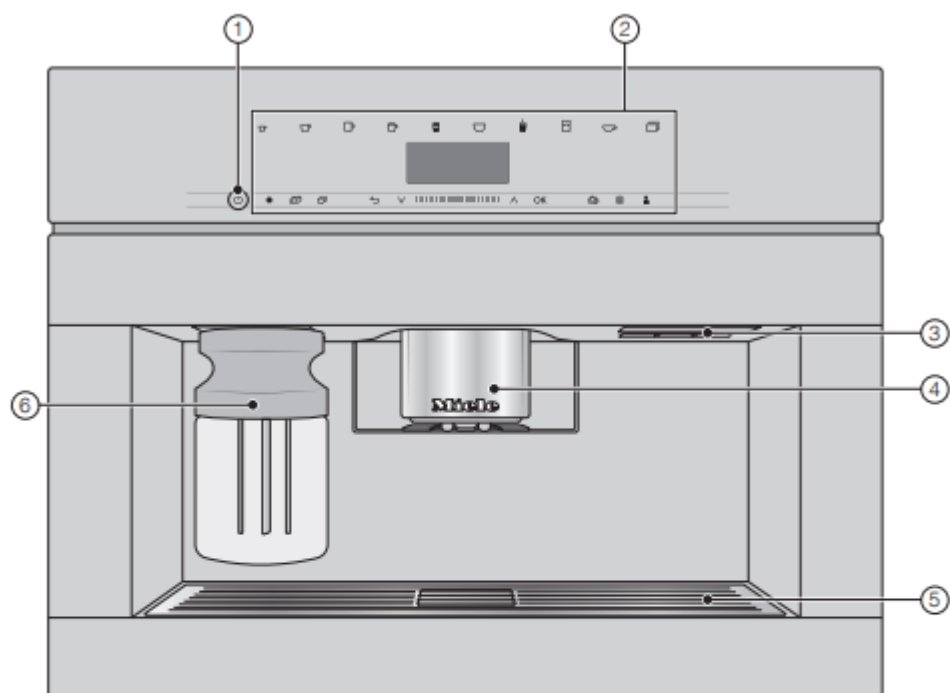


# Miele










## Coffee Machine CVA 7440 Instructions

### Exterior view

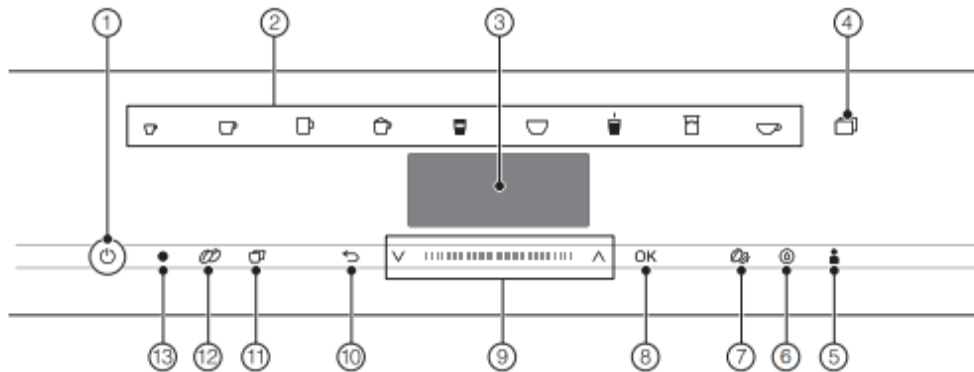


- ① On/Off ① sensor
- ② Control panel
- ③ Door handle
- ④ Automatic height-adjustable central spout with lighting
- ⑤ Drip tray cover
- ⑥ Milk flask

### Drink sensor symbols

-  Espresso
-  Coffee
-  Long coffee
-  Cappuccino
-  Latte macchiato
-  Cafè latte
-  Hot milk
-  Milk froth
-  Tea water

## Controls and indicators



- ① **On/Off** ① sensor  
For switching the coffee machine on and off
- ② **Drink sensors**  
For making drinks
- ③ **Display**  
For showing information about the current action or status
- ④ **☰ sensor**
  - For selecting more drinks, e.g. Ristretto, Cappuccino Italiano
  - For selecting Coffee pot or Teapot
  - Settings ▾ menu
- ⑤ User profiles 👤 sensor  
For creating and managing profiles
- ⑥ Maintenance ⌚ sensor  
Maintenance programmes, e.g. Descale
- ⑦ Parameters ⚙️ sensor  
For displaying and changing drink settings
- ⑧ **OK** sensor  
For confirming display messages and saving settings
- ⑨ **Navigation area with arrow sensors** ^ v  
For scrolling through lists of options, highlighting a selection or changing values
- ⑩ **“Back”** ↩️ sensor  
For going back a menu level and cancelling unwanted actions
- ⑪ **“2 portions”** ☞ sensor  
For dispensing two portions of a drink at the same time
- ⑫ **“DoubleShot”** Ⓜ️ sensor  
For a making a particularly strong and aromatic coffee with twice the amount of coffee powder, but the same amount of water
- ⑬ **Optical interface**  
(for Miele service technicians only)

## Making drinks

### Preparing hot milk

Additives containing sugar or milk alternatives, e.g. soy milk, can clog the milk pipework and milk carrying parts. Residues from unsuitable liquids may adversely affect correct preparation.

