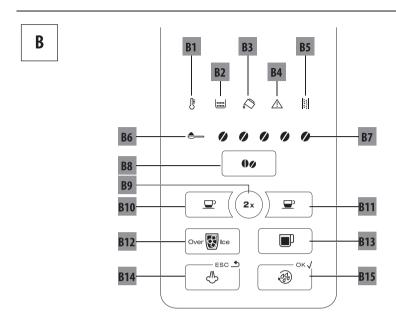
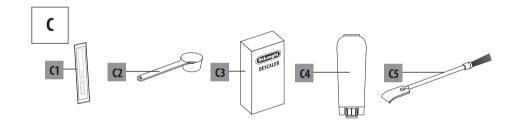


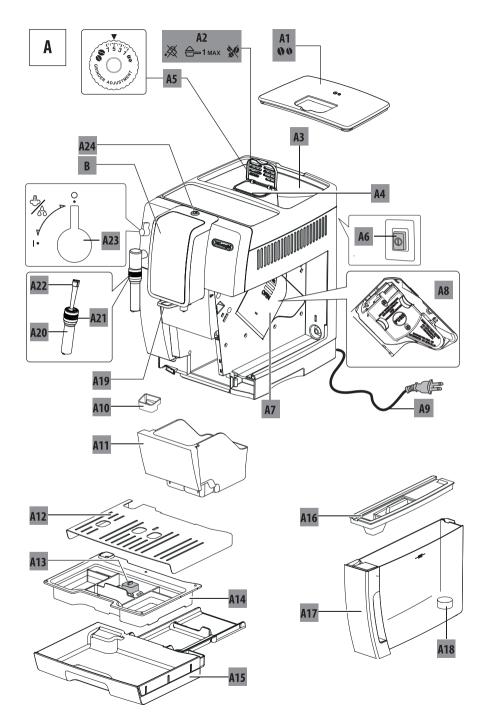
# 咖啡机

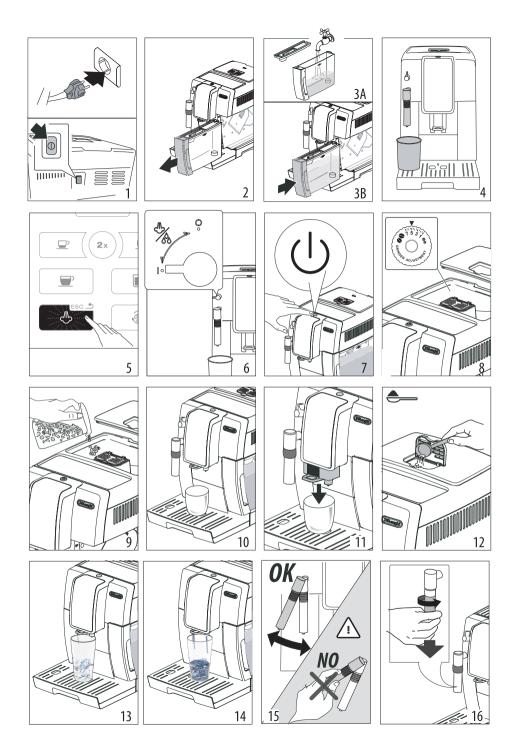
COFFEE MAKER Instruction for use

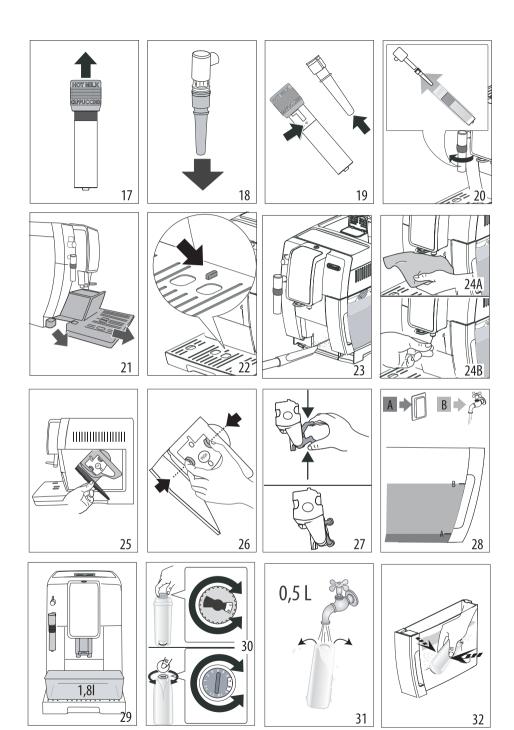
使用说明书











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### 1. 基本安全警告

- 有心理、身体或者感官障碍、或不具备足够的经验或者知识的人员(包括儿童)不允许使用该机器,除非有对他们的安全负责的人密切监督并进行指导。
- 必须监督儿童,确保他们不玩弄该电器。
- •指定用途:本机器的设计和制造的用途是制作咖啡、含牛奶饮品和热水。除此之外的用途都是不正确的。在水箱中仅能使用饮用水。切勿制作配件制作说明书上未标明的饮品。任何其他的用途都必需考虑是否适合以避免危险。制造商对于未正确使用该电器引起的损害概不负责。
- 机器使用后加热部件的表面会持续发烫, 机器外部也会根据使用情况持续发烫几分钟。
- 彻底清洁所有部件,特别注意与牛奶接触的部件。
- 请勿让儿童在无人监管的情况下清洁和维修保养本机。
- 在清洗的过程中, 切勿将机器浸入水中。
- 重要提示:为防止损坏机器,请勿使用碱性清洁剂清洁;请使用软布,以及在适用情况下使用中性清洁剂清洁机器。
- 本电器仅限家庭使用,不能用于以下场所:商场的员工餐厅,办公室或其他工作环境;牧场旅馆;旅馆、汽车旅馆或其他住宅性环境;家庭式旅馆。
- 如果机器插头或电源线损坏,必须且只能由德龙指定的售后服务人员进行更换,以避免发生各种 危险。
- 带有可拆卸电源线的机器: 避免机器背面的电源线连接器或插座被溅水。
- 重要提示: 带有玻璃表面的型号请注意: 如果表面破裂,请勿使用。
- 使用过程中, 切勿将咖啡机放在橱柜或厨房单元格内。



标有此符号的机器表面在使用过程中会变热(此符号仅出现在部分型号中)。

这是一台电器设备,因此可能导致触电。因此您 应该遵守以下安全警告:

- •切勿用湿的手或湿的脚接触该电器。
- •切勿用湿手接触插头。
- •确保能随时接近电器使用的插座,必要时能拔下电器插头。
- •直接拔下电源插头,切勿拉扯电源线,以免损坏电源线。
- •要完全断开电器电源,将电源线从电源插座上 拔下。
- •如果发现机器有故障,不要试图自己检修。关闭电源,拔下电源插头,并与售后服务中心联系。
- 在对机器进行外部清洁之前,请先关闭机器, 拔下电源插头,并待机器冷却。

#### 重要提示!

请将所有包装材料(塑料袋、泡沫塑料)置于儿 童接触不到的位置。

窒息危险。本产品可能含有较小的零部件。清洗 和维护期间可能需要拆卸其中的一些小零件。请 小心装卸,把小零件置于儿童够不到的地方。

#### 烫伤危险!

本电器运作时可能会产生热水和蒸汽,

在操作过程中(自动冲洗、制作热饮、制作蒸 汽、清洁等),请避免接触溅出的热水或蒸汽。 当机器运行时,杯架可能会变得非常热。

## 2. 基本信息

#### 2.1 使用说明

使用本机器前,请仔细阅读此说明书。不遵守本使用说明可能导致机器着火或损坏。

制造商对由此造成的损坏不负任何责任。

#### 请注意:

此安全警告适用于所有德龙品牌的咖啡机。 请将手册与机器随附的说明书放在一起,方便查 阅。

如果转让该机器给其他人,请确保将说明书同时附送。

# 3. 使用之前

#### 3.1 机器的检查

打开包装后,确保机器表面完好无损,同时所有 配件齐全。如果机器存在明显的损坏痕迹,请勿 使用该机器。请与德龙授权的售后服务中心联系。

#### 3.2 机器的安装

安装机器的时候,应该重视以下安全警告:

- •机器会释放出热气,因此将机器放置于工作台时,机器表面、侧面及靠墙部分需留出至少3厘米的空间,咖啡机上方需要留出至少15厘米的空间。
- •若有水渗入,会损坏机器。切勿将该机器放置 在水龙头或者水槽附近。
- •若机器中的水结冰会损坏机器,切勿将机器安放在一个室温可能低于零度的房间内。
- 电源线切勿放置在尖锐物体的边缘或接触热的物体的表面(如电热板),这会损坏电源线。

## 3.3 机器的连接

请检查并确认所使用的电源电压与该机器铭牌所标示的电源电压是否一致。本机器必须与具备有效地接地线的电源正确连接,且最小的额定电流只能为10安培。

如果电源插座与机器插头不匹配,需由有专业资 质的技术人员来替换相匹配的插座。

#### 3.4 机器的设置

首次使用机器时,水回路中无水,因而机器在使用中会发出较大的声响。水回路中有水之后,声响会降低。

#### 3.5 与食品接触部分的清洗与维护

- •首次使用本机器时,请用热水冲洗可能与水或 牛奶接触的所有可拆卸配件。
- •如本机器超过3或4天未使用,请在制作第一杯饮品之前,按照本使用说明书中的说明冲洗水回路。

当机器的提示指示灯亮起时,需要按照说明书指示,进行自动清洁或相关维护操作。

# 3.6 制作卡布奇诺咖啡和含牛奶咖啡

- •本机器已通过测试,可使用牛奶或含以下植物的奶制品制作奶泡:大豆、大米和杏仁。不得使用其他类型的牛奶或植物奶制品。
- 在使用任何类型的牛奶后,请遵循说明书中描述的步骤进行清洁。
- •由制造商提供的,或在说明书中描述的清洁方法无法保证完全去除过敏原。

