



Operating and installation instructions Wine conditioning unit



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

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Warning and Safety instructions

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

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

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

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

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

 Danger of injury from broken glass.

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

Shards of glass can cause severe injury.

Correct application

- ▶ This wine conditioning unit is intended for use in the home and in similar environments, for example
 - in shops, offices and similar work settings
 - by the guests in hotels, motels, bed & breakfasts and other typical home settings.

This wine conditioning unit is not intended for outdoor use.

Warning and Safety instructions

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

It must not be used for any other purpose.

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

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

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

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

Warning and Safety instructions

Safety with children

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

Technical safety

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



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

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

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

In the event of damage:

- Avoid naked flames or anything which creates a spark.
 - Disconnect the wine conditioning unit from the mains electricity supply.
 - Ventilate the room where the wine conditioning unit is located for several minutes.
 - Contact the Miele Customer Service Department.
- The more coolant there is in a wine conditioning unit, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 11 g of coolant at least 1 m³ of room space is required. The amount of coolant in the appliance is stated on the data plate inside the wine conditioning unit.

Warning and Safety instructions

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

Warning and Safety instructions

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

Warning and Safety instructions

Correct use

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

Accessories and spare parts

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

Cleaning and care

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

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

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

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

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

Warning and Safety instructions

Transporting the appliance

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

Disposing of your old appliance

- ▶ If your old wine unit or refrigeration appliance has a door lock, destroy it.
This will prevent the risk of children playing accidentally locking themselves in and endangering their lives.
- ▶ Splashes of coolant can damage the eyes. Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by
 - puncturing the coolant channels in the condenser,
 - bending any pipework, or
 - scratching the surface coating.

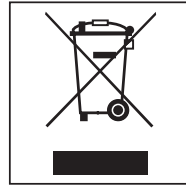
Disposal of the packing material

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

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

Disposing of your old appliance

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



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

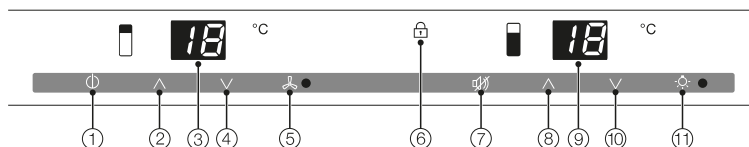
Take care not to damage your wine conditioning unit's pipework before or during transportation to an authorised collection depot.

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

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

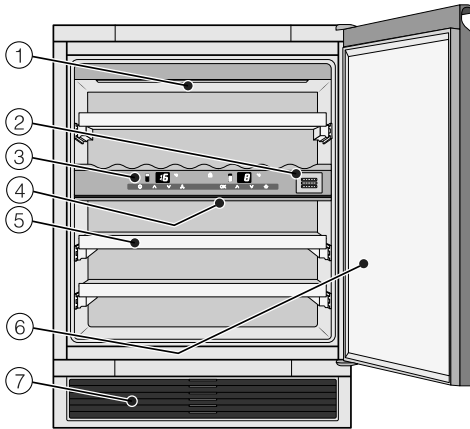
Saving energy

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



- ① For switching the entire wine unit on and off
- ② For setting the temperature in the upper wine conditioning zone (^ for warmer)
- ③ Temperature display for the upper wine conditioning zone
- ④ For setting the temperature in the upper wine conditioning zone (∇ for colder)
- ⑤ For switching the DynaCool function (constant humidity) on and off, with indicator light
- ⑥ Safety lock indicator light (only visible when the safety lock is switched on)
- ⑦ For switching the temperature or door alarm off
- ⑧ For setting the temperature in the lower wine conditioning zone (^ for warmer)
- ⑨ Temperature display for the lower wine conditioning zone
- ⑩ For setting the temperature in the lower wine conditioning zone (∇ for colder)
- ⑪ For switching the feature lighting on and off, with indicator light

Guide to the appliance



- ① Lighting strip
(in both wine conditioning zones)
- ② Active AirClean filter
- ③ Control panel for the upper and lower wine conditioning zones / isolation plate for thermal separation of the zones
- ④ Isolation strips for thermal separation of the temperature zones
- ⑤ Wooden racks
- ⑥ Safety glass door with UV filter
- ⑦ Ventilation grille with air filter located behind it

Accessories supplied

Active AirClean filter

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

Air filter

The air filter behind the ventilation grille protects the cooling system from dust.

Optional accessories

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

Multi-purpose microfibre cloth

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

MicroCloth Kit

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

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

Active AirClean filters

See "Accessories supplied".

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

Switching on and off

Before using for the first time

Packaging material

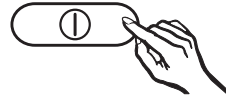
- Remove all packaging material from the inside of the appliance.

Cleaning the wine unit

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

- Clean the inside of the appliance and the accessories.

Switching the wine unit on



- Touch the On/Off sensor for the whole appliance so that the temperature displays light up.

An alarm will sound. The wine unit will start to cool and the interior lighting will come on when the appliance door is opened.

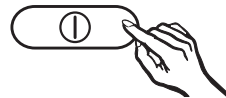
Switching the alarm off



- Touch the sensor for switching off the temperature or door alarm.

The alarm will stop. The temperature displays will flash until the set temperatures are reached.

Switching the wine unit off



- Touch and keep your finger on the On/Off sensor for the whole wine unit until the temperature displays go dark.

The cooling system will be switched off. If this does not happen, the safety lock is still activated (see “Selecting further settings - Safety lock”).

Switching off for longer periods of time

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

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

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

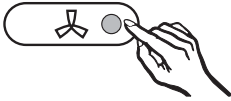
The wine unit must be cleaned.

Selecting further settings

Safety lock

The safety lock can be activated to prevent the wine unit being switched off by mistake.

Activating or deactivating the lock



- Touch and keep your finger on the DynaCool On/Off sensor for approx. 5 seconds.

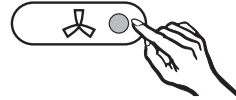
The sensor's indicator light flashes and a *c* flashes in the temperature display for the lower wine conditioning zone (display on the right).




- Touch the DynaCool On/Off sensor again.

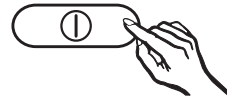


- By pressing the sensors for setting the temperature, you can now choose between *c* $\bar{0}$ and *c* $\bar{1}$:
 $\bar{0}$: Lock function is deactivated,
 $\bar{1}$: Lock function is activated.



