Operating and Installation Instructions
Built-in Vacuum Drawer

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

en-US

M.-Nr. 11 924 080

Contents

Contents

IMPORTANT SAFETY INSTRUCTIONS

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

This drawer 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 drawer. They contain important information on safety, installation, use, and maintenance. This prevents both personal injury and damage to the drawer.
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 drawer as well as in the “IMPORTANT SAFETY INSTRUCTIONS”.
Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

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

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Appropriate use

▶ This 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 and to vacuum-seal food in vacuum-proof containers made of plastic or stainless steel.
All other types of use are not permitted.

▶ Never vacuum-seal live food (e.g., mussels, seafood).

▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

IMPORTANT SAFETY INSTRUCTIONS

Safety with children

▶ Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.

▶ Be sure to supervise any 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. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.

Technical safety

▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.

▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work should only be performed by a qualified technician.

▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized 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, the drawer must be transported and stored in a horizontal position only. Do not tilt the drawer and do not stand it up on its side.
The manufacturer's warranty will be invalidated if oil has leaked out of the appliance because it has not been transported or stored correctly.

IMPORTANT SAFETY INSTRUCTIONS

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of VDE-AR-E 2510-2.

▶ Be certain the drawer is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▶ The connection data (voltage and frequency) on the data plate of the drawer must match the domestic electrical supply in order to avoid the risk of damage to the drawer.
Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

▶ Do not connect the drawer to the electrical supply with a power bar or extension cord. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, the drawer may only be used when it has been fully installed.

▶ This drawer may not be used in non-stationary locations (e.g. on a ship).

▶ Any contact with live connections or tampering with the electrical or mechanical components of the drawer will endanger your safety and may lead to appliance malfunctions.
Do not open the casing of the drawer under any circumstances.

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

▶ Any repairs not performed by a Miele authorized service technician will void the warranty.

▶ Defective components should be replaced by Miele original parts only. Only with these parts can safety of the appliance be assured as intended by the manufacturer.

▶ If the plug has been removed or the power cord is not supplied with a plug, the drawer must be connected to the power supply by a suitably qualified electrician.

▶ If the power cord is damaged, it must be replaced with a special power cord (see “Electrical connection” under “Installation”).

▶ 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.

▶ The drawer must be completely disconnected from the power supply during installation, maintenance and repair work. This can be ensured as follows:

- The circuit breaker has tripped, or
- The fuse of the electrical installation is completely removed, or
- The plug (if present) is removed from the outlet. In the process, pull the plug not the cord.

▶ If the drawer is installed behind a cabinet panel (e.g., a door), ensure that the door is never closed while the drawer is in use. Heat and moisture can build up behind a closed cabinet 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.

Correct use

▶ Storage in the appliance: Flammable materials should not be stored in the drawer.

▶ Danger of burning. The sealing bar gets 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 weld seam immediately after the vacuum-sealing process.

▶ Risk of fire. Do not store any easily flammable substances and materials in the vicinity of the drawer.

▶ The maximum load capacity of the telescopic drawer rails is 55 lbs (15 kg). If you overload the drawer or lean/stand on it when it is open, you will damage the rails.

▶ 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 work surface, a chopping surface, or a shelf.

▶ The drawer must be installed 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 an impression of boiling. 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 early if necessary.

▶ If liquid gets into the drawer and the vacuum pump air intake valve, this can result in damage to the vacuum pump.

IMPORTANT SAFETY INSTRUCTIONS

▶ Moisture in food or drinks can cause corrosion damage in the drawer. Do not use the drawer to store food or drinks.

▶ Miele does not permit vacuum-sealing of glass containers.

▶ Never insert the tubes attached to the drawer into any body orifices.

Vacuum sealing single-use jars and jars with twist-off lids in the closed vacuum chamber:

▶ Risk of injury. Damage and cracks in jars or glass/twist-off lids can cause implosion.
Only vacuum seal jars and lids which are in perfect condition.

▶ Risk of injury. The high pressure during the vacuum-sealing process causes the vacuum chamber and the glass lid on the drawer to distort slightly. Do not let single-use jars or jars with twist-off lids touch the drawer's glass lid during the vacuum-sealing process as this can cause damage to the protective coating on the glass lid and cause it to implode.
Only vacuum seal single-use jars and jars with twist-off lids up to a maximum height of 3" (8 cm) in order to maintain a safety gap of at least 1 cm between the lid of the jar and the glass lid of the drawer.

Cleaning and maintenance

▶ Danger of electric shock. The steam from a steam cleaner could reach live electrical components and cause a short circuit. Never use a steam cleaner for cleaning.

Caring for the environment

Disposal of the packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

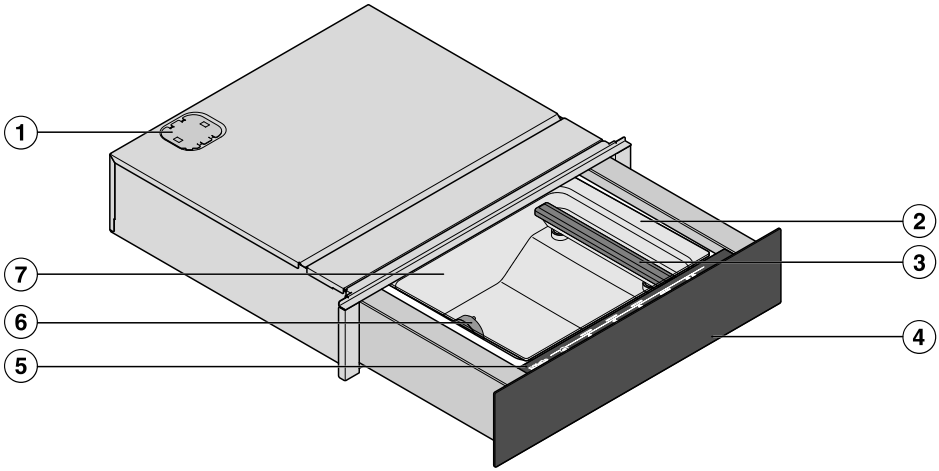
Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation!

Disposal of your old appliance

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

Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

EVS 7010



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 Drawer front with Push2open mechanism
The drawer can be opened and closed by lightly pressing the drawer front.

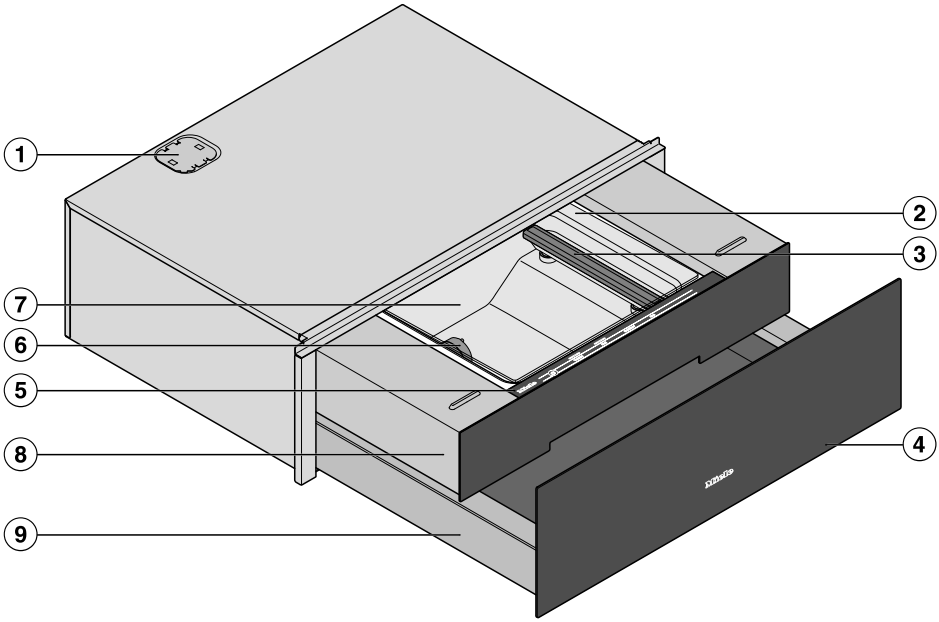
⑤ Controls and indicators

⑥ Vacuum pump air-intake valve/vacuum-adapter connection

⑦ Vacuum chamber

Overview

EVS 7670



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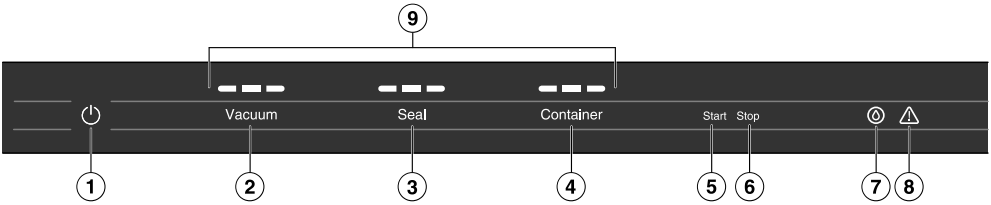
⑥ Vacuum pump air-intake valve/vacuum-adapter connection

