The wine conditioning zone sensors will continue to flash and the alarm symbol  will remain lit up until you close the door.

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

Each wine conditioning zone has its own lighting strip so all zones are illuminated.

## 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 4 seconds until *l* flashes in the display (after 2 seconds, *h* will flash).
- Use the sensors for altering the temperature to set the feature lighting brightness ( $\nabla$  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 at the factory.

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 (approx. two seconds), until the *h* flashes in the display.
- Use the sensors for altering the temperature (  $\vee$  and  $\wedge$  ) to set the feature lighting duration. The times (in minutes) will flash in the display.

By touching the sensors



- the lighting duration is reduced by 30 minutes



- the lighting duration is increased by 30 minutes.



- Touch the OK sensor to confirm your choice.

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

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

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

 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 “Using DynaCool  (constant humidity)” under “Optimum temperature and air quality”).

 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.

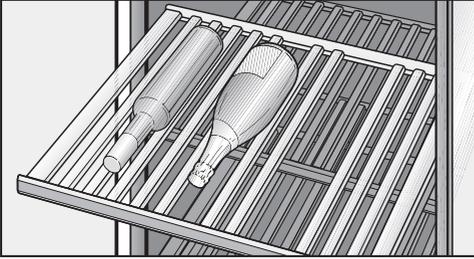
 Risk of damage and injury from broken glass.

If wooden shelves and bottles protrude too far forwards, they will 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

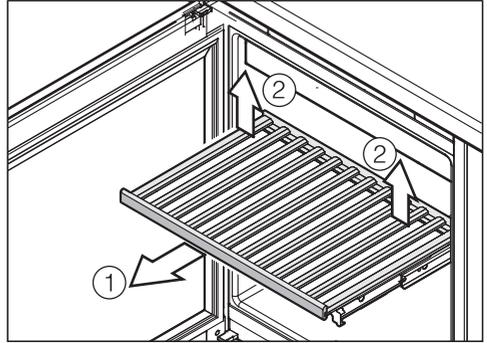
## Wooden shelves



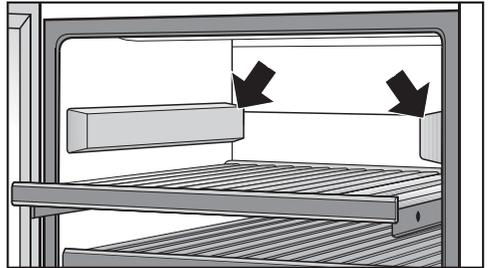
The wooden shelves are mounted on telescopic runners which can be pulled out to make it easier to store and remove bottles.

## Moving the wooden shelves

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

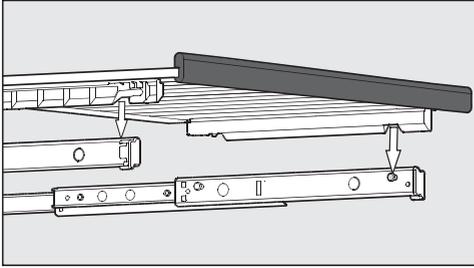


- Pull the wooden shelf out until it stops ①.
- Release the wooden shelf at the back, lifting the shelf on the left and right at the same time ②.
- Lift the wooden shelf forwards to remove it.

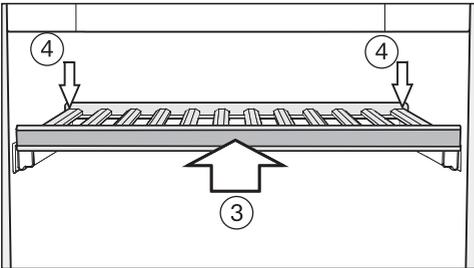


- If you require more room, cover the runners at the top on both sides which are now not needed with the covers supplied. The thicker side of the cover should point forwards. The covers are held in position with magnets.

# Storing wine bottles



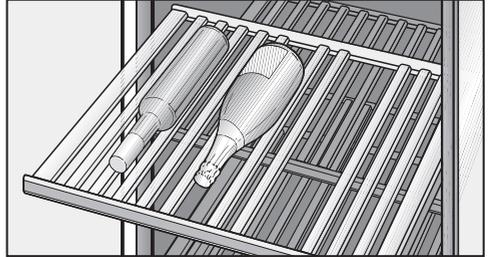
- To replace the wooden shelf, position it on the extended runners. The notches in the wooden shelf fit over the retaining pins. The magnetic strip should be pointing forwards.



- 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 so that it clicks into place at the back ④ .

## Adjusting the wooden shelves

The slats in the wooden shelves can be individually adjusted to suit, so that every bottle is stored in perfect safety regardless of shape or size.



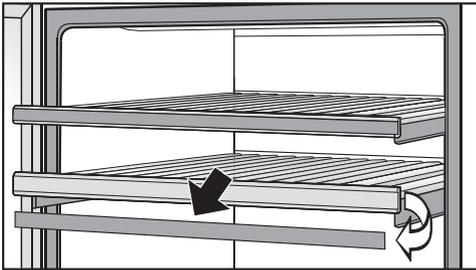
- Simply lift individual slats to move or remove them from the wooden shelves. This makes it easy to adjust the wooden shelf for any size of your wine bottle.

# Storing wine bottles

## Labeling the wooden racks

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.

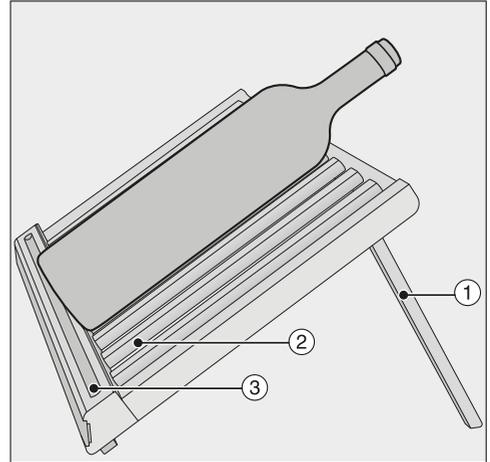
 Risk of damage from unsuitable cleaning methods.

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.

## Setting up the 3D bottle presenter

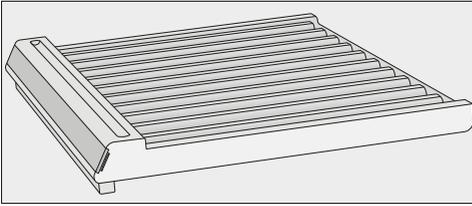
Set up the 3D bottle presenter in the bottom of the wine conditioning unit:



- Fold out the rear legs ① of the 3D bottle presenter.
- Simply lift individual slats ② on the shelf forwards to move or remove them from the wooden shelves. This will adapt the 3D bottle presenter perfectly to the size of the wine bottles.
- Carefully place the wine bottles on the 3D bottle presenter.

**Tip:** You can place your chalk in the chalk rest ③ on the 3D bottle presenter to prevent it from getting lost.

# Storing wine bottles



- If you do not wish to use the 3D bottle presenter for presentation purposes, simply fold down the rear legs.
- Place the 3D bottle presenter flat on the floor of the wine conditioning unit and push it back carefully until it touches the back wall of the appliance.
- **Important!** The 3D bottle presenter can only take bottles up to a **maximum bottle height of 10 5/8" (270 mm)** (e.g., Piccolo bottles) when laid flat in the wine conditioning unit.

 Risk of damage and injury.

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

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

The 3D bottle presenter can only take bottles up to a **maximum bottle height of 10 5/8" (270 mm)** (e.g., Piccolo bottles) when laid flat in the wine conditioning unit. If you wish to stack taller bottles, please use one of the other shelves.

## Maximum capacity

 Risk of damage.

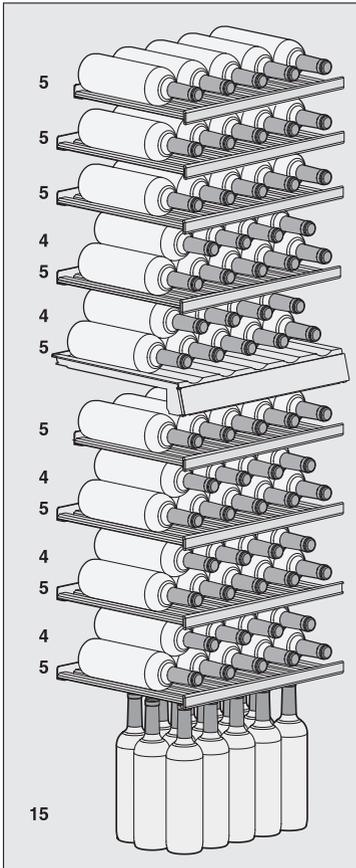
Do not exceed the maximum load-bearing capacity of 55 lb (25 kg) for each wooden shelf.

Do not stack bottles on the wooden shelves in more than two layers.

# Storing wine bottles

## Without SommelierSet

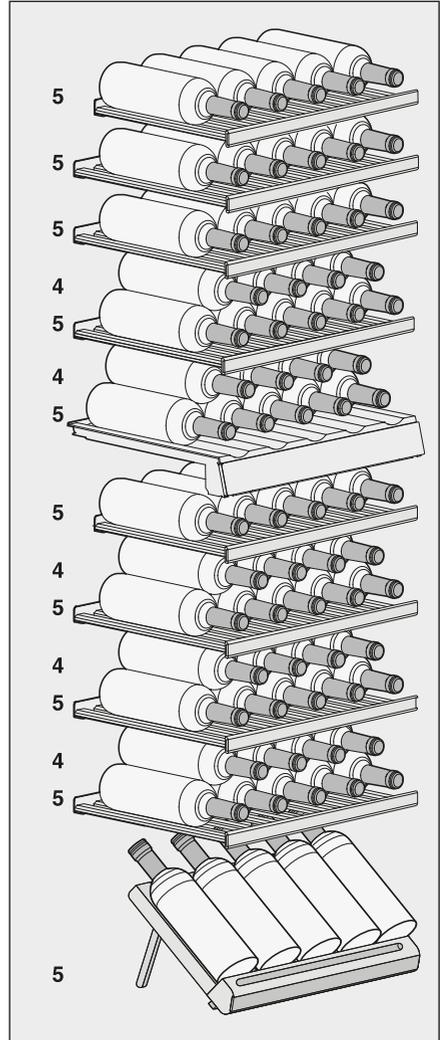
### – Without 3D bottle presenter



With the 3D bottle presenter removed, up to **80 Bordeaux-type bottles (0.75 l)** can be stored in the wine conditioning unit, with 33 bottles in the upper zone and 47 bottles in the lower zone.

The maximum capacity of 80 bottles can only be reached if the 3D bottle presenter is removed.

### – With 3D bottle presenter set up

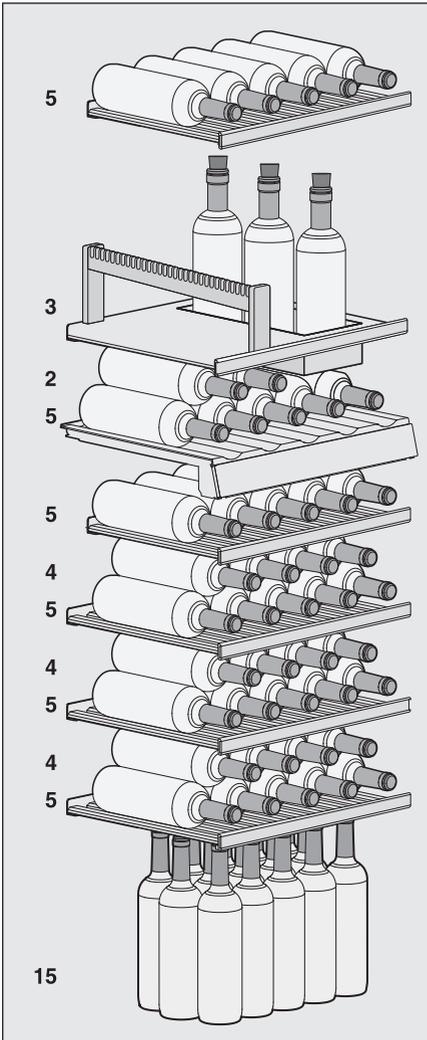


With the 3D bottle presenter set up, up to **70 Bordeaux-type bottles (0.75 l)** can be stored in the wine conditioning unit, with 33 bottles in the upper zone and 37 bottles in the lower zone.

