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Before using the appliance, always read the safety warnings.

### 1. INTRODUCTION

Thank you for choosing this bean to cup espresso and cappuccino machine.

We hope you enjoy using your new appliance. Take a few minutes to read this Instruction for Use. This will avoid all risks and damage to the appliance.

### 1.1 Letters in brackets

The letters in brackets refer to the legend in the description of the appliance on pages 2-3.

### 1.2 Troubleshooting and repairs

In the event of problems, first try and resolve them by reading the information given in sections "20. Explanation of lights" and "21. Troubleshooting".

If this does not resolve the problem or you require further information, you should consult Customer Services by calling the number given on the annexed "Customer Service" sheet.

If your country is not among those listed on the sheet, call the number given in the guarantee. If repairs are required, contact De'Longhi Customer Services only. The addresses are given in the guarantee certificate provided with the machine.

### 2. **DESCRIPTION**

### 2.1 Description of the appliance

(page 3 - A)

- A1. Beans container lid
- A2. Pre-ground coffee funnel lid
- A3. Beans container
- A4. Pre-ground coffee funnel
- A5. Grinding adjustment dial
- A6. Main switch
- A7. Water tank
- A8. Infuser door
- A9. Infuser
- A10. Power cord
- A11. Coffee spouts (adjustable height)
- A12. Condensate tray
- A13. Coffee grounds container
- A14. Drip tray
- A15. Drip tray grille (\*certain models only)
- A16. Drip tray water level indicator
- A17. Cup tray
- A18. Cappuccino maker (removable)
- A19. Hot water and steam connection nozzle (removable)
- A20. Cappuccino maker selection ring (\*certain models only)
- A21. Steam/hot water dial
- A22. Cup shelf

## 2.2 Description of the control panel

(page 2 - B )

- B1. Lights
- B2. 🖵: "Espresso" coffee (1 cup) button with light
- B3. Extractional states and the second state
- B4.  $\bigoplus$ : steam button with light
- B5. 🐵: rinse button
- B6. Aroma/pre-ground function selection dial
- B7. (): On/Standby button
- B8. E<sup>2</sup>: "Coffee" button with light
- B9. \* Varies according to model:
  - D: "Long" button with light
  - "Doppio+" button with light

### 2.3 Description of the accessories

(page 2 - C)

- C1. Indicator paper
- C2. Pre-ground coffee measure
- C3. Descaler
- C4. Water softener filter (certain models only)

### 2.4 Description of lights



An alarm is displayed on the control panel (see section "21. Troubleshooting").

.....

Light on steadily: the coffee grounds container must be inserted;

Light flashing: the grounds container is full and must be emptied.



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Light on steadily: the water tank is missing; Light flashing: there is not enough water in the tank.

Light flashing: the appliance must be descaled (see section "17. Descaling").

Light on steadily: the appliance is performing a descaling cycle.

For a description of all the lights, see section "20. Explanation of lights".

## 3. BEFORE USE

### 3.1 Checking the appliance

After removing the packaging, make sure the product is complete and undamaged and that all accessories (C) are present. Do not use the appliance if it is visibly damaged. Contact De'Longhi Customer Services.

## 3.2 Installing the appliance

## Important!

When you install the appliance, you should respect the following safety warnings:

- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls and at least 15 cm above the coffee maker.
- Do not place the appliance near taps or sinks. Water penetrating the appliance could cause damage.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the power cord (A10) in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

# 3.3 Connecting the appliance

Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance. Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only. If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

# 3.4 Setting up the appliance

# Dease note:

- Coffee has been used to factory test the appliance and it is therefore completely normal for there to be traces of coffee in the mill. The machine is, however, guaranteed to be new.
- You should customise water hardness as soon as possible following the instructions in section "18. Setting water hardness".

Proceed as described:

- Plug the appliance into the mains socket and make sure the main switch (A6) on the back of the appliance is in the I position (fig. 1).
- The K light flashes on the control panel (B). Remove the water tank (A7) (fig. 2), fill to the MAX line with fresh water (fig. 3A) then put back in the appliance (fig. 3B).
- 3. The 🖑 button (B4) (fig. 4) flashes on the control panel.
- 4. Place a container with a minimum capacity of 100 ml under the cappuccino maker (A18) (fig. 5).
- Turn the steam/hot water dial (A21) to the "I" position (fig.
   The beverage buttons flash and water is delivered from the cappuccino maker.

6. When delivery stops automatically, turn the steam dial back to the "**0**" position.

The appliance goes off.

To use it, press the 🕛 button (B7) (fig. 7).

# i Please note:

- The first time you use the appliance, you need to make 4-5 cups of coffee before the appliance starts to give satisfactory results.
- To enjoy your coffee even more and improve the performance of your appliance, we recommend installing a water softener filter (C4) as described in section "10. Water softener filter". If your model is not provided with a filter, you can request one from De'Longhi Customer Services.