⑦ Vacuum chamber

⑧ Vacuum-sealing compartment

⑨ Storage compartment

Controls and indicators



Sensor buttons

① ⏻ On/Off sensor control
For switching the drawer on and off

② *Vaccum* sensor control
For setting the vacuum setting

③ *Seal* sensor control
For setting the sealing level/sealing the bag early

④ *Container* sensor control
For setting the vacuum setting for external containers

⑤ *Start* sensor control
For starting the vacuum-sealing process for external containers

⑥ *Stop* sensor control
For canceling the:
– vacuum-sealing process
– vacuum-sealing process for external containers
– sealing process
– drying cycle

⑦ ⓐ sensor control
For displaying/for starting a drying cycle
(see “Cleaning and care – Carrying out a drying cycle”).

Displays/Indicator lights

⑧ ⚠ indicator light
Indicates a warning
(see “Problem solving guide”)

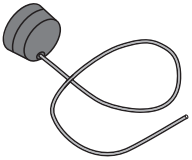
⑨ Segment bar indicator lights
For displaying the:
– vacuum setting
– sealing level
– vacuum setting
for external containers

Overview

Included accessories

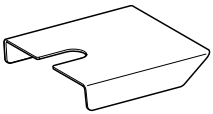
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see “Optional accessories”).

Vacuum adapter



1 adapter for vacuum-sealing third-party containers

Vacuum-sealing bag support



1 surface for small bags

- Remove any protective foil and stickers.
- Do not remove stickers carrying safety or installation information or the data plate.

This makes it easier to perform servicing and repair work.

Cleaning the drawer for the first time

- Take all accessories out of the drawer.

⚠ Damage due to unsuitable cleaning agents.
The glass lid and the chamber seal become damaged or scratched.
Do not clean with any abrasive or acidic cleaning agents or sharp pointed objects.

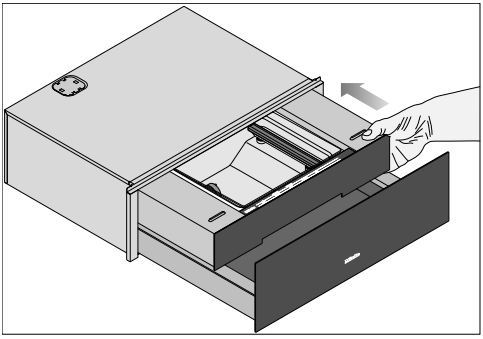
- Clean the drawer inside and out with a clean sponge and a mild solution of warm water and liquid dish soap or a clean, damp microfiber cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

Storage compartment (EVS 7670 only)

⚠ Risk of damage due to overloading.
Overloading the storage compartment will damage the telescopic runners.
Only load the storage compartment with maximum **33 lb (15 kg)**.

Opening the storage compartment

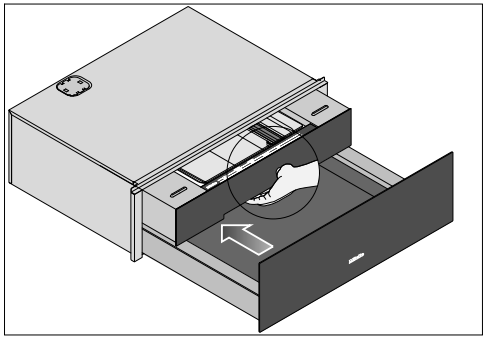
- Open the drawer.



- Place a thumb in front of one of the protrusions on the side of the vacuum-sealing compartment. Place your remaining fingers on the side of the vacuum-sealing compartment.

If the surface of the vacuum-sealing compartment is hard to grip (e.g., due to cooking fumes), use both hands to open the vacuum-sealing compartment.

- Slide the vacuum-sealing compartment back until approximately half of the storage compartment is visible.



- Reach behind the recess in the front of the vacuum-sealing compartment from below and push the vacuum-sealing compartment back completely.

Closing the storage compartment

- Close the drawer.

Reopening the vacuum-sealing compartment

- Follow the instructions for opening the storage compartment in reverse order.

Suitable vacuum-sealing bags

Only vacuum-sealing bags meeting the following material requirements are permitted for use:

- suitable for use with food
- suitable for freezing and cooking
- suitable for storing and sous-vide cooking of liquid and solid food
- maximum size:
  9 7/16" x 13 3/4" (240 x 350 mm) (tubular bags)/
  13 3/4" (350 mm) (sealed edge bags)
- properties: preferably smooth
- made from PA/PE, not printed on the inside
- thickness: 0.003" (90 µm), typical
- suitable for vacuum sealing
  <10 mBar
- suitable for hot-foil sealing
- no migration of hazardous materials or chemicals, e.g., plasticizers, into the food being vacuum sealed

Important usage information

Miele does not permit vacuum sealing of glass containers.

- Only vacuum seal food.
- Only use food that is fresh and in good condition.
- Ensure hygienic conditions and that food has not been out of the refrigerator too long.
- Only vacuum seal food in suitable vacuum bags or in vacuum-proof external containers.
- Only vacuum seal food that has cooled.
- Allow pre-cooked and broiled food to cool down at least to room temperature (approx. 68°F (20°C)) before vacuum sealing it.
  Food that is not normally stored in the refrigerator, such as dried pasta or oatmeal, 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-sealing bag or container.
- Only vacuum seal food in bags of a maximum size of 8 3/4" x 13 3/4" (250 x 350 mm (sealed edge bags)) or 9 1/2" x 13 3/4" (240 x 350 mm (tubular bags)).
- Select a suitable bag size for the size of the food. If the vacuum-sealing 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-sealing bag to a maximum of $^2/_3$ with solid food or $^1/_3$ 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. 3/4" (2 cm).
- Take care not to cover the vacuum pump air-intake valve with the bag.
- Vacuum-sealing bags are for single use only.
- Place food that is suitable for cooling in the refrigerator or freezer after vacuum sealing it.

Tips

- Freeze liquids before vacuum sealing them. You can then fill the vacuum-sealing bags $^{2}/_{3}$ full.
- Fold the edges of the vacuum-sealing bag outward for filling. This will give you clean, perfect seams.
- If you are unsure whether food such as berries or chips will lose its shape during vacuum sealing, start with the lowest vacuum setting.

Using the vacuum settings

There are 3 settings for vacuum sealing.

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

Vacuum setting	Intended use
■□□	Packaging, portioning, and storing Suitable for - food that is prone to squashing, e.g., lettuce, berries, or chips - single-use jars and jars with twist-off lids (screw-cap lids) with liquid contents, e.g., stock or pickled vegetables
■■□	Marinating, tenderizing, sous-vide cooking, and freezing Suitable for - food that is prone to squashing, e.g., tender fish fillets - sauces and food with a high liquid content (> 50 g), e.g., ragout, curry - single-use jars and jars with twist-off lids (screw-cap lids) with more solid or dry contents, e.g., jam, pesto, or cake
■■■	Sous-vide cooking, freezing, and storage Suitable for - meat and more solid food, e.g., potatoes, carrots - hard cheese (storage) - food with a low liquid content (≤ 50 g), such as meat seasoned with a herb oil

Using the sealing levels

There are 3 levels for sealing vacuum-sealing bags.

The choice of sealing level depends on the material thickness of the bag: the thicker the bag, the higher the sealing level.

Level 3 is recommended for bags with a thickness of 0.003" (90 µm).

Tip: The sealing bar will get progressively hotter when carrying out a number of consecutive vacuuming processes. You can use a lower sealing level after sealing a few bags.

⚠ Danger of injury caused by implosion.

Damage to the glass lid can cause implosion.