# Storing wine bottles

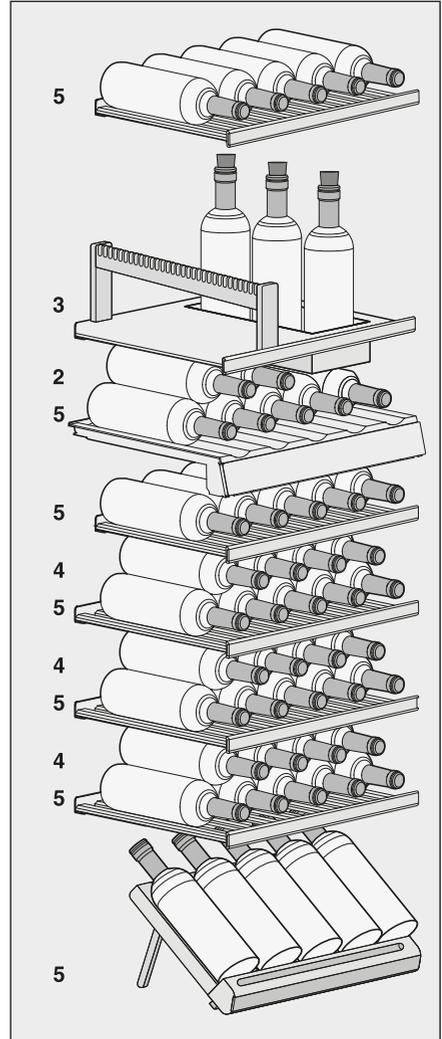
## With SommelierSet

### – Without 3D bottle presenter



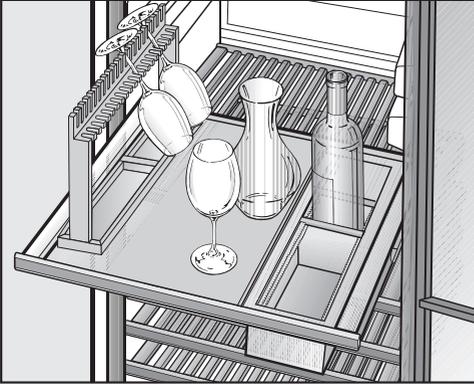
Up to **62 Bordeaux-type bottles (0.75 l)** can be stored in the wine conditioning unit, with 15 bottles in the upper zone and 47 bottles in the lower zone.

### – With 3D bottle presenter set up



With the 3D bottle presenter set up, up to **52 Bordeaux-type bottles (0.75 l)** can be stored in the wine conditioning unit, with 15 bottles in the upper zone and 37 bottles in the lower zone.

## Setting up the SommelierSet

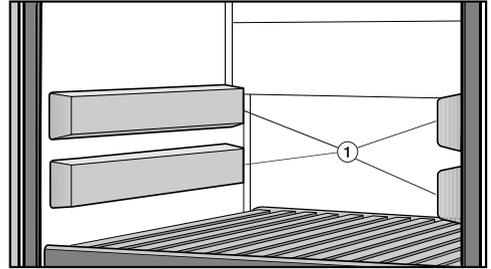


The SommelierSet can be used to have your wine ready for drinking. You can store wine glasses and accessories, decant your wine, and store open bottles in the wine conditioning unit.

You can place the SommelierSet in the upper or lower wine conditioning zone. Simply remove the two wooden shelves at the top of these zones.

## Fitting the runner covers

- Remove both wooden shelves above the SommelierSet by pulling them out as far as they will go and lifting them off the rails. To do this, hold them by the frame.

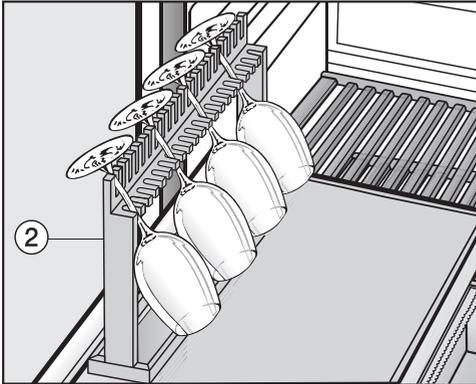


- Place the four covers supplied ① over the runners which are now visible. The thicker side of the cover should be pointing forwards.

# SommelierSet

## Inserting the glass holder

This can be used for storing and chilling wine glasses.

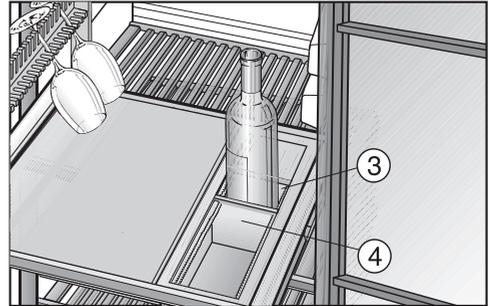


- To fit the glass holder ②, remove the necessary number of slats from the wooden shelf.
- Place the glass holder ② on the wooden shelf.

**Tip:** There are two compartments underneath the glass rail for accessories such as corkscrews, knives, and chalk.

## Inserting the bottle holder

You can store opened wine bottles in the bottle holder ③.



- Remove the necessary number of slats on the wooden shelf and place bottle holder ③ on it.
- Position the dividers ④ in the bottle holder to suit the size of bottles being held. They should be held securely and not rattle against each other.

**Tip:** For wine which has been opened, we recommend removing the oxygen from the bottle. Otherwise, the wine will lose its aroma and taste, and spoil more quickly. Special devices (a wine pump with bottle stopper, for example) create a vacuum by extracting the air.

The wine conditioning unit defrosts automatically.

## Cleaning and care

---

 **WARNING! DANGER** of electric shock!  
Unplug the appliance or trip the circuit breaker.

 **WARNING! Fire hazard!**  
Do not damage the coolant pipework.

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

Do not use a steam cleaning appliance to clean this wine conditioning unit. The steam could reach electrical components and cause a short circuit.

Do not remove the data plate located inside the wine conditioning. 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 chloride
- cleaning agents containing lime scale remover
- abrasive cleaning agents, such as 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, such as pot scrubbers
- eraser sponges
- sharp metal scrapers

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

We recommend using lukewarm water and a little liquid dish soap for cleaning.

### Before cleaning the wine conditioning unit

- Switch off the appliance.
- Unplug the appliance or trip the circuit breaker.
- Take any wine bottles out of the wine conditioning 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 (see “Labeling wooden shelves”).

### Interior, accessories, and appliance door

Clean the wine conditioning unit regularly, or at least once a month. Clean up any spills, stains, or food immediately. Do not allow them to dry and stick to the appliance.

- Clean the interior with a solution of lukewarm water and liquid dish soap.
- The wooden parts 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 a proprietary glass cleaner.

# Cleaning and care

---

## Cleaning the ventilation grilles

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

- The air vents 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 seals should be cleaned regularly with clean water, and then wiped dry with a soft cloth.

## After cleaning

- Replace all parts in the wine conditioning unit.
- Reconnect to the electricity supply and switch the wine conditioning unit back on.
- Place the wine bottles back in the wine conditioning unit and close the appliance door.

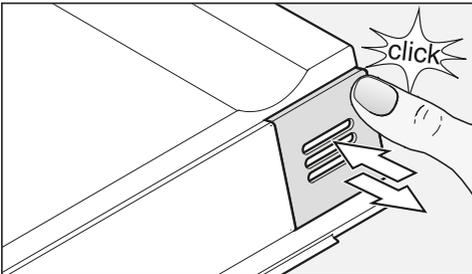
## Active AirClean filter

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 air entering the appliance is fresh and free from dust and odors.

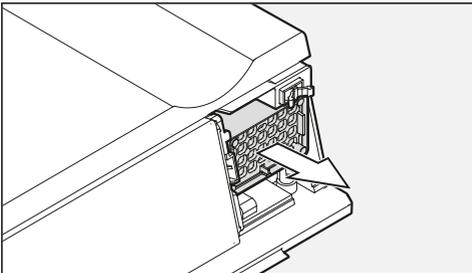
The reminder to change the Active AirClean filter will be displayed at the latest every 12 months.

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

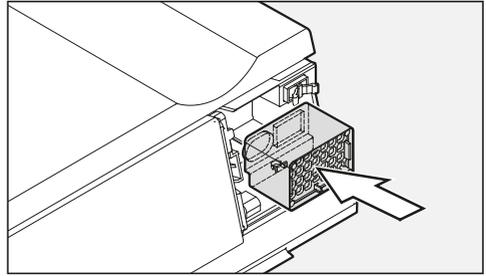
### Replacing the Active AirClean filters



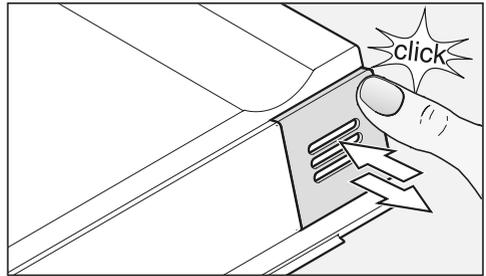
- Press the top right-hand cover in until you hear it click and then release it.



- Remove the filter.



- Insert the new filter.



- Press the top right-hand cover into position until you hear it click and then release it.

Active AirClean filters can be obtained from Miele Technical Service, your local dealer, or via 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.

# Active AirClean filter

---



- Touch the sensors for setting the temperature (∨ or ∧) repeatedly until the 🌀 symbol flashes in the display.



- Touch the OK sensor to confirm your selection.

The 7 symbol flashes in the display (meaning: Active AirClean filter is installed in your wine conditioning unit), the 🌀 symbol lights up.



- Touch the sensors for setting the temperature (∨ or ∧) until the 2 symbol is displayed (meaning: the counter has been reset).



- Touch the OK sensor to confirm your selection.

The selected setting will be adopted and the 🌀 symbol will flash.



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

The 🌀 in the display goes out.

## Frequently Asked Questions

With the help of the following guide minor faults in the performance of the machine, some of which may result from incorrect operation, can be remedied without contacting the Service Department.

This guide may help you to find the reason for the fault, and how to correct it.

To prevent cold from escaping, open the appliance doors as little as possible until the fault has been corrected.