## 4. TURNING THE APPLIANCE ON

# **D** Please note:

- Before turning the appliance on, make sure the main switch (A6) on the back of the appliance is in the I position (fig. 1).
- Make sure the steam/hot water dial (A21) is in the 0 position.
- Each time the appliance is turned on, it performs an automatic preheat and rinse cycle which cannot be interrupted. The appliance is ready for use only after completion of this cycle.

# Danger of burns!

During rinsing, a little hot water comes out of the coffee spouts (A11) and is collected in the drip tray (A14) underneath. Take care to avoid contact with splashes of hot water.

To turn the appliance on, press the U button (B7) (fig.
 7). The "coffee" buttons (B2), (B3), (B8) and (B9) flash on the control panel (B) to indicate the appliance is heating up.

While heating up, the machine performs a rinse cycle. As well as heating the boiler, this also heats the internal circuits by circulating hot water.

The appliance is at temperature when the coffee buttons on the control panel remain on steadily.

## 5. TURNING THE APPLIANCE OFF

Whenever the coffee machine is turned off after being used to make coffee, it performs an automatic rinse cycle.

# └॔ Danger of burns!

During rinsing, a little hot water flows from the coffee spouts (A11). Take care to avoid contact with splashes of hot water.

To turn the appliance off, press the  $\bigcup$  button (B7) (fig. 7);

• if provided, the appliance performs a rinse cycle then goes off (stand-by).

# Dease note!

If you will not be using the appliance for some time, unplug from the mains socket:

- first turn the appliance off by pressing the  $\bigcup$  button;
- press the main switch (A6) to the "0" position.

# Important!

Never press the main switch while the appliance is on.

## 6. SETTING WATER HARDNESS

For instructions on setting water hardness, see section "18. Setting water hardness"

## 7. AUTO-OFF

The time can be changed so that the appliance switches off after being idle for 15 or 30 minutes, or after 1, 2 or 3 hours. To change the Auto-off setting, proceed as follows:

- With the appliance off (standby) and the main switch (A6)
- in the I position (fig. 1), press and hold the I position (Fig. 1), press and hold the I position (B9) until the lights (B1) on the control panel come on;
- 2. Select the required time interval by pressing the D button (B2):

 15 min
30 min
1 hour
2 hours
3 hours

3. Press the J/ 2 button (B9) to confirm. The lights go off.

The auto-off time is now programmed.

## 8. ENERGY SAVING

Use this function to enable or disable energy saving. When enabled, this mode reduces energy consumption in compliance with current European regulations.

- 2. To disable the function, press the 🖵 button (B2). The 🕌 light flashes;
- To enable the function again, press the 
   <sup>D</sup> button (B2) again: the 
   <sup>III</sup> light comes on;

Press the *p*/<sup>2</sup>/<sup>2</sup>/<sup>2</sup>/<sup>2</sup> button (B9) to confirm. The <sup>1</sup>/<sub>2</sub> light goes off.

The energy saving setting is now programmed.

# Delease note!

 When in energy saving mode, a few seconds may elapse before the first coffee is delivered as the appliance must heat up again.

### 9. SETTING THE TEMPERATURE

To change the temperature of the water used to make the coffee, proceed as follows:

- With the appliance off (standby) and the main switch (A6) in the I position (fig. 1), press and hold the D button (B2) until the lights on the control panel come on;
- 2. Press the  $\square$  button to select the required temperature:



Press the / 2 button (B9) to confirm the selection. The lights go out.

## **10. WATER SOFTENER FILTER**

Certain models are fitted with a water softener filter (C4). If this is not the case with your model, you are recommended to purchase one from De'Longhi Customer Services.

To use the filter correctly, follow the instructions below.

### 10.1 Installing the filter

- 1. Turn the appliance on and wait until it is ready for use.
- Remove the filter (C4) from the packaging. The date indicator disk varies according to the filter provided (fig. 8);

3. \_\_\_\_Turn the date disk to display the next 2 months of use.

# i Please note

The filter lasts about two months if the appliance is used normally. If the coffee machine is left unused with the filter installed, it will last no longer than 3 weeks.

- To activate the filter, run tap water through the hole in the filter as shown in figure 9 until water comes out of the openings at the side for more than a minute;
- 5. Extract the tank (A7) from the appliance and fill with water;
- Insert the filter in the water tank and immerse it completely for about ten seconds, sloping it and pressing it lightly to enable the air bubbles to escape (fig. 10).
- Insert the filter in the filter housing and press as far as it will go (fig. 11);

- 8. Close the tank with the lid (fig. 12), then replace the tank in the machine;
- 9. Position a container with a minimum capacity of 500ml under the cappuccino maker/hot water spout (A18).
- 10. Deliver hot water by turning the steam/hot water dial (A21) to the I position.
- 11. Deliver at least 500 ml of water, then turn the steam/hot water dial to the **0** position.

The filter is now active and you can use the coffee machine.

# Dease note:

Occasionally one delivery of hot water is not enough to install the filter and the ing installation.  $\blacksquare \land \land \land \blacksquare$ 

If this happens repeat the installation procedure from point 8. The filter is now active and you can use the coffee machine.

