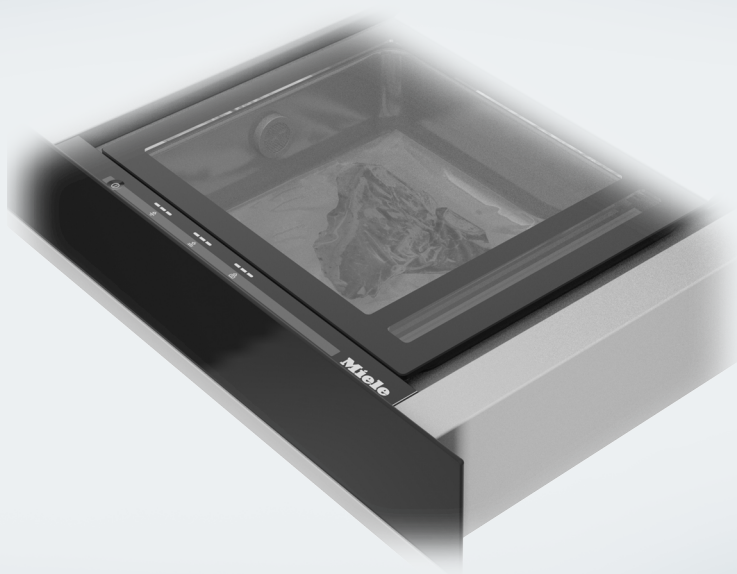


# Operating and installation instructions

## Vacuum drawer



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

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Please note that the vacuum drawer is referred to in these operating instructions as the drawer.

This drawer complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents or damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

## Warning and Safety instructions

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### Correct application

- ▶ The drawer is intended for domestic use and use in other similar environments.
- ▶ The drawer is not intended for outdoor use.
- ▶ The drawer is only for domestic use to vacuum and seal food in vacuum bags intended for this purpose, to vacuum seal single use jars, jars with twist-off lids and vacuum-proof containers made of plastic or stainless steel.  
Any other use is not permitted.
- ▶ Never vacuum seal live food (e.g. mussels, seafood).
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the drawer safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

### Safety with children

- ▶ Children must be kept away from the drawer unless they are constantly supervised.
- ▶ Children 8 years and older may only use the drawer unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the drawer unsupervised.
- ▶ Please supervise children in the vicinity of the drawer, and do not let them play with it.
- ▶ The sealing bar becomes hot during operation. The weld seam of the vacuum bag is also heated to a very high temperature during the sealing process. Keep children away from the drawer until the sealing bar and the seam have cooled sufficiently that there is no longer any danger of burning.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

# Warning and Safety instructions

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## Technical safety

- ▶ 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.
- ▶ A damaged drawer can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.
- ▶ Pay attention to any damage or cracks to the glass lid or chamber seal. Damage to the glass lid can cause implosion. Never operate the drawer if the glass lid and/or the chamber seal is damaged.
- ▶ The drawer has an integrated vacuum pump which contains oil. To prevent oil from leaking out, do not tilt the drawer and do not stand it up on its edge.
- ▶ Reliable and safe operation of the drawer can only be assured if it has been connected to the mains electrical supply.
- ▶ The electrical safety of this drawer 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.
- ▶ Before connecting the drawer to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.  
This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the drawer 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.
- ▶ For safety reasons, this drawer may only be used when it has been built in.
- ▶ This drawer must not be used in a non-stationary location (e.g. on a ship).

## Warning and Safety instructions

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- ▶ Never open the casing of the drawer.

Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

- ▶ Do not operate the drawer with wet hands or if you are in contact with water.

- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the drawer must be connected to the electrical supply by a suitably qualified electrician.

- ▶ If the connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele.

- ▶ If power is interrupted during vacuum sealing the vacuum in the chamber is retained and the glass lid cannot be opened. Do not under any circumstances try to force the glass lid open or use tools to open it. You will be able to open the lid when power has been restored.

- ▶ During installation, maintenance and repair work, the drawer must be disconnected from the mains electricity supply.

## Warning and Safety instructions

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### Correct use

- ▶ Danger of burning. The sealing bar becomes hot during operation. The weld seam of the vacuum sealing bag is also heated to a very high temperature during the sealing process. Do not touch the sealing bar or the seam immediately after the vacuum sealing process.
- ▶ Fire hazard. Do not store any easily flammable substances and materials in the vicinity of the drawer.
- ▶ The telescopic runners can support a maximum load of 15 kg. Overloading or leaning or sitting on the drawer will damage the telescopic runners.
- ▶ Damage to the glass lid can cause implosion. Do not place any objects on the glass lid. Ensure that the glass lid cannot sustain damage from falling objects.
- ▶ Do not use the drawer or the glass lid as a working surface, a chopping surface or as a shelf.
- ▶ The drawer must be built in so that it can be pulled out completely and there is sufficient room to open the glass lid. This ensures that you can see into the vacuum chamber and avoid touching the sealing bar and weld seam and burning yourself.
- ▶ When vacuuming liquids, bubbles can form at lower temperatures which will cause a boiling impression. Steam can escape which can cause the drawer to malfunction.  
For this reason only vacuum seal food (liquid or solid) when it has cooled.  
Follow the vacuuming process carefully and seal the bag promptly.
- ▶ Liquid getting into the drawer and into the vacuum pump air intake valve can result in damage to the vacuum pump.
- ▶ Vacuum sealing single use jars and jars with twist-off lids in the closed vacuum sealing chamber:  
Only use jars and lids which are in perfect condition. Leave a minimum gap of 1 cm to the glass lid of the drawer.

## Warning and Safety instructions

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- ▶ Moisture in food or drinks can cause corrosion damage in the drawer. Do not use the drawer to store food or drinks.
- ▶ Never insert the tubes attached to the drawer into any body orifices.
- ▶ If the drawer is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the drawer is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the drawer, the housing unit and the floor. Do not close the door until the sealing bar and the drawer have cooled down completely.

### **Cleaning and care**

- ▶ Do not use a steam cleaning appliance to clean the drawer. The steam could reach electrical components and cause a short circuit.

## Caring for the environment

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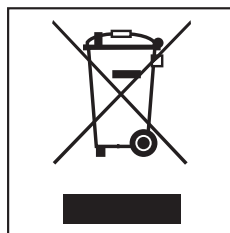
### Disposal of the packing material

The packaging is designed to protect the appliance 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.

### Disposal of your old appliance

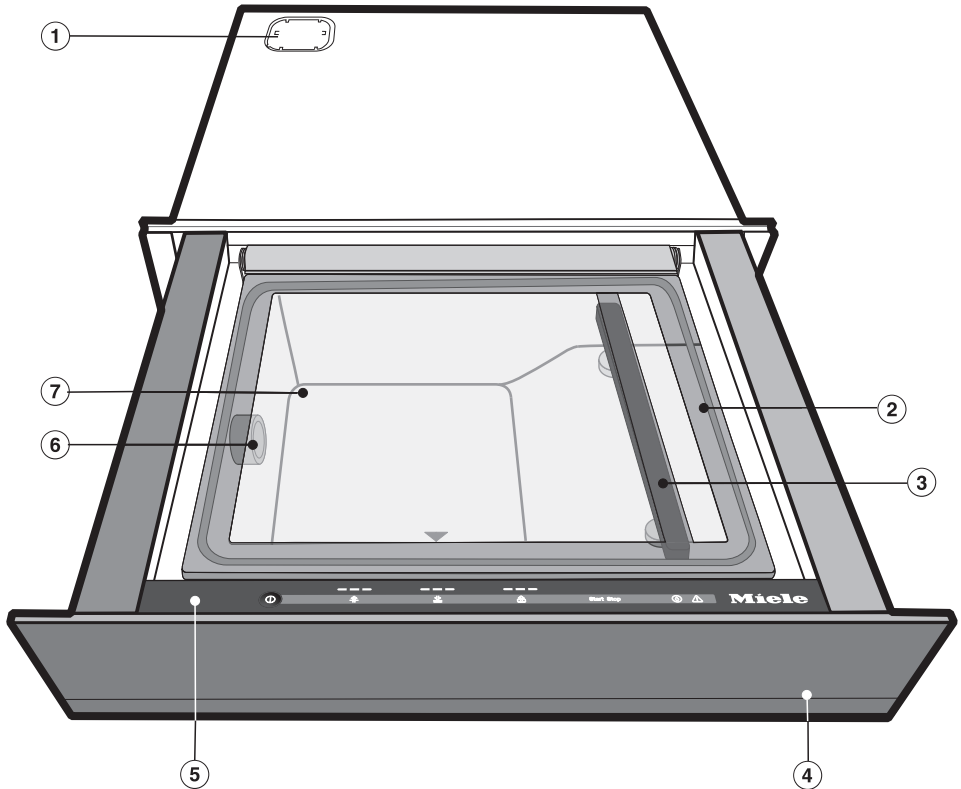
Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