Problem	Possible cause and solution
<p><b>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.</b></p>	<p>The wine conditioning unit is not switched on and the power connection symbol  is lit up in the display.</p> <ul style="list-style-type: none"> <li>■ Switch on the wine conditioning unit.</li> </ul> <p>The plug is not properly plugged into the electrical outlet.</p> <ul style="list-style-type: none"> <li>■ Insert the plug correctly into the outlet. The power connection symbol  appears in the display when the wine conditioning unit is switched off.</li> </ul> <p>Check whether the fuse has tripped. If it has there could be a fault with the appliance, the household electrical wiring or another electrical appliance.</p> <ul style="list-style-type: none"> <li>■ Contact a qualified electrician or Miele Technical Service for assistance.</li> </ul>
<p><b>The  symbol is displayed, the wine conditioning unit is not getting cold. However, the appliance and the interior lighting are working fine.</b></p>	<p>Demo mode is turned on and the  symbol is illuminated in the display.</p> <ul style="list-style-type: none"> <li>■ Turn off Demo mode (see “Information for dealers - Demo mode”).</li> </ul>

## Frequently Asked Questions

Problem	Possible cause and solution
<p><b>The compressor is switching on more frequently and for longer periods of time, the temperature in the wine conditioning unit is falling.</b></p>	<p>The temperature in the wine conditioning unit is set too low.  <b>■</b> Correct the temperature setting.</p>
	<p>The appliance door is not properly closed.  <b>■</b> Check whether the appliance door is properly closed.</p>
	<p>The appliance door was opened too frequently.  <b>■</b> Only open the door when necessary and for as short a time as possible.</p>
	<p>The air vents are covered over or are dusty.  <b>■</b> Do not cover the air vents and dust them regularly.</p>
	<p>The ambient temperature is too warm.  <b>■</b> Decrease the ambient temperature.</p>
<p><b>The compressor comes on less and less often and for shorter periods of time. The temperature inside the Wine Storage Unit rises.</b></p>	<p>This is not a fault. The temperature setting is too high.  <b>■</b> Correct the temperature setting.  <b>■</b> Check the temperature again after 24 hours.</p>
<p><b>The fan runs continuously although the DynaCool function is not turned on.</b></p>	<p>This is not a fault. The fan turns itself on automatically at times depending on set temperature and ambient temperature.</p>

## Messages in the display

Message	Possible cause and solution
<p>The alarm symbol  is lit up in the display and both wine conditioning zone sensors flash in the control panel. An audible alarm is also sounding.</p>	<p>The door alarm has been activated.</p> <ul style="list-style-type: none"> <li>■ Close the wine unit door. Both wine conditioning zone sensors and the alarm symbol  will go out and the acoustic alarm will stop.</li> </ul>
<p>The alarm symbol  is flashing in the display, and the sensor for one of the wine conditioning zones is also flashing. An alarm also sounds.</p>	<p>The temperature in the zone concerned has risen higher or fallen lower than the temperature set. Possible reasons for this include:</p> <ul style="list-style-type: none"> <li>– The appliance door was opened too frequently.</li> <li>– The ventilation gaps have been blocked.</li> <li>– A prolonged power failure has occurred.</li> </ul> <ul style="list-style-type: none"> <li>■ Rectify the cause of the alarm. The alarm symbol  goes out and the sensor for the affected wine conditioning zone lights up again constantly. The alarm stops.</li> </ul>
<p>The Change Active Air-Clean filter symbol  is lit up.</p>	<p>This is the reminder to change the Active AirClean filter.</p> <ul style="list-style-type: none"> <li>■ Replace the Active AirClean filter and then confirm the filter change in settings mode (see “Active Air-Clean Filter”).</li> </ul>
<p>A dash is lit up up/flash- ing in the display.</p>	<p>Only temperatures within the range of the appliance temperature will be displayed.</p>
<p>“F0”, “F1” or “E1” to “E8” appears in the display.</p>	<p>There is a fault.</p> <ul style="list-style-type: none"> <li>■ Contact the Service department.</li> </ul>

## Frequently Asked Questions

---

### The interior lighting is not working.

Problem	Possible cause and solution
<b>The LED interior lighting is not working.</b>	<p>The wine conditioning unit is not switched on.</p> <ul style="list-style-type: none"><li>■ Switch the wine conditioning unit on.</li></ul> <p>To avoid overheating, the LED lighting switches itself off automatically after approx. 15 minutes if the appliance door is left open.</p> <p>If this is not the cause, then there is a fault.</p> <div data-bbox="398 464 1043 655" style="border: 1px solid gray; padding: 5px;"><p> Risk 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 Technical Service.</p></div> <div data-bbox="398 671 1043 895" style="border: 1px solid gray; padding: 5px;"><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 risk 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"><li>■ Contact Technical Service.</li></ul>
<b>The LED interior lighting is on even when the door is closed.</b>	<p>The feature lighting is turned on.</p> <ul style="list-style-type: none"><li>■ Turn the feature lighting off (see “Feature lighting”).</li></ul>

# Frequently Asked Questions

## General problems with the wine conditioning unit

Problem	Possible cause and solution
<b>The door seal is damaged or needs to be replaced.</b>	No tools are required to change the door seal. ■ Change the door seal. A replacement is available from Technical Service.
<b>An alarm does not sound even though the appliance door has been open for a long time.</b>	This is not a fault. The alarm tone has been switched off in settings mode (see “Acoustic signals 🎵” under “Selecting additional settings”).
<b>The wine conditioning unit cannot be switched off.</b>	The safety lock has been activated. ■ Completely deactivate the safety lock (see “Activating and deactivating the safety lock 🔒” under “Selecting additional settings”).
<b>The slats on the wooden shelves are warping.</b>	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 wavy grain are characteristic for wood and cannot be avoided.
<b>Bacteria has begun to form on the wine bottle labels.</b>	Bacteria may form on the labels, depending on the type of label adhesive used. ■ Clean the wine bottles and remove any adhesive residue.
<b>A white deposit has formed on the wine bottle corks.</b>	The corks have oxidized 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.

## Causes of noises

Normal noises	Cause
<b>Brrrrr...</b>	A humming noise is made by the motor (compressor). This noise can get louder for brief periods when the motor switches on.
<b>Blub, blub....</b>	A gurgling noise can be heard when the coolant circulates through the pipes.
<b>Click....</b>	Clicking sounds occur whenever the thermostat switches the motor on or off.
<b>Sssrrrrr....</b>	On multi-zone wine conditioning units you can sometimes just hear the sound of the fan inside the appliance.
<b>Crack...</b>	A cracking sound can be heard when material inside the wine conditioning unit expands.
Please bear in mind that a certain amount of noise is unavoidable (from the compressor and the coolant circulating through the system).	

Noises that you can easily eliminate	Possible cause	Solution
<b>Rattling, clinking</b>	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.	Separate them.
	The transport cord clip is still hanging on the back of the appliance.	Remove the clip.

## Contact in case of fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Technical Service.

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

Please quote the model and serial number of your appliance when contacting Miele. Both pieces of information can be found on the data plate.

You will find the data plate inside your appliance.

## Warranty

For more information about warranty conditions, please contact Miele Technical Service.

# Installation

---

## Installation location

 Risk of injury and damage.  
A wine conditioning unit that has not been installed properly can tip up. 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.

 Fire hazard and risk of damage.  
This wine conditioning unit must not be installed underneath a cooktop.

 Fire hazard and risk of damage.  
Do not install a warming drawer under the wine conditioning unit.

 Risk of damage.  
Do not install a vacuum sealing drawer under the wine conditioning unit.

 Risk of tipping over.  
Risk of injury and damage.  
If you install the wine conditioning unit by itself in a separate housing unit, this housing unit must be securely fixed to the wall.

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

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 range, or another appliance that gives off heat. Direct sunlight should also be avoided. The higher the room temperature, the longer the compressor has to run and the higher the energy consumption is.

When installing the wine conditioning unit, please note:

- The electrical socket must be easily accessible in an emergency and not concealed behind the appliance.
- The plug and power cord 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.

## Load-bearing capacity of the niche floor

To ensure the safe installation of the wine conditioning unit and to guarantee its correct functioning, the floor of the niche where the appliance is to be installed must be smooth and even.

It must be made from strong, rigid material.

Because the appliance is extremely heavy when fully loaded, it is essential that the floor it stands on is able to bear its weight.

When fully loaded, the weight of the wine conditioning unit is approx.

**440 lb (200 kg).**



**Danger from broken glass!**

Danger of injury due to broken glass! If installed at altitudes above 4,900 ft (1,500 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.



**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 the wine conditioning unit has been installed in accordance with these operating and installation instructions.

# Installation

---

## Climate class

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 class	Room temperature
SN	50° to 90°F (10° to 32°C)
N	61° to 90°F (16° to 32°C)
ST	61° to 100°F (16° to 38°C)
T	61° to 109°F (16° to 43 °C)

Operating in a room which is too cold will cause the compressor to turn off for too long, causing the internal temperature in the appliance to rise, resulting in damage.

## Side-by-side

This wine conditioning unit can be installed side-by-side with another wine conditioning unit or refrigerator.

Your dealer will be able to advise you which combination of models is possible with your wine conditioning unit.

## Ventilation

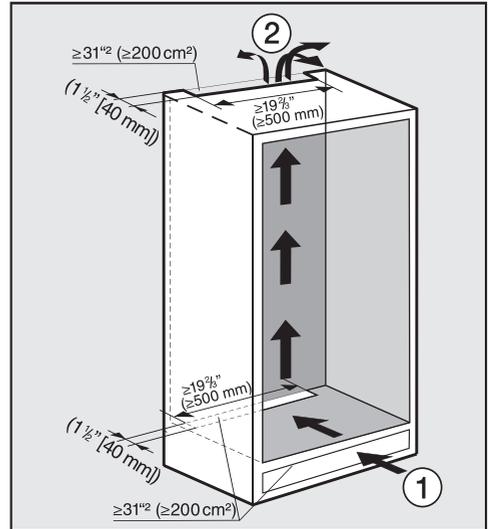
**⚠ WARNING! Fire hazard!**  
Operation of the wine conditioning unit is limited. Keep the ventilation slits free from obstruction.

**⚠** If the ventilation slits are not kept free and unobstructed the compressor will switch on more often and will run for longer.

This can cause higher energy consumption and to an increased compressor operating temperature, which can result in damage to the compressor.

Do not block the ventilation slits.

The air at the back wall of the wine conditioning unit warms up. Therefore the cabinet must be constructed in such a way that ensures unhindered ventilation (see “Built-in dimensions”).



- The air influx ① enters via the plinth and the air outlet ② is at the top at the rear of the cabinet.
- To ensure ventilation an air channel of a minimum  $9/16''$  (40 mm) depth must be provided at the back of the wine conditioning.
- The ventilation slits in the plinth, in the cabinet and under the top of the cabinet must provide a total passage volume of at least 31 square inches to allow the warm air to dissipate unimpeded.

# Installation

---

If you wish to fit a grille in the ventilation openings, the ventilation openings must be larger than 31 square inches. The passage volume of 31 square inches is the total area of the opening slits in the grille.

- Important! The larger the ventilation slits, the more economically the wine conditioning will work.

The ventilation slits must not be blocked or obstructed in any way. Clean the ventilation slits on a regular basis.

## Custom door panel

### Horizontal and vertical gaps

Depending on the style of kitchen cabinetry, the thickness and edge radius of the custom door panel and the gap that runs around the door, vertically and horizontally, are specified.

It is essential to pay attention to the following:

#### - Horizontal gap

The gap between the custom door panel and the housing unit door above or below it must be at least 1/8" (3 mm).

#### - Vertical gap

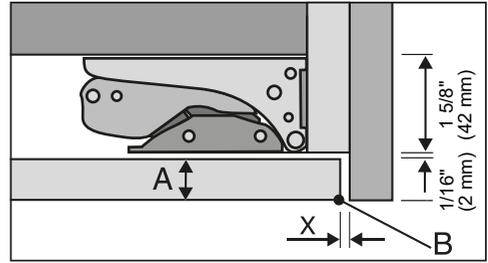
If the gap between the custom door panel and the adjoining housing unit door or wall on the hinged side is too small, the appliance door could collide with the adjoining housing unit door or wall when opened.

It may be necessary to adjust the size of this gap to suit the thickness and edge radius of the custom door panel.