# 10.2 Removal and replacement of the water softener filter

After two months (see date indicator) or when the appliance has not been used for 3 weeks, you should replace the filter:

- 1. Extract the tank (A7) and exhausted filter (C4);
- 2. To replace the filter, remove the new filter from the packaging and proceed as described in the previous section.

The filter is now activated.

### 11. RINSING

Use this function to deliver hot water from the coffee spouts (A11) to clean and heat the appliance's internal circuit.

Place a container with a minimum capacity of 100ml under the coffee and hot water spouts.

### Important! Danger of scalding.

Do not leave the appliance unattended while hot water is being delivered.

- 1) To start this function, press the db button (B5);
- After a few seconds, hot water is delivered from the coffee spouts, cleaning and heating the appliance's internal circuit.
- To interrupt the function manually, press the discussion button again.

# Dease note!

- If the appliance is not used for more than 3-4 days, when you turn it on again, we strongly recommend performing 2/3 rinses before use;
- After cleaning, it is normal for the grounds container (A13) to contain water.

# 12. MAKING COFFEE USING COFFEE BEANS

## 12.1 Selecting the coffee taste

Turn the coffee taste selection dial (B6) to set the required taste. Turning clockwise increases the quantity of coffee beans that will be ground by the machine and consequently the strength of the coffee.

Turn the dial to MIN for an extra mild coffee and to MAX for an extra strong coffee.



# i Please note:

- The first time you use the appliance, you will need to make a number of coffees to identify the correct dial position through trial and error.
- Do not turn the dial too far towards MAX, otherwise the coffee may be delivered too slowly (a drop at a time), particularly when making two cups of coffee at the same time.

## 12.2 Adjusting the coffee mill

The coffee mill is set by default to prepare coffee correctly and should not require regulating initially.

However, if after making the first few coffees you find that the coffee is either too weak and not creamy enough or delivery is too slow (a drop at a time), this can be corrected by adjusting the grinding adjustment dial (A5) (fig. 13).

# i Please note:

The grinding adjustment dial must only be turned when the coffee mill is in operation.



If the coffee is delivered too slowly or not at all, turn one click clockwise towards 7. For fuller bodied creamier coffee, turn one click anticlockwise towards 1 (do not turn more than one click at a time otherwise the coffee could be delivered a drop

at a time).

The effect of the adjustment will be noticed only after making a further 2 cups of coffee, at least. If this adjustment does not produce the desired result, turn the dial another click.

## 12.3 Tips for a hotter coffee

For hotter coffee, proceed as follows:

- perform a rinse cycle by pressing the 🔀 button (B5);
- warm the cups with hot water using the hot water function (see section "15. Delivering hot water");

increase the coffee temperature (see section "9. Setting the temperature").

# 12.4 Coffee delivery

# / Important!

Do not use green, caramelised or candied coffee beans as they could stick to the coffee mill and make it unusable.

- 1. Fill the container (A3) with coffee beans (fig. 14);
- 2. Place under the coffee spouts (A11):
  - 1 cup, to make 1 coffee (fig. 15);
  - 2 cups, to make 2 coffees.
- Lower the spouts as near as possible to the cup. This makes a creamier coffee (fig. 16);
- 4. Then select your required coffee:

Recipe	Quantity	Programma- ble quantity
Espresso	$\simeq$ 40 ml	from $\simeq$ 20 to $\simeq$ 120ml
2 x Espresso	$\simeq$ 40 ml + 40 ml	from $\simeq$ 40 to $\simeq$ 240ml
Coffee	$\simeq$ 180 ml	from $\simeq$ 100 to $\simeq$ 240ml
* Long	$\simeq$ 160 ml	from $\simeq$ 115 to $\simeq$ 250cc
* Doppio +	$\simeq$ 120 ml	from $\simeq$ 80 to $\simeq$ 180 ml

(\* Varies according to model)

5. Preparation begins and the light corresponding to the selected button comes on steady on the control panel (B).

# **D** Please note:

- While the appliance is making coffee, the flow can be interrupted at any moment by pressing one of the coffee buttons.
- At the end of delivery, to increase the quantity of coffee in the cup, just press one of the coffee icons (within 3 seconds).

Once the coffee has been made, the appliance is ready to make the next beverage.

# i Please note:

- Indicator lights may appear on the control panel (B) during use. Their meaning is given in section "20. Explanation of lights".
- For hotter coffee, see section "12.3 Tips for a hotter coffee".

If the coffee is delivered a drop at a time, too weak and not creamy enough or too cold, read the tips in section "21. Troubleshooting".

# 13. MAKING COFFEE USING PRE-GROUND COFFEE

# Important!

- Never place coffee beans in the pre-ground coffee funnel as this could damage the appliance.
- Never add pre-ground coffee when the machine is off or it could spread through the inside of the machine and dirty it. This could damage the machine.
- Never use more than 1 level measure (C2) as it could soil the inside of the coffee machine or block the funnel (A4). Given the guantity of



coffee used, it is not advisable to prepare " 2 X Espresso" (B3), " Coffee" (B8) or (certain models only) " Doppio+" (B9).