如有确诊或疑似过敏/不耐受症状,请确保您的 机器未使用过含有能使您产生过敏反应的过敏原 或能使您产生不耐受反应的任何以牛奶或植物奶 制品。

# 4. 说明

感谢您选择这款由豆到杯意式咖啡机。

我们希望您能喜欢这台新款咖啡机。

请用出几分钟的时间阅读本说明书。

这将有助于避免由于操作不当而引起的危险或机 器损坏。

#### 说明书中的符号含义

说明书中用以下符号表示重要的警示信息。 遵守这些警告至关重要。



#### **会心**1

不遵守这些警告有可能会导致触电伤害,甚至可能危及生命。



## 重要提示!

不遵守这些警告有可能会导致机器损伤。



## 烫伤危险!

不遵守这些警告有可能会导致烫伤或者灼伤。



# 请注意:

给用户的重要的建议或信息。

## 4.1 括号内的字母

括号中的字母指第1和第2页的"机器的描述"中使用的图例。

### 4.2 故障处理和维修

如果在使用过程中遇到问题,请首先按照"25.显示信息"和"26.故障处理"章节的描述。如果仍不能解决问题或者您需要更详细的信息,请参考附表中的信息,电话咨询售后服务中心。如果附表中未涉及您所在城市,请致电保修卡上的电话号码。

如需维修,务必联系德龙授权的服务中心。 相关售后地址参考随机附上的售后服务地址卡。

## 5. 产品的描述

#### 5.1 机器的描述

(第2页 - A)

- A1. 咖啡豆容器盖
- A2. 咖啡粉讲料管盖
- A3. 咖啡豆容器
- A4. 咖啡粉进料管
- A5. 咖啡豆研磨程度调节旋钮
- A6. 主电源开关
- A7. 萃取器门
- A8. 萃取器
- A9. 电源线
- A10. 凝水盒
- A11. 咖啡盛渣盒
- A12. 咖啡杯托盘
- A13. 滴水盘水位指示浮标
- A14. 滴水盘网格盖板
- A15. 滴水盘
- A16. 水箱盖
- A17. 水箱

A18. 软水过滤器支架

A19. 咖啡流出口(可调节高度)

A20. 卡布奇诺发泡器 (可拆卸)

A21. 卡布奇诺发泡器档位选择环

A22. 热水和蒸汽喷嘴连接器(可拆卸)

A23. 蒸汽/热水旋钮

A24. (1) 按钮: 打开和关闭机器 (待机)

# 5.2 触摸屏的描述

(第2页 - B)

触摸屏上的部分图标具有双重功能,这些功能 会在下面的括号里面描述。

B1. ∱ 指示灯闪烁: 机器预热中

B2. 描示灯:

-指示灯常亮: 将咖啡盛渣盒(A11)安装回机器

-指示灯闪烁:将咖啡盛渣盒清空

B3. ♦ 指示灯:

-指示灯常亮: 将水箱(A17)安装回机器

-指示灯闪烁: 水箱需加水

B4. ▲ 指示灯:通用警示(请参考" 25.显示信息")

B5. 🔡 指示灯:

-指示灯常亮: 除垢过程进行中

-指示灯闪烁: 机器需进行除垢

B6. ← : 咖啡粉功能

B7. // // // // // : 咖啡口味

B8. ●# : 咖啡口味选择

B9. 2x: 制作2杯意式浓缩咖啡或意式淡咖啡

B10. □ : 意式浓缩咖啡

B11. □ : 意式淡咖啡

B12. Over **(R)** Ice: 德龙醇萃冰咖

B13. 🔳: 美式咖啡

B14. ∠NESC → :

-指示灯常亮: 开启蒸汽功能(在设置菜单中: 按下此键退出当前操作)

-指示灯闪烁:需打开或关闭蒸汽/热水旋钮 (A23)

B15. ❷ ° ★ · 执行一次循环冲洗过程 (在设置菜单中:按下此键确认设置)

# 5.3 配件的描述

(第2页 - C)

C1. 水硬度试纸

C2. 咖啡粉量勺

C3. 除垢液

C4. 软水过滤器(部分特定型号配备)

C5. 清洁刷

我们不断改进产品,因此德龙公司保留一切更改 产品技术参数和外观特点的权利,且恕不需另行 通知。

# 6. 首次使用

# 0

# □ 请注意:

•咖啡机在出厂前都会进行测试,所以在机器内存有一点点咖啡粉是正常现象,我们确保本机器 是全新的。

•请您尽快参考"22. 设置水的硬度"章节的描述设置水硬度。

操作步骤如下:

1. 将机器插入电源插座, 然后按下机器背面的主 电源开关(A6)(如图1)。

3. 触摸屏上 图标 (B14) (如图5) 闪烁。 4. 将最小容量为100毫升的容器放在卡布奇诺发 泡器 (A20) 下方 (如图4)。

5. 将蒸汽/热水旋钮(A23)转到位置 "Ⅰ"(如图6), 然后按 ④ °×√ 图标(B15)后, 水从卡布奇诺发泡器中流出。

6. 当水流自动停止时,触摸屏上 ♣ SSC ♣ 图标闪

烁, 需将蒸汽旋钮转回到"O"位置。

机器关机。

如需使用机器,请按下(1)按钮(A24)(如 图7)。



# 请注意:

- •在最初使用机器时,可能需要制作4-5杯咖啡后
- , 才能达到今人满意的效果。

为了能感受到更好的咖啡体验并提升机器的表现 ,我们建议您参考"23.软水过滤器"章节的描 述安装软水过滤器(C4)。如果您所购买的机器 没有配备软水过滤器, 我们建议您向德龙售后服 务中心购买。

## 7. 开启机器



## 请注意:

在开启机器前,请确认机器背面的主电源开关( A6) 已开启(如图1)。

每次开启机器时,机器会自动完成一次预热和冲 洗,此过程不能中断。机器只有在完成此循环后 方可使用。



# 烫伤危险!

在冲洗过程中,咖啡流出口(A19)会流出少量 热水到下方的滴水盘(A15)中。注意避免接触 飞溅的热水。

·按(¹)按钮(A24)开启机器(如图7)。触摸 屏(B)上 戊 灯(B1)上闪烁,表明机器正在预 执中。

预热过程中, 机器会进行一次循环冲洗。机器同 时会预热锅炉,并通过循环热水预热机器内部回 路。

当触摸屏上的人指示灯熄灭,咖啡图标亮起后, 4. 再次按下 → 图标选择所需的温度: 咖啡机达到工作温度。

# 8. 关闭机器

每次使用完后关闭机器, 机器都会进行一次自动 地冲洗。



# 烫伤危险!

在冲洗过程中,咖啡流出口(A19)会流出少量 热水。注意避免接触飞溅的热水。

- •请按下( ) 按键(A24)(如图7)关闭机器。
- •触摸屏上 / 灯(B1) 闪烁, 机器会进行一次自 动冲洗循环, 然后再关闭(待机模式)。



# 请注意:

如果您有很长一段时间不会使用机器, 请从主电 源插座拔下电源插头:

- •首先, 按下(<sup>1</sup>) 按钮, 关闭机器
- •按下主电源开关(A6)(如图1)。



# 重要提示!

切勿在机器开启的状态下,关闭机器的主电源开

# 9. 设置水硬度

关于确认和设置水硬度的说明,请参考"22.设 置水的硬度"章节的描述。

#### 10. 设定咖啡的温度

如需调整制作咖啡的水温(低温、中等温度、高 温、最高温度),请按如下步骤操作:

- 1. 在机器关机(待机)的状态下,即主电源开关 (A6) 已打开的状态(如图1);
- 2. 长按**2**x 图标(B9), 直到触摸屏(B)上的灯 亮起:
- 3. 按下 □ 图标 (B10);

00000	低温
00000	中等温度
00000	高温
00000	最高温度

# 11. 自动关机

可以设置自动关机,在15或30分钟,或1、2、3小时后,自动关闭机器。

如需更改自动关机时间设置,请按如下步骤操作:

- 1. 在机器关机(待机)的状态下,即主电源开关(A6)已打开的状态(如图1):
- 2. 长按 **2x** 图标(B9), 直到触摸屏(B)上的图标亮起:
- 3. 按下 → 图标 (B11);
- 4. 再次按下 → 图标,选择所需的时间:

00000	15分钟
00000	30分钟
00000	1小时
00000	2小时
00000	3小时

# 12. 节能模式

使用该功能可开启或关闭节能模式。出厂默认设置,节能模式已启用。可在机器开启时按照欧盟 法规降低能耗。如需更改设置,按如下步骤操作:

- 1. 在机器关机(待机)的状态下,即主电源开关 (A6) 己打开的状态(如图1);
- 2. 按住 **2x** 图标(B9), 直到触摸屏(B)上的图标亮起。
- 3. 按下 图标 (B13);
- 4. 再次按下 图标可启用/关闭该功能:
- ・リリリリリサ能模式已开启
- · // // // 节能模式已关闭

# 0

# 请注意:

•节能模式开启时,制作第一杯咖啡需等待片刻, 因为机需要时间再次预热。

# 13. 提示音

使用该功能开启或关闭提示音。请按如下步骤操 作:

- 1. 在机器关机(待机)的状态下,即主电源开关 (A6) 己打开的状态(如图1);
- 2. 长按 **2x** 图标(B9), 直到触摸屏(B)上的灯 亮起。
- 3. 按下 2x 图标开启/关闭该功能:
- · // // // // 提示音已开启
- · // // // 提示音已关闭

#### 14. 出厂默认值(重置)

此功能可以将所有设置恢复为出厂设置(包括温度、自动关机、水硬度设置、节能模式和所有饮品杯量设置)。

- 1. 在机器关机(待机)的状态下,即主电源开关(A6)已打开的状态(如图1):
- 2. 长按**2**x 图标(B9), 直到触摸屏(B)上的灯亮起。

菜单设置和饮品杯量设置已恢复为出厂默认值。

#### 15. 冲洗

使用此功能,热水可以从咖啡流出口(A19)流出,可以清洁和预热机器的内部回路。

在咖啡和热水流出口的下方放置一个最小容积为100毫升的容器。



# 重要提示! 烫伤危险!

切勿在释放热水时离开机器。

- 1) 如需启用此功能,请按 ੍ ○ 图标(B15)。
- 2) 几秒钟后,热水会从咖啡流出口流出,清洁 并预热机器的内部回路。
- 3) 要手动停止此功能,请再次按 (3) ok√ 图标。