## View of vacuum sealing drawer



- ① Air filter cover (see "Installation")
- ② Glass lid with chamber seal  
Push down on the little black triangle to close the glass lid.
- ③ Sealing bar in the vacuum chamber and counterpressure bar on the inside of the glass lid
- ④ Push/Pull opening mechanism  
The drawer can be opened and closed by pressing lightly in the middle of the drawer front.
- ⑤ Control panel
- ⑥ Vacuum pump air intake valve / Vacuum adapter connection
- ⑦ Vacuum chamber

# Guide to the appliance

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## Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

The vacuum sealing bags supplied are not suitable for use in steam ovens with pressure (DGD xxxx).

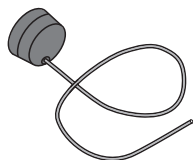
### VB 1828 Vacuum sealing bags

50 bags for storage and Sous vide cooking of liquid and solid food  
180 x 280 mm (W x H)

### VB 2435 Vacuum sealing bags

50 bags for storage and Sous vide cooking of liquid and solid food  
240 x 350 mm (W x H)

### Vacuum adapter



1 adapter for vacuum sealing external containers

### Miele Sous vide recipe book

A selection of the best recipes from the Miele test kitchen.



## Sensor controls

The sensors react to touch. Each touch is confirmed with a keypad tone.

Sensor	Function
	For switching on and off
	For setting the vacuum level
	For setting the sealing level / for ending the vacuum sealing process early
	For setting the vacuum level for external containers
Start	For starting the vacuuming process for external containers
Stop	For cancelling the vacuuming / sealing process or for cancelling the drying cycle
	For carrying out the drying cycle Note: this sensor only lights up if drying should or must be carried out (see "Cleaning and care - Carrying out a drying cycle").

## Indicators

Display	Description
	Vacuum / sealing level indicators
	Warning (see "Problem solving guide")

## Cleaning for the first time

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- Please stick the extra data plate for the appliance, supplied with this documentation, in the space provided in the "After sales service, data plate, guarantee" section of this booklet.
- Remove any protective foil and sales stickers.

Stickers carrying safety or installation information and the data plate must not be removed.

## Cleaning the drawer for the first time

- Take all accessories out of the drawer.



Take care not to damage the glass lid and the chamber seal. Do not clean with any abrasive or acidic cleaning agents or sharp pointed objects.

- Clean the drawer inside and out with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Then wipe the surfaces dry using a soft cloth.

## Important

- Only vacuum seal food.
- Use only fresh food which is in a good condition.
- Ensure hygienic conditions and that food has not been out of the refrigerator too long, e.g. during transportation.
- Only vacuum seal food in suitable vacuum sealing bags, single use jars and jars with twist-off lids (screw-top jars) or in vacuum-proof external containers.

We recommend that you use the vacuum sealing bags supplied (see "Optional accessories"). These are cold stable and boil proof and therefore are suitable for storage in the refrigerator or freezer and for Sous vide cooking of solid and liquid food.

- Vacuum seal only food that has cooled.
- Allow pre-cooked food to cool down at least to room temperature (approx. 20 °C).  
Food that is not normally stored in the refrigerator, e.g. dried pasta or muesli can also be vacuum sealed at room temperature.
- If rinsing food with cold water, dry it before vacuum sealing to prevent water from collecting in the vacuum bag or container.
- Only vacuum seal food in bags of a maximum size of 250 x 350 mm (sealed edge bags) or 240 x 350 mm (tubular bags).

- Use boil proof bags if you want to cook food Sous vide after vacuum sealing it.
- Select a suitable bag size for the size of the food. If the vacuum bag is too big, too much air can remain inside. The bag can be cut to fit the size of the food.
- If you want to vacuum seal several types of food in one bag, place the food evenly side-by-side in the bag.
- Fill the vacuum bag to a maximum of  $\frac{2}{3}$  with solid food or  $\frac{1}{3}$  with liquid.
- For a perfect weld seam make sure that the edge of the bag is dry and grease-free in the area of the seam.
- Position the open edge of the bag parallel to the sealing bar so that the edge protrudes over the sealing bar by approx. 2 cm.
- Vacuum sealing bags are for single use only.
- Place food that is suitable for cooling in the refrigerator or freezer after vacuum sealing it.

Single use jars and jars with twist-off lids must only be vacuum sealed in the closed vacuum chamber.

- Always make sure that jars and lids are in perfect condition.
- To guarantee the minimum gap of 1 cm to the glass lid of the drawer, the jars must not be taller than 8 cm. Before vacuum sealing, ascertain that the minimum gap can be maintained.

# Operation

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## Tips

- If you freeze liquids before vacuum sealing, you can fill the bag  $\frac{2}{3}$  full.
- Fold the edges of the vacuum sealing bag outwards for filling in order to obtain clean, perfect seams.
- To prevent small bags from slipping down into the vacuum chamber, a chopping board can be placed in the bottom of the chamber.
- If you are unsure whether food such as berries or crisps will lose its shape during vacuum sealing, start with the lowest vacuum level.
- If the sealing bar is already hot from previous vacuuming processes, you can select the next lowest sealing level.

## Using the vacuum levels

There are 3 levels for vacuuming.

The higher the vacuum level selected, the greater the vacuum.

Vacuum level	Use for
	Packaging, portioning and storing Suitable for: <ul style="list-style-type: none"> <li>– food that is prone to squashing, e.g. lettuce, berries;</li> <li>– single use jars that are already opened and jars with twist-off lids (screw top), e.g. jam or pesto jars;</li> <li>– external containers, e.g. the caso<sup>®</sup> vacuum container set.</li> </ul>
	Marinating, tenderising, Sous vide cooking and freezing Suitable for: <ul style="list-style-type: none"> <li>– food that is prone to squashing, e.g. tender fish fillets;</li> <li>– sauces and food with a high liquid content (<math>\geq 50</math> g), e.g. rag-out, curry;</li> <li>– single use jars that are already opened and jars with twist-off lids (screw top), e.g. jam or pesto jars;</li> </ul>
	Sous vide cooking, freezing and storage Suitable for: <ul style="list-style-type: none"> <li>– meat and more solid food, e.g. potatoes, carrots;</li> <li>– hard cheese (storage);</li> <li>– food with a low liquid content (<math>\leq 50</math> g), e.g. herb oils.</li> </ul>

# Operation

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## Using the sealing levels

There are 3 levels for sealing vacuum bags.

The higher the level selected, the longer the duration of the sealing process. The stability of the weld seam increases with the duration of the sealing process.

We recommend using level 2 or 3 for storing food and for Sous vide cooking.



**Danger of injury.**

Damage to the glass lid can cause implosion.

Do not under any circumstances use the drawer if the glass lid is damaged.

Do not use the drawer or the glass lid as a working surface, a chopping surface or as a shelf.

The sensors on the control panel must be kept clean. Soiling and liquid on the sensors could cause it them to fail to react or to switch the appliance on or off unintentionally.