- To save the setting, touch the DynaCool On/Off sensor.

When the lock function is activated, its indicator  lights up.



- To exit settings mode, touch the On/Off sensor for the whole wine unit.

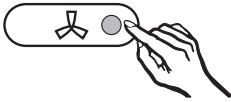
Otherwise the appliance will switch to normal operation after approximately two minutes.

Selecting further settings

To change the brightness of the temperature display

The default brightness for the wine unit temperature display is set to *h7*.

To change the brightness of the temperature display (the temperature displays will change together):

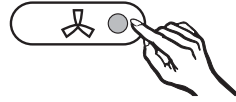


- Touch and keep your finger on the DynaCool On/Off sensor for approx. 5 seconds.

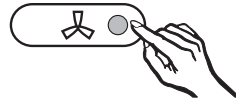
The sensor's indicator light flashes and a *c* flashes in the temperature display for the lower wine conditioning zone (display on the right).



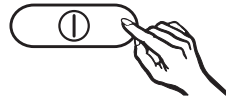
- Press one of the temperature setting sensors as often as necessary until *h* is displayed.



- Touch the DynaCool On/Off sensor again. *h* will light up in the display.
- By pressing the sensors for setting the temperature, you can now set the display brightness. You can choose between levels 1 to 5:
1: Minimum brightness,
5: Maximum brightness.



- To save the setting, touch the DynaCool On/Off sensor.



- To exit settings mode, touch the On/Off sensor for the whole wine unit. Otherwise the appliance will automatically switch to normal operation after approximately two minutes.

The optimum temperature and air quality

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

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

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

The optimum temperature

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

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

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

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

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

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

The optimum temperature and air quality

Safety device in case of low ambient temperatures

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

Isolator plate for thermal separation

The unit comes with a fixed isolation panel that partitions the interior of the wine conditioning unit into two separate temperature zones. This enables 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

You can set the respective temperatures using the two sensors below the temperature displays.

- To do so press the sensors under the relevant temperature display.

Touch



- the temperature will get colder,



- the temperature will get warmer.

The temperature range being set will flash in the display as you do this.

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

- Touching a sensor once: the last temperature selected flashes.
- Each subsequent touch of a sensor: The temperature is adjusted in 1°C steps.
- Keeping your finger on the sensor: changes the temperature continuously.

Approximately 5 seconds after you release the sensor, the actual temperature in the respective zone will be displayed automatically.

The optimum temperature and air quality

The two temperature zones are cooled alternately which means that, depending on the amount of wine being stored, it may take a few hours before the set temperatures are reached and the temperature displays have adjusted accordingly. If, after this time, the temperature is still too high or too low, you will need to adjust it again.

Temperature range

In both zones it is possible to set temperatures between 5 and 20 °C.

Temperature display

In normal operation the temperature displays in the control panel show the actual temperatures in the wine unit.


The temperature display will flash if

- a different temperature is being set,
- the temperature in one zone deviates from the set temperature by more than 5 °C.

The 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 moisten corks from the outside. When the humidity is too low the corks dry out and the bottle is no longer tightly sealed. For this reason wine bottles should always be stored horizontally to ensure that corks are also kept moist from the inside. If air gets into the bottle, this will have a negative impact on the wine!

 Danger of damage from excess amounts of moisture

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

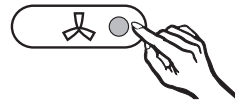
Do **not** introduce additional moisture to air in the cabinet, e.g. by placing a dish of water in the wine unit.

DynaCool (constant humidity)

DynaCool raises the relative humidity inside the whole of 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 unit to store wine long term, we recommend that you keep the DynaCool function switched on.



- Touch the DynaCool function On/Off sensor so that the indicator light comes on.

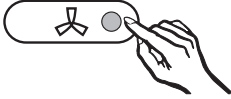
Even if DynaCool has not been turned on, the fans in the wine unit will come on automatically when the cooling system turns on. This ensures the optimum climate for your wine is maintained.

When the appliance door is open, the fan automatically turns off temporarily to save energy.

The optimum temperature and air quality

Switching off DynaCool

The wine 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 DynaCool function On/Off sensor to switch off the indicator light.

Air filtration with the Active AirClean filters

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) then distribute the air evenly throughout the cabinet. Filtering the incoming air through the Active AirClean filter ensures that all the air entering the appliance is fresh and free from dust and odours.

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

The Active AirClean filter should be replaced at least every 12 months. Active AirClean filters can be obtained from your Miele dealer, Miele or from the Miele website.

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

Temperature alarm

An alarm will sound if the temperature in one of the wine conditioning zones becomes too warm or too cold.

The relevant temperature display will flash at the same time.

The temperature the wine unit is set at determines the temperature the appliance recognises as being too warm or too cold.

Audible and visual signals will be activated, for example,

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

The alarm will stop and the temperature displays will light up constantly when temperature reaches the correct level again.

Switching the temperature alarm off early

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



- Touch the sensor for switching off the temperature alarm.

The alarm will stop.

The relevant temperature display will continue to flash until the temperature is at the correct level.

Temperature and door alarm

Door alarm

An alarm will sound if the appliance door has been left open for longer than 60 seconds.

It will stop as soon as the door is closed.

Switching the door alarm off early

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



- Touch the sensor for switching off the door alarm.

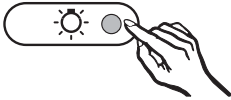
The alarm will stop.

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 that all zones are illuminated.

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

Switching the feature lighting on and off



- Touch the feature lighting On/Off sensor so that the indicator light comes on.

The interior lighting is now switched on in both wine conditioning zones, even when the door is closed.

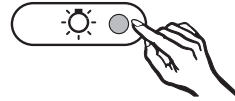
To switch the feature lighting off again:

- Touch the feature lighting On/Off sensor so that the indicator light goes out.

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 and keep your finger on the feature lighting On/Off sensor.
- At the same time, touch the sensors for setting the temperature.

Touch



- the lighting becomes dimmer



- the lighting becomes brighter.

 Danger of injury from LED lighting.

This lighting corresponds to risk group RG 2. If the cover is defective, there is a danger of eye injury.

If the lighting cover is defective, do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).


Storing wine bottles

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


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

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

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

 Risk of injury from falling wine bottles.