# 请注意:

- •如果机器超过3-4天未使用,我们强烈地建议 您,在开机使用前,请先冲洗2-3遍;
- •冲洗完毕后,咖啡盛渣盒(A11)有水是正常现象。

#### 16. 制作咖啡

#### 16.1 调节咖啡豆研磨程度

咖啡豆研磨器在出厂时已设定好,在最初使用时 无需调节。

但是如果在制作了几杯咖啡后,您觉得咖啡不够 浓且油脂不够丰富或咖啡流出的速度太慢(一滴 一滴滴落),那么可以通过调节旋钮来校正咖啡 豆研磨并解决这个问题(A5)(如图8)。



# 请注意:

只有在咖啡豆研磨器在运作的时候,才能转动研 磨程度调节旋钮。



如果咖啡流出的速度太慢或根本不流出,请按顺时针朝7的方向旋转一格。如果想要制作油脂更为丰富的咖啡,可逆时针朝1的方向转动一格(每次转动

不要超过一格,否则咖啡会一滴一滴滴下来)。 至少制作两杯咖啡以后,调节研磨的效果才会显 现出来。若调节后仍未达到理想的效果,可将研 磨调节旋钮再转动一格。

#### 16.2 制作更热咖啡小贴十

要制作一杯更热的咖啡,有以下建议:

- •按下 🔊 ° к√ (B15) 进行冲洗循环;
- •使用热水功能进行暖杯(请参考"19.制作热水"章节的描述);
- •提高咖啡温度(请参考"10. 设定咖啡的温度"章节的描述)。

## 16.3 使用咖啡豆制作咖啡



## 重要提示!

请勿使用生豆、或已焦糖化的、出油的、调味过 的、有糖渍的咖啡豆,可能会粘住咖啡研磨机, 损坏机器。

- 将咖啡豆装入咖啡豆容器(A3)(如图9):
- 2. 在咖啡流出口(A19)下方放置:
- 1个咖啡杯,制作1杯咖啡(如图10):
- 2个咖啡杯,制作2杯咖啡。
- 3. 调低咖啡流出口使其尽可能靠近咖啡杯, 这样 制作出来的咖啡油脂更丰富(如图11):
- 4. 选择所需制作的咖啡:

咖啡饮品	杯量	可调节杯量	口味默认值
□ 意式浓缩 咖啡 (B10)	约40毫升	约20~ 80毫升	00000
<b>□</b> 意式淡咖 啡 (B11)	约120毫升	约80~ 180毫升	00000
美式咖啡 (B13)	约160毫升	约115~ 250毫升	00000
<b>2x</b> (B9) + □² 意式浓缩 咖啡 (B10)	约40毫升 *2杯		00000
<b>2x</b> (B9) + □? 意式 淡咖啡 (B11)	约120毫升 *2杯		00000

5. 准备开始制作咖啡。制作完成后, 触摸屏(B) 上与所选图标相对应的指示灯闪烁。咖啡制作完 毕后3秒内,仅需长按咖啡图标,即可继续制作 咖啡增加咖啡杯量。

# 请注意:

•如同时制作2杯意式浓咖啡或意式淡咖啡:

-按下"2X"图标(B9)。可选择的咖啡饮品的 图标亮起,并且"2X"图标闪烁。按下 🖵 或 ➡ : 准备开始制作咖啡。

或者, 按如下步骤操作:

-按 □ 或 □ : 准备开始制作咖啡, "2X" 图标闪烁几秒钟, 在图标闪烁时按下"2X"图 标。

- 当机器制作咖啡时,可在任意时候按下咖啡图 标, 停止制作咖啡。
- 一旦咖啡制作完成, 机器可再次准备就绪制作下 一杯咖啡。

# (i) 请注意:

- •使用过程中,触摸屏(B)上有可能会有图标亮 起。关于其含义,请参考"25.显示信息"章节 的描述。
- •如需制作更热的咖啡,参考"16.2 制作更热咖 啡小贴士"章节的描述。
- •如果咖啡一滴滴地流出或流出太慢、咖啡油脂 不丰富,或者太凉等问题出现,请参考"26.故 障处理"章节的描述。
- •如需根据个人口味定制饮品,请参考"16.6 设 置咖啡口味和杯量"章节。

#### 16.4 暂时调节咖啡口味

如需临时改变咖啡口味,请按 ● 图标 (B8):

00000	超淡口味
00000	淡口味
00000	中等口味
00000	浓口味
00000	特浓口味
<b>_</b>	(请参考"16.5使用咖啡 粉制作咖啡"章节的描述)



# 请注意:

- •咖啡口味的更改只是暂时性的,下次制作饮品时,机器会按照出厂默认值来进行制作。
- •如果暂时选择了咖啡口味后没有及时制作咖啡, 咖啡口味会调整至出厂默认值。

# 16.5 使用咖啡粉制作咖啡



# 重要提示!

•切勿在机器关机的状态下加入咖啡粉,这会导致咖啡粉散落在机器内部弄脏机器,甚至损坏机器。



•切勿加入超过1量勺(C2)的咖啡粉,否则会弄脏机器内部或堵塞咖啡粉进料管(A4)。



# 请注章.

如果您使用咖啡粉制作咖啡,每次只能制作一杯 咖啡。

- 1. 反复按 **● ⊘** 图标 (B8), 直到 <del>◆</del> 指示灯 (B6) 亮起。
- 2. 确保咖啡粉进料管没有被堵塞,然后加入一量勺咖啡粉(如图12)。
- 3. 在咖啡流出口(A19)的下方放置一个咖啡杯(如图10)。
- 4. 选择所需制作的咖啡:

咖啡饮品	杯量
□ 意式浓缩咖啡 (B10)	约40毫升
<b>□</b> 意式淡咖啡 (B11)	约120毫升
美式咖啡 (B13)	约160毫升

5. 准备开始制作咖啡。制作完成后,触摸屏(B) 上与所选图标相对应的指示灯闪烁。咖啡制作完 毕后3秒内,仅需长按咖啡图标,即可继续制作 咖啡增加咖啡杯量。



# 、重要提示! 制作美式咖啡 ■ :

咖啡制作到一半时,◆ 指示灯闪烁。请再次加入一量勺咖啡粉,按下 🔊 o √ (B15)。



# 请注意:

如果启用了节能模式,在制作第一杯咖啡前您可 能需要等待片刻。

# 16.6 设置咖啡口味和杯量

机器出厂默认值设置了标准口味和杯量(请参考 "16.3 使用咖啡豆制作咖啡"章节的描述)。

如需定制咖啡口味和杯量,请按如下步骤操作:

- 1. 在咖啡流出口(A19)下方放置一个足够大的 杯子或玻璃杯;
- 2. 按下 **● ②** 图标 (B8) 选择所需的口味 (请参考 "16.4 暂时性调节咖啡口味" 章节的描述);
- 3. 长按所需咖啡口味相对应的图标。图标闪烁, 所有警示灯闪烁4次;
- 4. 松开图标。图标闪烁,咖啡机开始制作咖啡;
- 5. 当杯子中的咖啡达到所需杯量后,请再次按下咖啡图标。

咖啡口味和杯量设置完成。

# 17. 制作德龙醇萃冰咖

- 1. 在一个大杯子中放入3个冰块,按口味选择图标 **● Ø** (B8) 选择一个口味(建议选择浓或特浓口味),然后将杯子放在咖啡流出口下方;
- 然后,接下 Over lce 图标制作咖啡(如图
   14):
- 3. 再往杯中加3个冰块, 然后根据需要加上糖浆、 甜味剂或牛奶, 即可享用。



# 重要提示!

始终使用耐热的杯子。

## 17.1 设置德龙醇萃冰咖的口味

- 1. 按下 Over **l** lce 图标 (B12):图标 **● 0** (B8) 闪烁,表示可以选择咖啡口味:
- 2. 按下 **●夕**(B8) 选择所需的口味(请参考"16. 4暂时调节咖啡口味"章节的描述):
- 4. 制作到所需杯量后,再次按下 Over **l** lce 图标保存新杯量。

咖啡饮品	杯量	可调节杯量
Over <b>と I</b> ce 图标(B12)	约100毫升	约40~240毫升

### 18. 制作卡布奇诺和热牛奶(无奶泡)



# 烫伤危险!

咖啡制作过程中,会释放蒸汽。小心操作,避 免烫伤。

- 1. 在制作卡布奇诺时,请用一个大杯子制作咖啡,
- 2. 向一个容器(最好是带有把手的容器,以避免烫伤)倒入100克牛奶,用于制作卡布奇诺。 在选择容器的时候请注意,牛奶起泡后的体积 会增加到原来的2-3倍。



#### 请注意:

为了使打出的奶泡比较丰富细腻,请使用冷藏牛奶(大约5℃)。为了避免奶泡不够绵密细致,请参考"18.2 使用后清洁卡布奇诺发泡器"章节的描述清洁卡布奇诺发泡器(A20)。

3. 请确保将卡布奇诺发泡器选择环(A21)向下置于"CAPPUCCINO"(卡布奇诺)位置;

4. 卡布奇诺发泡器可以稍微向外侧,配合各种容器的使用。



# 重要提示!

切勿用力转动卡布奇诺发泡器(如图15)。否则可能会将其损坏!