Do not use milk with additives.

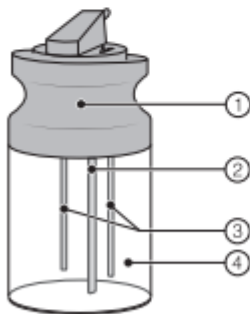
Use only pasteurised cow's milk.

**Useful tip:** Using cold cow's milk (< 10 °C) with a protein content of at least 3% will produce the perfect milk froth.

You can select milk with a fat content according to preference. With full cream milk (at least 3.5% fat), the milk froth will be slightly creamier than with low-fat milk.

### Milk flask

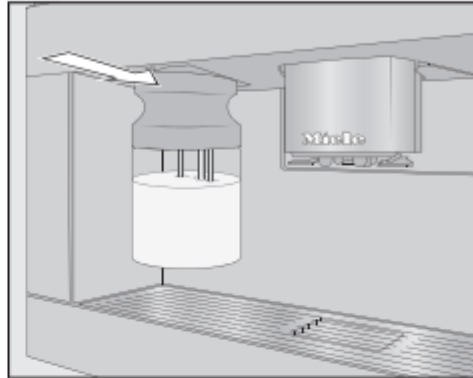
Milk is **not** cooled in the milk flask. Use cold milk (< 10 °C) to produce a good quality milk froth.



- ① Lid
- ② Milk suction tube
- ③ Milk level sensors
- ④ Glass milk flask

### Filling and fitting the milk flask

- Fill the milk flask with milk up to a maximum of 2 cm below the rim. Seal the milk flask with the lid.



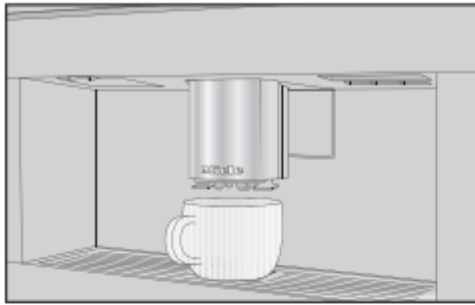
- Push the milk flask into the coffee machine until it clicks into place.

**Useful tip:** The milk flask is easier to remove with two hands.



## Making drinks

### Making a coffee drink




- Place a cup or glass under the central spout.
- Touch the sensor for the drink you want.

Preparation will begin and the coffee will be dispensed into the cup or glass from the central spout.

### Cancelling preparation


- Touch the control panel symbol illuminated in orange again.
- If you are making drinks with more than one component, e.g. latte macchiato, you can cancel the preparation of each component early.
- Touch *OK* when *Stop* appears in the display.


### DoubleShot

Select the DoubleShot  function to make a particularly strong and aromatic coffee. In this case, more coffee beans will be ground and brewed halfway through brewing. Due to the reduced extraction time, fewer unwanted aromas and bitter substances are released.

DoubleShot can be activated for all coffee drinks except “Ristretto” and “Long black”.

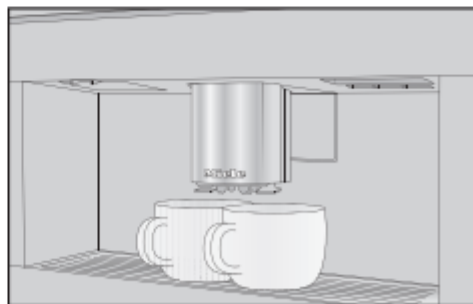
### Making a DoubleShot of coffee


- Touch the  sensor immediately before or after you have started making a drink.

Preparation starts and the  sensor lights up orange. Two portions of coffee beans will be ground and brewed.

### Making 2 portions ( sensor)

You can also dispense two portions of a drink into one large cup or dispense two portions into two cups at the same time.




- Place one cup under each of the coffee spouts.
- Touch the  sensor immediately before or after you have started making a drink.

## Preparing warm and hot water

You can select from the following options:

- Hot water (approx. 90 °C)
- Warm water (approx. 65 °C)

The drinks menu is displayed.

- Place a suitable cup or glass underneath the central spout.
- Touch the  sensor.
- Select warm or hot water.
- Confirm with OK.

Dispensing will start.