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

⚠ Malfunction can occur due to dirty and/or covered sensor buttons.

The sensor buttons do not react or unintentional switching procedures result, perhaps even the automatic deactivation of the drawer.

Keep the sensor buttons and indicators clean.

Do not place anything over the sensor buttons or indicators.

⚠ Damage caused by liquids.

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

Fill the vacuum-sealing bag with liquid to a maximum of $^1/_3$.

Vacuuming and sealing bags

- Fill the vacuum-sealing bag.
- Open the drawer and the glass lid.
- Place the vacuum-sealing bag in the vacuum chamber so that the 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.
- If a bag is too small and slips into the vacuum chamber, place the vacuum-sealing bag support underneath.
- Switch the drawer on with the ⏻ On/Off sensor control.

The segment bar indicator lights above the *Vaccum* and *Seal* sensor controls light up.

- Touch the *Vaccum* sensor control repeatedly until the segment bar indicator light for the required vacuum setting lights up.
- Touch the *Seal* sensor control repeatedly until the segment bar indicator light for the required sealing level lights up.
- Close the glass lid and press it down lightly.

Tip: Press the small black triangle to close the glass lid.

The vacuum-sealing process will start. The *Start* sensor control goes out and the *Stop* sensor control lights up.

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

- The bag inflates, before enveloping the food being vacuum sealed.
- Bubbles form in the liquid, creating the impression that it is boiling.

If you notice during the vacuum-sealing process that liquids are threatening to boil over, you can end the process and seal the bag early (see “Operation – Sealing the bag early”).

After the vacuum-sealing process

A signal sounds.

■ Open the glass lid.

⚠ Danger of burning due to hot surfaces.
The sealing bar and weld seam are hot.
Do not touch the sealing bar or the weld seam immediately after the vacuum-sealing process.

■ Remove the vacuum-sealing bag from the vacuum chamber.

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

Sealing the bag early

You can end the vacuum-sealing process before reaching the selected vacuum setting and seal the bag early.

■ Touch the *Seal* sensor control.

The vacuum-sealing process stops. After a few seconds the bag will be sealed.

Successful sealing of the bag is only possible when there is a minimum vacuum (vacuum setting 1) in the chamber.
Touch the *Seal* sensor control again if the required vacuum setting has not yet been reached. For technical reasons, a few seconds will elapse before the bag is sealed.

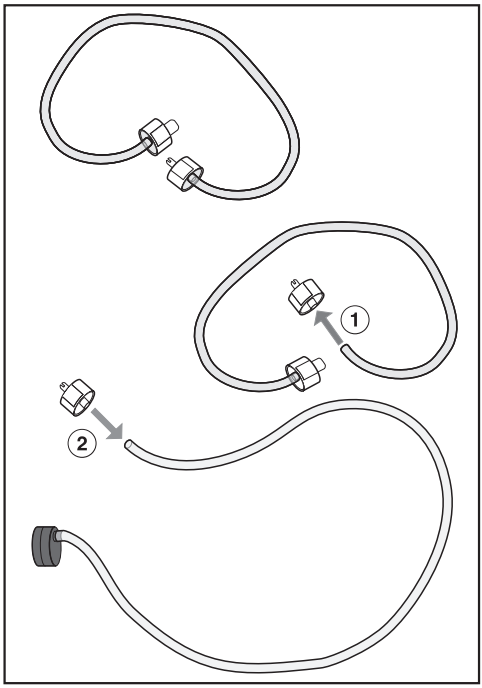
⚠ Danger of injury caused by implosion.
External glass containers can implode during vacuum sealing.
Only vacuum seal vacuum-proof containers made of plastic or stainless steel.

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

Vacuum-sealing containers with a capacity of 24 oz (700 ml) can be damaged during the vacuum-sealing process.
Use only vacuum settings 1 and 2 when vacuum sealing these containers.

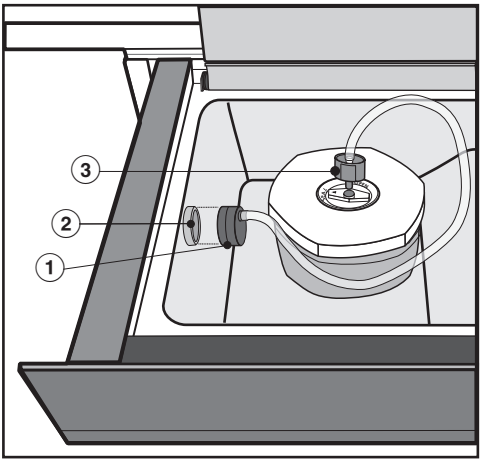
Vacuuming sealing external containers

The process for vacuum sealing a container from the caso® vacuum-sealing container set is described below.



- 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 the vacuum-adapter tube ②. For a secure grip, make sure that the end of the tube is pushed at least 1/4" (0.5 cm) over the opening on the connector.
- Fill the container to a maximum of 1 1/4" (3 cm) below the rim.

- Place the lid on the container and press it down.
- Open the drawer and the glass lid.



- Place the vacuum adapter ① over the vacuum pump air-intake valve ②.
- Attach the 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 ⏻ On/Off sensor control.

The segment bar indicator lights above the *Vaccum* and *Seal* sensor controls light up.

- Touch the *Container* sensor control.

The segment bar indicator lights above the *Vaccum* and *Seal* sensor controls go out. The segment bar indicator lights above the *Container* and Start sensor controls light up.

- Touch the *Container* sensor control repeatedly until the segment bar indicator light for the required vacuum setting lights up.
- Touch the *Start* sensor control.

The vacuum-sealing process will start. The *Start* sensor control goes out and the *Stop* sensor control lights up.

Leave the glass lid open for the entire duration of the vacuum-sealing process.

If an excessive amount of bubbles form you can cancel the vacuum-sealing process by pressing the *Stop* sensor control (see “Operation – Canceling a vacuum-sealing process”).

After the vacuum-sealing process

A signal sounds.

- Detach the connector from the container lid. Make sure that the closure of the lid is still turned to “SEAL” (closed).
- Remove the vacuum adapter from the vacuum pump air-intake valve.

Before starting a new vacuum-sealing 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

- Switch off the drawer with the ⏻ On/ Off sensor control.
- 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-sealing setting selected is automatically activated the next time the drawer is switched on, and this is shown in the control field.

Canceling a vacuum-sealing process

You can cancel a vacuum-sealing process at any time, e.g., if you notice during the process that the edge of the bag is not positioned correctly or that the closure on the container lid is not pointing to “SEAL” (closed).

Please note that if the vacuum-sealing process is canceled while vacuum sealing bags, the bag will not be sealed.

- Touch the *Stop* sensor control.

The vacuum-sealing process stops.

⚠ Risk of injury due to electric shock.
The steam from a steam cleaner could reach live electrical components and cause a short circuit.
Do not use a steam cleaner to clean the drawer.

⚠ Danger of burning due to hot surfaces.
The sealing bar is hot straight after a vacuum-sealing process.
Allow the sealing bar to cool down before cleaning it.

All surfaces could become discolored or damaged if unsuitable cleaning agents are used. Only use common household liquid dish soap to clean the appliance.
All surfaces are susceptible to scratching. Scratches on glass can lead to breakage in some circumstances.
Remove any residual cleaning agent immediately.

If soiling is allowed to sit for any length of time, it may become impossible to remove.
Surfaces may become discolored or damaged.
It is therefore best to remove any soiling immediately.

- 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 of the appliance, do not use:

- cleaning agents containing soda, ammonia, acids, or chloride
- cleaning agents containing limescale remover
- abrasive cleaning agents, such as scouring powder, scouring liquid, or pumice stones
- cleaning agents containing solvents
- stainless-steel cleaners
- cleaning agents for ceramic-glass cooktops
- dishwasher cleaning agents
- oven cleaners or sprays
- hard, abrasive sponges and brushes, such as pot scrubbers
- 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 microfiber cloth.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the vacuum chamber and sealing bar

⚠ Damage caused by liquids.
Liquid getting into the vacuum pump air-intake valve can result in damage to the vacuum pump.
Take care that liquids do not get into the air-intake valve.

Tip: To make cleaning easier, the sealing bar can be lifted out.

- Remove soiling immediately using a solution of hot water and liquid dish soap applied with a clean sponge or use a clean, damp microfiber cloth.
- Remove any residual cleaning agent with some clean water.
- After cleaning, 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 liquid dish soap or a clean, damp microfiber cloth.
- Then dry the vacuum adapter with a cloth.
- Do not use the vacuum adapter again until it is completely dry.