**Avoid damaging the drawer!**

Liquid getting into the vacuum pump air intake valve during a vacuuming process can result in damage to the vacuum pump.



Fill the vacuum sealing bag with liquid to a maximum of  $\frac{1}{3}$ .

## Vacuuming and sealing bags

- Fill the vacuum bag.
- Open the drawer and the glass lid.
- Place the vacuum sealing bag in the vacuum chamber so that that open end of the bag lies across the sealing bar. Ensure that the edge of the bag is positioned centrally and crease free on the sealing bar.

- Switch the drawer on with the  sensor.

The  and  sensors will light up.

- Touch the  sensor repeatedly until the segment for the required vacuum level lights up.
- Touch the  sensor repeatedly until the segment for the required sealing level lights up.
- Close the glass lid and press it down lightly.

The vacuuming process will start.

The following occurrences during the process are normal and do not indicate a functional or appliance fault:

- the bag inflates,
- bubbles form in the liquid so that a boiling impression is formed.

If you notice during the process that liquids are threatening to boil over, you can end the process and seal the bag early (see "Ending the vacuuming process early").

# Operation

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## After the vacuuming process

An acoustic tone will sound.

- Open the glass lid



**Danger of burning.**

The sealing bar and weld seam are hot.

Do not touch the sealing bar or the weld seam immediately after the vacuuming process.

- Remove the vacuum sealing bag from the vacuum chamber.

Before starting a new vacuuming process, check that the vacuum chamber and the sealing bar are clean and dry.


Remove any soiling or liquid residues if necessary.

## Ending the vacuuming process early

You can end the vacuuming process and seal the bag early.

- Touch the  sensor.

The vacuuming process stops. After a few seconds the bag will be sealed.

The vacuum sealing bag can only be sealed early if a certain underpressure (vacuum) has been reached in the vacuum chamber. If the necessary underpressure has not yet been reached, the  sensor must be pressed again. For technical reasons a few seconds will elapse before the bag is sealed.



**Danger of injury.**

Damage and cracks in jars / twist-off lids can cause implosion.

Only vacuum jars and lids which are in perfect condition.

Only vacuum jars on vacuum level 1 or 2.



**Avoid damaging the drawer!**

Leave a minimum gap of 1 cm to the glass lid of the drawer. Make sure that the minimum distance has been maintained before starting the vacuuming process.

### **Vacuuming single use jars and jars with twist-off lids**

- Close the jar with its appropriate lid and rubber seal or with the twist-off lid.
- Open the drawer and the glass lid.
- Place the jar in the vacuum chamber. Make sure that the minimum gap to the glass lid has been maintained.
- Touch the ① sensor to switch the drawer on.

The ☰ and ≡ sensors will light up.

- Touch the ☰ sensor repeatedly until the segment for vacuum level 1 or 2 lights up.
- Touch the ≡ sensor repeatedly until the segment for sealing level 1 lights up.
- Close the glass lid and press it down lightly.

The vacuuming process will start.

# Operation

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## After the vacuuming process

An acoustic tone will sound.

- Open the glass lid



Danger of burning.

The sealing bar is hot.

Do not touch the sealing bar immediately after the vacuuming process.

- Remove the jar from the vacuum chamber.

Before starting a new vacuuming process ensure that the vacuum chamber is clean and dry.

Remove any soiling or liquid residues if necessary.



**Danger of injury.**

External glass containers can implode during vacuuming.

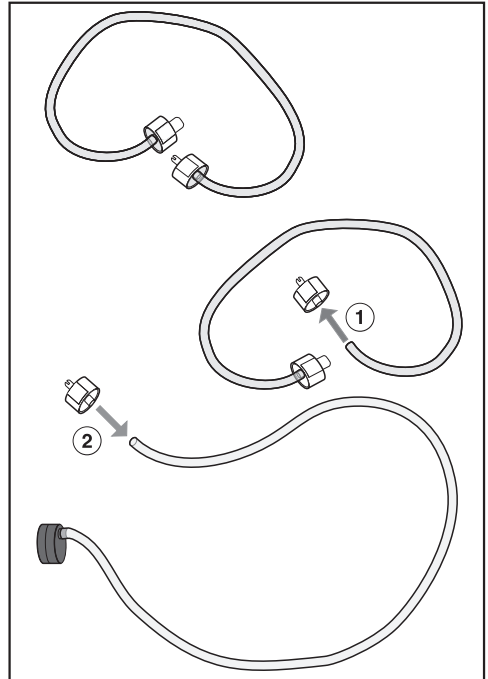
Only use vacuum-proof containers made of plastic or stainless steel.

We recommend caso<sup>®</sup> container sets if you wish to use external containers. These containers can be connected to the drawer using the vacuum adapter supplied.

When using the vacuuming container set use only vacuum level 1 for external containers.

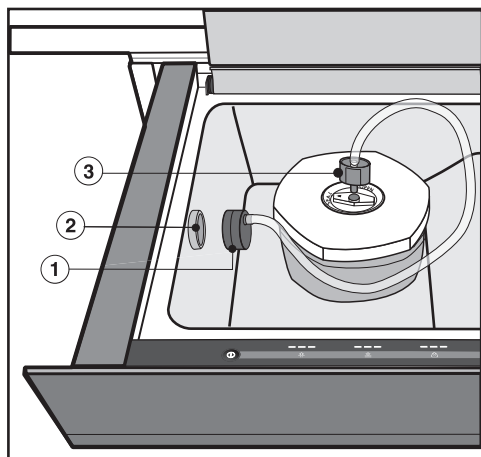
## Vacuuming external containers

The process for vacuuming a container from the caso<sup>®</sup> vacuum container set is as follows:



- **Prepare the vacuum adapter:**  
Detach the container lid connector (smaller diameter) ① from the container set connecting tube.
- **Attach the connector to the end of vacuum adapter tube ②.** For a secure grip, make sure that the end of the tube is pushed at least 0.5 cm into the opening in the connector.
- **Fill the container to a maximum of 3 cm below the rim.**
- **Place the lid on the container and press it down.**
- **Open the drawer and the glass lid.**

## Operation



- Place vacuum adapter ① over the vacuum pump air intake valve ②.
- Attach connector ③ to the container lid. Make sure that the closure of the lid is turned to "seal" (closed).
- Switch the drawer on with the ① sensor.

The ☰ and ☶ sensors will light up.

- Touch the ☰ sensor.

The ☰ and ☶ sensors go out. The ☰ and Start sensors light up.

- Touch the ☰ sensor repeatedly until the segment for vacuum level 1 lights up.
- Touch the Start sensor.

The vacuuming process will start.

Leave the glass lid open for the entire duration of the vacuuming process.

### After the vacuuming process

An acoustic tone will sound.

- Detach the connector from the container lid. Make sure that the closure on the lid is still turned to "seal" (closed).
- Remove the vacuum adapter from the vacuum pump air intake valve.

Before starting a new vacuuming process, check that the vacuum adapter, the tube and the vacuum chamber are clean and dry. Remove any soiling or liquid residues if necessary.

## After use

- Touch the ① sensor to switch the drawer off.
- Clean and dry the drawer and any accessories as described in "Cleaning and care".
- Do not close the glass lid until the vacuum chamber is completely dry.
- Close the drawer.

The last vacuum and sealing level selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

## Cancelling a vacuuming process

You can cancel a vacuuming process at any time, e.g. if you notice during the process that the edge of the bag is not positioned correctly.

Please note that when vacuuming bags, if the vacuuming process is cancelled, the bag will not be sealed.

- Touch the Stop sensor.

## Cleaning and care



**Danger of injury.**

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

Do not use a steam cleaner to clean the drawer.

Unsuitable cleaning agents can discolour and damage the surfaces of the appliance. Only use a solution of domestic washing-up liquid and hot water applied with a soft sponge or cloth.

All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately.

Allow the sealing bar to cool before cleaning it.

- Switch the drawer off to clean it.
- The drawer and accessories should be cleaned and dried thoroughly after each use.
- Do not close the glass lid until the vacuum chamber is completely dry.