# D Please note:

When using pre-ground coffee, only one cup can be made at a time.

- 1. Make sure the appliance is on;
- 2. Turn the coffee taste selection dial (B6) anticlockwise as far as it will go, to the *c* position.



- 3. Make sure the funnel (A4) is not blocked, then add one level measure (C2) of pre-ground coffee (fig. 17).
- 4. Place a cup under the coffee spouts (A11).
- 5. Press the required 1 cup button .
- 6. Preparation begins.

# Important! Making "Dong" coffee (B9) (certain models only):

Halfway through preparation, delivery stops, the  $\bigtriangleup$  light comes on and the [.....] light flashes. Add one level measure of pre-ground coffee and press the "[] Long" button.

# i Please note:

If "Energy Saving" mode is active, you may have to wait a few seconds before the first coffee is delivered.

# 13.1 Selecting the quantity in the cup

To change the quantity of coffee the appliance delivers automatically into the cup, proceed as described below:

- Place a sufficiently large cup or glass under the coffee spouts (A11);
- Press the button corresponding to the quantity to be modified and hold it down until the light flashes and the appliance starts delivering coffee, then release;
- 3. When the coffee in the cup reaches the desired level, press the same button again to memorise the new amount. (See the table in section "12.4 Coffee delivery").

The machine is now reprogrammed with the new quantities.

### 14. MAKING CAPPUCCINO

### 🔊 Danger of burns!

During preparation steam is given off. Take care to avoid scalds.

- 1. When preparing cappuccino, make the coffee in a large cup;
- Fill a container (preferably one with a handle to avoid scalding) with about 100 grams of milk for each cappuccino. When choosing the appropriate size of container, remember that the milk doubles or triples in volume;

# i Please note:

For a richer and denser froth, use skimmed or partially skimmed milk from the refrigerator (about 5°C). To avoid producing milk with poor froth or large bubbles, always clean the cappuccino maker as described in the section "16. Cleaning".

- Models with adjustable cappuccino maker only: Make sure the cappuccino maker selection ring (A20) is positioned downwards in the "CAPPUCCINO" position (fig. 18);
- 4. The cappuccino maker (A18) can be turned slightly outwards to allow containers of any size to be used;
- 5. Immerse the cappuccino maker in the milk container;
- 6. Press the 🖒 button (B4);
- When the light in the button flashes after a few seconds, turn the steam dial (A21) to the I position (fig. 6). Steam is delivered from the cappuccino maker, giving the milk a creamy frothy appearance and making it more voluminous;
- For a creamier froth, swirl the container slowly, moving it from the bottom upwards. (Steam should not be generated by the machine for more than 3 minutes continuously).
- 9. When you have obtained the required froth, stop steam delivery by turning the dial to the "**0**" position.

# Danger of burns!

Interrupt steam delivery before removing the container with the frothed milk to avoid burns caused by splashes of boiling milk.

10. Add the milk froth to the coffee prepared previously. The cappuccino is ready. Sweeten to taste and, if desired, sprinkle the froth with a little cocoa powder.

# i Please note!

If "Energy saving" is active, you may have to wait a few seconds before steam is delivered.

### 14.1 Cleaning the cappuccino maker after use

Clean the cappuccino maker (A18) each time you use it to avoid the build-up of milk residues or blockages.

# 🔊 Danger of burns!

When cleaning the cappuccino maker, a little hot water is delivered. Take care to avoid contact with splashes of hot water.

- Deliver a little water by turning the steam/hot water dial (A21) to the I position. Then stop delivery by turning the dial back to the O position.
- Wait a few minutes for the cappuccino maker to cool down. Turn the cappuccino maker downwards to remove it (fig. 19).
- Models with adjustable cappuccino maker only: Move the ring (A20) upwards until the hole shown in fig. 20 is uncovered.
- 4. Remove the nozzle (A19) downwards (fig. 21).
- 5. Make sure the two holes shown by the arrow in fig. 22 are not blocked. If necessary, clean with a pin.
- Reinsert the nozzle and replace the cappuccino maker on the nozzle, pushing it upwards and turning it until it is attached.

## 15. DELIVERING HOT WATER

### Important! Danger of scalding.

Never leave the machine unattended when hot water is released. The spout of the cappuccino maker (A18) becomes hot during delivery.

- 1. Place a container under the cappuccino maker (as close as possible to avoid splashes).
- Turn the steam/hot water dial (A21) to the I position (fig. 6).
- 3. To stop hot water delivery manually, turn the steam/hot water dial to the **0** position.

# i Please note!

If "Energy Saving" is active, you may have to wait a few seconds before hot water and steam are delivered..

## 16. CLEANING

### 16.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- internal circuit of the machine;
- coffee grounds container (A13);
- drip tray (A14), drip tray grille\* (A15) and condensate tray (A12);

- water tank (A7);
- coffee spouts (A11);
- cappuccino maker (A18) ("16. Cleaning");
- pre-ground coffee funnel (A4);
- infuser (A9), accessible after opening the infuser door (A8);
   control panel (B).