This must be taken into consideration when planning your kitchen and when replacing an old wine conditioning unit with a new one to ensure the installation conditions required are met.

# Installation

Custom door panel thickness <b>A</b>	Gap <b>X</b> for different edge radii <b>B</b>			
	R0	R1.2	R2	R3
≥ 5/8" -3/4" (16-19 mm)	min. 1/8" (3 mm)			
3/4" (20 mm)	3/16" (5 mm)	3/16" (4 mm)	3/16" (4 mm)	1/8" (3.5 mm)
3/4" (20 mm)	3/16" (5.5 mm)	3/16" (5 mm)	3/16" (4.5 mm)	3/16" (4 mm)
7/8" (22 mm)	1/4" (6.5 mm)	1/4" (6 mm)	3/16" (5.5 mm)	3/16" (5 mm)



Adjoining side wall

A = Door panel thickness

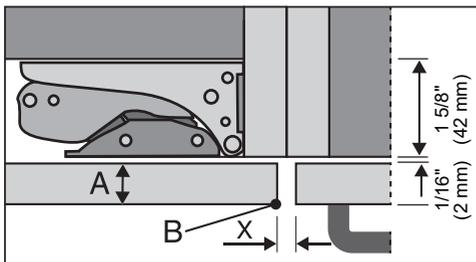
B = Edge radius

X = Gap

**Tip:** Fit a spacer between the housing unit body and the side wall. This way you will get a sufficiently wide gap.

## Weight of the custom door panel

Before installing the custom door panel, ensure that the weight of the door does not exceed the maximum permitted weight.



Adjoining housing unit door

A = Door panel thickness

B = Edge radius

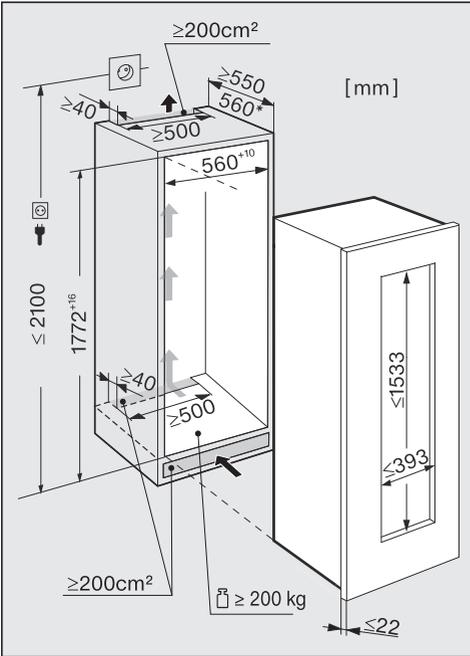
X = Gap

Wine conditioning unit	Maximum weight of custom door panel
KWT 6x22 i (S)	44 lb (20 kg)

Fitting a custom door panel which is heavier than the maximum permitted weight could damage the hinges.

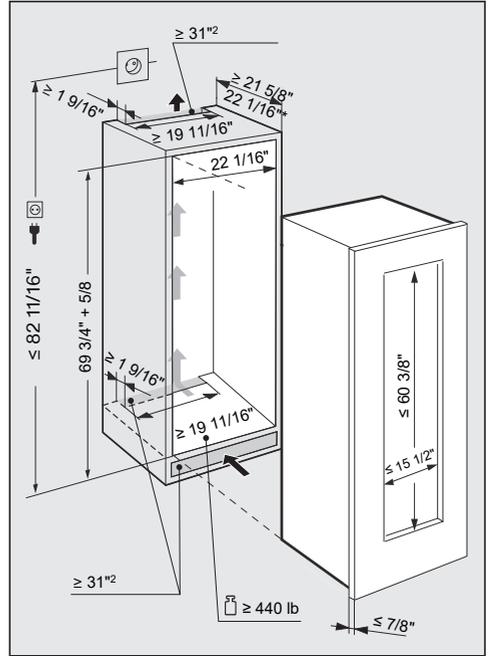
# Installation

## Installation dimensions



The power cord is 110 1/4" (2,800 mm) long.

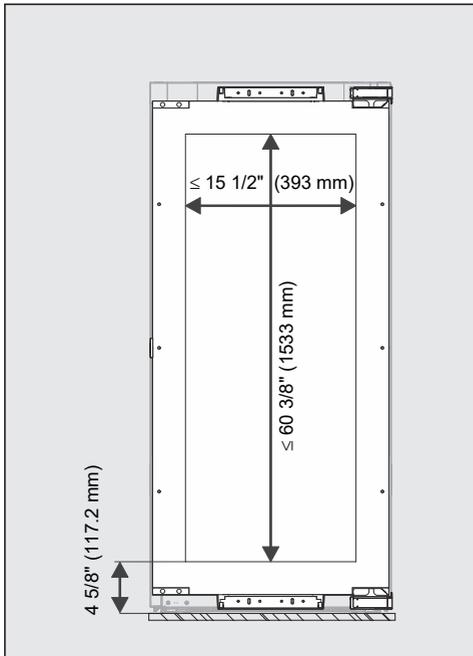
The electrical socket must be easily accessible in an emergency and not concealed behind the appliance.



The power cord is 110 1/4" (2,800 mm) long.

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

## Custom door panel dimensions



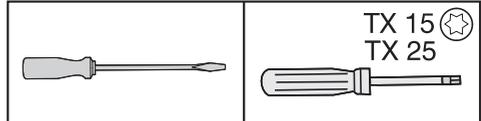
**⚠ Risk of damage.**

Never fit a custom door panel in front of the glass door as this can lead to a build up of moisture and cause corrosion of the wine conditioning unit.

## Reversing the door hinge

The wine conditioning unit is supplied right-hinged. If left-hand hinging is required, the hinges must be changed.

**To change the door hinging, you will need the following tools:**



**⚠ Risk of injury and damage.**

The glass door is breakable.  
The glass door is heavy (approx. 68 lb/31 kg). Always change the door hinging with the assistance of another person.

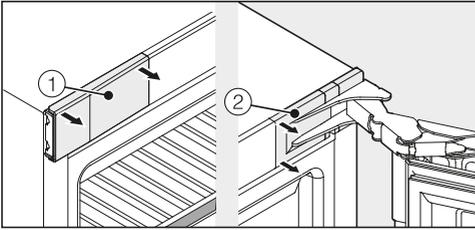
**⚠ Risk of injury and damage.**

The glass door can drop.  
When changing the door hinging, make sure that all fixing parts are securely screwed into position.

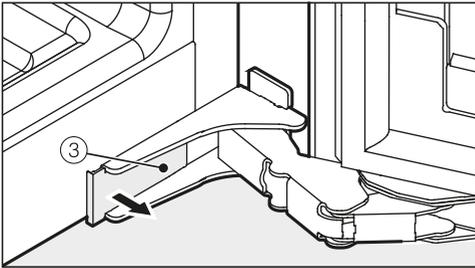
**Tip:** Place a suitable cover on the floor in front of the wine conditioning unit to protect the glass door and your floor from damage when changing the hinging.

Be careful not to damage the door seal. If the door seal is damaged, the appliance door may not close properly and cooling will be insufficient.

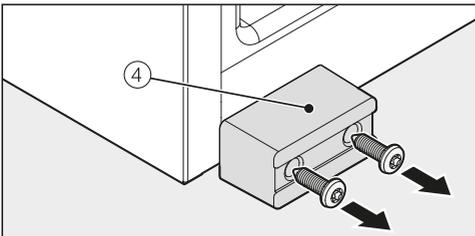
# Installation



- Open the appliance door and remove covers ① and ② on the left and right of the wine conditioning unit.



- Remove cover ③ from the bottom of the appliance.



- Unscrew the transport safety device ④.

**Tip:** Keep this device in a safe place for refitting should the appliance need to be moved in the future.

**⚠ Risk of injury and damage.**

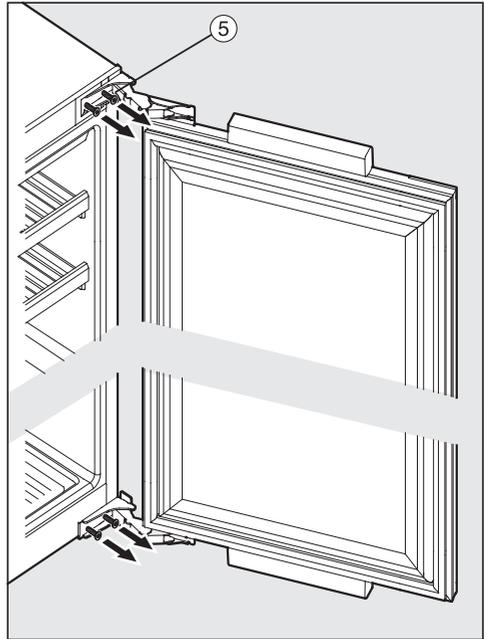
The appliance door is not secure once the screws in the hinges have been removed.

The second person must support the appliance door.

**⚠ Risk of injury.**

If the hinges close, there is a risk of injury.

Leave the hinges open.



- Slightly unscrew the bottom and top screws from the hinges ⑤. The appliance door must be held by a second person while you do this.

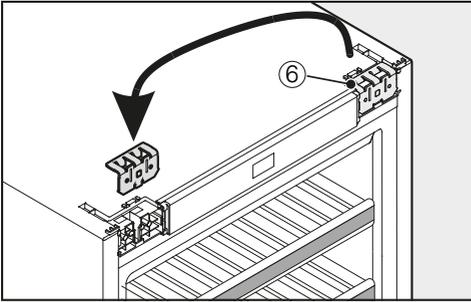
- Remove the appliance door.

- Carefully place the appliance door on a soft surface.

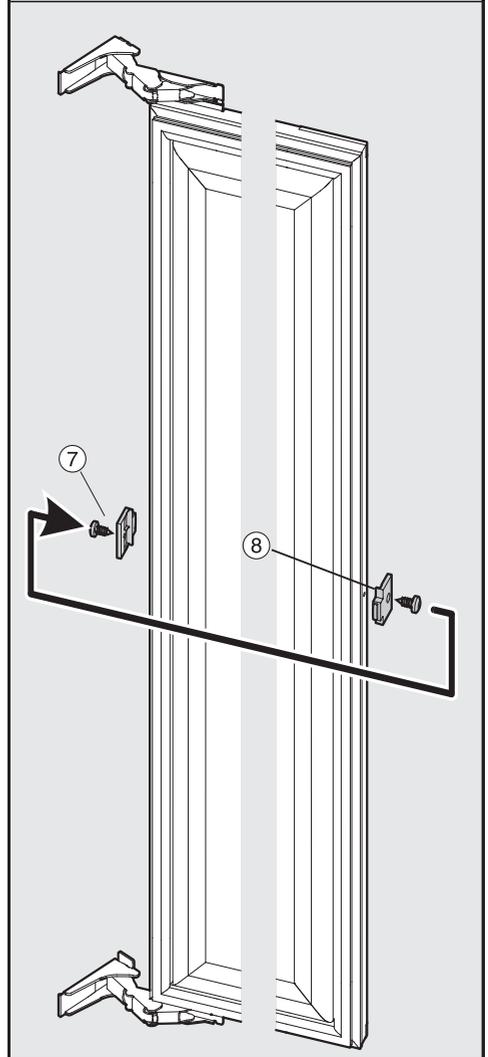
- Now undo the screws completely.

**⚠ Risk of injury.**

Do not close the hinges.