### Unsuitable cleaning agents


To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents (exception: Miele ceramic and stainless steel cleaner)
- dishwasher cleaner
- oven sprays
- hard, abrasive sponges and brushes, e.g. pot scourers
- sharp metal scrapers

### Cleaning the drawer front and glass lid

- Remove soiling and fingerprints with a standard domestic glass cleaner or with a clean, damp microfibre cloth.
- Then wipe the surfaces dry using a soft cloth.

### Cleaning the vacuum chamber and sealing bar

 **Avoid damaging the drawer!**  
Liquid getting into the vacuum pump air intake valve can result in damage to the vacuum pump.  
Take care that water does not get into the vacuum pump air intake valve.

**Tip:** For easier cleaning of the vacuum chamber and sealing bar the sealing bar can be lifted off.

- Remove light soiling using a solution of hot water and washing-up liquid applied with a clean sponge or use a clean, damp microfibre cloth.

For heavier soiling or discolouration of the vacuum chamber we recommend Miele ceramic and stainless steel cleaner (see "Optional accessories").

- After cleaning, wipe the surface with clean water to remove any residual cleaning agent.
- Then wipe the surfaces dry using a soft cloth.

### Cleaning the vacuum adapter

- Clean the vacuum adapter with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Then dry the vacuum adapter thoroughly with a soft cloth.
- Do not use the vacuum adapter again until it is completely dry.

## Cleaning and care

### Carrying out a drying cycle

When food is vacuumed, moisture gets into the oil circulation system in the vacuum pump. To remove the moisture it is necessary to run a drying cycle after a particular operating period.

The ⑤ sensor on the control panel of the drawer lights up yellow when a drying cycle needs to be carried out. After the sensor first lights up 10 more vacuuming processes are possible. After that, the ⑤ sensor lights up red and a drying cycle must be carried out. The drawer will lock after the last remaining use and cannot be used again until drying has been carried out.

We recommend carrying out a drying cycle before the drawer locks out.

The whole drying cycle lasts for a maximum of 20 minutes.

The vacuum chamber must be free from objects and liquid residues for the drying cycle.

Clean and dry the vacuum chamber as necessary.

■ Touch the ⑤ sensor.

■ Close the glass lid.

The drying cycle will start. The ⑤ sensor will flash yellow throughout the entire duration.

You can cancel the drying cycle with the Stop sensor. If a drying cycle is cancelled it must be repeated after the remaining vacuuming processes have elapsed or when the drawer is switched on again.

When the drying cycle has finished the ⑤ sensor goes out. You can now use the drawer again as usual.

## Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).



**Danger of injury.** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person.  
Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.  
Do not attempt to open the casing of the drawer yourself.

Problem	Cause and remedy
<b>The drawer will not open.</b>	The safety screws on the back of the drawer have not been removed. ■ Call the Miele Service Department.
<b>The drawer cannot be switched on.</b>	The appliance is not correctly plugged in and switched on at the mains socket. ■ Insert the plug and switch on at the socket.
	The fuse is defective or has tripped. ■ Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate). If, after resetting the trip switch or replacing the fuse in the mains fuse box and switching the drawer back on, the drawer will still not operate, contact a qualified electrician or the Miele Service Department.
<b>There was a loud bang during operation.</b>	The transit device has not been removed and the air filter has not been fitted. ■ Call the Miele Service Department.
<b>The drawer has switched itself off.</b>	The drawer will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a vacuuming process. ■ Switch the drawer back on.
<b>The sensors are not reacting to touch.</b>	Foreign objects, soiling or liquid residues have got onto the control panel. ■ Remove the objects and/or clean the control panel.

## Problem solving guide

Problem	Cause and remedy
<b>The vacuuming process takes longer than expected.</b>	<p>The oil in the vacuum pump has become extremely hot.</p> <ul style="list-style-type: none"> <li>■ Leave the drawer to cool for an hour before starting another vacuuming process.</li> <li>■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again.</li> </ul>
<b>The vacuum sealing bag was not sealed in time.</b>	<p>The underpressure (vacuum) in the vacuum chamber which is necessary for early sealing has not yet been reached.</p> <ul style="list-style-type: none"> <li>■ Touch the <math>\underline{\text{u}}</math> sensor again repeatedly until the vacuuming process ends and the bag is sealed.</li> </ul>
<b>All sensors have gone out. The glass lid will not open.</b>	<p>There was an interruption to the power supply during the vacuuming process. The vacuum chamber is still under pressure so the glass lid cannot be opened.</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>Do not in any circumstances try to force the glass lid open or use tools to open it.</p> </div> <ul style="list-style-type: none"> <li>■ When the power supply is restored the glass lid can be opened again after initialisation (all sensors and controls light up).</li> <li>■ Start the vacuuming process again if necessary.</li> </ul>
<b>There is still too much air in the bag at the end of the vacuuming process.</b>	<p>The vacuum level was too low.</p> <ul style="list-style-type: none"> <li>■ Start the vacuuming process again with a new bag and a higher vacuum level.</li> </ul> <p>The vacuum sealing bag is too big for the food to be vacuumed.</p> <ul style="list-style-type: none"> <li>■ Use a new smaller bag or cut a larger bag to fit the size of the food.</li> <li>■ Start the vacuuming process again, with a higher vacuum level if necessary.</li> </ul>
<b>After several consecutive vacuuming processes the weld seam is faulty/not properly sealed.</b>	<p>The sealing bar has overheated.</p> <ul style="list-style-type: none"> <li>■ Wait a minimum of 2 minutes between individual vacuuming processes to avoid the sealing bar overheating again.</li> </ul>



## Problem solving guide

Problem	Cause and remedy
<b>The edge of the bag is not completely sealed.</b>	<p>The edge of the bag was not positioned centrally along the sealing bar or has slipped.</p> <ul style="list-style-type: none"> <li>■ Place the edge of the bag centrally along the sealing bar. Make sure that the edge of the bag is parallel to the sealing bar and protrudes over it by approx. 2 cm.</li> </ul>
	<p>The bag is wider than 25 cm.</p> <ul style="list-style-type: none"> <li>■ Use vacuum sealing bags with a maximum width of 25 cm.</li> </ul>
<b>The seal was not strong enough and has opened.</b>	<p>The edge of the bag is dirty (inside and out). For a perfect weld seam, the edge of the bag must be dry and grease-free in the area around the seam.</p> <ul style="list-style-type: none"> <li>■ Fold the edges of the vacuum sealing bag outwards for filling in order to obtain clean weld seams.</li> </ul>
	<p>The edge of the bag was not positioned smoothly and without creases on the sealing bar.</p> <ul style="list-style-type: none"> <li>■ Position the bag smoothly and without creases along the sealing bar.</li> </ul>
	<p>The sealing level was too low.</p> <ul style="list-style-type: none"> <li>■ Start the vacuuming process again with a new vacuum sealing bag and select a higher sealing level.</li> </ul>
	<p>The rubber on the counterpressure bar is not evenly fitted.</p> <ul style="list-style-type: none"> <li>■ Flatten the rubber.</li> </ul>
	<p>The sealing bar and/or the counterpressure bar is damaged.</p> <ul style="list-style-type: none"> <li>■ Call the Miele Service Department to replace it.</li> </ul>
<b>The bag is not maintaining the vacuum although the weld seam is intact.</b>	<p>The vacuum sealing bag has been damaged by sharp pointed objects, e.g. pointed pasta shapes or a bone.</p> <ul style="list-style-type: none"> <li>■ Start the vacuuming process again with a new vacuum sealing bag, on a lower vacuum level if necessary.</li> <li>■ Use an external container if possible.</li> </ul>