# Important!

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine. With De'Longhi superautomatic coffee machines, no chemical products are required for cleaning purposes.
- None of the components of the appliance can be washed in a dishwasher with the exception of the drip tray grille\* (A15).
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

## 16.2 Cleaning the internal circuit

If the appliance is not used for more than 3/4 days, before using it again, we strongly recommend switching it on and:

- 2/3 rinse cycles by pressing (B5);
- delivering hot water for a few seconds (section "15. Delivering hot water").

# i Please note:

After cleaning, it is normal for the grounds container (A13) to contain water.

## 16.3 Cleaning the coffee grounds container

When the  $\models$  light (flashes, the coffee grounds container (A13) must be emptied and cleaned. The appliance cannot be used to make coffee until you have cleaned the grounds container. Even if not full, the empty grounds container message is displayed 72 hours after the first coffee has been prepared. For the 72 hours to be calculated correctly, the machine must never be turned off with the main switch (A6).

## Important! Danger of scalding

If you make a number of cappuccinos one after the other, the metal cup tray (A17) becomes hot. Wait for it to cool down before touching it and handle it from the front only.

To clean (with the machine on):

- Remove the drip tray (A14) (fig. 23), empty and clean.
- Empty the grounds container (A13) and clean thoroughly to remove all residues left on the bottom.
- Check the red condensate tray (A12) (fig. 23) and empty if necessary.

# 16.4 Cleaning the drip tray and condensate tray

# Important!

The drip tray (A14) is fitted with a level indicator (A16) (red) showing the amount of water it contains (fig. 24). Before the indicator protrudes from the cup tray (A17), the drip tray must be emptied and cleaned otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

To remove the drip tray:

- 1. Remove the drip tray and grounds container (A13) (fig. 23);
- Remove the cup tray (A17) and drip tray grille\* (A15), then empty the drip tray and grounds container and wash all components;
- Check the red condensate tray (A12) and empty if necessary;
- 4. Replace the drip tray complete with grille\* and grounds container.

# <u> Important!</u>

When removing the drip tray, the grounds container must be emptied, even if it contains few grounds.

If this is not done, when you make the next coffees, the grounds container will fill up more than expected and clog the machine.

# 16.5 Cleaning the inside of the machine

# ∠ Danger of electric shock!

Before cleaning internal parts, the machine must be turned off (see section "5. Turning the appliance off") and unplugged from the mains power supply. Never immerse the machine in water.

- 1. Check regularly (about once a week) that the inside of the appliance (accessible after removing the drip tray (A14)) is not dirty. If necessary, remove coffee deposits with a brush and a sponge;
- 2. Remove all the residues with a vacuum cleaner (fig. 25).

## 16.6 Cleaning the water tank

- Clean the water tank (A7) regularly (about once a month) and whenever you replace the water softener filter (C4) (if provided) with a damp cloth and a little mild washing up liquid;
- Remove the filter (C4) (if present) and rinse with running water;
- 3. Replace the filter (if installed), fill the tank with fresh water and replace;
- 4. (Models with water softener filter only) Deliver about 100ml of water.

## 16.7 Cleaning the coffee spouts

 Clean the coffee spouts (A11) regularly with a sponge or cloth (fig. 26A); 2. Check the holes in the coffee spouts are not blocked. If necessary, remove coffee deposits with a toothpick (fig. 26B).

### 16.8 Cleaning the pre-ground coffee funnel

Check regularly (about once a month) that the pre-ground coffee funnel (A4) is not blocked. If necessary, remove coffee deposits with a brush.

### 16.9 Cleaning the infuser

The infuser (A9) must be cleaned at least once a month.

# Important!

The infuser cannot be extracted when the machine is on.

- Make sure the machine is correctly turned off (see "5. Turning the appliance off");
- 2. Remove the water tank (A7);
- 3. Open the infuser door (A8) (fig. 27) on the right side of the appliance;
- 4. Press the two coloured release buttons inwards and at the same time pull the infuser outwards (fig. 28);
- Soak the infuser in water for about 5 minutes, then rinse under the tap;

# / Important!

RINSE WITH WATER ONLY

NO WASHING UP LIQUID - NO DISHWASHER

Clean the infuser without using washing up liquid as it could be damaged.

- 6. Use the brush to remove any coffee residues left in the infuser housing, visible through the infuser door;
- After cleaning, replace the infuser by sliding it onto the internal support, then push the PUSH symbol fully in until it clicks into place;

# i Please note:

If the infuser is difficult to insert, before insertion, adapt it to the right size by pressing the two levers (fig. 29).

- Once inserted, make sure the two coloured buttons have snapped out;
- 9. Close the infuser door;
- 10. Put the water tank back.

## 17. DESCALING

Descale the appliance when the  $\left\|\frac{1}{2}\right\|$  light on the control panel flashes.

# Important!

 Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warnings given on the descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes.

- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- 1. Turn the appliance on and wait until it is ready for use.
- 2. Empty the water tank (A7) and remove the water softener filter (C4) (if present).
- Pour the descaler (C3) into the water tank up to the level A (corresponding to a 100ml pack) marked on the back of the tank (fig. 30), then add water (1 litre) up to level B (fig. 30).
- Place an empty container with a minimum capacity of 1.8, litre under the cappuccino maker (A18) and coffee spouts (A11) (fig. 31).

# Main Important! Danger of scalding

Hot water containing acid flows from the hot water/steam and coffee spouts. Take care to avoid contact with splashes of hot water.

Turn the steam dial (A21) a half turn anticlockwise to the I
position. The descaler solution flows out of the cappuccino
maker into the underlying container.

The descaling programme automatically performs a series of rinses and pauses to remove all the scale. It is normal for several minutes of inactivity to elapse between rinses.

After about 25 minutes, the water tank is empty and the 6 and 6 lights flash. Turn the steam dial clockwise as far as it will go to the 0 position.

- 7. The appliance is now ready for rinsing through with clean water. Empty the container used to collect the descaler solution. Extract the water tank, empty, rinse under running water, fill with fresh water up to the MAX level and put back in the appliance: the Chapter Light flashes.
- Place the container used to collect the descaler solution empty under the cappuccino maker and coffee spouts (fig. 31).
- Turn the steam/hot water dial to the I position to begin rinsing. Hot water is delivered first from the cappuccino maker, to continue and end with the coffee spouts.
- 10. When the water tank is completely empty, the  $\sqrt{2}$  and lights flash on the control panel. Turn the steam/hot water dial to the **0** position.

- 11. Empty the container used to collect the rinsing water. Remove the water tank, replace the water softener filter (if removed previously), fill the tank up to the MAX level with cold water and insert in the appliance. The steam light flashes.
- 12. Place the container used to collect the rinsing water empty under the cappuccino maker;
- 13. Turn the steam/hot water dial to the I position. Rinsing continues from the cappuccino maker only.
- 14. When it finishes, the steam light flashes on the control panel. Turn the steam/hot water dial to the **0** position.
- 15. Top up the water tank with fresh water to the MAX level and put back in the machine.

The descaling cycle is now complete.

## i Please note!

- If the descaling cycle is not completed correctly (e.g. no electricity) we recommend repeating the cycle;
- After descaling, it is normal for the grounds container (A13) to contain water;
- If the water tank has not been filled to the MAX level, at the end of descaling, the appliance requests a third rinse to guarantee that the descaler solution has been completely eliminated from the machine's internal circuits.

### **18. SETTING WATER HARDNESS**

Descaling is necessary after a period of operation established according to the water hardness set.

The machine is set by default for a hardness level of 4. The machine can also be programmed according to the hardness of the mains water in the various regions so that the machine needs to be descaled less often.

#### 18.1 Measuring water hardness

- Remove the "TOTAL HARDNESS TEST" indicator paper (C1) from its pack (attached to the English instructions);
- Immerse the paper completely in a glass of water for one second;
- Remove the paper from the water and shake lightly. After about a minute, 1, 2, 3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level;

Indicator paper	Water hard- ness	Corresponding setting
	low	<u>*****</u>
	medium	



#### 18.2 Setting water hardness

- Make sure the appliance is off (but connected to the mains electricity supply and with the main switch (A6) in the I position);
- Press and hold the <sup>⊕</sup> button (B5) for at least 5 seconds. The □, □, 
   The □, 
   And △ lights come on together;
- 3. Press the 🖵 button (B2) to set the actual water hardness (as measured by the indicator paper see table in previous section).

4. Press the D/ Press the button (B9) to confirm the selection. The machine is now reprogrammed with the new water hardness setting.

#### **19. TECHNICAL DATA**

Voltage:	220-240 V~ 50/60 Hz max. 10A
Absorbed power:	1450W
Pressure:	1.5MPa (15 bars)
Max. water tank capacity	: 1.81
Size LxDxH:	240x440x360 mm
Cord length:	1150 mm
Weight:	9.2 kg
Max. beans container cap	acity: 250 g