Cleaning the vacuum-sealing bag support

- Clean the vacuum-sealing bag support with a clean sponge cloth, liquid dish soap, and warm water or with a clean, damp microfiber cloth.
- Then dry the vacuum-sealing bag support using a cloth.
- Do not use the vacuum-sealing bag support again until it is completely dry.

Carrying out a drying cycle

When food is vacuum sealed, 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 time.

The ⓐ sensor control on the control field of the drawer lights up yellow when a drying cycle needs to be carried out. The sensor control lights up yellow and you can still run another 10 vacuum-sealing processes. When the ⓐ sensor control lights up red, the drying cycle must be carried out. The drawer will lock after this point and cannot be used again.

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 when carrying out the drying cycle. Clean and dry the vacuum chamber as necessary.

- Touch the ⓐ sensor control.
- Close the glass lid.

The drying cycle starts. The ⓐ sensor control will flash yellow throughout the entire process.

You can cancel the drying cycle with the Stop sensor control. If a drying cycle is canceled, it must be repeated after the remaining vacuum-sealing processes have elapsed or when the drawer is switched on again.

When the drying cycle has finished, a signal sounds and the ⓐ sensor control goes out. You can now use the drawer again as usual.

The last selected vacuum setting and sealing level are displayed on the control field.

Frequently Asked Questions

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

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

Problem	Possible cause and solution
The drawer will not open.	The safety screws on the back of the drawer have not been removed. ■ Contact Miele Technical Service.
The drawer cannot be switched on.	The electrical plug is not properly inserted. ■ Insert the electrical plug.
	The breaker has tripped. ■ Reset the breaker (see data plate for the correct fuse rating). If, after turning the breaker or GFCI back on, the drawer will still not turn on, contact a qualified electrician or Miele Customer Service.
There was a loud bang during operation.	The transit device has not been not removed and the air filter has not been fitted. ■ Contact Miele Technical Service.
The drawer has switched itself off.	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.
The sensor controls are not reacting to touch.	Foreign objects, soiling, or liquid residues have got onto the control field. ■ Remove the objects and/or clean and dry the control field.
The vacuuming process takes longer than expected.	The oil in the vacuum pump has become extremely hot. ■ Leave the drawer to cool for an hour before starting another vacuuming process. ■ 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.

Problem	Possible cause and solution
The vacuum-sealing bag was not sealed in time.	The required vacuum (vacuum setting 1) for sealing a bag was not achieved. ■ Touch the *Seal* sensor control again or repeatedly until the vacuum-sealing process ends and the bag is sealed.
All the sensor controls have gone out. The glass lid will not open.	There was a power failure during the vacuum-sealing process. The vacuum chamber is still under pressure so the glass lid cannot be opened. Damage to the drawer. Do not in any circumstances try to force the glass lid open or use tools to open it. ■ When the power supply is restored, the glass lid can be opened again after initialization (all sensor controls and indicators light up). ■ Start the vacuum-sealing process again if necessary.
There is still too much air in the bag at the end of the vacuuming process.	The vacuum level was too low. ■ Start the vacuuming process again with a new bag and a higher vacuum level.
	The vacuum-sealing bag is too big for the food to be vacuumed. ■ Use a new smaller bag or cut a larger bag to fit the size of the food. ■ Start the vacuuming process again, with a higher vacuum level if necessary.
After several consecutive vacuuming processes the weld seam is faulty/not properly sealed.	The sealing bar has overheated. ■ Wait a minimum of 2 minutes between individual vacuuming processes to prevent the sealing bar from overheating again.

Frequently Asked Questions

Problem	Possible cause and solution
The edge of the bag is not completely sealed.	The edge of the bag was not positioned centrally along the sealing bar or has slipped. ■ 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. 3/4" (2 cm). ■ If the vacuum-sealing bag is too small, place it on the vacuum-sealing bag support.
	The vacuum-sealing bag is wider than 9 3/4" (25 cm). ■ Use vacuum-sealing bags with a maximum width of 9 3/4" (25 cm).
The seal was not strong enough and has opened.	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 of the seam. ■ Fold the edges of the vacuum-sealing bag outward for filling. This will give you a clean, perfect weld seam.
	The edge of the bag was not positioned smoothly and without creases on the sealing bar. ■ Position the bag smoothly and without creases along the sealing bar.
	The sealing level was too low. ■ Start the vacuuming process again with a new vacuum-sealing bag and select a higher sealing level.
	The rubber on the counterpressure bar is not evenly fitted. ■ Flatten the rubber.
	The sealing bar and/or the counterpressure bar is damaged. ■ Contact Miele to have it replaced.

Problem	Possible cause and solution
The bag is not maintaining the vacuum even though the weld seam is intact.	The vacuum-sealing bag has been damaged by sharp pointed objects, e.g., pointed pasta shapes or a bone. ■ Start the vacuuming process again with a new vacuum-sealing bag, on a lower vacuum level if necessary. ■ Use a third-party container if possible.
The weld seam is defective or not properly sealed in one or more places.	The sealing bar and/or counterpressure bar are dirty or there are liquid residues on the sealing bar. ■ Clean and dry the sealing bar and/or counterpressure bar.
	The rubber on the counterpressure bar is not evenly fitted. ■ Flatten the rubber.
	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 of the seam. ■ Fold the edges of the vacuum-sealing bag outward for filling. This will give you a clean, perfect weld seam.
	The edge of the bag was not positioned smoothly and without creases on the sealing bar. ■ Position the bag smoothly and without creases along the sealing bar.
The ⓘ sensor control is lit up even though a drying cycle has been carried out. The drawer cannot be used.	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. ■ Wait for 1 hour and then carry out another drying cycle (see “Cleaning and care – Carrying out a drying cycle”). Ensure that the vacuum chamber is free from liquid residues.
The ⓘ sensor control lights up yellow. The vacuum is lower than usual.	When vacuum-sealing food, moisture got into the oil-circulation system in the vacuum pump. This can impair the performance of the vacuum settings. ■ Carry out a drying cycle (see “Cleaning and care – Carrying out a drying cycle”).

Frequently Asked Questions

Problem	Possible cause and solution
The ⓐ sensor control lights up red. A vacuuming process cannot be started.	When vacuum-sealing food, moisture got into the oil-circulation system in the vacuum pump. When the ⓐ sensor control lights up red, the drawer is locked and cannot be used again. ■ Carry out a drying cycle (see “Cleaning and care – Carrying out a drying cycle”).
There is a film of oil on the glass lid and in the drawer.	The oil in the vacuum pump has become extremely hot. ■ Clean the drawer and leave it to cool down for 1 hour before starting another vacuuming process. ■ 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. ■ If the fault occurs again, contact Miele Technical Service.
The vacuum-sealing process is canceled after 2 minutes. A signal sounds and the ⚠ symbol lights up red.	The required final vacuum could not be achieved. ■ Switch the drawer off and back on again. ■ Start the vacuum-sealing process again with a lower vacuum setting if necessary.
	After intensive use of the drawer, the oil in the vacuum pump has become extremely hot. ■ Allow the drawer to cool for 1 h before starting another vacuum-sealing process. ■ When carrying out a number of consecutive vacuum-sealing processes, wait for a minimum of 2 minutes between each process. This prevents the oil from overheating again.

Problem	Possible cause and solution
The vacuum-sealing process is canceled after 5 seconds. A signal sounds and the ⚠ indicator light lights up red.	The glass lid is not sitting evenly. There is an object, such as the edge of a bag or some soiling, on the surface of the chamber seal. ■ Remove the obstruction and/or the soiling. ■ Close the glass lid. ■ Press lightly on the black triangle on the glass lid for approx. 5 seconds.
	The chamber seal is not installed correctly. ■ Press the chamber seal in all the way round to make sure it is installed evenly.
	The chamber seal is damaged, e.g., cracks can be seen. ■ Contact Customer Service to have it replaced.
Abrasion marks on the top edge of the front panel.	Installing or removing an appliance above the drawer has caused abrasion marks. ■ Carefully remove the abrasion marks by rubbing the top edge with the abrasive side of a standard scouring pad.