## Problem solving guide

Problem	Cause and remedy
<b>The weld seam is defective or not properly sealed in one or more places.</b>	<p>The sealing bar and/or counterpressure bar are dirty or there are liquid residues on the sealing bar.</p> <ul style="list-style-type: none"> <li>■ Clean and dry the sealing bar and/or counterpressure bar.</li> </ul>
	<p>The rubber on the counterpressure bar is not evenly fitted.</p> <ul style="list-style-type: none"> <li>■ Flatten the rubber.</li> </ul>
	<p>The edge of the bag is dirty (inside and out). For a perfect weld seam, the edge of the bag must be dry and grease-free in the area around the seam.</p> <ul style="list-style-type: none"> <li>■ Fold the edges of the vacuum sealing bag outwards for filling in order to obtain clean weld seams.</li> </ul>
	<p>The edge of the bag was not positioned smoothly and without creases on the sealing bar.</p> <ul style="list-style-type: none"> <li>■ Position the bag smoothly and without creases along the sealing bar.</li> </ul>
<b>The ④ sensor is lit up even though a drying cycle has been carried out. The drawer cannot be used.</b>	<p>The drying cycle failed to remove all of the moisture from the oil circulation system in the vacuum pump. The drawer is locked and cannot be used for 1 hour.</p> <ul style="list-style-type: none"> <li>■ Carry out a further drying cycle after 1 hour (see "Cleaning and care - Carrying out a drying cycle"). Make sure that the vacuum chamber is free of liquid residues.</li> </ul>
<b>The ④ sensor lights up yellow. The vacuum is lower than usual.</b>	<p>Moisture from the food vacuuming process has got into the oil circulation system in the vacuum pump. This can result in a reduced level of vacuuming performance.</p> <ul style="list-style-type: none"> <li>■ Carry out a drying cycle (see "Cleaning and care - Carrying out a drying cycle").</li> </ul>
<b>The ④ sensor lights up red. A vacuuming process cannot be started.</b>	<p>Moisture from the food vacuuming process has got into the oil circulation system in the vacuum pump. If the ④ sensor lights up red, the drawer is locked for further use.</p> <ul style="list-style-type: none"> <li>■ Carry out a drying cycle (see "Cleaning and care - Carrying out a drying cycle").</li> </ul>

## Problem solving guide

Problem	Cause and remedy
<b>There is a film of oil on the glass lid and in the drawer.</b>	<p>The oil in the vacuum pump has become extremely hot.</p> <ul style="list-style-type: none"> <li>■ Clean the drawer and leave it to cool down for 1 hour before starting another vacuuming process.</li> <li>■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again.</li> <li>■ If the problem occurs again, contact the Miele Service Department.</li> </ul>
<b>The vacuuming process is cancelled after 2 minutes. An acoustic tone sounds and the  symbol lights up red.</b>	<p>The required vacuum could not be achieved.</p> <ul style="list-style-type: none"> <li>■ Switch the drawer off and back on again.</li> <li>■ Start the vacuuming process again, selecting a different vacuum level if necessary.</li> </ul>
	<p>After intensive use of the drawer the oil in the vacuum pump has severely overheated.</p> <ul style="list-style-type: none"> <li>■ Leave the drawer to cool for an hour before starting another vacuuming process.</li> <li>■ When carrying out a number of consecutive vacuuming processes, wait a minimum of 2 minutes between each process to prevent the oil from overheating again.</li> </ul>
<b>The vacuuming process is cancelled after 5 seconds. An acoustic tone sounds and the  symbol lights up red.</b>	<p>The glass lid is not sitting evenly. There is an object, e.g. the edge of a bag, or some soiling on the surface of the chamber seal.</p> <ul style="list-style-type: none"> <li>■ Remove the obstruction and/or the soiling.</li> <li>■ Close the glass lid and press it down lightly for approx. 5 seconds.</li> </ul>
	<p>The chamber seal is not fitted correctly.</p> <ul style="list-style-type: none"> <li>■ Press the chamber seal in all the way round to make sure it is fitted evenly.</li> </ul>
	<p>The chamber seal is damaged, e.g. cracks can be seen.</p> <ul style="list-style-type: none"> <li>■ Call the Miele Service Department to replace it.</li> </ul>

## Optional accessories

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Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online or from Miele (see end of this booklet for contact details).

### Vacuum sealing bags

#### **VB 1828 (pack of 50)**

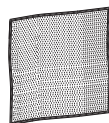
For storing and Sous vide cooking of liquid and solid food  
180 x 280 mm (W x H)

#### **VB 2435 (pack of 50)**

For storing and Sous vide cooking of liquid and solid food  
240 x 350 mm (W x H)

### Cleaning and care products

#### **Microfibre cloth**




Removes finger marks and light soiling

#### **Ceramic and stainless steel hob cleaner 250 ml**



For removing heavier soiling and discolouration from the vacuum chamber.

## Safety instructions for installation

 Incorrect installation can result in personal injury and damage to property.

- ▶ Before connecting the drawer to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.  
This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.
- ▶ The socket and on-off switch should be easily accessible after the drawer has been installed.
- ▶ The drawer may only be built in in combination with those appliances quoted by Miele as being suitable. Miele cannot guarantee trouble-free operation if the appliance is operated in combination with appliances other than those quoted by Miele as being suitable.
- ▶ The base on which the drawer and the combination appliance are fitted must be fixed in place and must support the weight of both appliances.
- ▶ When building in the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with the combination appliance.
- ▶ The drawer must be installed in such a way that
  - you can see into the vacuum chamber. This helps to avoid scalding and burns from touching the hot sealing bar or weld seam.
  - there is enough space for the drawer to be pulled out fully and for opening the glass lid.

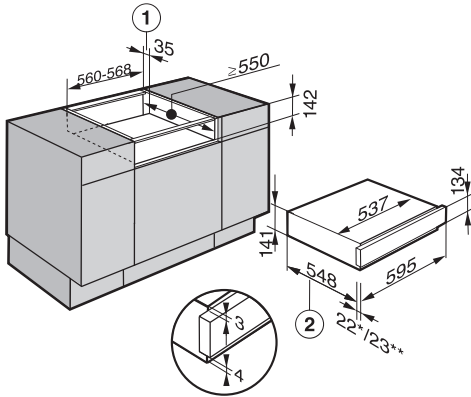
## Installation notes

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When building in the drawer with a combination appliance, the combination appliance is placed on top of the drawer without the need for an interim shelf.

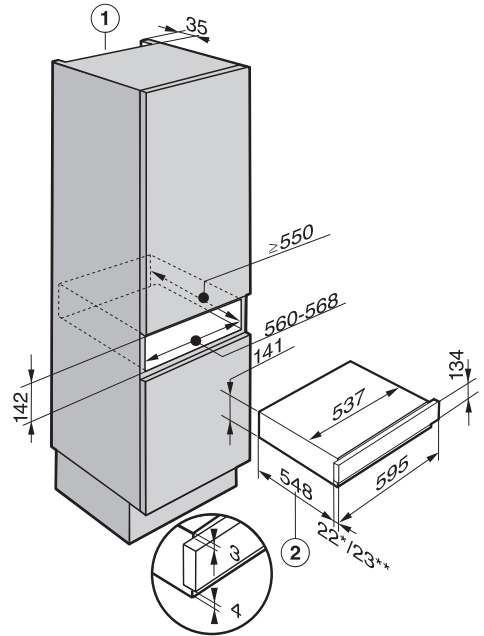
All dimensions are given in mm.
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## Installation in a base unit



- ① Cut-out for ventilation
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable,  
L = 2200 mm

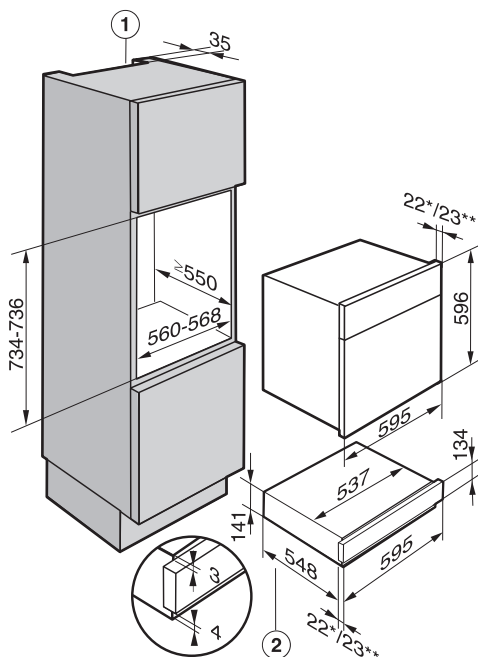
## Installation in a tall unit



- ① Cut-out for ventilation
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable,  
L = 2200 mm