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

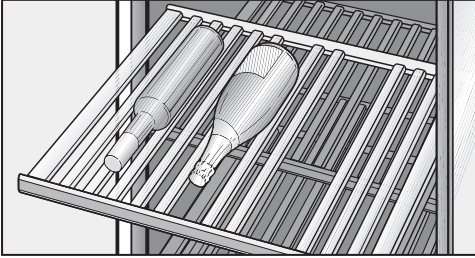
 Risk of damage and injury from broken glass.

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

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

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

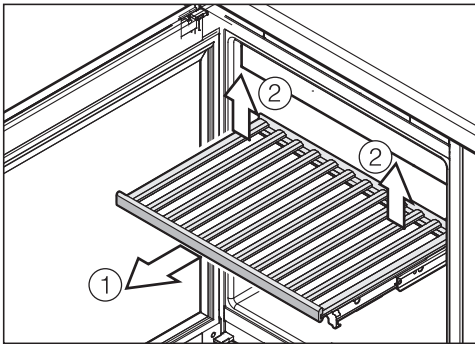
Wooden shelves



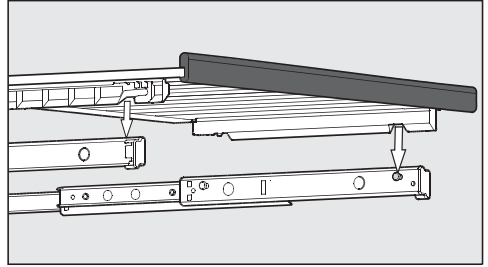
The wooden shelves are on telescopic runners which can be pulled out to make it easier to store and remove bottles.

Moving the wooden shelves

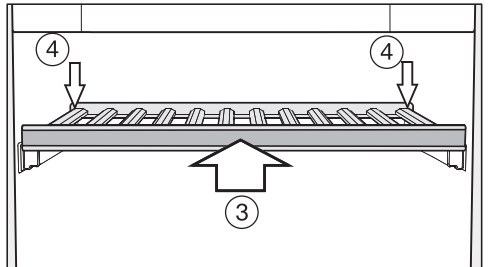
The wooden shelves can be removed and replaced again if required.



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



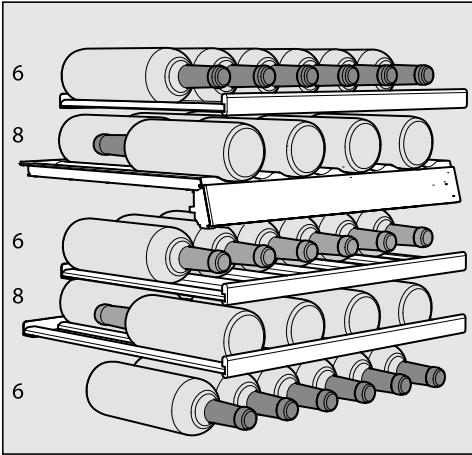
- To replace the shelf, place it on the extended rails. The notches in the wooden shelf fit onto the retaining bolts on the runners.



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

Storing wine bottles

Maximum capacity



Up to 34 Bordeaux bottles (0.75 l) can be stored in the wine conditioning unit, with 14 in the upper zone and 20 in the lower zone.

The total of 34 bottles can only be achieved by using all the wooden shelves.




Please note that each wooden shelf has a maximum load-bearing capacity of 25 kg. Please avoid stacking bottles on the wooden shelves.

The wine conditioning unit defrosts automatically.

Cleaning and care

Do not let water get into the electronic module, the ventilation grille or the lighting.

 Risk of damage due to moisture ingress.

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

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

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

Cleaning agents

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

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

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

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

Before cleaning the wine conditioning unit

- Switch the wine conditioning unit off.
- 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.

Interior, accessories, and appliance door

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


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

Cleaning the ventilation gaps

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

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

Cleaning the door seal

 Risk of damage as a result of incorrect cleaning.

If you treat the door seal with oils or grease, it can become porous.
Do not use any oils or grease on the door seal.

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

Cleaning the air filter

- Clean the air filter behind the ventilation grille at least once a year.
- Remove the air filter and vacuum it thoroughly on both sides. A dirty filter can prevent the wine conditioning unit from cooling sufficiently.

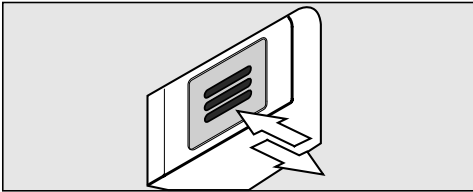
After cleaning

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

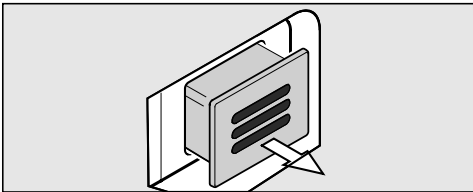
Active AirClean filters

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

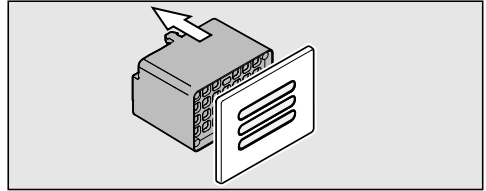
Replacing the Active AirClean filter



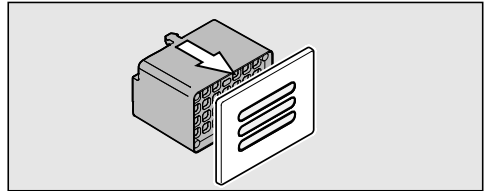
- Push the filter in and then release it.



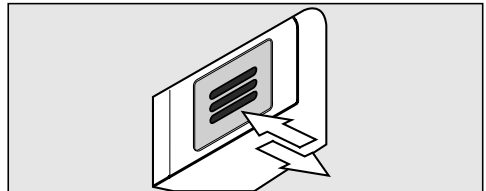
- Pull the filter out.



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



- Push the new filter onto the cover.



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

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

Problem solving guide

Some minor problems can be corrected without contacting Miele.

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

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



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

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

Problem	Cause and remedy
The wine unit is not getting cold, the interior lighting does not come on when the door is opened, and the temperature display is not lit up.	The wine unit is not switched on. ■ Switch the wine unit on. The temperature displays must be lit up.
	The plug is not inserted in the socket correctly. ■ Insert the plug into the socket.
	The mains fuse has tripped. There could be a fault with the wine unit, the household electrical wiring or another electrical appliance. ■ Contact a qualified electrician or Miele.
The wine unit is not getting cold. However, the appliance and the interior lighting are working fine.	Demo mode has been activated. Demo mode allows the Wine unit to be presented in the showroom without the cooling system being switched on. Do not activate this setting for domestic use. ■ Contact the Miele Service Department for information on deactivating Demo mode.