- 5. 将卡布奇诺发泡器浸入牛奶容器中。切勿没 过黑环部分;
- 6. 按下 ৣ <sup>ssc. ♠</sup> 图标(B14)。 ∰ 指示灯(B1) 闪烁表示机器正在预热中。
- 7. 当机器达到所需温度后,指示灯熄灭,
- 8. 将蒸汽/热水旋钮 (A23) 转到"Ⅰ"位置。 几秒钟后,卡布奇诺发泡器开始释放蒸汽,使 牛奶变的绵密,同时牛奶的体积增加;如需更 多的奶泡,缓慢旋转容器,从底部向上移动。
- 9. 当容器中奶泡已达到所需的程度时,将蒸汽/ 热水旋钮旋转至 "**O**"的位置以停止释放蒸汽。



# 烫伤危险!

必须先停止释放蒸汽,再拿开牛奶容器,以避 免沸腾的牛奶飞溅出造成烫伤。

10. 将制作完奶泡后的牛奶加入之前制作好的咖啡中,卡布奇诺即制作完毕。如偏好甜的口味,可撒上一点点可可粉。



#### 请注意

如果启用了节能模式,在制作蒸汽前您可能需 要等待片刻。

#### 18.1 制作热牛奶(无奶泡)

如需制作无奶泡的热牛奶,请按照上节内容进行操作,但需将卡布奇诺发泡器选择环(A21)向上调至"HOT MILK"(热牛奶)位置。

# 18.2 使用后清洁卡布奇诺发泡器

每次使用卡布奇诺发泡器 (A20) 之后都务必清 洗干净,以避免牛奶残渣堆积或堵塞。



# 烫伤危险!

清洗卡布奇诺发泡器时,会释放出一点热水。注 意避免接触飞溅的热水。

- 1. 将蒸汽/热水旋钮 ❖ (A23) 转到"I"位置,释放少量水。然后将旋钮转到"O"位置,停止释放。
- 2. 等待几分钟,直到卡布奇诺发泡器冷却,然后 逆时针旋转起泡器并向下取出(如图16)。
- 3. 向上移动选择环(A21)(如图17)。
- 4. 向下取下卡热水和蒸汽喷嘴连接器(A22) (如图18)。
- 5. 请确保图19箭头所示的2个小孔未堵塞。如有必要,可用大头针进行清洁。
- 6. 重新安裝喷嘴连接器,再将卡布奇诺发泡器装在喷嘴连接器上,转动卡布奇诺发泡器并向上推,直至其固定住(如图20)。

#### 19. 制作热水



# 重要提示! 烫伤危险!

制作热水时请勿离开机器。卡布奇诺发泡器 (A20)的喷嘴在热水制作过程中变烫。

- 1. 在卡布奇诺发泡器(A20)下方放置一个容器 (尽可能靠近以避免热水飞溅)。
- 2. 将蒸汽/热水旋钮 ❖ (A23) 转到 "Ⅰ" 位置。 3. 如需手动停止热水释放,请将 ❖ 蒸汽/热水 旋钥转到 "O" 位置。



# 请注意:

如果启用了节能模式,在制作热水和蒸汽前您可 能需要等待片刻。

# 20. 清洁

# 20.1 清洁机器

以下咖啡机部件必须定时清洗:

- -咖啡机内部回路;
- -咖啡盛渣盒(A11):
- -滴水盘(A15)和凝水盒(A10):
- -水箱 (A17);
- -咖啡流出口(A19);
- -卡布奇诺发泡器(请参考"18.2 使用后清洁卡布奇诺发泡器"章节的描述):
- -咖啡粉讲料管 (A4):
- -萃取器(A8),打开萃取器门(A7)后可接触位置:
- -触摸屏(B)。



# 重要提示

- •切勿使用化学溶剂、有腐蚀性的清洁剂或酒精 清洗咖啡机。德龙全自动咖啡机无需使用任何化 学物质进行清洁。
- •除了滴水盘网格盖板 (A14) 以外,咖啡机的其 他部件都不可用洗碗机清洗。
- 切勿使用金属物体除水垢或咖啡沉淀物,以免 擦伤金属或塑料表面。

## 20.2 清洁咖啡机内部回路

如果机器超过3-4天未使用,再次使用之前,我 们强烈建议开机后进行如下操作:

- -按下 ๑ ° × √ (B15) 进行2-3次冲洗循环;
- -制作热水, 让热水流几秒钟(请参考"19.制作热水"章节的描述)。



#### 20.3 清洁咖啡盛渣盒

当 ■ 指示灯(B2)闪烁时,表示需要清空咖啡盛渣盒(A11)。在清空咖啡盛渣盒前,机器不能制作咖啡。当第一杯咖啡制作完72小时后,即使咖啡盛渣盒未满,显示屏也会显示清空咖啡盛渣盒指示信号。为了正确计算72小时,请勿关闭主电源开关(A6)。



# 重要提示! 烫伤危险!

如果您连续制作了几杯卡布奇诺后,金属的咖啡 杯托盘(A12)会变烫。等其冷却后方可触碰, 且只能接触前面。

清洁咖啡盛渣盒(开机状态下):

- •取出滴水盘(A15)(如图21),清空并清洗。
- •清空咖啡盛渣盒(A11),并彻底地清洗,以去除残留在底部的咖啡残渣。
- ·如有必要,检查凝水盒(A10)(红色)并清空。

#### 20.4 清洁滴水盘和凝水盒



# 重要提示!

滴水盘(A15)配有一个水位指示浮标(A13)(红色),显示其中的水位(如图22)。该水位指示浮标从咖啡杯托盘(A12)中浮出来前,必须清空滴水盘并清洗,否则水会从滴水盘的边缘溢出来,损坏机器和放置机器的桌面及其四周。按如下步骤取出滴水盘:

- 1. 取出滴水盘和咖啡盛渣盒(A11)(如图21):
- 2. 取出咖啡杯托盘(A12)和滴水盘网格盖板(A14),清空滴水盘和咖啡盛渣盒并清洗所有部件:
- 3. 检查红色凝水盒(A10),如有必要将其清空;
- 4. 将滴水盘、网格盖板和咖啡盛渣盒—起安装回 机器。



## 重要提示!

取出滴水盘后,即使只有一点点咖啡渣也必须清空咖啡盛渣盒。

如果未清理,当您之后制作咖啡的时候,咖啡残 渣可能会超过盛渣盒底部的高度,导致机器阻 塞。

#### 20.5 清洁机器的内部



# 触电危险!

在清洁机器的内部部件前,请先关闭机器(详见 "8.关闭机器"章节的描述),然后拔下电源插 头。切勿将机器浸入水中。

- 1. 定期检查(大约一月一次)机器的内部部件是 否很脏(需先取出滴水盘-A15)。如有必要,请 用机器配备的清洁刷(C5)以及海绵来清除咖啡 沉淀物:
- 2. 用小型吸尘器来清除咖啡残留物(如图23)。

#### 20.6 清洁水箱

- 1. 大约一个月一次,以及在更换软水过滤器(C4) (如配备)的时候,请用湿布和少量的中性清洁 剂清洁水箱(A17):
- 2. 取出软水过滤器(C4)(如安装),并用流动的水冲洗;
- 3. 更换软水过滤器(如安装),往水箱中倒入水,然后将水箱装回原位;
- 4. 释放大约100毫升的水(仅限配备软水过滤器的型号)。

# 20.7 清洁咖啡流出口

- 1. 用海绵或布定期地清洁咖啡流出口(A19) (如图24A):
- 2. 检查咖啡流出口上面的小孔是否阻塞,如有必要,请用牙签进行清洁(如图24B)。

#### 20.8 清洁咖啡粉进料管

定期地检查咖啡粉进料管(A4)是否阻塞(大约一个月一次)。如有必要,请用清洁刷(C5)来清除咖啡沉淀物。

#### 20.9 清洁萃取器

至少一个月清洗一次萃取器(A8)。



# 重要提示!

在机器开启的状态下,切勿取出萃取器。

- 1. 确保机器已正确关闭(参考"8. 关闭机器"章节的描述):
- 2. 移除水箱 (A17):
- 3. 打开机器右边的萃取器门(A7)(如图25);
- 4. 往里按住两个红色的按键,同时将萃取器往外 拔(如图26):
- 5. 将萃取器在水中浸泡5分钟, 然后用流水冲洗:



# 重要提示!

只能用水冲洗。

切勿使用洗涤剂,不可机洗。

如使用洗涤剂清洗萃取器,可能会将其损坏。

- 6. 用清洁刷(C5)清洁通过萃取器的门可以看得见的咖啡残渣:
- 7. 清洁完毕后,将萃取器推入内部支架,然后按 住PUSH(按)标志直至其完全装回原位;



## 请注意:

如果萃取器很难安装回原位,则可按压图27中所示的两个操作杆来使它适应正确的尺寸。

- 8. 一旦将萃取器安装回原位,请确保两个红色的 按键均已弹出:
- 9. 关上萃取器门:
- 10. 将水箱重新装回机器。

#### 21. 除垢

如需即刻开始除垢,按下 ❷ ° <sup>κ√</sup> ,依照以下指示的第4点开始进行操作。

如需稍后开始除垢,请按 ♣ 图标。触摸屏上的 間 灯闪烁,提醒您机器需要除垢。



# 重要提示!

- •在除垢前,请阅读除垢包装上的说明和标签。
- •本机器只能使用德龙除垢液进行除垢。如使用 不合适的除垢液或未按正确的除垢步骤进行除垢 而引起的机器损坏,制造商不负任何责任。

请按照如下步骤操作进行除垢:

- 1. 按下 按钮 (A24) 关闭机器 (如图7) (参考"8. 关闭机器"章节的描述):
- 2. 清空滴水盘(A15)和咖啡盛渣盒(A11)并清 洗干净,然后将它们放回机器中:
- 3. 长按 **● Ø** 图标(B8),直到 **□** 灯(B5)以及 **⑤** □ 和 **③** ○ 图标亮起;
- 4. 彻底清空水箱(A17), 然后取出软水过滤器 (C4) (如配备):
- 5. 将除垢剂(C3)倒入水箱至水箱内侧标注的A位置(相当于100毫升),然后加入一升水至水箱B位置(如图28),将水箱安装回机器;
- 6. 在卡布奇诺发泡器(A20)和咖啡流出口(A19)的下方放置一个最小容积为1. 8升的空容器(如图29):



# 重要提示! 烫伤危险

含酸性成分的热水会从起泡器和咖啡流出口流 出。请小心注意避免接触飞溅的热水。

- 7. 按下 ③ o<sup>κ</sup>√图标以确认您已添加除垢剂。除 垢程序开始;
- 8. 几分钟后, **⑤**<sup>ESC →</sup> 图标(B14)闪烁,表示必须将蒸汽/热水旋钮 **※** (A23) 转到 "**l**" 位置;
- 9. 将旋钮转到"I"位置后,除垢程序开始,除 垢液从热水和卡布奇诺发泡器流出。除垢程序将 自动进行一系列的冲洗和停顿,以确保咖啡机内 部的残垢完全洗净:

约35分钟后,机器停止除垢操作,并且 ♦ 灯 (B3) 闪烁。

- 10. 此时咖啡机可以用清水彻底冲洗。将盛有除 垢溶液的容器清空。取出水箱,用流水冲洗后注 入清水至MAX(最高位置)线,再安装回机器。
- 11. 将用于盛放除垢液的容器放在咖啡流出口和 卡布奇诺发泡器下面。(如图29);
- 12. 按 **39** °<sup>K√</sup> 图标: **1** <sup>ESC •</sup> 图标闪烁表示需将蒸汽/热水旋钮 **½** 转到 "**0**" 位置;
- 13. 将蒸汽/热水旋钮 **☆** 转到 "**○**" 位置开始冲洗。热水从咖啡流出口流出;
- 14. 过了一段时间后, SSC 图标闪烁。把旋钮 旋转到"I"的位置。 热水从卡布奇诺发泡器流出。 水箱中的水用完时, ◆ 灯 (B3) 闪烁;
- 15. 机器准备开始第二遍冲洗。清空装有冲洗后的水的容器。取出水箱,用流水冲洗后注入清水至MAX(最高位置)线,安装软水过滤器(如配备),再将水箱安装回机器:
- 16. 将清空后的之前用于盛放除垢液的容器放在 卡布奇诺发泡器下方:
- 17. 按 **⑤** ○ 图标。机器开始冲洗,热水仅从 卡布奇诺发泡器流出;
- 18. 水箱中的水用完时, ◇ 灯闪烁;
- 19. 清空装有冲洗后的水的容器。取出水箱,注入清水至MAX(最高位置)线,再安装回机器。 ▲ □ □ □ □ 图标闪烁:
- 20. 把旋钮旋转到到 "**O**" 位置;
- 21. 清空滴水盘(A15)和咖啡盛渣盒(A11), 然后安装回机器。

除垢完成。



#### 善注音:

- •如果整个除垢过程未正确完成(例如,过程中 断电),我们建议您重新开始整个过程。
- •除垢后,咖啡盛渣盒(A11)有水是正常现象。
- •如果水箱中的水没有加到MAX(最高位置)线, 在两次冲洗后,机器会提示需要进行第三次冲洗 以确保机器内部回路中没有除垢剂残留。

# 22. 设置水硬度

間灯(B5)是根据水的硬度经过了一段时间使用 后在显示屏上显示出来的。

出厂时默认的水的硬度为4。咖啡机也可以根据不同地区实际的水的硬度进行机器水的硬度设置,这样机器就可以降低除垢的频率。

#### 22.1 测试水的硬度

- 1. 从包装纸上取出黏贴在说明书上的"TOTAL HARDNESS TEST"(水硬度测试纸)(C1);
- 2. 将试纸完全浸入在一杯水中1秒钟;
- 3. 从水中取出试纸,然后再轻轻地摇晃一下。大约一分钟后,根据水的硬度的不同,试纸上会出现1、2、3或4个红色小方块。每个小方块代表一个水硬度。

水硬度试纸	水硬度	相应设置
	低	00000
	中	00000
	高	00000
	最高	00000

#### 22.2 设置水的硬度

- 在机器关机(待机)的状态下,主电源开关 (A6)(如图1)已经打开:
- 2. 长按2x图标(B9),直到触摸屏(B)上的图标亮起:
- 3. 按下 Ø 图标 (B8);
- 4. 按下 Ø 图标,选择水硬度;

现在, 机器已根据新的水硬度重新完成了设置。

### 23. 软水过滤器

某些特定的型号配有软水过滤器(C4)。如果您 所购买的机器没有配备软水过滤器,我们建议您 向德龙售后服务中心购买。

如需正确地使用软水过滤器,请按如下步骤操作:

### 23.1 安装软水过滤器

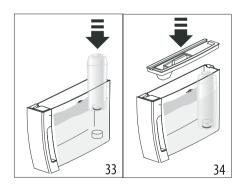
- 1. 从包装中取出软水过滤器(C4)。不同软水过滤器的日期指示盘会有所不同(如图30)。
- 将日期指示盘上的时间调整到当前月份的后两个月。



# 请注意:

在机器正常使用的情况下,软水过滤器可以使用 两个月。如果咖啡机在安装软水过滤器的情况下 不使用,那么软水过滤器最多只能使用三周。

- 3. 如需启用软水过滤器,请用流动的水对着如图 31所示的小孔冲洗,直到水从这个小洞的边缘溢 出来超过一分钟;
- 4. 从机器中取出水箱(A17), 然后注入清水:
- 5. 将软水过滤器插入水箱,并完全浸没在水中大约10秒钟,并轻轻地摇晃一下,使里面的空气排出(如图32)。
- 6. 将软水过滤器插入过滤器支架(A18), 并尽可能往下按(如图33)。



- 7. 盖上水箱盖(A16)(如图34),然后将水箱装回机器:
- 8. 将一个最小容量为16. 90盎司/500ml的容器放在卡布奇诺发泡器(A20)下。
- 9. 将蒸汽/热水旋钮 **☆** (A23) 转到 "Ⅰ" 位置以 释放热水。

软水过滤器已启用, 您可以使用咖啡机。

# 23.2 更换软水过滤器

机器使用两个月后(详见日期指示盘),或是机器三周未使用后,即使显示屏没有提示更换软水过滤器的信息,您也应该更换软水过滤器。

- 1. 取出水箱(A17)和已使用过的软水过滤器 (C4):
- 2. 从包装中取出新的软水过滤器,并按照前一章 节的第2至10点开始操作;软水过滤器已启用, 您可以使用咖啡机。

## 24. 机器的废旧处理

本机器废弃时不能按一般的家电进行废 旧处理,需将机器交给专门的分类垃圾 收集中心进行处理。



# 25. 显示信息

显示的指示灯	可能的原因	解决方法
□ ☆ △ □	水箱 (A17) 缺水	往水箱中加水并且正确方式安装水箱, 应该尽可能地将水箱推入,并听到咔嗒 一声。
『 □ ◇ △ □ □ 常亮	水箱(A17)未安装或安装不 正确	以正确方式安装水箱,应该尽可能地将水 箱推入,并听到咔嗒一声。
以無	咖啡盛渣盒(A11)已满	清空并清洗咖啡盛渣盒和滴水盘(A15), 然后再装回机器。重要: 当取出滴水盘 时,必须清空咖啡盛渣盒,即使盛渣盒 里面只有一点点咖啡渣。如果未清理,当 您之后制作咖啡的时候,咖啡残渣可能会 超过盛渣盒底部的高度,导致阻塞机器。
ቔ <b>■</b> ◇ ▲ ■ 常亮	清洗完后,咖啡盛渣盒(A11)没有 装回机器	取出滴水盘(A15),然后将咖啡盛渣盒 装回机器。
常亮 本 川	咖啡豆用完	在咖啡豆容器(A3)中加入咖啡豆(如图9)。
<b>00000</b> 闪烁	咖啡粉进料管 (A4) 堵塞	按"20.8 清洁咖啡粉进料管"章节的 描述,用清洁刷(C5)清洁咖啡粉进料 管。
常亮	选择了使用咖啡粉制作咖啡功能制作咖啡,但没有在咖啡粉进料管(A4)加入咖啡粉	在咖啡粉进料管中加入咖啡粉(如图12) 或取消选择咖啡粉制作咖啡功能。
闪烁	咖啡粉进料管 (A4) 堵塞	按"20.8清洁咖啡粉进料管"章节的描述,用清洁刷(C5)清洁咖啡粉进料管。
⑤ ■ ⑤ ▲ 目 闪烁	机器需要进行除垢	需按"21. 除垢"章节的描述,对机器进行除垢。

显示的指示灯	可能的原因	解决方法
り	咖啡豆研磨得太细, 导致咖啡流出 速度很慢或根本不出咖啡	再制作一杯咖啡,当研磨器在磨豆时,朝"7"的方向顺时针转动研磨调节旋钮(A5)一格(如图8)。如果在至少制作2杯咖啡后,出咖啡的速度仍然很慢,那么再转动一格研磨调节旋钮,直到咖啡流出速度正常为止(参考"16.1调节咖啡豆研磨程度"章节的描述)。如果故障仍然存在,请确保水箱(A17)已正确安装,将蒸汽/热水旋钮(A23)转到"1"位置,释放少量水,直到水流正常。
	如果安装了软水过滤器(C4),机 器的内部回路可能有气泡,阻碍了 咖啡的流出	将蒸汽/热水旋钮(A23)转到"I"位置,释放少量水,直到水流正常为止。
□	咖啡粉研磨得太细,导致咖啡流出 速度很慢或根本不出咖啡	使用较少的咖啡粉或其他类型的咖啡重复制作咖啡。如果故障仍然存在,请确保水箱(A17)已正确安装,将蒸汽/热水旋组(A23)转到位置"1",释放少量水,直到水流正常。
闪烁	如果安装了软水过滤器(C4),机器的内部回路可能有气泡,阻碍了咖啡的流出	将蒸汽/热水旋钮(A23)转到位置" <b>I</b> " 释放少量水,直到水流正常为止。
风烁	使用咖啡粉制作美式咖啡	在咖啡粉进料管(A4)中加入一匙份量(C2)的咖啡粉并按下级 ○ K ✓ (B15),继续制作咖啡。
常亮		
常亮	使用了太多的咖啡	按下 <b>◆ ◆ ◆</b> (B8) 选择较淡口味的咖啡或减少咖啡粉用量。
→ <b>0000</b> ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○		
00	按下 Over lce 图标后,没有选择口味	选择口味,然后按 Over 😿 Ice 图标。

显示的指示灯	可能的原因	解决方法
	水回路空	将蒸汽/热水旋钮(A23)转到"I"位置,直到停止释放,然后将其恢复为"O"位置。如果在释放热水或蒸汽时发出警报,请将拨盘转到"O"位置。将蒸汽/热水拨盘转到"I"位置,直到停止释放,然后再将其调回"O"位置。如果问题仍然存在,请确保水箱(A17)己正确安装。
● ◇ ▲    常亮	机器内部非常脏	按"20.清洁"章节的描述,彻底清洗 机器内部。如果清洁后还显示此内容, 请与德龙客户服务中心联系。
□      □	萃取器(A8)清洗后未安装	按照 "20.9 清洁萃取器"章节的描述安 装萃取器。
<b>小</b>	表示需旋转蒸汽/热水旋钮(A23)。	如果蒸汽/热水旋钮已打开,请将其关闭至"O"位置。 如果蒸汽/热水旋钮关闭,请将其打开到 "I"位置释放蒸汽。
В □ □ □ □ □ □ □ □ □ □ □	机器需要进行除垢	需尽快对机器进行除垢(请参考"21. 除垢"章节的描述)。
### OK√ 常亮		