## Building-in dimensions

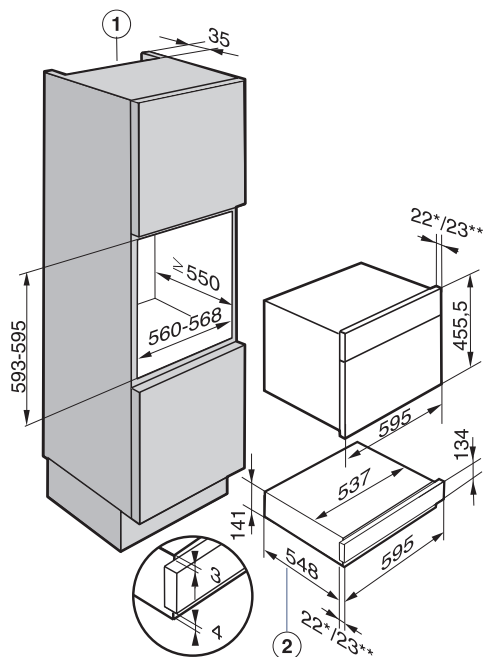
### EVS with H 2xxx B(P) / H 6xxx B(P)



- ① Ventilation cut-out required when installed with a pyrolytic oven
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

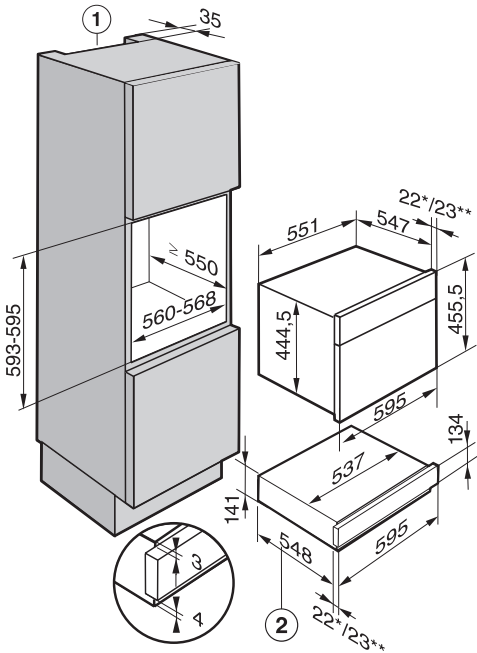
### EVS with H 6xxx BM(BP) / M 61xx / M 62xx



- ① Ventilation cut-out required when installed with a pyrolytic oven
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

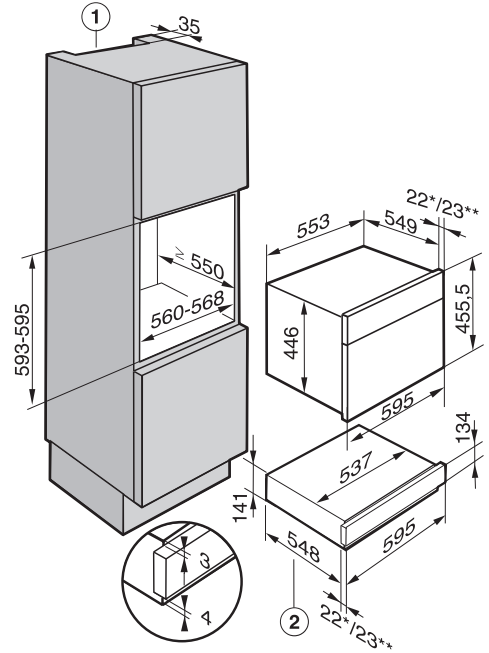
## EVS with DGM 6800



- ① Ventilation cut-out required when installed with a steam oven with microwave
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

## EVS with DG 6x00 / DG 6x0x

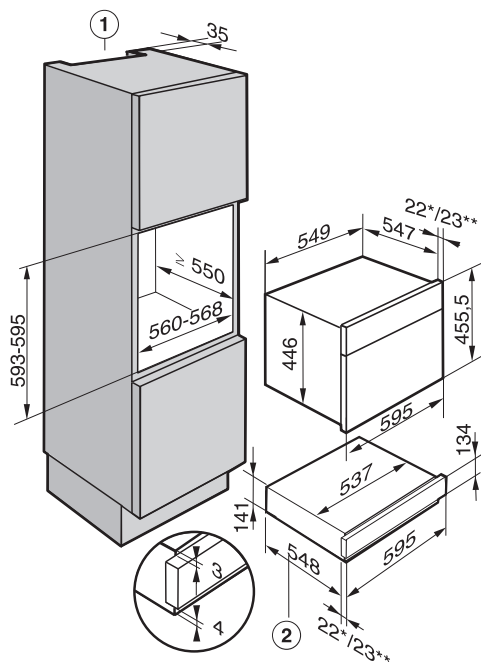


- ① Ventilation cut-out required when installed with a steam oven
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

# Building-in dimensions

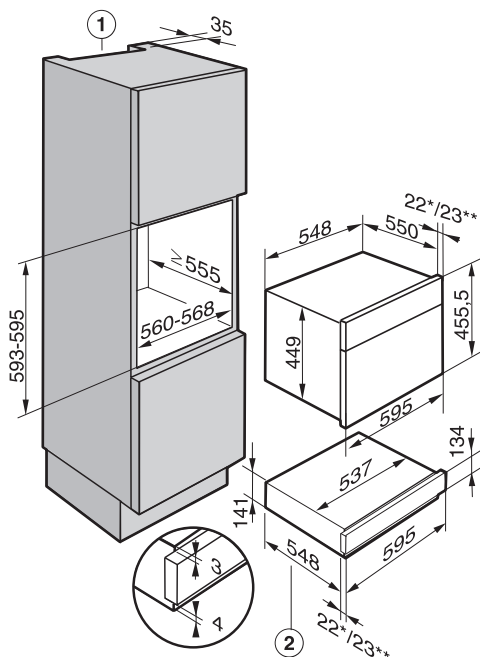
## EVS with DGC 6300 / DGC 6400



- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

## EVS with DGC 6500 / DGC 6600 / DGC 680x



- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

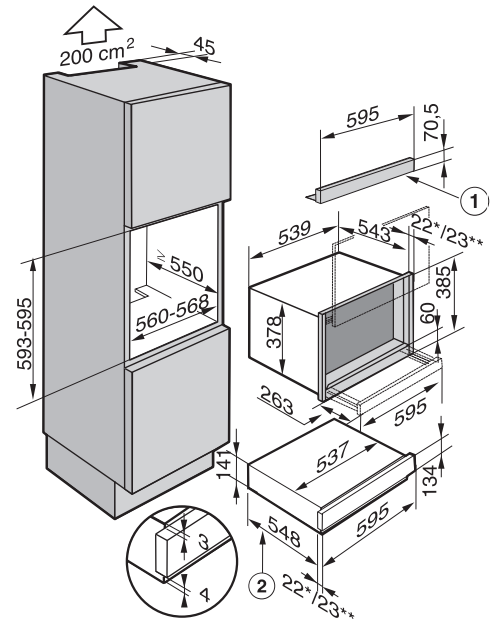
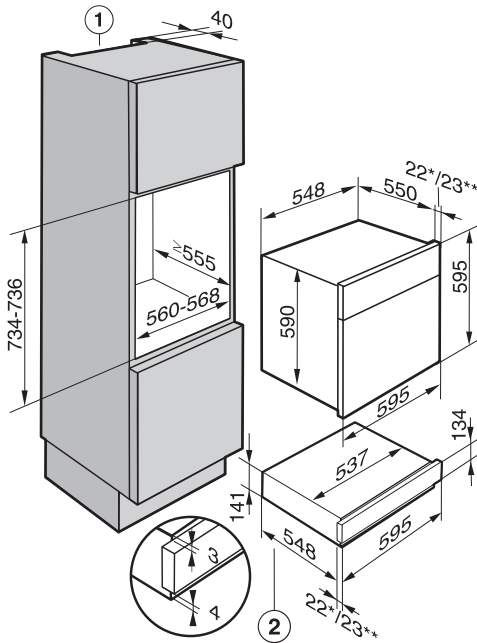
\* Glass front / \*\* metal front

For the DGC 6805 cut-outs are required for the water inlet and drain hoses (see DGC 6805 installation instructions).