Problem solving guide



Problem	Cause and remedy
<p>The compressor is switching on more frequently and for longer periods of time, the temperature in the wine conditioning unit is falling.</p>	<p>The temperature in the wine conditioning unit is set too low.</p> <ul style="list-style-type: none"> ■ Adjust the temperature.
	<p>The appliance door is not properly closed.</p> <ul style="list-style-type: none"> ■ Check that the appliance door closes properly.
	<p>The appliance door has been opened too frequently.</p> <ul style="list-style-type: none"> ■ Only open the door when necessary and for as short a time as possible.
	<p>The ventilation gaps have been covered over or become dusty.</p> <ul style="list-style-type: none"> ■ Do not cover the ventilation gaps and dust them regularly.
	<p>The air filter is dusty.</p> <ul style="list-style-type: none"> ■ Clean the air filter (see “Cleaning and care”).
	<p>The ambient room temperature is too warm.</p> <ul style="list-style-type: none"> ■ Decrease the ambient room temperature.
<p>The compressor comes on less and less often and for shorter periods of time. The temperature in the wine conditioning unit rises.</p>	<p>Not a fault. The temperature is too high.</p> <ul style="list-style-type: none"> ■ Correct the temperature setting. ■ Check the temperature again after 24 hours.
	<p>The air filter in the appliance plinth is dirty.</p> <ul style="list-style-type: none"> ■ Clean the air filter (see “Cleaning and care”).

Display warnings


Message	Cause and remedy
A dash is lit up up/flash- ing in the display.	Only temperatures within the range the wine conditioning unit can display will be shown.
<i>F0</i> or <i>F1</i> appears in the temperature display.	There is a fault. ■ Call Service.
The alarm is sounding and the temperature display is flashing.	The temperature in the zone concerned has risen higher or fallen lower than the temperature set. This could be due to, for example: <ul style="list-style-type: none">– the appliance door being opened too often, or being left open,– blocked ventilation gaps,– a lengthy interruption to the power supply. ■ Rectify the cause of the alarm. The temperature display will stop flashing and the alarm will stop.

Problem solving guide

The interior lighting is not working.

Problem	Cause and remedy
The LED interior lighting is not working.	<p>The wine conditioning unit is not switched on.</p> <ul style="list-style-type: none">■ Switch the wine conditioning unit on. <p>To avoid overheating, the LED lighting switches itself off automatically after approx. 15 minutes if the door is left open.</p> <p>If this is not the cause, then there is a fault.</p> <div data-bbox="404 464 1038 655" style="border: 1px solid gray; padding: 5px;"><p> Danger of electric shock.</p><p>There are live electrical components under the lighting cover.</p><p>The LED lighting may only be repaired or replaced by the Customer Service Department.</p></div> <div data-bbox="404 671 1038 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 danger of eye injury.</p><p>If the lighting cover is defective, do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).</p></div> <ul style="list-style-type: none">■ Call the Customer Service Department.
The LED interior lighting is on even when the door is closed.	<p>The feature lighting is switched on.</p> <ul style="list-style-type: none">■ Switch the feature lighting off (see “Feature lighting”).

General problems with the wine conditioning unit

Problem	Cause and remedy
An alarm sounds.	The appliance door has been open for longer than approx.60 seconds. ■ Close the appliance door.
The wine conditioning unit cannot be switched off.	The safety lock has been activated. ■ Completely deactivate the safety lock (see “Selecting further settings – Activating and deactivating the safety lock  ”).
The slats on the wooden shelves are warping.	Volume change due to moisture absorption or drying out is a typical characteristic of wood. An increase in humidity will cause wooden components to warp, which can lead to cracking. Knots and grain patina are part of the natural character of wood.
Mildew has begun to form on the wine bottle labels.	Mildew can begin to form on the labels, depending on the type of label adhesive used. ■ Clean the wine bottles and remove any adhesive residue.
A white deposit has formed on the wine bottle corks.	The corks have oxidised due to contact with the air. ■ Use a dry cloth to wipe off the deposit. The deposit will not affect the quality of the wine.

Noises

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

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

Contact in the event of a fault

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

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

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

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

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

The data plate is located inside the wine unit.

EPREL database

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

The model identifier can be found on the data plate.

Miele			
XXXXXX		Nr. XX/XXXXXXXXXX.	
WEINTEMPERSCHRAUK-UNTERTISCHMÖBEL MULTITEMPÉRATURE WINE STORAGE CABINET-UNDERCOUNTER TOP ARMOIRE DE LIÈSEN TEMP. DES VINS/CO. ENCASTRABLE SOUS PLAN ARMARIO P. ACNDCIONAJITO, VINGOS/MODEN POTREBAJO ENCIMERA BRIKHAU TEMPERATURYKABUWISAP			
Klasse/Class Classe/Clase SN-ST	Ap-Type/AP-Type AP-Type/AP-Tipo	Brutto/Netto/Gross Capacity Volume Brut/Capacidad Bruta XXX l	Gefrier-/emmagazin/Freezing Capacity Pouvoir de Congel/Capac. Congeladora
Nutzenhall Net.Capacity Volume U e Capac. Util	Ges /K /G /WEIN /KALT Tot /R /F /WINE /CHILL Tot /R /C /C Tot /F /C /WIND /CHILL		R600a: XXg

Warranty

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

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

Electrical connection

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

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




Risk of fire from overheating.

Connecting the refrigeration appliance to a multi-socket plug adapter or to an extension lead can overload the cable.

For safety reasons, do not use an extension lead or multi-socket adapter.

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

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


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


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

If in any doubt, consult a qualified electrician.

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

A wine unit that has not been installed in its niche can tip up. Keep the appliance door shut until the wine unit has been built in and secured in its housing in accordance with these operating and installation instructions.

 Fire risk and danger of damage! This wine unit must not be installed underneath a hob.

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

Location

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

When deciding where to install your wine unit please bear in mind that it will use more energy if installed near to a heater, a cooker or other appliance that gives off heat. Direct sunlight should also be avoided.

The higher the room temperature, the longer the compressor runs and the higher the energy consumption is.

When installing the wine unit, please note:

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

Side-by-side

This wine conditioning unit can be installed side-by-side with another refrigeration appliance.