## 20. EXPLANATION OF LIGHTS

FLASHING       pushing it as far as it will go until it clicks interplace.         FLASHING       Insert the tank correctly, pushing it as far as it will go until it clicks interplace.         Image: ON       Insert the tank correctly, pushing it as far as it will go until it clicks into place.         Image: ON       Insert the tank correctly, pushing it as far as it will go until it clicks into place.         Image: ON       Insert the tank correctly, pushing it as far as it will go until it clicks into place.         Image: ON       Insert the tank correctly, pushing it as far as it will go until it clicks into place.         Image: ON       The grounds container (A13) is full       Empty the grounds container and drip tray (A14) clean and replace. Important: when removing the drip tray, the grounds container may fill up more than expected and clog the machine.         FLASHING       After cleaning, the grounds container may fill up more than expected and clog the machine.         Image: ON       After cleaning, the grounds container may fill up more than expected and clog the machine.         Image: ON       The grinding is to fine and the coffee is delivery and turn the grinding adjustment dial (A5) (fig. 13) one click clockwist towards "7" while the coffee mill"). If the grinding adjustment dial (A5) (fig. 13) one click clockwist towards "7" while the coffee mill"). If the problem persist, turn the steam/hot water dial (A21) to the lopsition and let some water run from the cappuccino make (A18).         If the water softener filter (C4) is present, an air bubble may have been released in- CA18 by turning the steam/hot wate	LIGHTS DISPLAYED	POSSIBLE CAUSE	REMEDY
Insufficient water in the tank (A7)       Fill the tank with water and/or insert it correctly pushing it as far as it will go until it clicks inte place.         Image: FLASHING       Insert the tank (A7) is missing or not correctly in place       Insert the tank correctly, pushing it as far as i will go until it clicks into place.         Image: ON       Insert the tank correctly, pushing it as far as i will go until it clicks into place.       Insert the tank correctly, pushing it as far as i will go until it clicks into place.         Image: ON       Insert the grounds container (A13) is full       Empty the grounds container must always be emptied, even if it has not filled up appreciably. It has is not done, when you make the next coffees the grounds container.         Image: ON       After cleaning, the grounds container       Remove the drip tray (A14) and insert the grounds container.         Image: ON       The grinding is too fine and the coffee is delivery and turn the grinding adjustment dial (A5) (fig. 13) one click dockwiss to wards "7" while the coffee mill is in operation if after making at least 2 coffee delivery is stil too slow, repeat the correction procedure, turn ing the grinding adjustment dial (A21) to the l position and let some water run from the cappuccion maker (A18).         If the water softener filter (C4) is present, an air bubble may have been released in-side the circuit, obstructing delivery       Deliver al litte water from the cappuccion maker (A18).         If the coffee beans have run out       Fill the beans container (A3 - fig. 14).       Fill the beans container (A3 - fig. 14).			Turn the steam/hot water dial
Image:	FLASHING		
Image:		Insufficient water in the tank (A7)	Fill the tank with water and/or insert it correctly, pushing it as far as it will go until it clicks into place.
Image: Inplace       will go until it clicks into place.         Image: Inplace       will go until it clicks into place.         Image: Inplace       The grounds container (A13) is full         Image: Inplace Inplace       Empty the grounds container and drip tray (A14) clean and replace. Important: when removing the drip tray, the grounds container must always be emptied, even if it has not filled up appreciably. It his is not done, when you make the next coffees the grounds container may fill up more than expected and clog the machine.         Image: Inplace Inplace       After cleaning, the grounds container (A13) has not been replaced       Remove the drip tray (A14) and insert the grounds container.         Image: Inplace Inplace       After cleaning is too fine and the coffee is delivery and turn the grinding adjustment dial (A5) (fig. 13) one click clockwist towards "7" while the coffee mill is in operation If after making at least 2 coffees delivery is stil too slow, repeat the correction procedure, turn ing the grinding adjustment dial another clid until delivery is more to slow with water dial (A21) to the 1 position and let some water run from the cappuccino make (A18).         If the water softener filter (C4) is present, an air bubble may have been released in side the circuit, obstructing delivery       Deliver a little water from the cappuccino make (A18) by turning the stam/hot water dial (A21) to the 1 position until the flow is regular (fig. 5).         Image: Image	FLASHING		
Image: Constant of the grounds container (A13) is full       Empty the grounds container and drip tray (A14) clean and replace. Important: when removing the drip tray, the grounds container must always be emptied, even if it has not filled up appreciably. I this is not done, when you make the next coffees the grounds container may fill up more than expected and clog the machine.         Image: I			Insert the tank correctly, pushing it as far as it will go until it clicks into place.
Image: Construction of N       (A13) has not been replaced       grounds container.         Image: Construction of N       The grinding is too fine and the coffee is delivered too slowly or not at all       Repeat coffee delivery and turn the grinding adjustment dial (A5) (fig. 13) one click clockwise towards "7" while the coffee mill is in operation If after making at least 2 coffees delivery is stil too slow, repeat the correction procedure, turn ing the grinding adjustment dial another clicd until delivery is correct (see section "12.2 Adjust ing the coffee mill"). If the problem persists, turn the steam/hot water dial (A21) to the 1 position and let some water run from the cappuccino maker (A18).         If the water softener filter (C4) is present, an air bubble may have been released inside the circuit, obstructing delivery       Deliver a little water from the cappuccino maker (A18) by turning the steam/hot water dial (A21) to the 1 position until the flow is regular (fig. 5).         Image: Construction of the coffee beans have run out       Fill the beans container (A3 - fig. 14).		The grounds container (A13) is full	Empty the grounds container and drip tray (A14), clean and replace. Important: when removing the drip tray, the grounds container must always be emptied, even if it has not filled up appreciably. If this is not done, when you make the next coffees, the grounds container may fill up more than ex- pected and clog the machine.
Image:			Remove the drip tray (A14) and insert the grounds container.
an air bubble may have been released in- side the circuit, obstructing delivery (A18) by turning the steam/hot water dial (A21 to the I position until the flow is regular (fig. 5). The coffee beans have run out Fill the beans container (A3 - fig. 14).			Repeat coffee delivery and turn the grinding adjustment dial (A5) (fig. 13) one click clockwise towards "7" while the coffee mill is in operation. If after making at least 2 coffees delivery is still too slow, repeat the correction procedure, turn- ing the grinding adjustment dial another click until delivery is correct (see section "12.2 Adjust- ing the coffee mill"). If the problem persists, turn the steam/hot water dial (A21) to the I position and let some water run from the cappuccino maker (A18).
		an air bubble may have been released in-	Deliver a little water from the cappuccino maker (A18) by turning the steam/hot water dial (A21) to the I position until the flow is regular (fig. 5).
FLASHING		The coffee beans have run out	Fill the beans container (A3 - fig. 14).
	FLASHING		