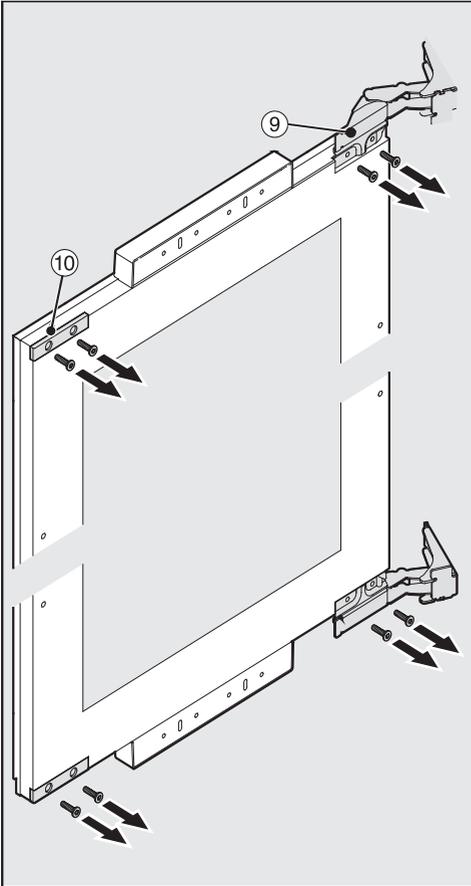


- Take off the upper retaining bracket ⑥ and replace it on the opposite side.

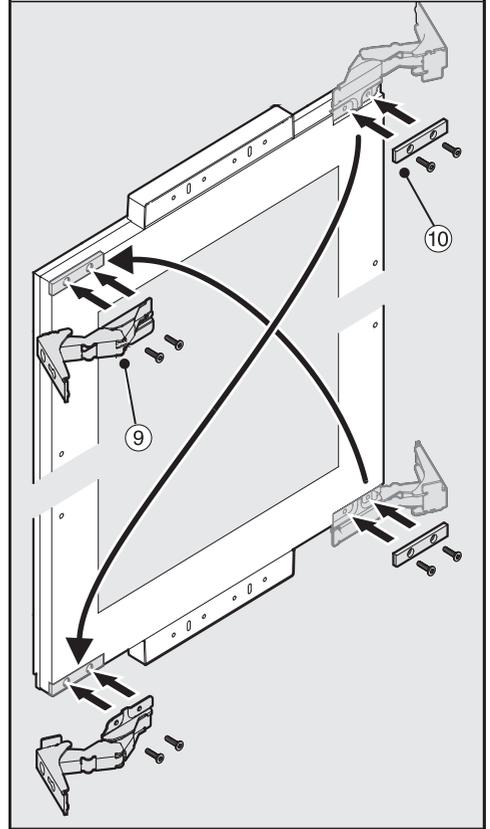


- Remove the stopper ⑦ from the appliance door.
- Remove the spacer ⑧ from the appliance door, rotate it 180° and fit it on the opposite side.
- Refit the stopper ⑦ on the opposite side of the door.

# Installation



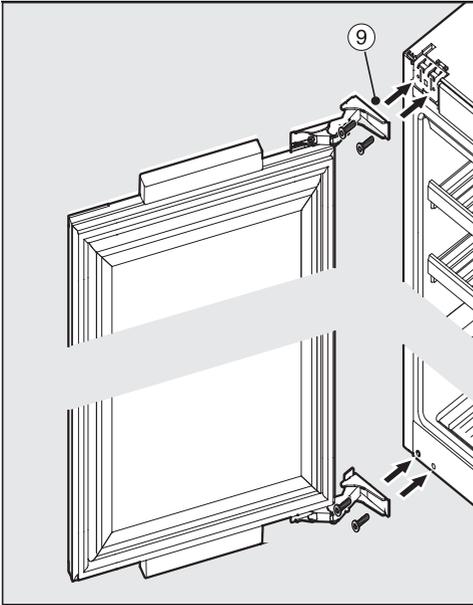
- Unscrew the hinges ⑨ and covers ⑩ from the appliance door.



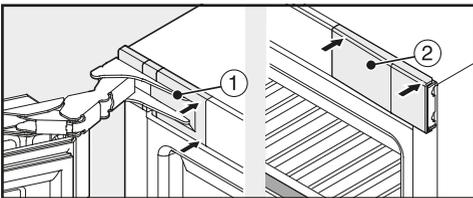
- Fit the hinges ⑨ and covers ⑩ diagonally on the opposite side.

⚠ Risk of injury.

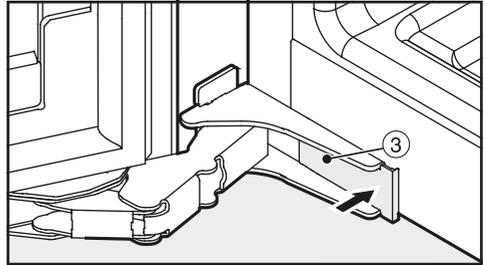
The second person must support the appliance door during the following steps.



- Fit the screws through the hinges ⑨ at the top and bottom.
- Tighten the bottom screws followed by the top screws.



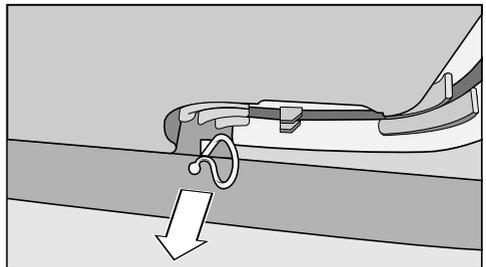
- Replace top covers ① and ② and click them into place.



- Replace bottom cover ③ and click it into place.
- Check that the wine conditioning unit is standing securely in the building-in niche and that the appliance door closes properly.

## 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).

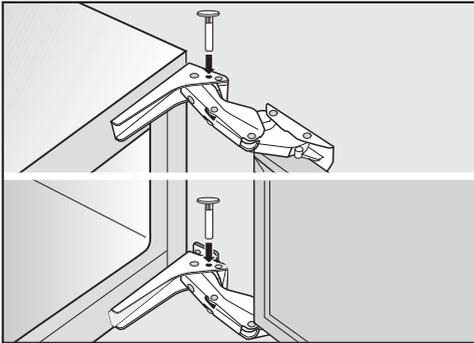
# Installation

The door hinges on the wine conditioning unit are set at the factory to enable the appliance door to be opened wide.

However, if the opening angle of the appliance door needs to be limited for any reason, the hinge can be adjusted to accommodate this.

If, for example, the appliance door hits an adjacent wall when it is opened, you should limit the opening angle of the appliance door to 90°.

The locking pins for limiting the door opening must be fitted before the appliance is installed.



- Insert the locking pins supplied for limiting the door opening into the hinges from above.

The appliance door opening angle is now limited to approx. 90°.

## Installing the wine conditioning unit

**⚠ 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.

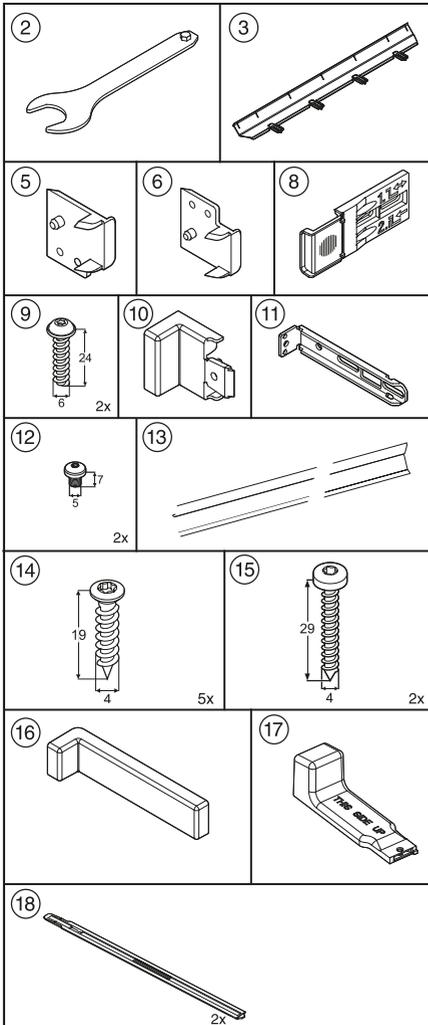
Two people are required for installing the wine conditioning unit.

- 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 “Ventilation” and “Installation dimensions” under “Installation”).

### The following parts are supplied with the wine conditioning unit:

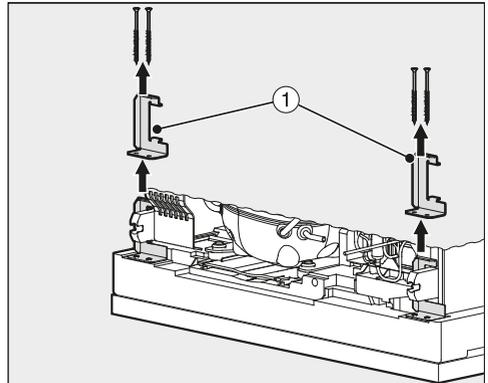
All installation parts are number coded. This coding is also used in the installation instructions.

- Required for installing the wine conditioning unit in its niche:



All fitting instructions given are for a right-hand hinged appliance. If you have converted the appliance to left-hand hinging, you will need to adapt these instructions accordingly.

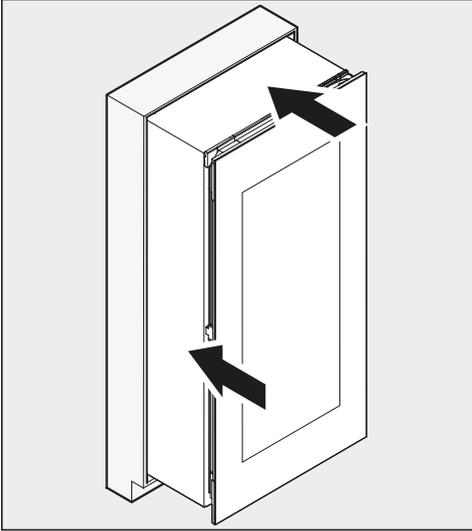
## Preparing the wine conditioning unit



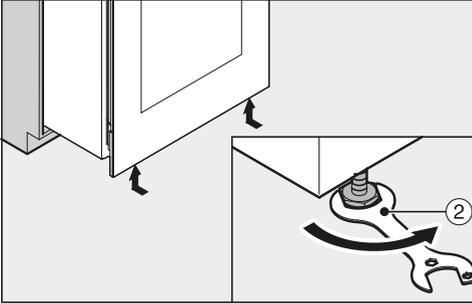
- Unscrew the transport safety devices ① from both sides on the back of the wine conditioning unit and remove them upwards.
- Feed the power cord through to the electrical socket.

**⚠ Risk of fire due to short circuit.**  
When pushing the wine conditioning unit into its niche, make sure that the power cord does not get trapped.  
Never operate a wine conditioning unit with a faulty power cord.

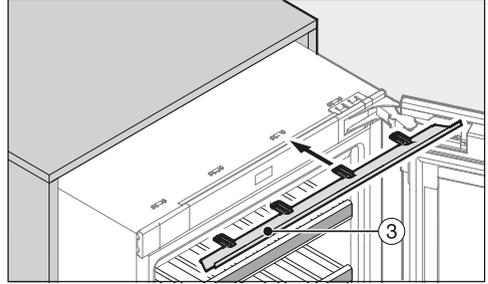
# Installation



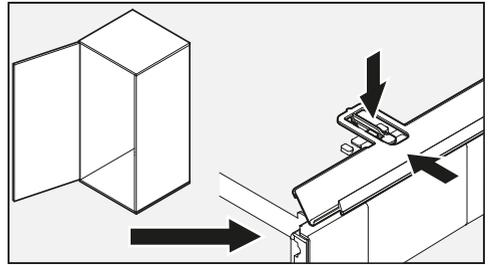
- Push the wine conditioning unit two thirds of the way into the building-in niche.