A side-by-side installation kit is required for this. This is available from Miele or your Miele dealer.

Your dealer will be able to advise you which combination of models is possible.

Instructions for fitting appliances side-by-side are given in the side-by-side fitting kit instruction manual.


Installation

Climate range

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

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

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

 Risk of damage due to high humidity.

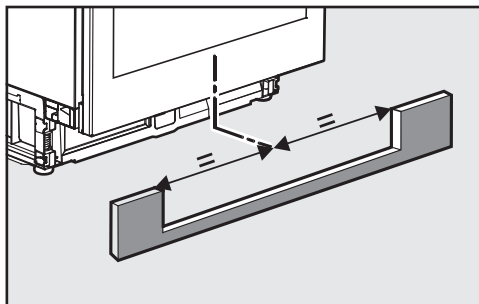
In environments with high humidity, condensation can build up on the external wine conditioning unit panels, which can cause corrosion.

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

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

Ventilation

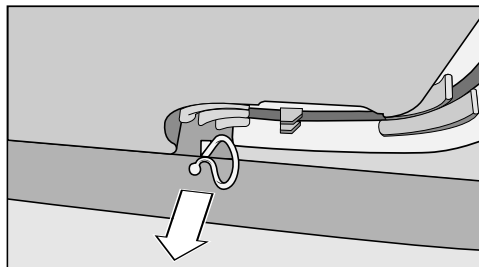
The wine conditioning unit is ventilated via the grille in the plinth. This must not be covered over or blocked. Clean the plinth regularly to remove any dust.



The cut-out in the plinth facing must be aligned centrally with the wine conditioning unit.

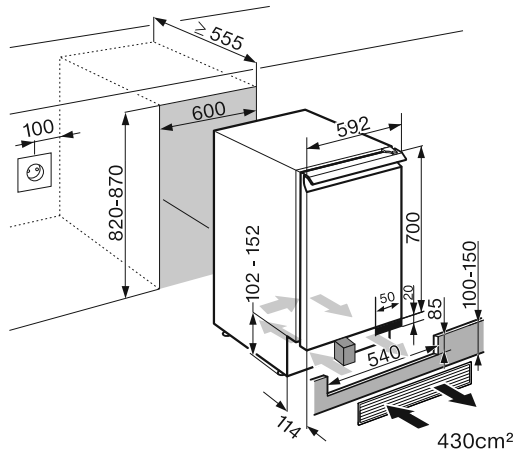
Before installing the wine conditioning unit

- Take any accessories out of the appliance.



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

Installation dimensions

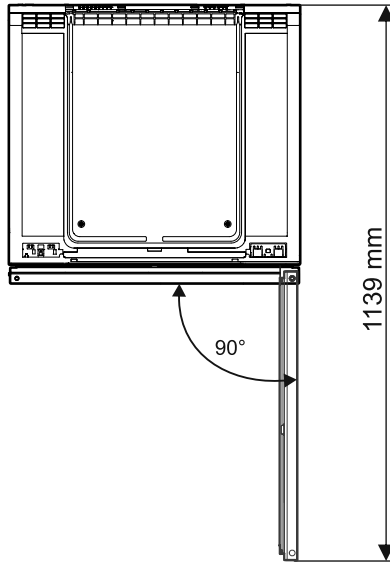


Before installation, ensure the the niche dimensions are the correct size. Before installation, ensure that the ventilation gap dimensions are the correct size. The specified air vents must be observed and the cut-out in the plinth facing must be aligned centrally with the appliance in order to ensure the correct functioning of the wine unit.

The **ventilation grille supplied** and **foam block supplied** must be fitted and used together.

Installation

View from above



Changing the door hinging

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:

⚠ Danger of injury and damage to the appliance.

The glass door is breakable.

The glass door is heavy. Always change the door hinging with the assistance of another person.

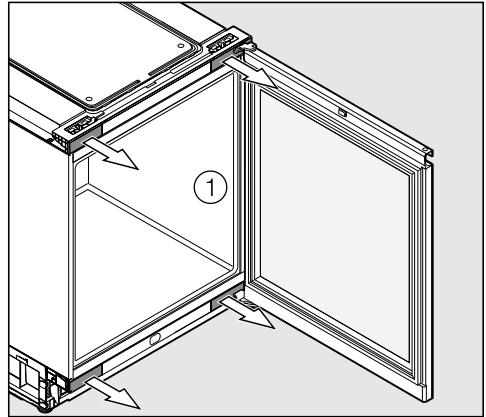
⚠ Danger of injury and damage to the appliance.

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.

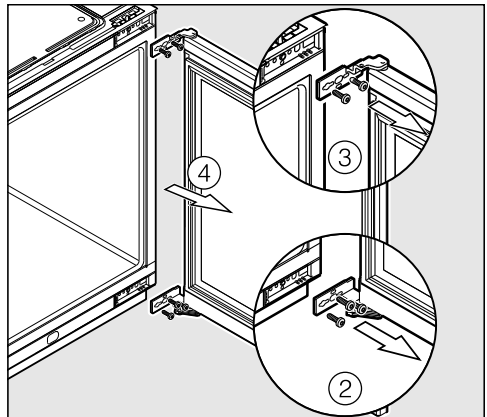


- Use a screwdriver to remove covers ①.

⚠ Danger of injury and damage to the appliance.

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

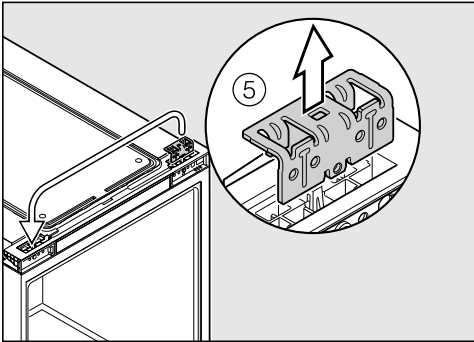
The second person must support the appliance door.



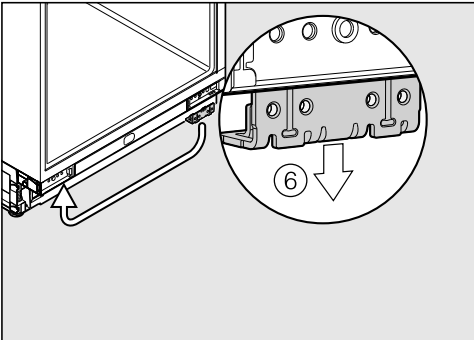
- Remove the screws completely. Start with the bottom screws ②, then unscrew the top screws ③.
- Remove the appliance door ④.