# 26. 故障处理

下表中汇总了使用中常见的问题。

按以下的描述,如果问题还不能解决,请与授权的服务中心联系。

出现故障	可能的原因	解决方法
咖啡不热	咖啡杯没有预热	用热水冲洗咖啡杯使其变暖(请注意: 您可以使用热水功能)。
	机器内部回路冷却了,由于距离上 次制作咖啡已超过了2-3分钟	在制作咖啡前,按下 🚱 ○K✓ 图标 (B15) 冲洗水回路。
	咖啡温度设置过低	在菜单中设置较高的咖啡温度(参考"10.设定咖啡的温度"章节的描述)。

出现故障	可能的原因	解决方法
咖啡太稀或油脂不够丰富	咖啡豆研磨过于粗糙	在咖啡研磨器工作时,逆时针向"1"方向旋转研磨调节旋钮(A5)一格(如图8)。如果制作出的咖啡还是不够理想,继续转动一格。调节的效果要在制作2杯咖啡以后才会体现出来(请参考"16.1调节咖啡豆研磨程度"章节的描述调节咖啡豆研磨程度)。
咖啡流出的速度太慢或一滴一滴流 出来	咖啡豆研磨得太细	在咖啡研磨器工作时,顺时针向 "7"方向旋转研磨调节旋钮(A5) 一格(如图8)。如果制作出的咖啡还是不够理想,继续转动一格。 调节的效果要在制作2杯咖啡以后 才会体现出来(请参考"16.1调节 咖啡豆研磨程度"章节的描述调节 咖啡豆研磨程度)。
机器无法制作咖啡	机器内部回路有杂质,	等待机器重新准备就绪可使用,重 新选择所需的饮品。如果问题持续 存在,请联系售后服务中心。
萃取器(A8)无法取出	没有正确地关闭机器	按下按钮 <b>()</b> (A24) 关闭机器 (请参考 "8. 关闭机器"章节的描述);
发泡牛奶中的奶泡过大	牛奶不够冷或不是半脱脂牛奶	理想状态下,应使用脱脂或半脱脂的,冰箱冷藏的牛奶(大约5℃)。 如果结果不够理想,请更换牛奶品牌。
牛奶未发泡	卡布奇诺发泡器上的选择环(A21) 处于热牛奶的位置	将选择环推入"CAPPUCCINO"(卡布奇诺)位置。
	卡布奇诺发泡器 (A22) 和蒸汽/热水喷嘴连接器 (A21) 过脏	按照"18.2使用后清洁卡布奇诺发泡器"章节的描述执行清洁操作。
除垢后,机器提示需要进行第三次 冲洗	在两次除垢过程中,水箱没有加水 至MAX(最高位置)线	清空滴水盘(A15)以免水溢出, 然后按照机器显示的指示操作。
蒸汽释放暂停	安全装置暂停了蒸汽释放	等待几分钟,然后再次启用蒸汽功 能。
机器无法启动	电源线的插头未插入主电源插座	将电源线的插头插入主电源插座 (如图1)。
	主电源开关(A6)未打开	开启主电源开关(如图1)。
咖啡没有从咖啡流出口流出	咖啡流出口(A19)堵塞	按"20.7清洁咖啡流出口"章节描述清洗过滤器。

# 名称和产品中有害物质的含量

# Name and content of hazardous substances in products

组件	有害物质					
名称	Hazardous substances					
Components	铅	汞	镉	六价铬	多溴联苯	多溴二苯醚
Name	Lead	Mercury	Cadmium	Hexavalent	Polybrominated	Polybrominated
	(Pb)	(Hg)	(Cd)	Chromium	biphenyls	diphenyl ethers
				(Cr (VI))	(PBB)	(PBDE)
塑料外壳	0	0	0	0	0	0
和底盘						
Plastic endosure						
and chassis						
印刷电路板	X	0	0	0	0	0
组装						
Printed Circuit Board						
Assembly						
电机、阀门	X	0	0	0	0	0
Motors, valves						
电缆和电线	0	0	0	0	0	0
Cable and wiring						
金属零件	Х	0	Х	0	0	0
Metal parts						

本表格依据SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

- 〇:表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572规定的限量要求以下。
- The content of such hazardous substance in all homogeneous material of such components is below the limit required by GB/T 26572.
- X:表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。主要是由于受技术发展水平限制,暂时无法实现替代或减量化,但这部分零部件本身不直接与食物接触,正常使用条件下不会对使用者造成任何健康影响。我们的产品均通过食品安全监测,可安心使用。
- X: The content of such hazardous substance in a certain homogeneous material of such components is beyond the limit required by GB/T 26572, mainly due to the level of technical development situation, temporarily unable to achieve replacement or reduction.

The above cited parts marked with "X" are related to components nonlin contact lith the food.

All parts of the appliance in direc contact with are safe under normal conditions of use.

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# 1. FUNDAMENTAL SAFETY WARNINGS

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Designated use: this appliance is designed and made to prepare beverages based on coffee, milk and hot water. Use drinking water only in the tank. Never use the accessories to make beverages other than those described in these instructions. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.
- The surface of the heating element remains hot after use and the outside of the appliance may retain the heat for several minutes depending on use.
- Clean all the components thoroughly, taking particular care with parts in contact with the milk.
- Cleaning and user maintenance shall not be made by children without supervision.
- Never clean by immersing the appliance in water.
- IMPORTANT: to prevent damage to the appliance, do not clean with alkaline detergents; use a soft cloth and, where applicable, neutral detergent.
- This is an household appliance only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the plug or power cord is damaged, it must be replaced by customer services only to avoid all risk.
- Appliances with removable cord: avoid splashes of water on the power cord connector or socket at the back of the appliance.
- IMPORTANT: Models with glass surfaces: do not use the appliance if the surface is cracked.
- The coffee maker must not be placed inside a cabinet or kitchen unit during use FOR EUROPEAN MARKETS ONLY:
- This appliance can be used by children aged from 8 years and above if they have been
  given supervision or instruction concerning use of the appliance in a safe way and
  understand the hazards involved. Cleaning and user maintenance shall not be made
  by children unless they are above 8 years old and supervised. Keep the appliance and
  power cord away from children under 8 years of age.

- The appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- Always unplug the appliance when left unattended and before assembly, taking apart or cleaning.



Surfaces marked with this symbol become hot during use (the symbol is present in certain models only).

This is an electrical appliance and may cause electric shock. You should therefore follow these safety warnings:

- Never touch the appliance with damp hands or feet.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the cord as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair. Turn it
  off, unplug from the mains socket and contact Customer
  Services.
- Before cleaning the appliance, turn it off, unplug from the mains socket and allow to cool.

# Important!

Keep all packaging (plastic bags, polystyrene foam) away from children.

CHOKING HAZARD. The appliance might contain small parts. Some of those small parts might be required to get disassembled during cleaning and maintenance operations. Handle with care and keep small parts out of reach of children.

# Danger of burns!

This appliance produces hot water and steam may form while it is in operation.

During operation (automatic rinsing, hot beverage delivery, steam delivery, cleaning), avoid contact with splashes of hot water or steam.

When the appliance is in operation, the cup shelf could become very hot.

#### 2. GENERAL INFORMATION

## 2.1 Instruction for Use

Read all the Instruction for Use carefully before using the appliance. Failure to follow this Instruction for Use may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect this Instruction for Use.

#### Please note:

These safety warnings are valid for all De'Longhi coffee machines.

Keep this leaflet together with the instructions accompanying the appliance.

If the appliance is passed to other persons, they must also be provided with this Instruction for Use.

## 3. BEFORE USE

# 3.1 Checking the appliance

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

# 3.2 Installing the appliance

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.
- Water penetrating the appliance could cause damage. Do not place the appliance near taps or sinks.
- 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 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.

# Setting up the appliance

The first time you use the machine, the water circuit is empty and the appliance could be very noisy. The noise becomes less as the circuit fill .

#### 3.5 Cleaning and maintenance of materials in contact with food

- The first time you use the appliance, or if it is not used for more than 3 or 4 days, rinse all removable accessories which may come into contact with water or milk with hot water.
- If the appliance is not used for more than 3 or 4 days, before making the first beverage, rinse the water circuit as described in this Instruction for Use.
- You should carry out automatic cleaning and guided maintenance scrupulously when proposed by the appliance through the display or the lights described in the manual.

#### Making cappuccinos and milk-based coffees 3.6

- The appliance has been tested for use with cow's milk and the following products of plant origin: soya, rice and almond. No other type of milk or product of plant origin may be used.
- To clean the system, following use with any type of milk, please follow the standard procedures described in the instruction manual
- The cleaning methods provided by the manufacturer and described in the instructions do not guarantee the complete removal of allergens.
- In the case of confirmed or suspected allergies and intolerances, make sure that your machine has not been previously used with any milk or product of plant origin containing the allergens you are allergic or the substances you are intolerant to.

#### 4. INTRODUCTION

Thank you for choosing this automatic coffee machine with frother.

We hope you enjoy using your new machine.

Take a few minutes to read these instructions.

This will avoid all risks and damage to the machine.

# Symbols used in these instructions

Important warnings are identified y these symbols. It is vitally important to observe these warnings.



Failure to observe the warning could result in life threatening injury from electric shock.

# \ Important!

Failure to observe the warning could result in injury or damage to the machine.

# /ss\ Danger of burns!

Failure to observe the warning could result in scalds.

# Please note:

This symbol identifies important advice or information for the

#### 4.1 Letters in brackets

The letters in brackets refer to the legend in the Description of the Machine on page 2 and 3.

#### 4.2 Troubleshooting and repairs

In the event of problems, first try and resolve them following the information given in the section "27. Explanation of lights" and "28. Troubleshooting".