LIGHTS DISPLAYED	POSSIBLE CAUSE	REMEDY
FLASHING ON	The pre-ground coffee function has been selected without placing any pre-ground coffee in the funnel (A4)	Place pre-ground coffee in the funnel (fig. 17) or deselect the "pre-ground" function.
	The pre-ground coffee funnel (A4) is clogged	Empty the funnel with the help of a brush as de- scribed in section "16.8 Cleaning the pre-ground coffee funnel".
FLASHING	The machine must be descaled	The descaling procedure described in section "17. Descaling" needs to be performed.
	Too much coffee has been used	Select a milder taste by turning the dial (B6) anticlockwise.
FLASHING		
	The water circuit is empty	Turn the steam/hot water dial (A21) to the I posi- tion until delivery stops, then bring it back to the <b>0</b> position. If the alarm occurs while hot water or steam is being delivered, turn the dial to the <b>0</b> position. Turn the steam/hot water dial to the I position until delivery stops, then bring it back to the <b>0</b> position. If the problem persists, make sure the water tank (A7) is fully inserted.
™ 🖾 🖄 <b>()</b> N	The inside of the machine is very dirty	Clean the inside of the appliance thoroughly, as described in section "16. Cleaning". If the mes- sage is still displayed after cleaning, contact a customer service centre.
	The infuser (A9) has not been replaced after cleaning	Insert the infuser as described in section "16.9 Cleaning the infuser".
FLASHING		

### 21. TROUBLESHOOTING

Below is a list of some of the possible malfunctions. If the problem cannot be resolved as described, contact Customer Services.

PROBLEM	POSSIBLE CAUSE	REMEDY
The coffee is not hot.	The cups were not preheated.	Warm the cups by rinsing them with hot water (Please note: you can use the hot water function).
	The internal circuits of the appliance have cooled down because 2/3 minutes have elapsed since the last coffee was made.	Before making coffee, rinse the internal circuits by pressing the 🔬 button (B5).
	A low coffee temperature is set.	Set a higher coffee temperature in the menu (see section "9. Setting the temperature").

PROBLEM	POSSIBLE CAUSE	REMEDY
The coffee is weak or not creamy enough.	The coffee is ground too coarsely.	Turn the grinding adjustment dial (A5) one click anticlockwise towards 1 while the coffee mill is in operation (fig. 13). Continue one click at a time until the coffee is made satisfactorily. The effect is only visible after delivering 2 coffees (see section "12.2 Adjusting the coffee mill").
	The coffee is unsuitable.	Use coffee for espresso machines.
The coffee is delivered too slowly or a drop at a time.	The coffee is ground too finely.	Turn the grinding adjustment dial (A5) one click clockwise towards "7" while the coffee mill is in operation (fig. 13). Con- tinue one click at a time until the coffee is made satisfactorily. The effect is only vis- ible after delivering 2 coffees (see section "12.2 Adjusting the coffee mill").
The infuser (A9) cannot be extracted	The appliance has not been turned off correctly	Turn the appliance off by pressing the U button (B5) (see section "5. Turning the appliance off").
At the end of descaling, the appliance requests a third rinse	During the two rinse cycles, the water tank has not been filled to the MAX level.	Follow the instructions displayed by the appliance, but first empty the drip tray (A14) to avoid the water overflowing.
The frothed milk has large bubbles	The milk is not cold enough or is not semi-skimmed	Ideally, use skimmed or semi-skimmed milk from the refrigerator (about 5°C). If the result is not as expected, try a differ- ent brand of milk.
The milk is not frothed	The cappuccino maker (A18) and steam/ hot water connection nozzle (A19) are dirty	Clean as described in section "16. Cleaning".
Steam delivery stops	A safety device stops steam delivery	Wait a few minutes and then enable the steam function again.
The appliance does not come on	The appliance is not plugged into the mains socket	Insert the plug (A10) into the mains sock- et (fig. 1).
	The main switch (A6) is not pressed	Press the main switch (fig. 1).
Coffee does not come out of one of the spouts.	The coffee spouts (A11) are blocked	Clean as described in section "16.7 Clean- ing the coffee spouts".