Changing the door hinging

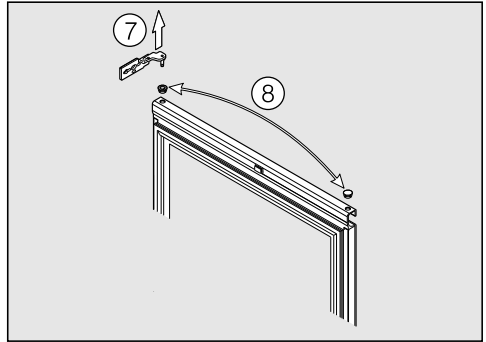
- Place the appliance door with the outer side upwards on a stable surface.



- Take off the upper retaining bracket ⑤ and replace it on the opposite side.

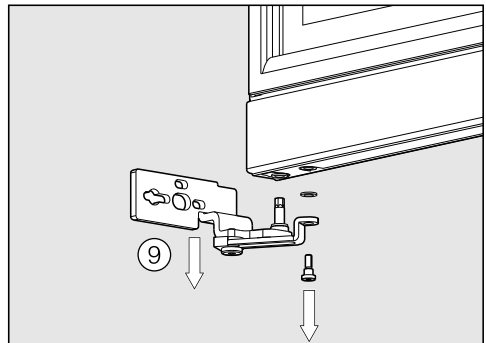


- Remove the retaining bracket at the bottom right ⑥ of the appliance and fit it to the bottom left. Make sure the drill holes match up.



- Remove the hinge bracket at the top ⑦ and the cover cap ⑧ on the opposite side.

- Push out the bushing.

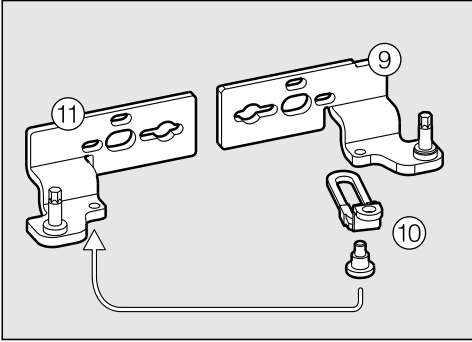


- Switch the positions of the cover cap and bushing.

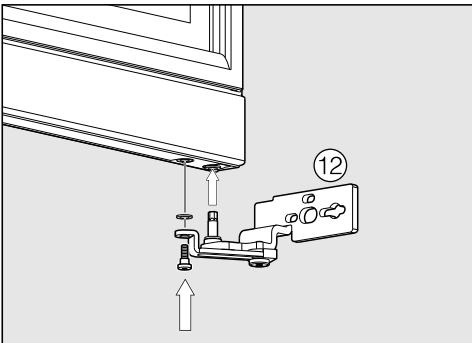
- Unscrew the bottom hinge bracket ⑨.

- Remove the washer from the hinge pin and from the screw.

Changing the door hinging

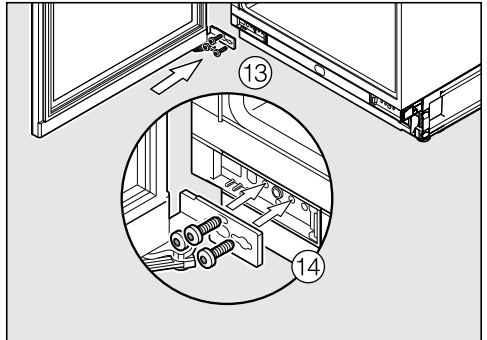
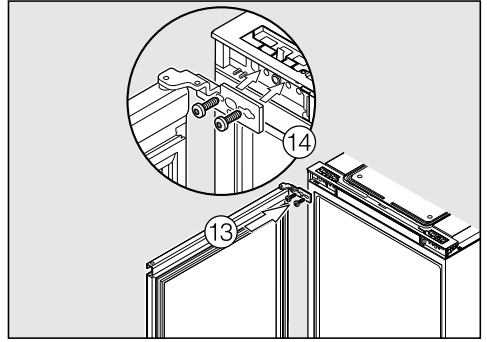


- Unscrew the door opening angle limiter ⑩ from the lower hinge bracket ⑨.
- Screw the door opening angle limiter ⑩ onto the other hinge bracket ⑪.
- Place one washer over the hinge pin and the other washer between the door and the screw.




- Screw the hinge bracket with the door opening angle limiter onto the bottom left of the door ⑫.
- Fit the other hinge bracket to the top left of the door.

The second person must now support the appliance door.



- Fit the appliance door ⑬.
- Screw the door into the drill holes ⑭.
- Now install the wine unit.

Installing the wine conditioning unit

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

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

Two people are required for installing the wine conditioning unit.

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

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

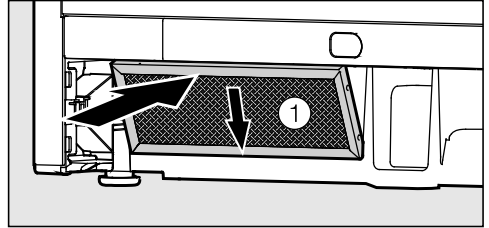
- Screwdrivers of various sizes
- A spirit level
- A tape measure

The following installation parts are required:

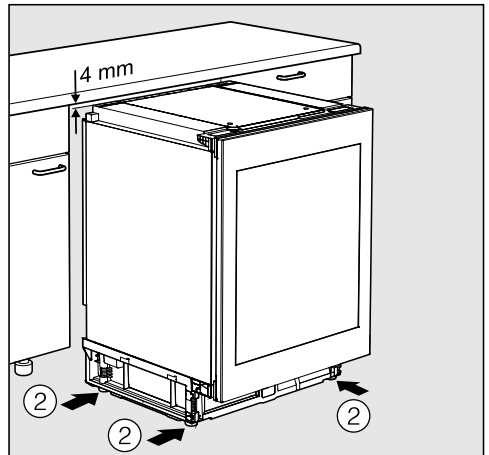
- Ventilation grille
- Air filter
- Foam block for airflow separation in the appliance plinth
- Screws to secure the appliance in the niche
- Spanner to adjust height in the niche

Setting up the wine conditioning unit

The air filter prevents soiling of the compressor compartment to ensure efficient functioning of the appliance.