## Building-in dimensions

### EVS with DGC 6660 / DGC 686x

### EVS with DGD 4635 / DGD 6xx5



- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains cable plug connector  
Mains connection cable  
L = 2200 mm

- ① Filler panel AB 45-7 (optional accessory)
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

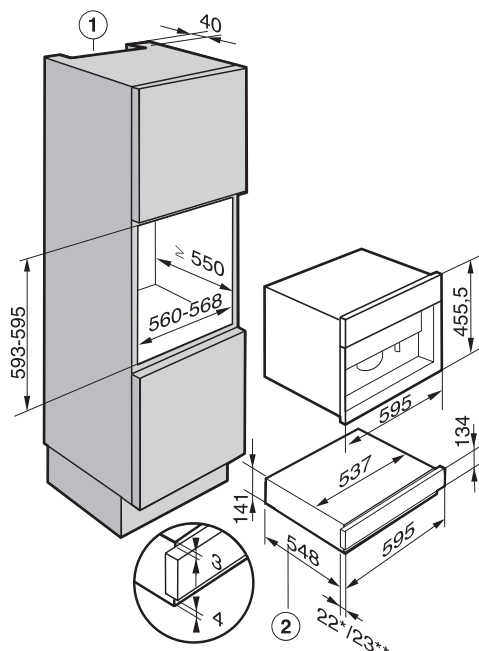
\* Glass front / \*\* metal front

For the DGC 6865 cut-outs are required for the water inlet and drain hoses (see DGC 6865 installation instructions).

For the steam oven with pressure, cut-outs are required for the water inlet and drain hoses (see installation instructions for steam oven with pressure).

# Building-in dimensions

## EVS with CVA 6401 / CVA 68xx



- ① Ventilation cut-out for installation in combination with a coffee machine
- ② Building-in dimension including mains supply cable plug connector  
Mains connection cable  
L = 2200 mm

\* Glass front / \*\* metal front

⚠ Avoid damaging the drawer!  
The drawer has an integrated vacuum pump which contains oil.  
To prevent oil from leaking out, do not tilt the drawer and do not stand it up on its edge.

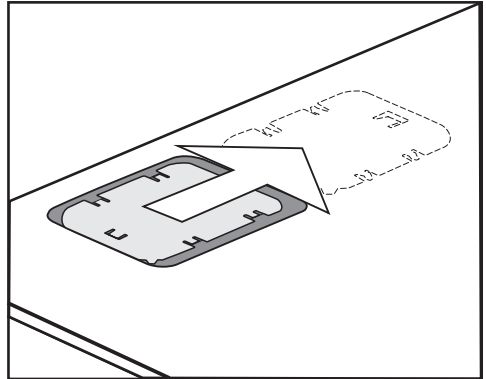
Keep the transit device and safety screws for any future transportation.  
The transit device can be secured to the back of the drawer.

## Preparing the drawer

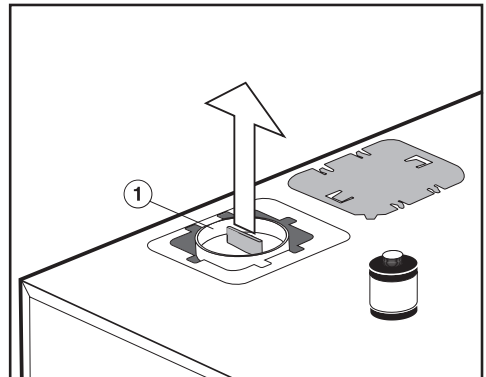
For safe transportation the vacuum pump is provided with a transit device which must be removed before installation. The air filter supplied must be fitted in place of the transit device. There are also 2 safety screws on the back of the drawer to prevent the drawer from being opened unintentionally during transportation and when it is being removed from the packaging.

⚠ Caution  
Fit the air filter **before** building in the drawer and remove the safety screws at the back.  
Otherwise the drawer cannot be operated and may have to be taken out of the housing unit.

## Fitting the air filter and removing the safety screws

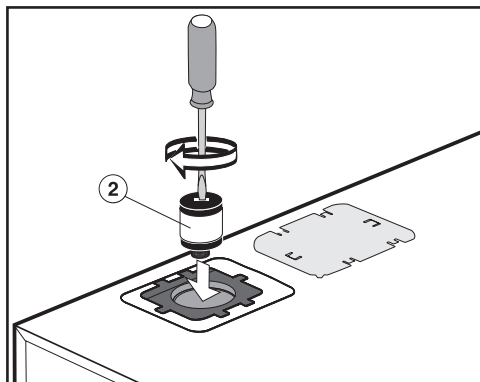


- Slide the cover to the right and remove it.

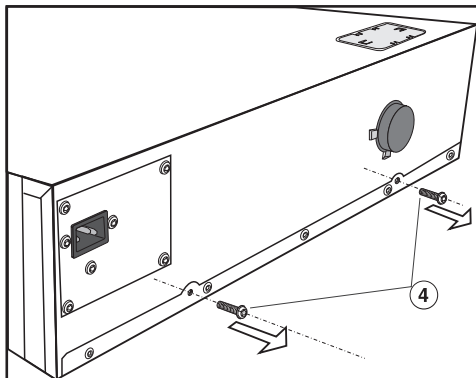


- Pull red transit device ① out, e.g. with universal pliers.

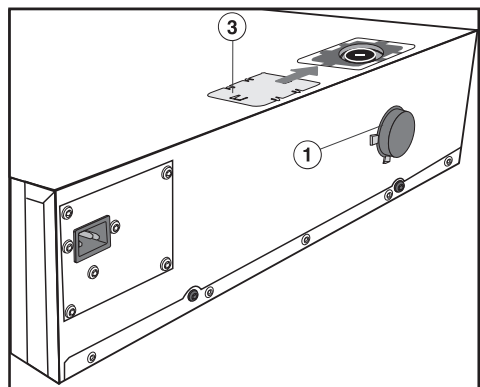
# Installation



- Screw air filter ② onto the vacuum pump using a screwdriver.



- Remove safety screws ④ from the back of the drawer.



- Secure transit device ① to the back of the drawer.
- Slide cover ③ over the opening to close it.

To remove the air filter and fit the transit device, carry out these steps in reverse order.

## Building in the drawer



**Danger of injury.**

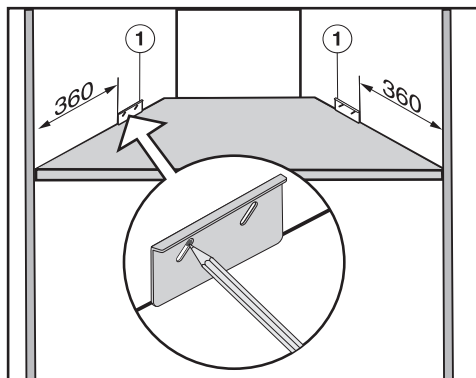
The drawer is heavy and will tip forwards when open.

Installation must be carried out by two people.