If this does not resolve the problem or you require further information, you should consult Customer Experience by calling the number given on the annexed "Customer Experience" sheet. If your country is not among those listed on the sheet, call the number given in the warranty.

If repairs are required, contact De'Longhi Customer Experience

Contact details are given in the guarantee certifi ate provided with the machine.

#### DESCRIPTION 5.

#### 5.1 **Description of the machine**

(page 2 - A)

A1. Beans container lid

Pre-ground coffee funnel lid A2.

A3. Beans container

A4. Pre-ground coffee funnel

A5. Grinding adjustment dial

A6. Main switch

Infuser door A7.

Infuser A8.

A9. Power cord

A10. Condensate tray

A11. Coffee grounds container

A12. Cup tray

A13. Drip tray water level indicator

A14. Drip tray grille

A15. Drip tray

A16. Water tank lid

A17. Water tank

A18. Water softener fil er housing

- A19. Coffee spouts (adjustable height)
- A20. Frother (removable)
- A21. Frother selection ring
- A22. Hot water and steam connection nozzle (removable)
- A23. Steam/hot water dial
- A24. (1) button: to turn the machine on and off (stand y)

#### 5.2 Description of the touch screen

(page 1 - B)

A number of icons on the touch screen have a double function. This is indicated in brackets in the description.

- | light flashing: the machine is he ting up
- B2. (:::::) light:
  - on steadily: put the grounds container (A11) back in place
  - flashing: the g ounds container needs to be emptied
- B3. Slight:
  - on steadily: insert the water tank (A17)
  - flashing: insuffic t water in the tank
- B4. ! light: general alarm (see section "27. Explanation of liahts")
- B5. | light:
  - on steadily: descaling programme underway
  - flashing: the machine needs des aling
- B6. == : pre-ground function
- B7. ø : coffee strength
- B8. () : strength selection
- B9. **2**x: to deliver 2 cups of "espresso" or "espresso lungo"
- B10.  $\square$ : "Espresso"
- B11.  $\square$ : "Espresso Lungo"
- B12. TrueBrew Over Ice (TM) Coffee
- B13. :"Long"
- B14. </1>
  - on steadily: press to turn the steam function on (when in the settings menu: press to exit the current programming)
  - flashing: the steam/hot water dial (A23) must be turned on or off
- B15. **OK**: to perform a rinse cycle.

(When in the settings menu: press to confirm the current programming)

#### 5.3 **Description of the accessories**

(page 1- C)

- C1. "Total hardness test" Indicator paper
- C2. Pre-ground coffee measuring scoop
- C3. Descaler
- C4. Water softener fil er (certain models only)
- C5. Cleaning brush

#### **BEFORE USE**

# Checking the machine

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

#### 6.2 Installing the machine



# /!\ Important!

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

- The machine gives off heat. After positioning the machine on the worktop, leave a space of at least 1.18 in / 3 cm between the surfaces of the machine and the side and rear walls and at least 5.9 in/15 cm above the coffee maker.
- Water penetrating the coffee machine could cause damage.
  - Do not place the machine near taps or sinks.
- The machine could be damaged if the water it contains freezes.
  - Do not install the machine in a room where the temperature could drop below freezing point.
- Arrange the power cord (A9) in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

#### Connecting the machine 6.3



Check that the main power supply voltage corresponds to that indicated on the rating plate on the bottom of the machine.

Connect the machine 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 machine, have the socket replaced with a suitable type by a qualified professional.

#### 6.4 Setting up the machine

# Please note:

- Coffee has been used to factory test the machine and it is therefore completely normal for there to be traces of coffee in the grinder. The machine is, however, guaranteed to be
- You should customise water hardness as soon as possible following the instructions in section "22. Setting water hardness".

## Proceed as described:

Plug the machine into the mains socket and press the main switch (A6) on the back of the machine (fi . 1).

- 2. The Sight (B3) flashes on the touch screen (B): Remove the water tank (A17 fi . 2), fill to the MAX line with fresh water (fi . 3A) then put back in the machine (fi . 3B).
- 3. The  $\langle h \rangle$  icon (B14 fi . 5) flashes on the ouch screen.
- 4. Place a container with a minimum capacity of 3.38 fl z/100 ml under the frother (A20) (fi . 4).
- 5. Turn the steam/hot water dial (A23) to the "I" position (fi .6) and press the OK icon (B15). Water is delivered from the frother.
- When delivery stops automatically, the chock icon flashes on the touch screen to indicate that the steam dial must be turned back to the "0" position.

The machine goes off.

To use it, press the button (A24 - fi . 7).

# Please note:

- The first time you use the machine, you need to make 4-5 cups of coffee before it starts to give satisfactory results.
- To enjoy your coffee even more and improve the performance of your machine, we recommend installing a water softener fil er (C4) as described in section "23. Water softener fil er". If your model is not provided with a fil er, you can request one from De'Longhi Customer Services.

# 7. TURNING THE MACHINE ON

# i Please note:

Before turning the machine on, make sure the main switch (A6) on the back of the machine is pressed (fi . 1).

Each time the machine is turned on, it performs an automatic preheat and rinse cycle which cannot be interrupted. The machine 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 (A19) and is collected in the drip tray (A15) underneath. Avoid contact with splashes of water.

• To turn the machine on, press the button (A24) (fi . 7). The blight (B1) flashes on the ouch screen (B) to indicate the machine 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 machine is at temperature when the **!** light on the touch screen goes off an the coffee icons come on.

# 8. TURNING THE MACHINE OFF

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

# $ilde{ extit{L} }$ Danger of burns!

During rinsing, a little hot water fl ws from the coffee spouts (A19). Avoid contact with splashes of water.

- To turn the machine off, press the U button (A24 fi . 7);
- the 
   E light (B1) flashes on the touch screen and (if provided for) the machine performs a rinse cycle then goes off (standby).

# Please note:

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

- first turn the machine off y pressing the (1) button;
- release the main switch (A6) (fi . 1).

# /!\ Important!

Never press the main switch while the machine is on.

#### 9. SETTING WATER HARDNESS

For instructions on setting water hardness, see section "22. Setting water hardness".

## 10. SETTING TEMPERATURE

If you want to modify the temperature of the water used to make the coffee (low, medium, high, maximum), proceed as follows:

- 1. With the machine off (standby), but the main switch pressed on (A6) (fi . 1);
- 2. Press and hold the **2**x icon (B9) until the lights on the touch screen (B) come on;
- 3. Press the \_\_\_\_ icon (B10);
- Press the <u>property</u> icon again to select the required temperature:

00000	low
00000	medium
00000	high
00000	maximum

Press the OK icon (B15) to confirm (or ESC (B14) to exit without making the change).
 The lights go off.

The machine returns to "standby" and the temperature is now programmed.

## 11. AUTO-OFF

The time can be changed so that the machine switches off after being idle for 15 or 30 minutes, or after 1, 2 or 3 hours.

To change the Auto-off settin, proceed as follows:

- With the machine off (standby), but the main switch pressed on (A6) (fi . 1);
- Press and hold the 2x icon (B9) until the icons on the touch screen (B) come on;
- 3. Press the Picon (B11);
- Select the required time interval by pressing the picon again:

00000	15 min.
00000	30 min.
00000	1 hour
00000	2 hours
00000	3 hours

5. Press the **OK** icon (B15) to confirm (or **ESC** (B14) to exit without making the change). The lights go off. The auto-off time is n w programmed.

### 12. ENERGY SAVING

Use this function to enable or disable energy saving. This mode is active by default, reducing energy consumption while the machine is on in compliance with current European regulations. To change the setting, proceed as follows:

- With the machine off (standby), but the main switch pressed (A6) (fi . 1);
- Press and hold the 2x icon (B9) until the icons on the touch screen (B) come on.
- Press the icon (B13);
- - • • • function disabled

5. Press the **OK** icon (B15) to confirm (or **ESC** (B14) to exit without making the change). The lights go off. The energy saving setting is now programmed.

# Please note:

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

#### 13. BEEP

This function enables or disables the beep. Proceed as follows:

- With the machine off (standby), but the main switch pressed (fi . 1);
- 2. Press and hold the **2** x icon (B9) until the lights on the touch screen (B) come on.
- 3. Press the **2**x icon to enable/disable the function:
  - • • • function enabled
  - • • function disabled
- 4. Press the **OK** icon (B15) to confirm (or **ESC** (B14) to exit without making the change). The lights go off. The beep is now programmed.

## 14. DEFAULT VALUES (RESET)

This function resets all settings (temperature, auto-off, water hardness, energy saving and all quantity settings are reset to the default values).

- With the machine off (standby), but the main switch pressed (fi . 1);
- 2. Press and hold the **2**x icon (B9) until the lights on the touch screen (B) come on.
- 3. Press the icon (B12). The beans (B7) on the touch screen flash
- Press the OK icon (B15) to reset the default values
   (or ESC (B14) to exit without making the change).
   The lights go off.

The settings and quantities of the beverages have been reset to the default values.

#### 15. RINSING

Use this function to deliver hot water from the coffee spouts (A19) to clean and heat the machine's internal circuit.

Place a container with a minimum capacity of 3.38 fl z/100ml under the coffee and hot water spouts.

# Important! Danger of burns.

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

- 1) To activate the function, press **OK** (B15);
- After a few seconds, hot water is delivered from the coffee spouts, cleaning and heating the machine's internal circuit.
- 3) To interrupt the function manually, press **OK** again.

# Please note:

- If the machine is not used for more than 3-4 days, when switched on again, we strongly recommend performing 2/3 rinses before use;
- After cleaning it is normal to have water collected in the coffee ground container (A11).

## 16. MAKING COFFEE

# 16.1 Adjusting the coffee grinder

The coffee grinder 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 calibrating the coffee grinding using the adjusting dial (A5) (fi . 8).



The grinding adjustment dial must only be turned when the coffee grinder 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).

These adjustments will only be evident after at least 2 cups of coffee have been delivered. If this adjustment does not obtain the desired result, turn the dial another click.

# 16.2 Tips for a hotter coffee

For hotter coffee, you should:

- perform a rinse cycle by pressing **OK** (B15);
- warm the cups with hot water using the hot water function (see section "19. Delivering hot water");
- increase the coffee temperature (see section "10. Setting temperature").