Customer Service

Contact in the event of a fault

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

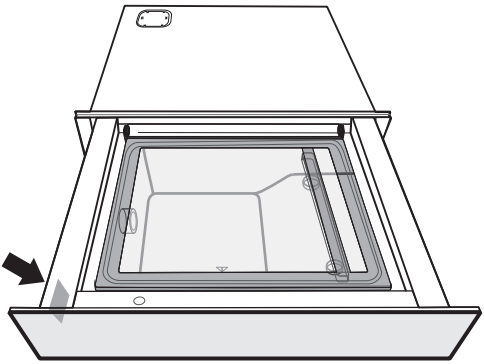
You can book a Miele Service Call online at www.miele.com/service.

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

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.

Data plate

The data plate is located here:



Appliance warranty and product registration

You can register your product and/or view the manufacturer´s warranty terms and conditions for Miele appliances and vacuum cleaners at www.mieleusa.com.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

⚠ Risk of damage caused by incorrect installation.
Incorrect installation can cause damage to the drawer and/or the combination appliance.
The appliance must only be installed by a qualified person.

▶ Before connecting the drawer to the line power supply, ensure that the connection data on the data plate (voltage and frequency) match the line power.
This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.

▶ The electrical outlet must be easily accessible after the installation of the drawer.

▶ The drawer may only be built in combination with those appliances specified 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 installing the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with it.

▶ 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

Installation notes

The drawer is available in 2 models, which differ in height. The building-in dimensions for the drawer must be added to the building-in dimensions for the combination appliance to establish the niche size required.

Combination options

	EVS 7010	EVS 7670
CVA 7x4x	✓	–
CVA 7x7x	–	✓
DGC 7x4x	✓	–
DGC 7x6x	✓	–
DGC 7x7x	–	✓
DGC 7x8x	–	✓
H 2840	✓	–
H 7x4x	✓	–
H 7x6x	✓	–
H 7x7x	–	✓
H 7x8x	–	–

✓ Can be combined

– Cannot be combined

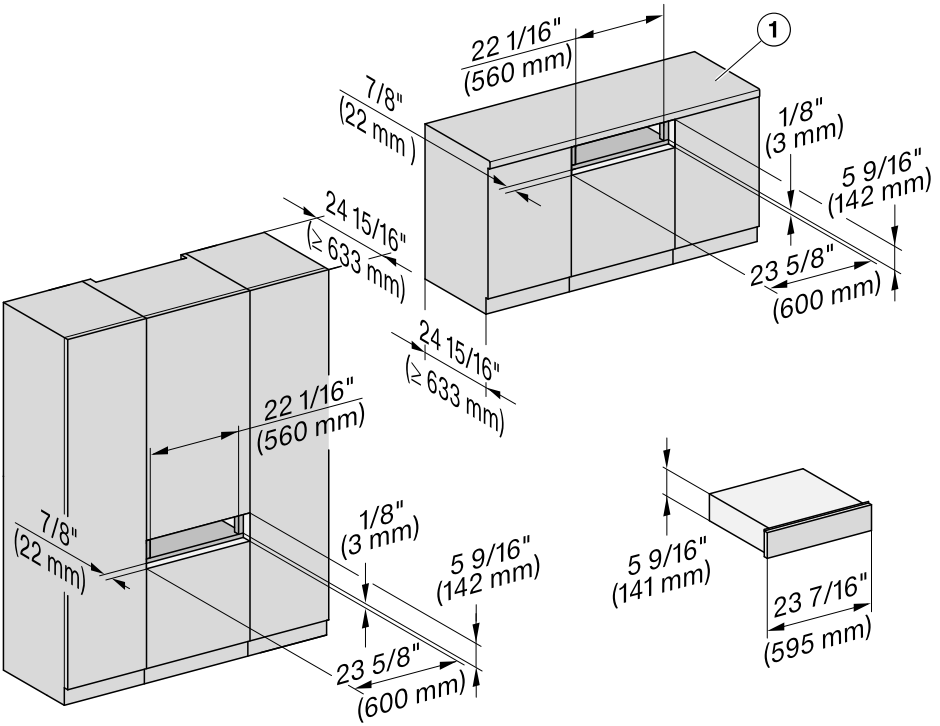
The combination appliance is placed on top of the drawer without the need for an interim shelf.

EVS 7670: The drawer can only be installed with a combination appliance.
Install the drawer together with another appliance listed in the table of possible combinations in a niche.

Installation dimensions EVS 7010

Installation in a tall or base unit

If the drawer is to be installed in a housing unit underneath a cooktop, please also observe the installation instructions for the cooktop as well as the casing depth required for the cooktop.



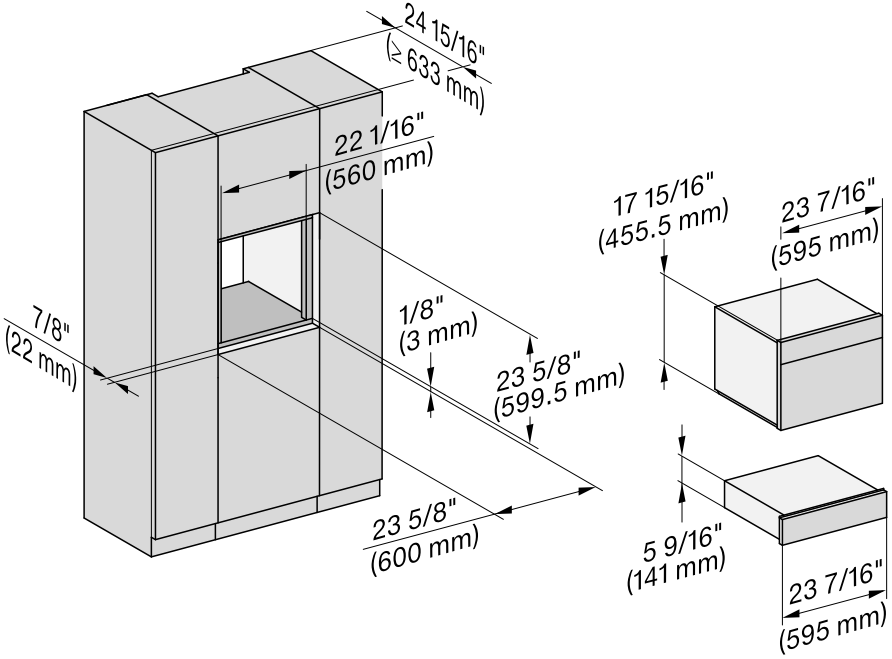
① Countertop protrusion ≤ 11 7/16" (29 mm)

Installation

Combination with an H 2840 or CVA/DGC/H 7x4x

Miele Drawers can be installed flush or proud. Discuss your requirements with your architect, kitchen designer, and installer.

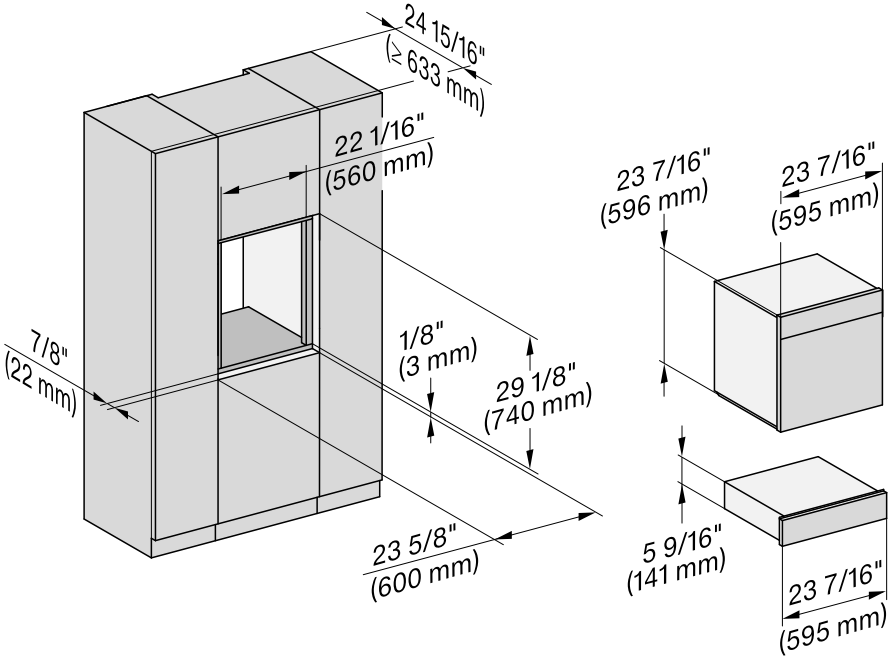
More installation drawings are available on the Miele website.