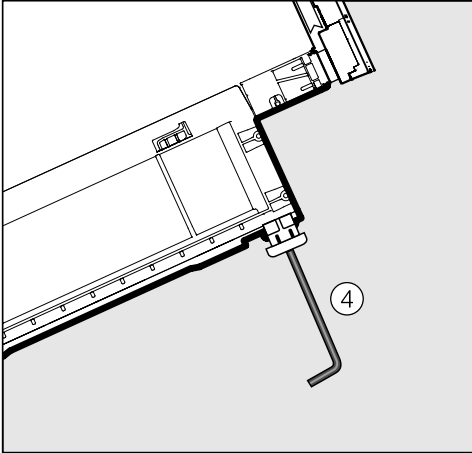
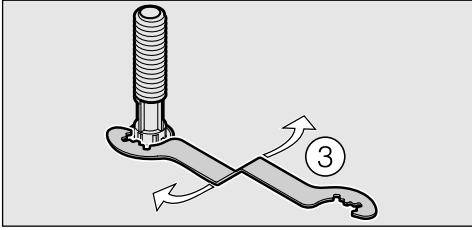


- Remove the protective foil from air filter ①.
- Insert the air filter into the bottom left of the appliance plinth.
- Connect the wine conditioning unit to the mains electrical supply (see “Electrical Connection”).
- Position the wine conditioning unit in front of the niche.

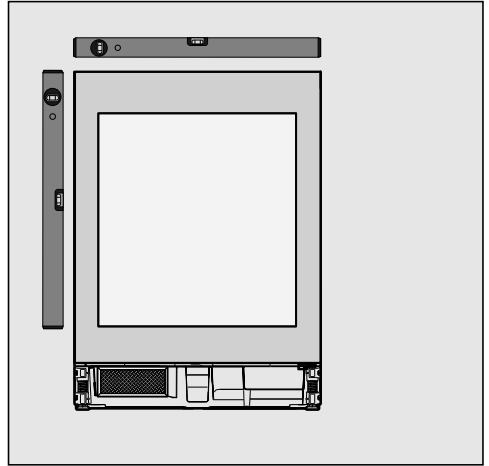


- Unscrew feet ② clockwise until the appliance is 4 mm less than the height of the niche.

Installing the wine conditioning unit



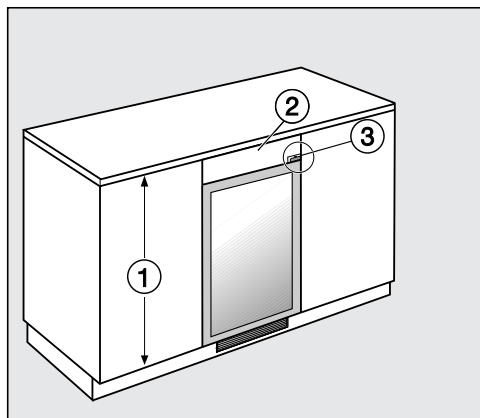
- The feet can be adjusted with the spanner supplied ③ or with an allen key ④.



- Align the wine conditioning unit horizontally and vertically. If the wine conditioning unit is not correctly aligned it can distort.
- Check the alignment of adjacent furniture housing doors. If adjacent doors vary in height from the wine conditioning unit, see “Aligning the wine conditioning unit to taller furniture doors”.

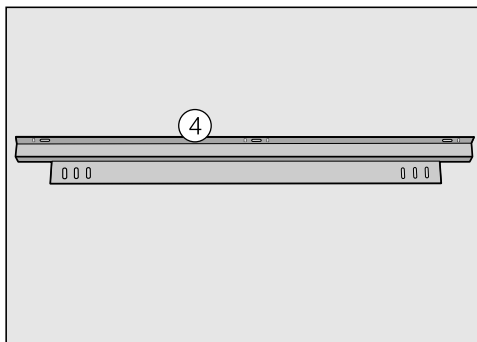
Installing the wine conditioning unit

Aligning the wine conditioning unit to taller furniture doors

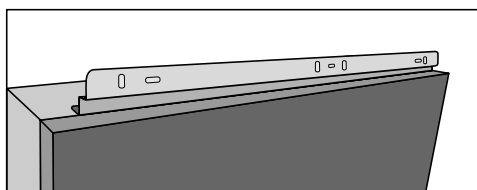


If adjacent furniture doors ① are taller than the wine unit door, the wine unit can be aligned to the adjacent furniture doors using a filler panel ②.

The filler panel must be made exactly to measure. Please also take into account the door hinge ③ when having the filler panel made.



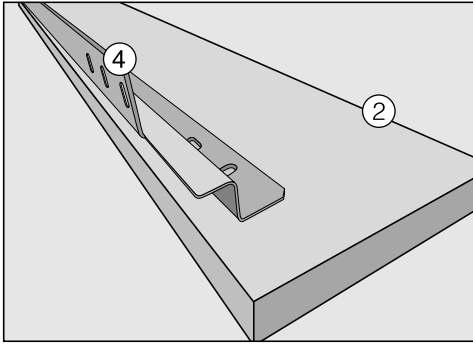
A retaining bracket ④ is required to secure the filler panel. This is available from Miele or from specialist retailers. The retaining bracket can be fitted above or below the wine conditioning unit as required:



! To avoid damaging the wine conditioning unit, the ventilation grille must be positioned precisely in front of the vent outlet. If you wish to fit a plinth facing across the front of the wine unit make sure it provides adequate ventilation.

The filler panel must be made exactly to measure.

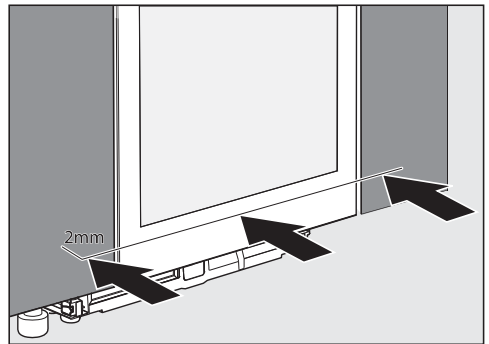
Installing the wine conditioning unit



Push the wine conditioning unit into the niche

⚠ Make sure that the mains cable does not become trapped or damaged as you push the wine conditioning unit into its niche. To avoid damaging flooring which is susceptible to scratching, take great care when pushing the appliance into its niche.