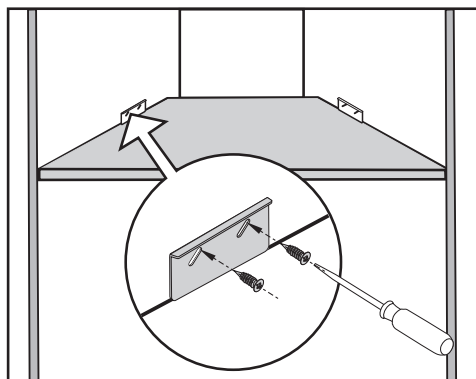
Keep the drawer closed until the anti-tipping mechanism supplied has been fitted to the side walls of the housing unit.

Check that the base that the drawer will sit on is clean and level (use a spirit level). This is important for the appliance to function correctly.

## Fitting the anti-tipping mechanism



- Measure the distance to the right and left hand side walls of the housing (see illustration).
- Mark the uppermost position in the long slot of anti-tipping mechanism ①. Make sure that the anti-tipping mechanism is flush with the base of the housing unit.

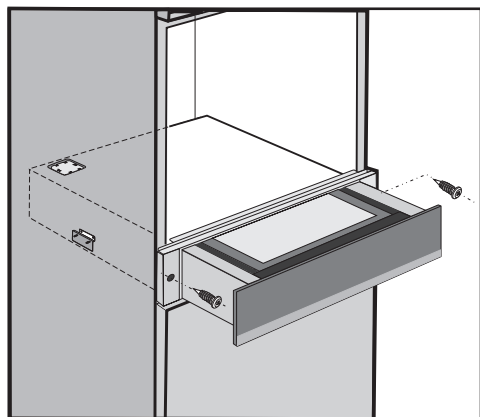


- Secure the anti-tipping mechanism to the right and left hand side walls of the housing unit with the 4 screws supplied (4 x 16 mm).

# Installation

## Building in and connecting the drawer

- Check that the air filter is fitted and the safety screws have been removed from the back of the drawer (see "Preparing the drawer").
- Connect the mains cable to the drawer.
- Slide the closed drawer into the housing unit, making sure that the mains cable does not get trapped or damaged.
- Align the drawer at right angles.



- Open the drawer and secure it to the right and left hand side walls of the housing unit with the 2 wood screws supplied (3.5 x 25 mm).
- Connect the drawer to the mains.

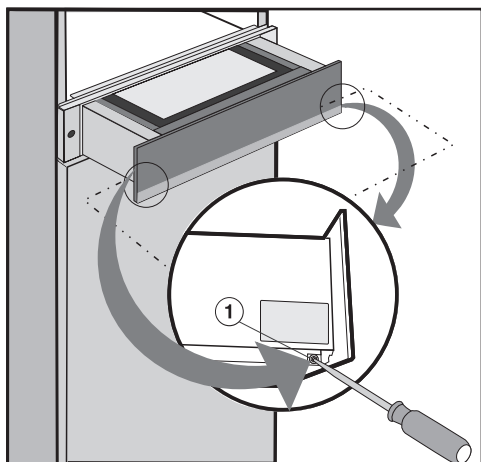
When the drawer is first connected, or after an interruption to the power supply, all of the sensors and indicators in the display will light up for approx. 10 seconds for testing (initialisation). As soon as they go out, the drawer is ready for use.

- Build in the combination appliance in accordance with the operating and installation instructions supplied with it.

## Aligning the front of the drawer

After building in the combination appliance, it may be necessary under certain circumstances to align the front of the drawer and adjust the gap between the drawer and the combination appliance. To help you do this, there are 2 screws behind the drawer front with which the front is fixed to the drawer housing.

- Open the drawer.



- Loosen fixing screws ① on the right and left of the drawer housing.



**Danger of injury.**

When the fixing screws are removed the drawer front is only hooked onto the housing and can easily fall off.

Do not remove the fixing screws completely.

- Push the drawer up or down a little to correct the alignment and the gap.
- Tighten up the fixing screws.

# Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (e.g. BS 7671 in the UK). Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

## Danger of injury.

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

If the plug is removed from the connection cable or if the cable is supplied without a plug, the drawer must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

After installation ensure that all electrical components are shielded and cannot be accessed by users.

## Total power rating

See data plate

## Connection and fuse rating

AC 230 V / 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

## Residual current device

For extra safety, it is advisable to protect the drawer with a suitable residual current device (RCD) with a trip range of 30 mA.

### Disconnecting from the mains



Danger of electric shock.

After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

#### Safety fuses

- Completely remove fuses

#### Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

#### Built-in circuit breakers

Circuit breakers type B or C:

- Switch the on/off switch from 1 (on) to 0 (off).

#### Residual current device (RCD)

(Residual current circuit breaker)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

### Replacing the mains connection cable

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

## After sales service, data plate, guarantee

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### After sales service

In the event of any faults which you cannot easily remedy, please contact

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

### Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

### Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).

### Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

## **United Kingdom**

Miele Co. Ltd.  
Fairacres, Marcham Road  
Abingdon, Oxon, OX14 1TW  
Customer Contact Centre Tel: 0330 160 6600  
E-mail: mielecare@miele.co.uk  
Internet: www.miele.co.uk

## **Australia**

Miele Australia Pty. Ltd.  
ACN 005 635 398  
ABN 96 005 635 398  
1 Gilbert Park Drive, Knoxfield, VIC 3180  
Tel: 1300 464 353  
Internet: www.miele.com.au

## **China**

Miele (Shanghai) Trading Ltd.  
1-3 Floor, No. 82 Shi Men Yi Road  
Jing' an District  
200040 Shanghai, PRC  
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511  
E-mail: info@miele.cn, Internet: www.miele.cn

## **Miele (Hong Kong) Limited**

41/F - 4101, Manhattan Place  
23 Wang Tai Road  
Kowloon Bay, Hong Kong  
Tel: (852) 2610 1331, Fax: (852) 2610 1013  
Email: mielehk@miele.com.hk

## **India**

Miele India Pvt. Ltd.  
Ground Floor, Copia Corporate Suites  
Plot No. 9, Jasola  
New Delhi - 110025  
Tel: 011-46 900 000, Fax: 011-46 900 001  
E-mail: customercare@miele.in, Internet: www.miele.in

## **Ireland**

Miele Ireland Ltd.  
2024 Bianconi Avenue  
Citywest Business Campus, Dublin 24  
Tel: (01) 461 07 10, Fax: (01) 461 07 97  
E-Mail: info@miele.ie, Internet: www.miele.ie

## **Manufacturer: Miele & Cie. KG**

Carl-Miele-Straße 29, 33332 Gütersloh, Germany

# Miele

## **Malaysia**

Miele Sdn Bhd  
Suite 12-2, Level 12  
Menara Sapura Kencana Petroleum  
Solaris Dutamas No. 1, Jalan Dutamas 1  
50480 Kuala Lumpur, Malaysia  
Phone: +603-6209-0288  
Fax: +603-6205-3768

## **New Zealand**

Miele New Zealand Limited  
IRD 98 463 631  
Level 2, 10 College Hill  
Freemans Bay, Auckland 1011, NZ  
Tel: 0800 464 353  
Internet: www.miele.co.nz

## **Singapore**

Miele Pte. Ltd.  
163 Penang Road  
# 04 - 03 Winsland House II  
Singapore 238463  
Tel: +65 6735 1191, Fax: +65 6735 1161  
E-Mail: info@miele.com.sg  
Internet: www.miele.sg

## **South Africa**

Miele (Pty) Ltd  
63 Peter Place, Bryanston 2194  
P.O. Box 69434, Bryanston 2021  
Tel: (011) 875 9000, Fax: (011) 875 9035  
E-mail: info@miele.co.za  
Internet: www.miele.co.za

## **United Arab Emirates**

Miele Appliances Ltd.  
P.O. Box 11 47 82  
Gold & Diamond Park, Sheikh Zayed Road  
Building 6 / Offices Nos. 6-214 to 6-220  
Dubai  
Tel: +971-4-341 84 44  
Fax: +971-4-341 88 52  
E-Mail: info@miele.ae  
Internet: www.miele.ae

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