Combination with a DGC/H 7x6x

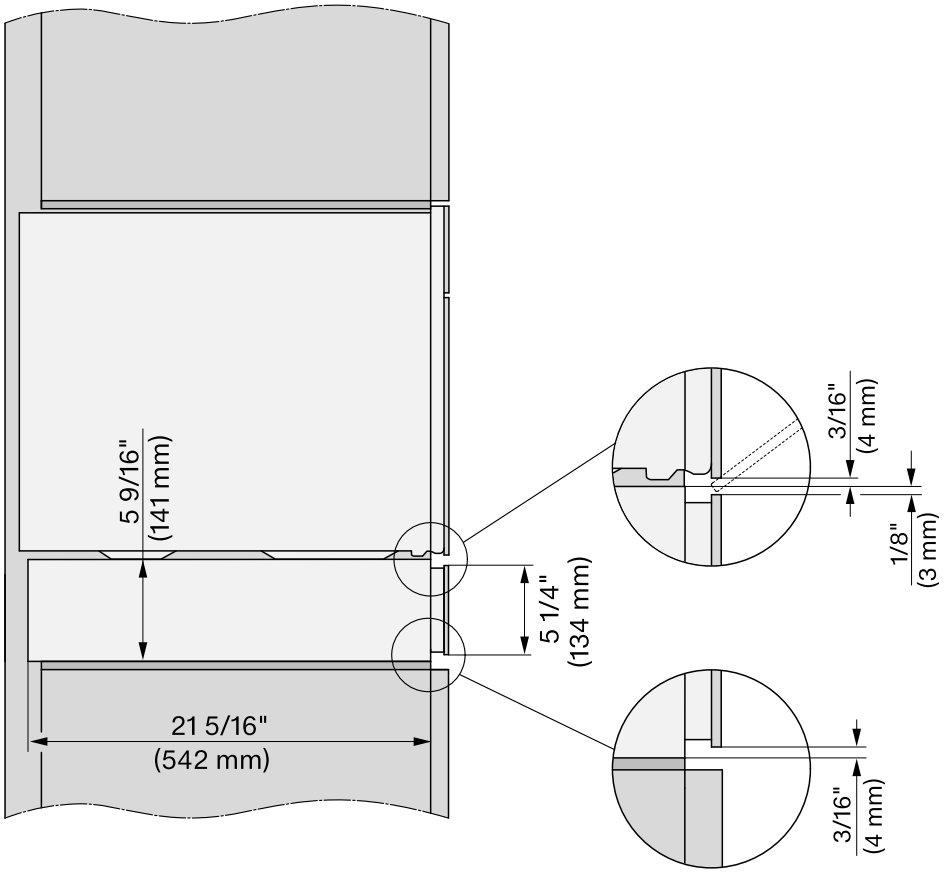
Miele Drawers can be installed flush or proud. Discuss your requirements with your architect, kitchen designer, and installer.

More installation drawings are available on the Miele website.

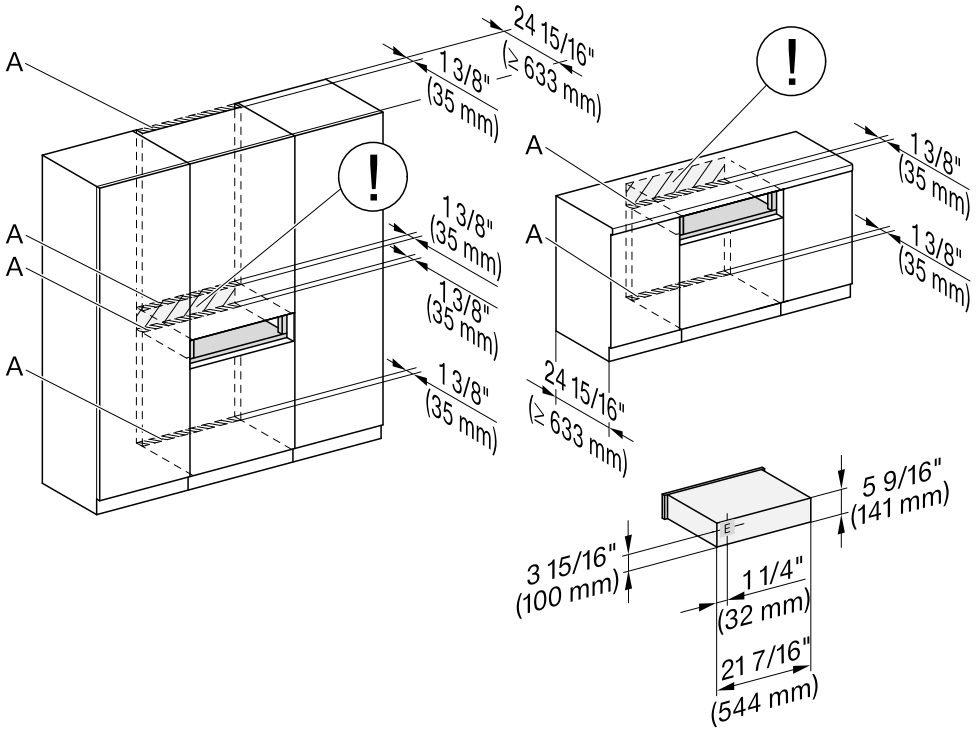


Installation

Side view



Connections and ventilation



A Cutout (min. 28 sq in/ 18,000 mm^2) for power cord, water hoses, and ventilation

! No electrical connection in this area. The socket for the electrical connection must be accessible, e.g., in an adjacent kitchen cabinet.

E Electrical connection

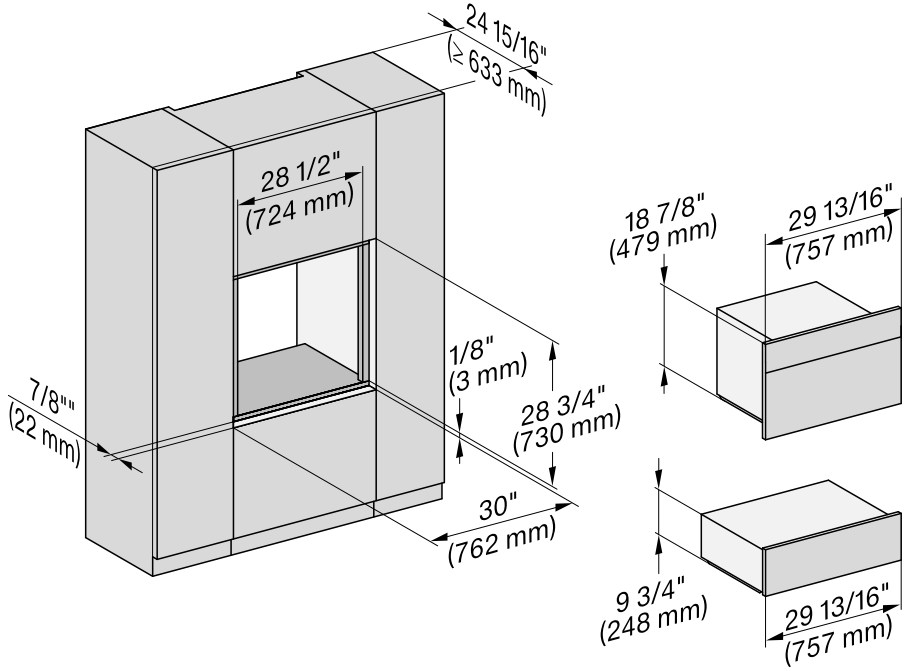
Installation

Installation dimensions EVS 7670

Combination with a CVA/DGC/H 7x7x

Miele Drawers can be installed flush or proud. Discuss your requirements with your architect, kitchen designer, and installer.