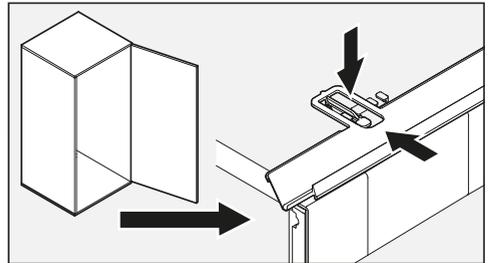
- Turn the front adjustable feet all the way in using the wrench ② supplied.



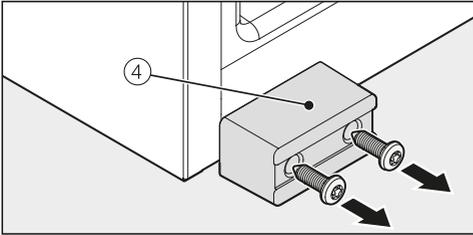
- Slide the filler panel ③ supplied from the front into the holders on the wine conditioning unit as shown.



- If the wine conditioning unit is left-hinged, allow for the position of the lug (see illustration above).



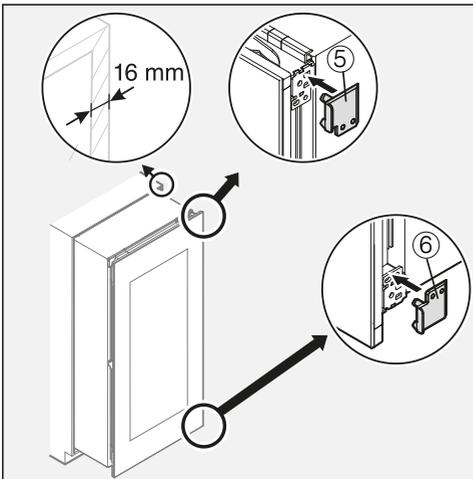
- If the wine conditioning unit is right-hinged, allow for the position of the lug (see illustration above).



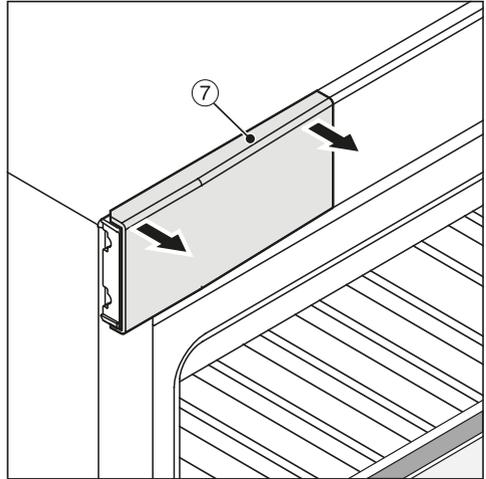
- Unscrew the transport safety device ④ from the front of the wine conditioning unit, if you have not already done so.

**Tip:** Keep this device in a safe place for refitting should the appliance need to be moved in the future.

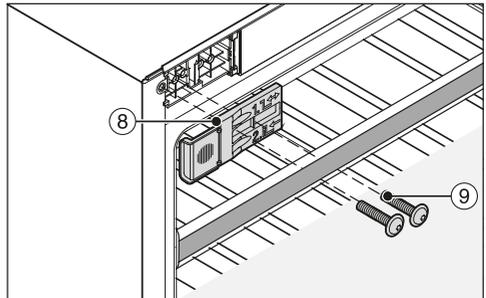
**With 5/8" (16 mm) thick housing unit walls only:**



- Clip the spacers ⑤ and ⑥ supplied on the right-hand side of the hinges.
- Open the appliance door.

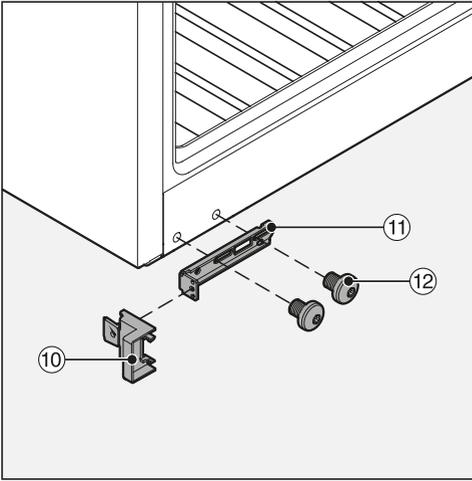


- Remove the top cover ⑦.

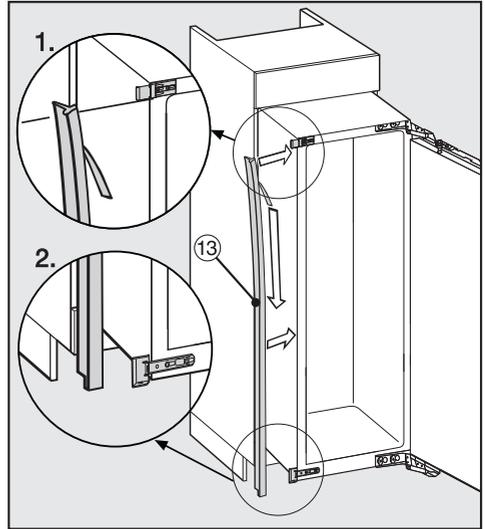


- Screw the supplied fixing bracket ⑧ loosely with the screws ⑨ supplied into the top left of the wine conditioning unit (1st and 3rd hole from the left). Do not tighten the screws so that you can adjust the position of the bracket ⑧ later on.

# Installation



- Fit the stopper ⑩ supplied onto the fixing bracket ⑪ also supplied.
- Screw the supplied fixing bracket ⑪ loosely with the screws ⑫ supplied into the bottom of the appliance. Do not tighten the screws ⑫ so that you can adjust the position of this part.
- Push the wine conditioning unit two thirds of the way into the building-in niche.



- Carefully remove the protective foil from the supplied sealing strip ⑬.
  - Stick the sealing strip ⑬ onto the side of the appliance on which the door will open, flush with the front.
1. Position the sealing strip ⑬ flush with the lower edge of the top fixing bracket.
  2. Stick it down along its entire length.
- If necessary, insert the locking pins supplied for limiting the door opening into the hinges from above (see “Adjusting the hinges”).

## Installing the wine conditioning unit

If the wine conditioning unit is pushed too far into the building-in niche, the appliance door will not close properly. This can cause ice to build up and condensate to accumulate, and cause the appliance to malfunction. These issues can all lead to increased energy consumption. Push the wine conditioning unit into the niche, making sure a gap of **1 5/8" (42 mm)** is maintained all round between the appliance and the front of the housing unit side walls.

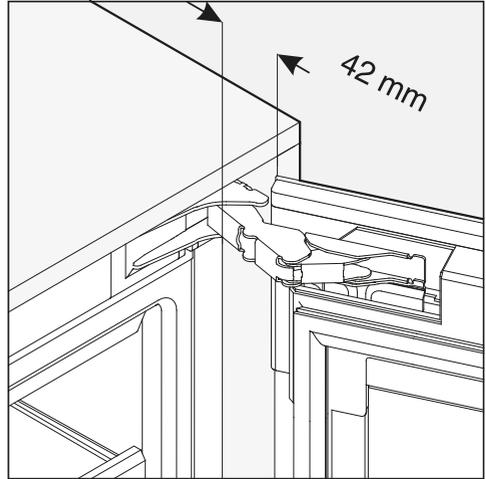
- Push the wine conditioning unit into the niche until the fixing brackets at the top and bottom touch the front edge of the housing unit side wall.
- With **5/8" (16 mm) thick** housing unit walls:

The spacers should touch the front edge of the housing unit side wall at the top and bottom.

- With **3/4" (19 mm) thick** housing unit walls:

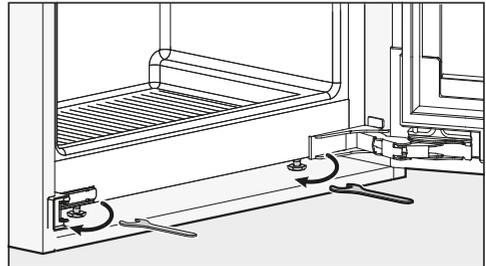
The front edges of the top and bottom hinges should be flush with the front edge of the housing unit side wall.

- Check again that securing brackets at the top and bottom are flush with the front edge of the housing unit side wall.



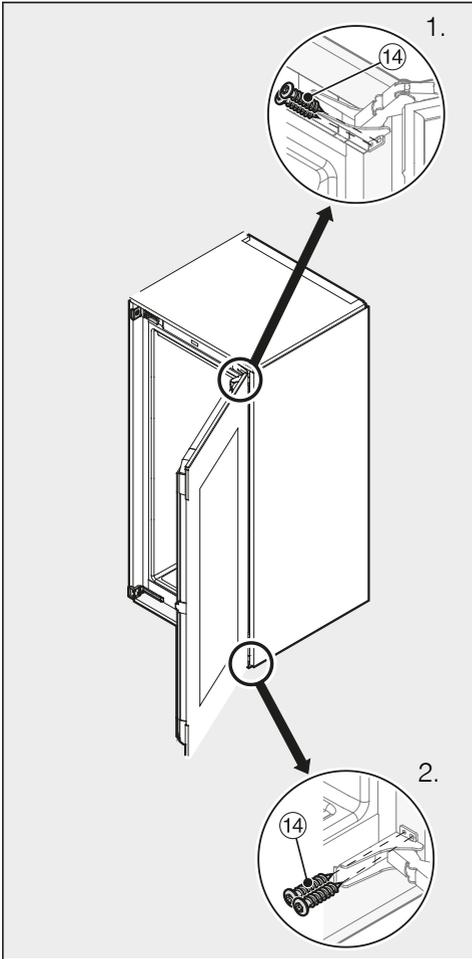
This ensures a distance of **1 5/8" (42 mm)** to the front edges of the housing unit side walls all the way round.

- Close the appliance door and align the wine conditioning unit with adjacent cabinetry.

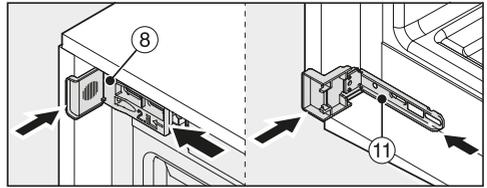


- Align the height of the wine conditioning unit as necessary on both sides with the adjacent cabinetry by altering the adjustable feet using the wrench supplied.

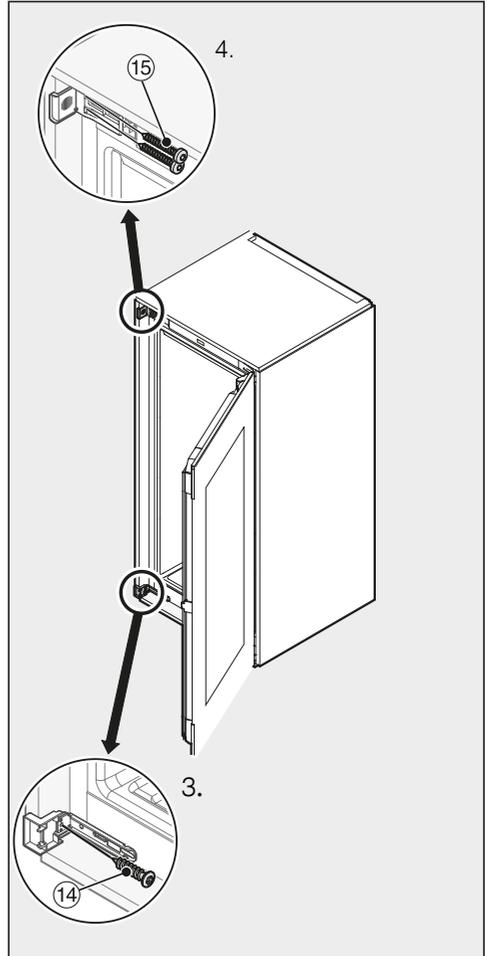
# Installation



- Push the hinged side of the appliance to the housing unit wall.
- To secure the wine conditioning unit to the housing unit, screw the supplied particle board screws (14) through the hinge plates at the top and bottom (1. + 2.).