- Fix retaining bracket ④ to the back of filler panel ②.
- Pull the wine unit as far as you need to out of the niche so that you can tilt it towards you.
- Loosely hand-screw the retaining bracket ④ with the filler panel ② to the wine unit.
- Align the filler panel to the wine unit door using the long slots to give a flush finish.
- Now tighten the screws.
- You can now push the wine unit into the niche.

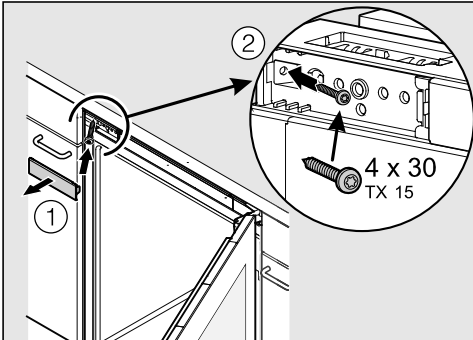


- Push the wine conditioning unit into the niche until the front of the appliance door is flush with adjacent furniture doors.
- Pull the wine conditioning unit forward so that it stands proud of the furniture doors evenly by 2 mm.

Installing the wine conditioning unit

Securing the wine conditioning unit in the niche

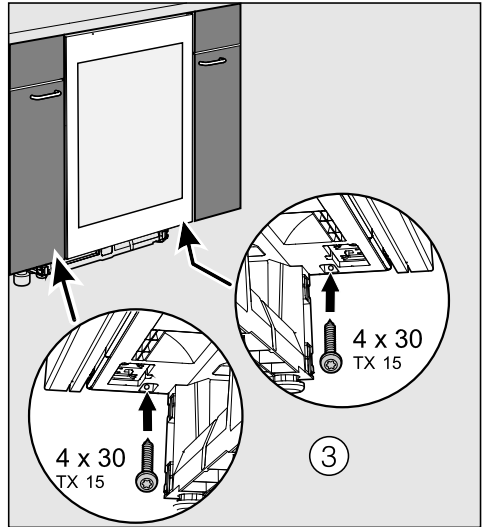
- The wine unit must stand proud of furniture doors evenly by 2 mm.
- Open the appliance door.



- Remove cover ①, and first screw the wine unit to the adjacent furniture unit at the top left ②.

The wine conditioning unit will align itself to the left side of the niche. The front of the appliance door must be flush with the furniture front.

- Refit the cover ①.



- Screw the wine conditioning unit at the bottom left and right to adjacent furniture units.
- If necessary a fourth screw can be used in the top right hand hinge to secure the wine unit.

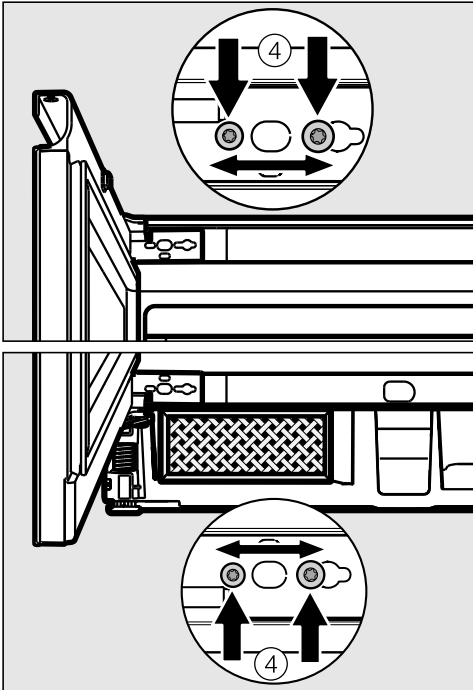
To do so dismantle the door and then fit this extra screw.

- Close the appliance door and check that the side edges of the appliance door are aligned with the side walls of the wine unit.

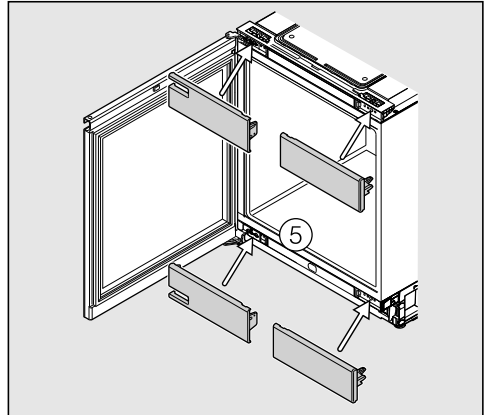
Installing the wine conditioning unit

Adjusting the lateral alignment of the appliance door

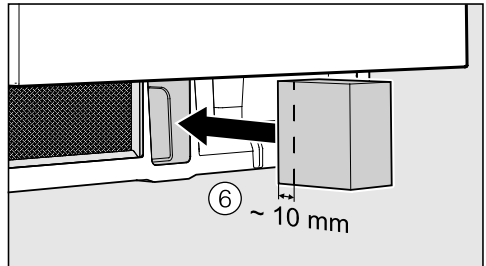
If the appliance door is not aligned with the housing side walls, the appliance door can be adjusted using the screws underneath the hinges.



- Loosen screws ④ and align the appliance door.
- Tighten screws ④ again.



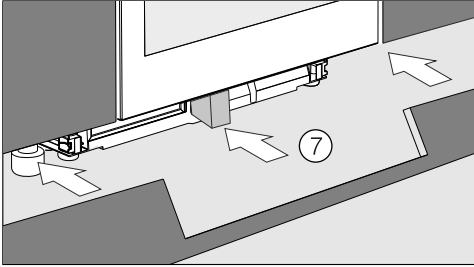
- Fit the covers ⑤.



- Insert foam block ⑥ supplied into the appliance plinth.

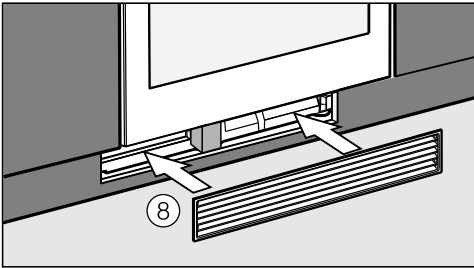
⚠ If the foam block is not fitted, the wine unit will not achieve optimum cooling and can suffer damage.

Installing the wine conditioning unit



- Fit plinth facing ⑦ in position.

⚠ The cut-out in the plinth facing must be aligned centrally with the wine unit.



- Fit ventilation grille ⑧ into the plinth facing. This will cause the foam block to be pushed back.

⚠ The foam block must be resting against the ventilation grille in order to separate the airflow.

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