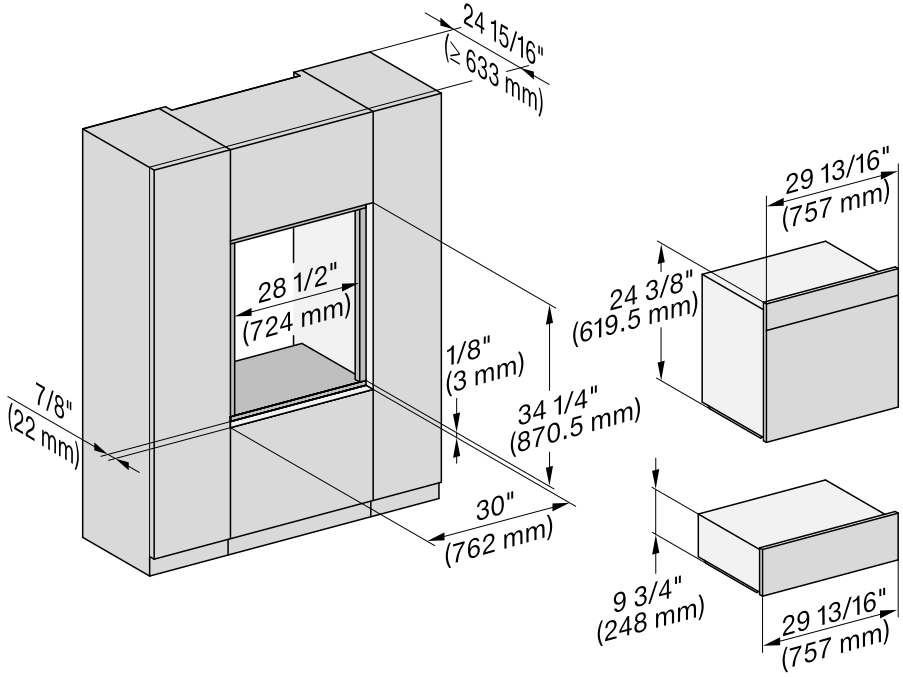
More installation drawings are available on the Miele website.



Combination with a DGC 7x8x

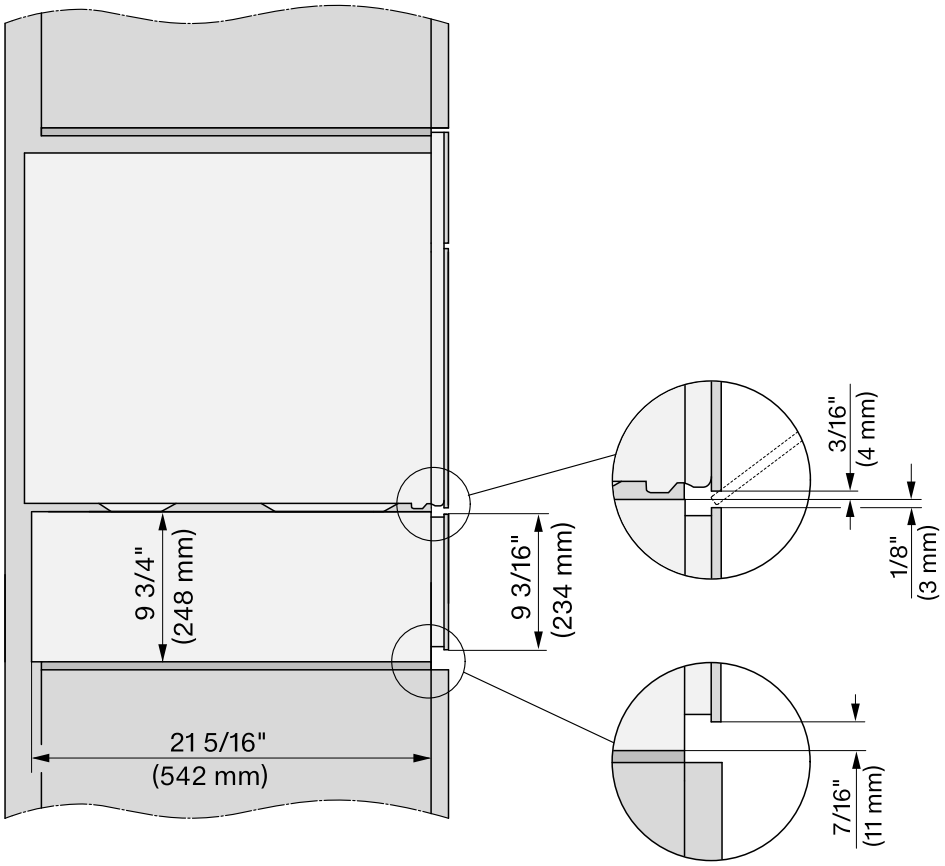
Miele Drawers can be installed flush or proud. Discuss your requirements with your architect, kitchen designer, and installer.

More installation drawings are available on the Miele website.

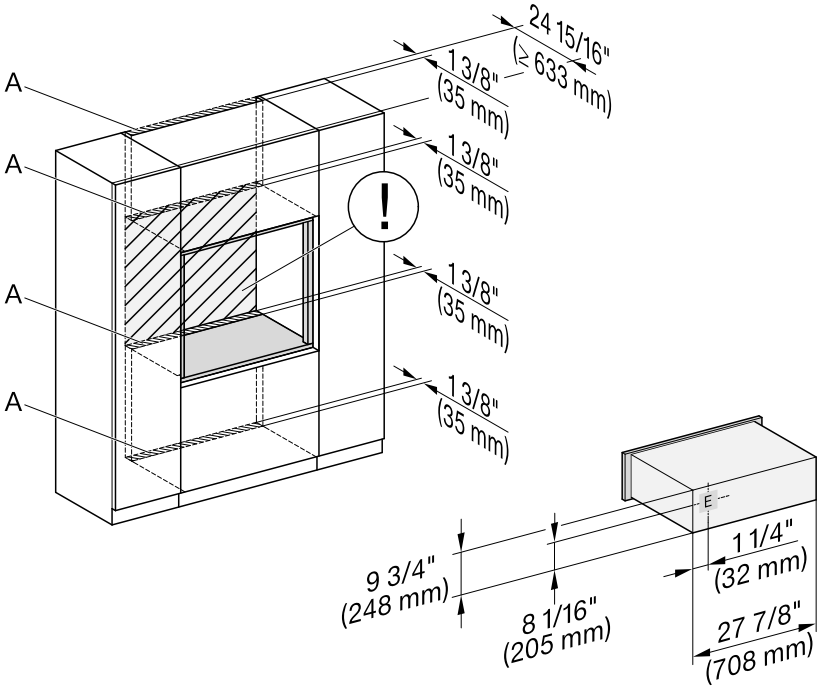


Installation

Side view



Connections and ventilation



A Cutout (min. 28 sq in/ 18,000 mm^2) for power cord, water hoses, and ventilation

! No electrical connection in this area. The socket for the electrical connection must be accessible, e.g., in an adjacent kitchen cabinet.

E Electrical connection

Installation

The drawer has an integrated vacuum pump which contains oil.

To prevent oil from leaking out, the drawer must be transported and stored in a horizontal position only. Do not tilt the drawer and do not stand it up on its edge.

Preparing the drawer

For safe transportation, the vacuum pump is provided with a transit restraint which must be removed before the drawer is installed. The air filter supplied must be installed in place of the transit restraint.

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.

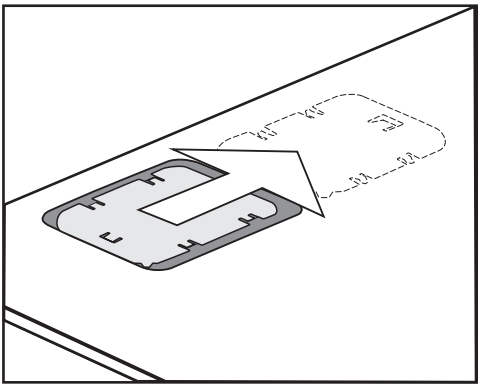
Install the air filter **before** installing the drawer and remove the safety screws at the back.

Otherwise the drawer cannot be operated and has to be taken out of the housing unit.

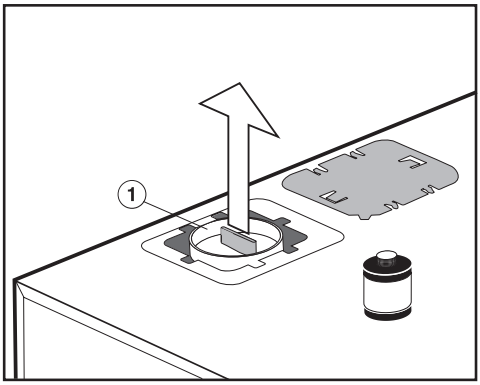
Keep the transit restraint and safety screws in case the drawer is transported again.