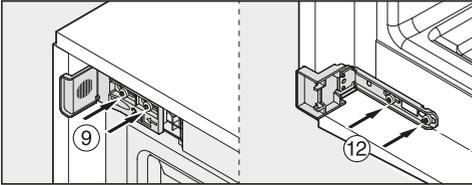


- Push the fixing brackets (8) and (11) against the housing unit wall.

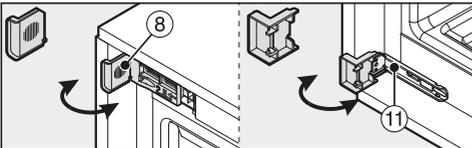


- Now secure the wine conditioning unit to the other side of the housing unit by screwing the supplied particle

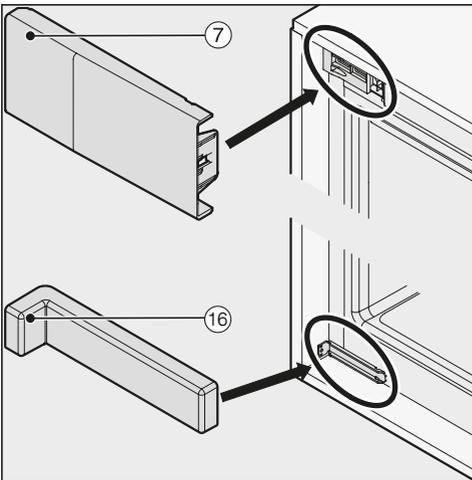
board screws ⑭ and ⑮ through the hinge plates at the top and bottom (3. + 4.).



■ Now tighten screws ⑨ and ⑫.



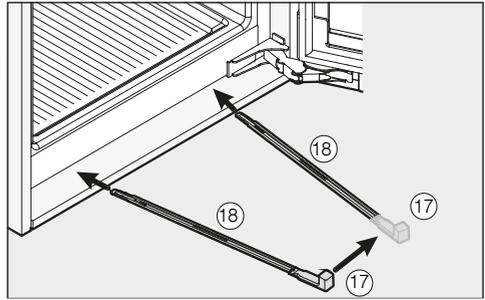
■ Snap off any protruding ends from securing brackets ⑧ and ⑪. They are no longer required and can be disposed of in the household garbage.



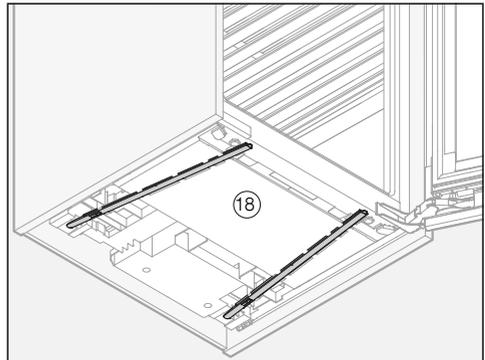
■ Fit the cover ⑦ to the top fixing bracket.

■ Fit the cover ⑯ supplied to the bottom fixing bracket.

For additional stability of the wine conditioning unit in the housing unit, push the stabilizing rods supplied in underneath the appliance between it and the floor of the housing unit:



■ Then secure the handle ⑰ to one of the stabilizing rods ⑱.



■ Use the handle to push the stabilizing rod ⑱ into the guide as far as it will go. Remove the handle ⑰ and fit it to the other stabilizing rod supplied and push this into its guide as far as it will go.

**Tip:** Important! Keep the handle ⑰ somewhere safe in case you ever need to fit the wine conditioning unit into new cabinetry.

# Installation

- Check that the wine conditioning unit is standing securely in the building-in niche and that the appliance door closes properly.

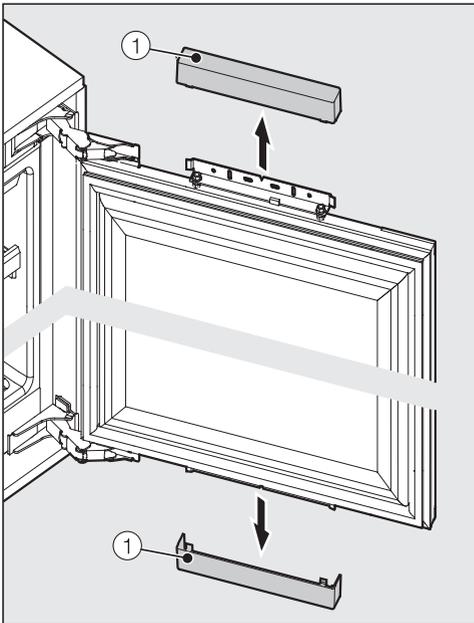
## Installing the custom door panel

If installed in a run of units, make sure that the top edge of the custom door panel is at the same height as adjoining unit doors.

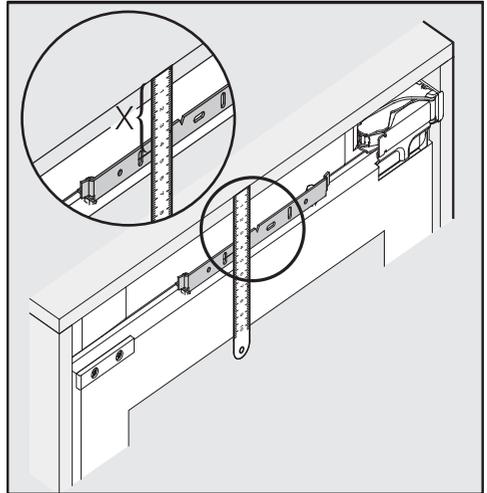
The door panel must be installed level, and not under tension.

Please use the screws for the custom door panel as well as the gap cover included in the accessories supplied.

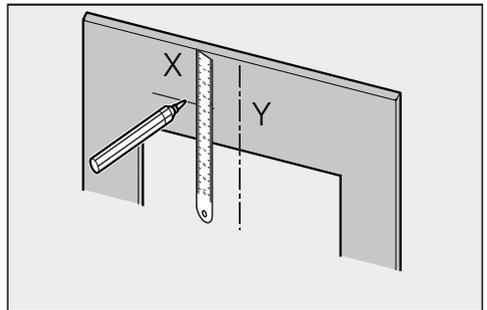
- Open the appliance door.



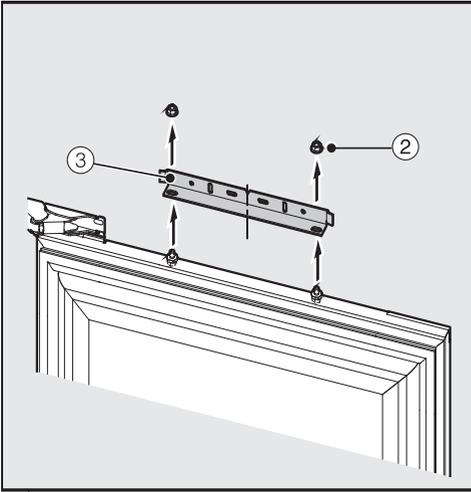
- Remove the covers ① from the top and bottom of the appliance door.



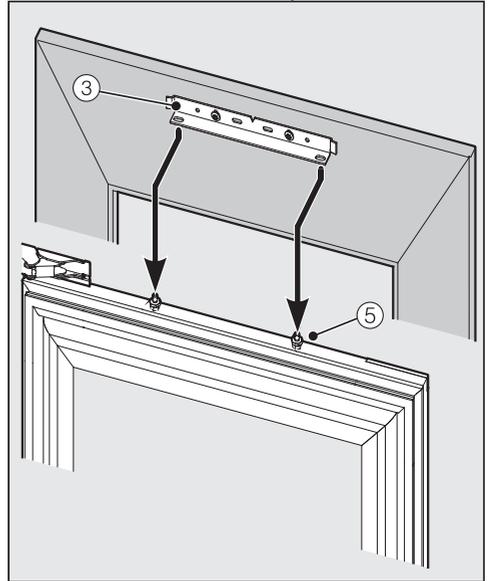
- Measure the distance X between the top edge of the housing unit wall above and the middle of the vertical slots in the mounting frame.
- Place the custom door panel on a firm surface, with the external side facing downwards (place on a blanket or similar to avoid it becoming scratched).



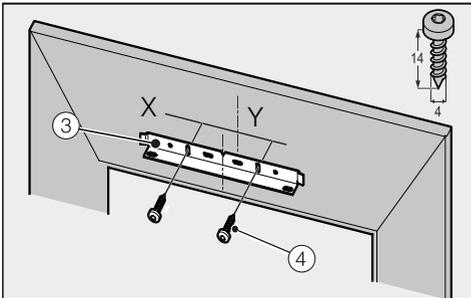
- Mark the distance X on the inner side of the custom door panel.
- Similarly, locate and mark the vertical midpoint Y on the custom door panel.



- Unscrew the nuts (2) and remove the mounting frame (3) from the appliance door.

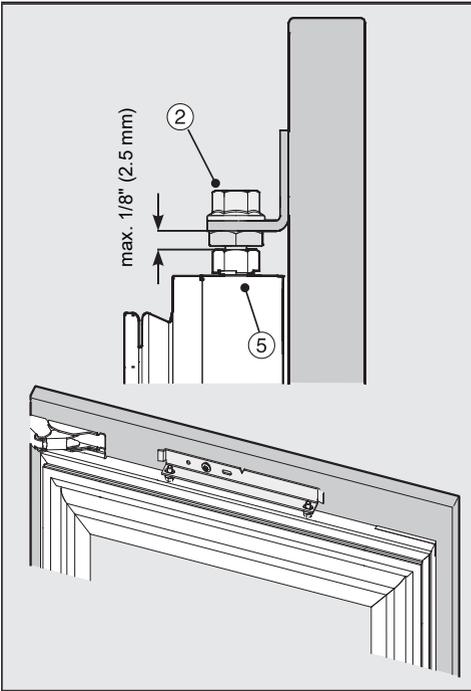


- Open the appliance door and hang the custom door panel from its mounting frame (3) onto the threaded bolts (5) from above.

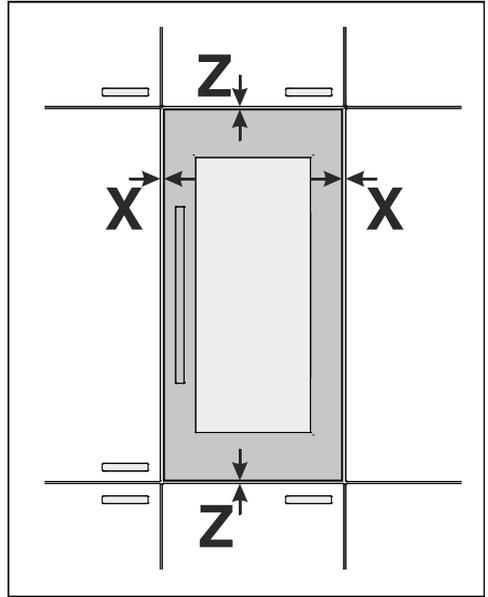


- Position the mounting frame (3) on the custom door panel according to the markings and screw it tightly using the two screws (4) supplied.