The transit restraint can be secured to the back of the drawer.

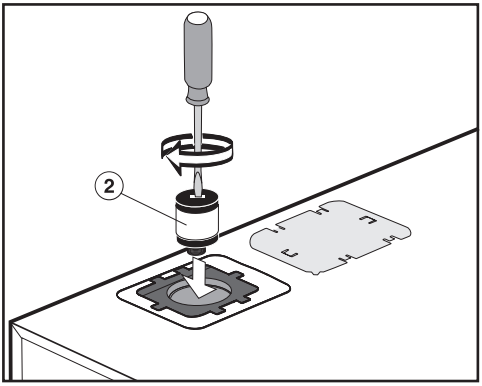
Installing the air filter and removing the safety screws



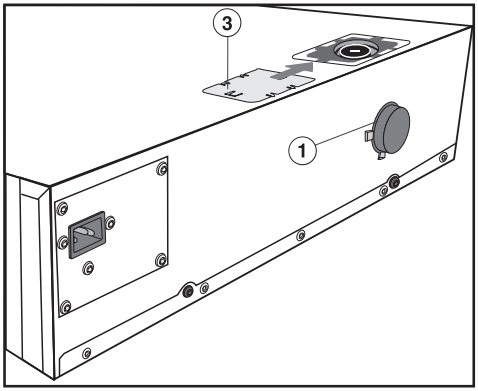
- Slide the cover to the right and remove it.



- Pull the red transit restraint ① up and out using, e.g., universal pliers.

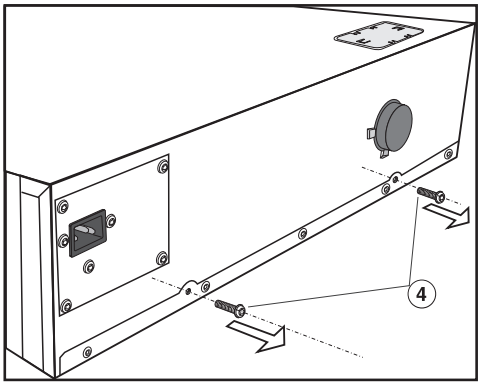


■ Screw the air filter ② onto the vacuum pump using a screwdriver.



■ Secure the transit restraint ① to the back of the drawer.

■ Slide the cover ③ back over the opening to close it.



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

Oil may leak while transporting the drawer.
Remove the air filter ② **before** transporting the drawer and plug the vacuum pump with the transit restraint ① again.

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

Installing the drawer

⚠ Danger of injury due to incorrect installation.

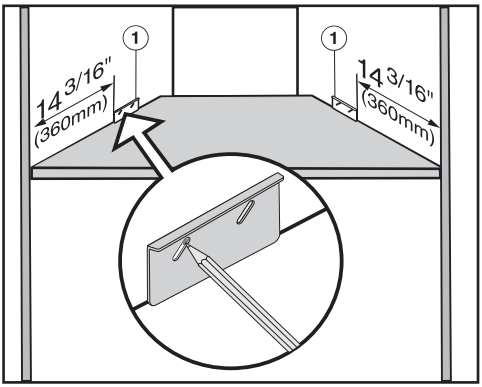
The drawer is heavy and will tip forward when open.

Installation must be carried out by two people.

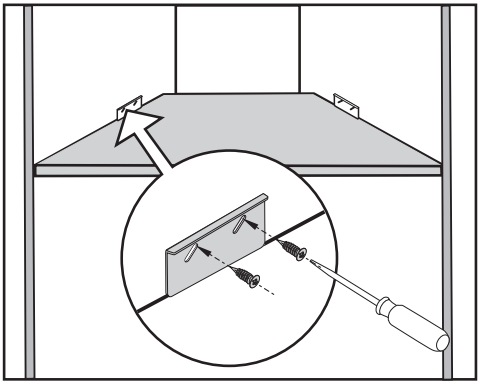
Keep the drawer closed until it has been installed to the side walls of the housing unit using the supplied anti-tipping mechanism.

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

Installing the anti-tipping mechanism



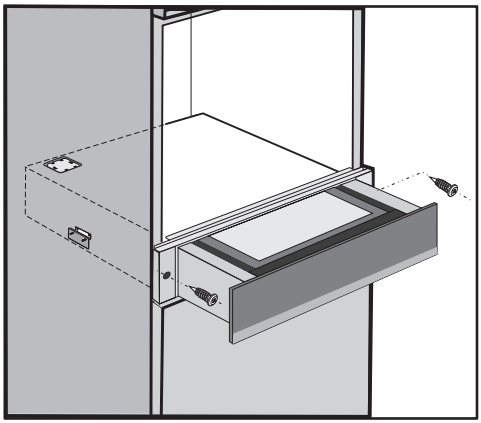
- Measure the distance to the right and left-hand side walls of the housing unit (see illustration).
- Mark the uppermost position in the long slot of the anti-tipping mechanism ①. Make sure that the anti-tipping mechanism is flush with the base of the housing unit.



- Secure the anti-tipping mechanism to the right and left-hand side walls of the housing unit with the 4 screws supplied 3/16" x 5/8" (4 x 16 mm).

Installing and connecting the drawer

- Check that the air filter is installed and the safety screws have been removed from the back of the drawer (see “Installation – Building in”).
- Connect the power cord to the drawer.
- Slide the closed drawer into the housing unit. When doing so, make sure that the power cord 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 1/8" x 1" (3.5 x 25 mm).
- Remove the foam adhesive label from the glass lid.
- Remove the 4 foam adhesive labels from the back of the front panel on the right and left-hand sides.
- Connect the drawer to the power supply.

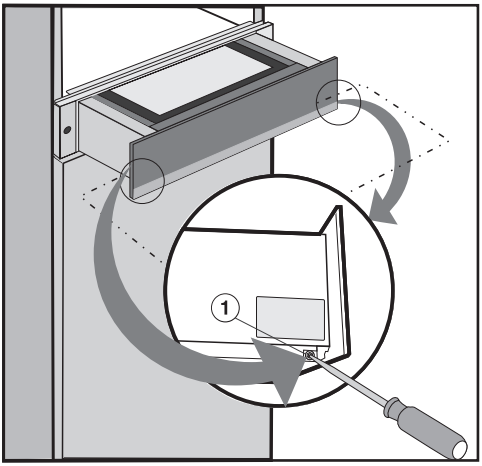
When the drawer is first connected, or after a power failure, all of the sensor controls and indicators will light up for approx. 10 seconds for testing (initialization). As soon as they go out, the drawer is ready for use.

- When installing the combination appliance, protect the top edge of the front panel from abrasive marks.
- Install the combination appliance in accordance with the operating and installation instructions supplied with it.

Aligning the front of the drawer

After installing 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. For this purpose, 2 screws can be found behind the front of the drawer which are used to fasten the front to the housing of the drawer.

- Open the drawer.



- Loosen the retaining screws ① on the right and left of the drawer housing. Do not remove the screws completely, as the front may fall off.
- Push the front of the drawer up or down a little to correct the alignment and the gap.
- Tighten up the retaining screws.

Electrical connection

⚠ ATTENTION:
Before installation or servicing, disconnect the power supply by either removing the fuse, manually “tripping” the circuit breaker or unplugging the appliance. Pull the plug not the cord.

Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Installation, repair, and maintenance work should only be performed by a Miele-authorized service technician.

The voltage and frequency listed on the rating label must correspond with the household electrical supply to prevent appliance damage.

Check these data before connection. Consult an electrician if in doubt.

When another appliance is installed in combination with the drawer to the same circuit, operating both appliances at the same time may cause an overload.

If in doubt consult a qualified electrician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

Installation, repair and maintenance work should only be performed by a Miele-authorized qualified electrician in compliance with local regulations and the ANSI National Electrical Code / NFPA 70 in the United States or the Canadian Electric Code, CSA C22.1-02. in Canada.

Installation

Connection

- Make sure that the connection data on the data plate matches that of your electricity supply.

Connection data

The drawer is ready for connection and equipped with a 6' 6'' (2,000 mm) power cord with an electrical plug.

120 V/15 A/60 Hz

Make sure that the connecting socket is accessible after the installation of the drawer.

- Important – Save these instructions for the local electrical inspector's use.

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

U.S.A.

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