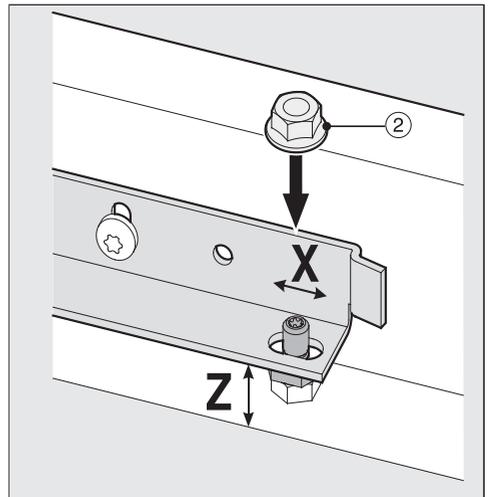
# Installation



- Screw the nuts (2) loosely onto the threaded bolts (5). Do not tighten the nuts yet.

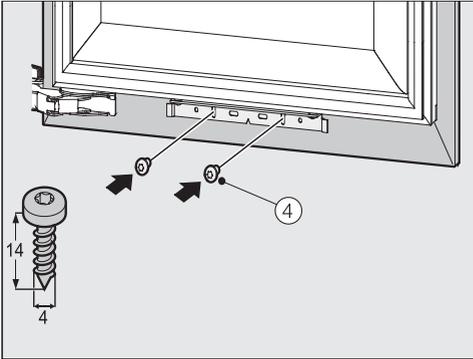


- Close the appliance door carefully and check the distance between the door and adjoining unit doors. The distance should be the same.

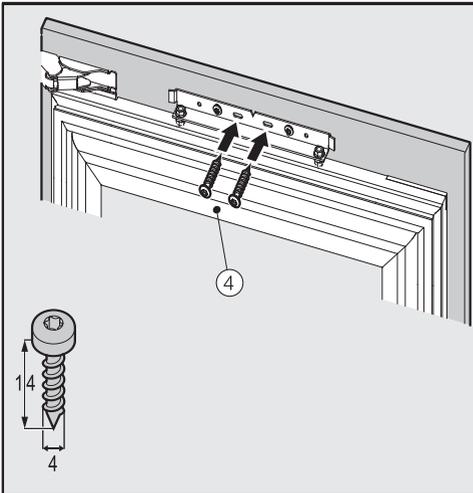


- Align the sides of the appliance door X and the height Y using the threaded bolts.

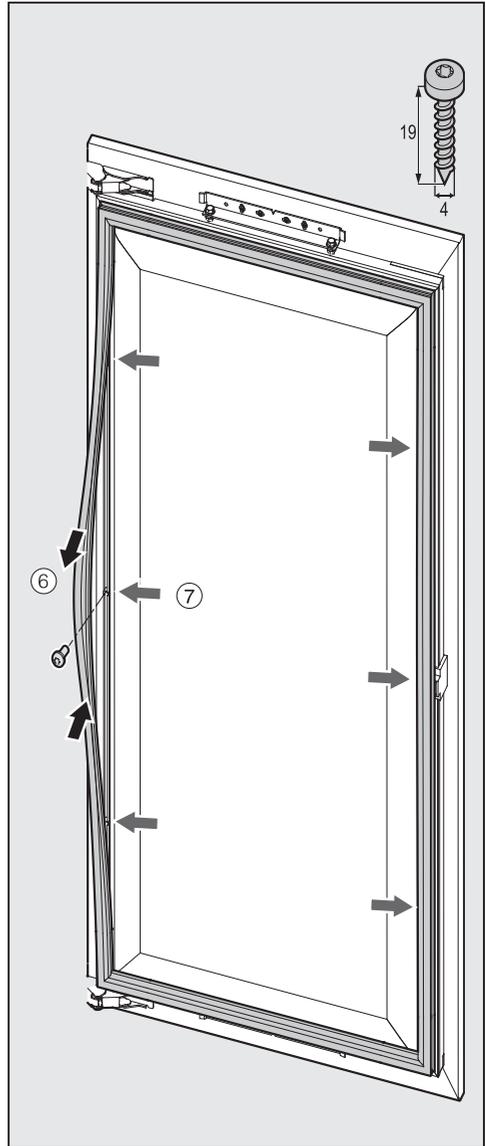
- Close the appliance door again and check the distance between the door and adjoining unit doors.
- Now screw on the top nuts ②. The appliance door is now secured.



- Secure the custom door panel to the appliance door at the bottom using the screws ④ supplied.

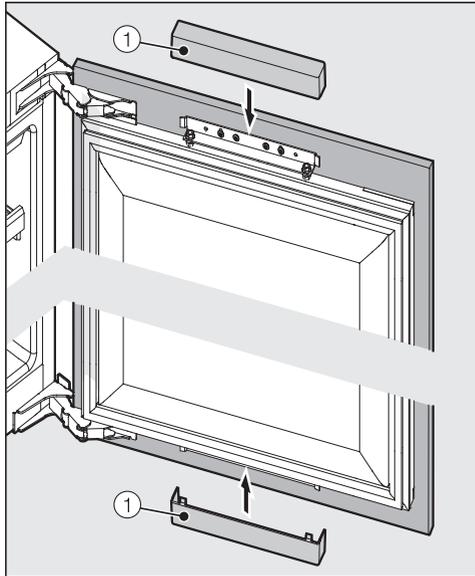


- Resecure the custom door panel at the top using the screws ④ supplied.



- Carefully move the seal ⑥ on the appliance door to one side and secure the custom door panel to the appliance door at 3 points on both sides using the screws ⑦ supplied.

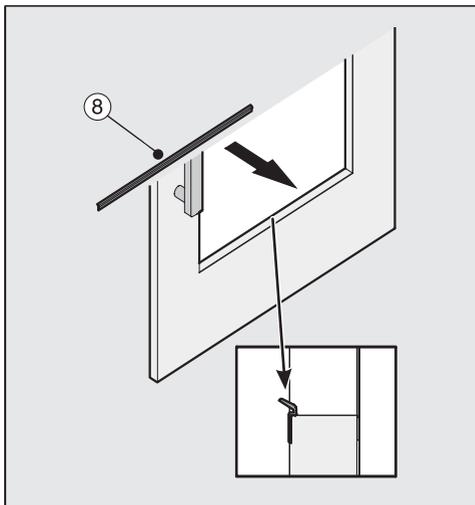
# Installation



**The following confirms that the appliance is correctly installed:**

- The appliance door closes properly.
- The door does not touch the cabinet.
- The seal on the top corner of the handle side is firmly seated.
- To double check place a torch in the appliance and close the door. Turn the lights out in the room. If you can see any light shining out from the sides double check the installation.

- Replace the covers ① at the top and bottom on the appliance door.



- Insert the gap cover ⑧ supplied into the gap between the custom door panel and the appliance door.

## Electrical connection

### Danger of electric shock!

The wine conditioning unit must only be switched on when it has been installed in accordance with the installation instructions.

Ground the wine conditioning unit.

The wine conditioning must not be grounded via a gas pipe.

If in doubt, have a suitably qualified and experienced electrician check that the installation complies with relevant regulations.

Do not install a fuse into neutral current or grounding electrical circuit.

Do not use extension cords or ungrounded (two prong) adapters.

Do not use a frayed or damaged power cord.

### Danger of electric shock!

For protection against electric shock this wine conditioning is equipped with a pole-free plug which is protected against reverse polarity. The plug must be grounded in the usual way.

Do not remove the round grounding connector pin from the plug.

Use only a grounded plug adapter.

Wait for 1 hour after installation before plugging the wine conditioning into the power supply. This allows coolant and refrigerator oil to settle in accordance with regulations.

Ensure that the voltage of the main power supply corresponds with the connection voltage of the wine conditioning. A power supply of 110 - 120 V, 60 Hz and 15 Amp (20 Amp for side-by-side installation) with a NEMA 5-15 molded plug, which is protected by a main switch or a fuse, is required to operate the wine conditioning unit.

The manufacturer recommends operating the wine conditioning on a separate circuit to avoid overloading the electrical circuit.

All relevant legal electrical, fire and building regulations must be observed when installing the socket and/or the wine conditioning.

In certain countries wine conditioning are required to be connected to the electrical supply via a wall-mounted ON/OFF switch.

To avoid the risk of fire, electric shock or other injuries installation and connection of the appliance must be carried out by a suitably qualified electrician in accordance with all relevant local and national regulations and standards, including fire prevention.

## Installation

---

The outlet must be easily accessible in an emergency so that the wine conditioning unit can be quickly disconnected from the electrical supply in case of an emergency.

If the outlet is no longer accessible once the appliance has been installed, an all-pole disconnect device with a contact opening of at least 1/8" (3 mm) must be present on site. The disconnect device may be circuit breaker, a fuse, or a contactor (compliant with local regulations).

The plug and power cord must not come into contact with the back of the appliance as vibrations can cause damage to these components. This, in turn, could result in a short circuit.

Do not plug in other devices behind this wine conditioning unit.

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

The wine conditioning unit must not be used with so-called **energy-saving devices** either. These reduce the amount of energy supplied to the wine conditioning unit, causing it to overheat.

If the power cord needs to be replaced, this must be done by a qualified technician.

### Demo mode

The appliance 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 turned off, so that the appliance does not cool down.

### Turning on Demo mode



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

The temperature shown in the display will go out and the power connection symbol  appears.



- Touch and hold the  $\nabla$  sensor.



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



- Keep your finger on the  $\nabla$  sensor until the  symbol appears in the display.
- Then release the  $\nabla$  sensor.

Demo mode is turned on and the  symbol is illuminated in the display.

### Turning off Demo mode

The  symbol is illuminated 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 ( $\nabla$  or  $\wedge$ ) repeatedly until the  symbol flashes in the display.



- Touch the OK sensor to confirm your selection.

The  symbol flashes in the display (meaning: Demo mode is active) and the  symbol is illuminated.

## Information for dealers

---



- Touch the  $\nabla$  or  $\triangle$  sensor so that the symbol  $\nabla$  appears in the display (meaning: Demo mode is inactive).



- Touch the OK sensor to confirm your selection.

The selected setting will be adopted and the  $\blacksquare$  symbol will flash.



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

Demo mode is turned off and the  $\blacksquare$  symbol disappears.





Please have the model and serial number  
of your appliance available when  
contacting Technical Service.

---

The Miele logo consists of the word "Miele" in a bold, white, serif font, set against a solid black rectangular background.

## **U.S.A.**

**Miele, Inc.**

### **National Headquarters**

9 Independence Way  
Princeton, NJ 08540  
Phone: 800-843-7231  
Fax: 609-419-4298  
[www.mieleusa.com](http://www.mieleusa.com)

### **Technical Service & Support**

Phone: 800-999-1360  
Fax: 888-586-8056  
[TechnicalService@mieleusa.com](mailto:TechnicalService@mieleusa.com)

### **International Headquarters**

Miele & Cie. KG  
Carl-Miele-Straße 29  
33332 Gütersloh  
Germany

## **Canada**

**Importer**  
**Miele Limited**

### **Headquarters and Miele Centre**

161 Four Valley Drive  
Vaughan, ON L4K 4V8  
[www.miele.ca](http://www.miele.ca)

### **Customer Care Centre**

Phone: 800-565-6435  
905-532-2272  
[customercare@miele.ca](mailto:customercare@miele.ca)

KWT 6722 iS

en-US

M.-Nr. 11 347 500 / 00