# 16.3 Making coffee using coffee beans



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

- 1. Fill the container (A3) (fi . 9) with coffee beans;
- 2. Place under the coffee spouts (A19):
  - 1 cup, if you want to make 1 coffee (fi . 10);
  - 2 cups if you want 2 coffees.
- 3. Lower the spouts as near as possible to the cup. This makes a creamier coffee (fi . 11);
- 4. Then select the desired coffee:

Recipe	Quantity	Program- mable quantity	Default strenght
Espresso (B10)	≃ 1.35 fl z/40 ml	from $\approx$ 0.68 fl oz / 20 to $\approx$ 2.70 fl oz / 80ml	00000
Espresso Lungo (B11)	≃ 4.06 fl z / 120 ml	from $\simeq$ 2.70 fl oz / 80 to $\simeq$ 6.09 fl o / 180ml	00000
Long (B13)	≃ 5.41 fl z / 160 ml	from ≃3.89 fl z / 115 to ≃8.45 fl z/250ml	00000
2x (B9) +^ Espresso (B10)	≃ 1.35 fl z / 40 ml x 2 cups		00000
2x (B9) +^ Espresso Lungo (B11)	≃ 4.06 fl z / 120 ml x 2 cups		00000

Preparation begins. When delivery finishe, the light corresponding to the selected icon flashes on the touch screen
 (B) indicating the possibility to increase the quantity in the cup, within 3 seconds, by pressing the icon.

# Please note:

- To make 2 cups of "espresso" or "espresso lungo" at the same time:
  - Press the "2X" icon (B9). The icons corresponding to the beverages available for selection light up and the "2X" icon flashe . Press \_\_\_\_? or \_\_\_\_? Preparation begins.

Alternatively, proceed as follows:

Press or preparation begins and the "2X" icon flashes for a few seconds. Press the "2X" icon while it is flashin.

 While the machine is making coffee, delivery can be interrupted at any moment by pressing the coffee icon.

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

# Please note:

- Lights may be displayed on the touch screen (B) during use. Their meaning is given in section "27. Explanation of lights".
- For hotter coffee, see section "16.2 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 "28. Troubleshooting".
- To customise the beverages according to personal taste, see section "16.6 Customising strength and quantity".

# 16.4 Temporarily varying the coffee strength

To temporarily vary the coffee stremgth, press (B8):

00000	EXTRA LIGHT
00000	LIGHT
00000	MEDIUM
00000	STRONG
00000	X-STRONG
<b>—</b>	(see "16.5 Making coffee using pre-ground coffee")

# Please note:

- The variation in strength is not saved and the next time a beverage is delivered automatically, the machine selects the default value.
- If a few seconds elapse between temporary customising of the strength and delivery of the beverage, the aroma returns to the default value.

# 16.5 Making coffee using pre-ground coffee



- 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) or it could dirty the inside of the coffee machine or block the funnel (A4).

# Please note

If you use pre-ground coffee, you can only make one cup of coffee at a time.

- Press the ♠ icon (B8) repeatedly until the light (B6) comes on.
- Make sure the funnel is not blocked, then add one level measure of pre-ground coffee (fi . 12).
- 3. Place a cup under the coffee spouts (A19) (fi . 10).
- 4. Then select the desired coffee:

Recipe	Quantity
Espresso (B10)	≃ 1.35 fl z/40 ml
Espresso Lungo (B11)	≃ 4.06 fl z / 120 ml
Long (B13)	≃ 5.41 fl z / 160 ml

Preparation begins. When delivery finishe, the light corresponding to the selected icon flashes on the touch screen
 (B) indicating the possibility to increase the quantity in the cup, within 3 seconds, by pressing the icon.

# Important! Making LONG coffee using prearound coffee:

Halfway through preparation, the light flashe. Add one level measure of pre-ground coffee and press **OK** (B15).

# i Please note:

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

# 16.6 Customising strength and quantity

The machine is set by default to make coffee with a standard strength and quantity (see table in section "16.3 Making coffee using coffee beans").

To customise the coffee, proceed as follows:

- 1. Place a sufficiently large cup or glass under the coffee spouts (A19);
- 2. Press (B8) to select the required aroma (see section "16.4 Temporarily varying the coffee strength");
- Press and hold the icon corresponding to the coffee to be customised. The icon flashes and all the alarm lights flash 4 times:
- 4. Release the icon. The icon flashes and the machine starts delivering coffee;
- As soon as the coffee in the cup reaches the required level, press the coffee icon again.

The strength and quantity of coffee in the cup has now been programmed.

# 17. MAKING TRUEBREW OVER ICE™

- Place 3 ice cubes in a large glass, press the strength selector (b) (B8) to choose a strength (strong or extra strong recommended), and place the glass under the brewing unit:
- 4. Then, press the TrueBrew Over Ice™ button to brew the coffee (fi . 14);
- Add 3 more ice cubes to the glass/coffee plus any syrup, sweetener or milk desired and enjoy.



Always use glasses resistant to thermal shock.

# 17.1 Programming TrueBrew Over Ice™ lenght

- Press the TrueBrew Over Ice™ button (B12): (B8) flashes indicating that it is necessary to select the strength;
- Press (B8) to select the required strength (see section "16.4 Temporarily varying the coffee strength");
- Press and hold the 
   TrueBrew Over Ice™ button (B12)
   until the button and the lights on the touch screen (B)
   flash
- When the desired quantity is reached, press again the TrueBrew Over Ice™ button to save new quantity.

Recipe	Quantity	Programmable quantity
TrueBrew Over Ice™ coffee (B12)	≃ 3.38 fl z/ 100 ml	from $\simeq$ 1.35 fl z/ 40 ml to $\simeq$ 8.11 fl z/240ml

# 18. MAKING CAPPUCCINO AND HOT MILK (NOT FROTHED)



During preparation steam is delivered. Take care to avoid burns.

- When preparing cappuccino, make the coffee in a large cup.
- Fill a container (preferably one with a handle to avoid burning) with about 100 grams/3.53 oz. of milk for each cappuccino. In choosing the size of the container, bear in mind that the milk doubles or triples in volume.



For a richer denser froth, use milk at refrigerator temperature (about 5°C). To avoid milk with poor froth or large

- bubbles, always clean the frother (A20) as described in section "18.2 Cleaning the frother after use".
- Make sure the frother selection ring (A21) is positioned downwards in the "CAPPUCCINO" position;
- The frother can be turned slightly outwards to allow containers of any size to be used.

# ∠!\ Important!

Never use force to turn the frother (fi . 15). It could break!

- Immerse the frother in the milk container. Never immerse the black ring;
- 6. Press the icon (B14). The light (B1) flashes to indicate the machine is heating up.
- 7. When the machine is at temperature, the  $\mbox{\colored}$  light goes off and the  $\mbox{\colored}$  icon flashe .
- 8. Turn the steam/hot water dial (A23) to the I position.

  After a few seconds, steam is delivered from the frother, giving the milk a creamy frothy appearance and making it more voluminous. For a thicker froth, rotate the container with slow movements in an upward direction.
- When you have obtained the desired froth, stop steam delivery by turning the dial to the "0" position.



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

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

# Please note:

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

# 18.1 Making hot milk (not frothed)

To make hot milk without froth, proceed as described in the above section, but with the frother selection ring (A21) positioned upwards in the "HOT MILK" position.

# 18.2 Cleaning the frother after use

Clean the frother (A20) each time you use it to avoid the build-up of milk residues or blockages.



# Danger of burns!

When cleaning the frother, a little hot water is delivered. Avoid contact with splashes of water.

 Deliver a little water by turning the steam/hot water dial (A23) to the I position. Then stop delivery by turning the dial back to the O position.

- Wait a few minutes for the frother to cool down, then rotate 2. the frother anticlockwise and extract downwards (fi . 16).
- Move the selection ring (A21) upwards (fi . 17). 3.
- Remove the connection nozzle downwards (A22 fi . 18).
- Make sure the two holes shown by the arrow in fi . 19 are not blocked. If necessary, clean with a pin.
- Reinsert the connection nozzle and replace the frother on the nozzle, pushing it upwards and turning it until it is attached (fi . 20).

# 19. DELIVERING HOT WATER



# Important! Danger of burns.

Never leave the machine unattended while delivering hot water. The spout of the frother (A20) becomes hot during delivery.

- Place a container under the frother (A20) (as close as possible to avoid splashes).
- Turn the steam/hot water dial (A23) to the I position. 2.
- 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.

## 20. CLEANING

# 20.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- the internal circuit:
- coffee grounds container (A11);
- drip tray (A15) and condensate tray (A10);
- water tank (A17);
- coffee spouts (A19);
- frother ("18.2 Cleaning the frother after use");
- pre-ground coffee funnel (A4);
- infuser (A8), accessible after opening the infuser door (A7);
- touch screen (B).



# $^{\prime !}$ Important!

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine. With De'Longhi superautomatic coffee machines, you don't need to use chemical products to clean the machine.
- None of the components of the machine can be washed in a dishwasher with the exception of the drip tray grille (A14).
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

# 20.2 Cleaning the machine's internal circuit

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

- performing 2/3 rinse cycles by pressing (B15);
- delivering hot water for a few seconds (section "19. Delivering hot water").



# Please note:

After cleaning, it is normal to find water in the coffee ground container (A11).

# 20.3 Cleaning the coffee grounds container

When the | light (B2) flashe, the coffee grounds container (A11) must be emptied and cleaned. The machine cannot be used to make coffee until you have cleaned the grounds container. Even if not full, the empty grounds container message appears on the display 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 swi ch (A6).



# / Important! Danger of burns

If you make a number of cappuccinos one after the other, the metal cup tray (A12) 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 (A15) (fi . 21), empty and clean.
- Empty the grounds container (A11) and clean thoroughly to remove all residues left on the bottom.
- Check the condensate tray (A10) (red) and empty if necessary.

# 20.4 Cleaning the drip tray and condensate tray



# Important!

The drip tray (A15) is fit ed with a level indicator (A13) (red) showing the level of water it contains (fi . 22). Before the indicator protrudes from the cup tray (A12), the drip tray must be emptied and cleaned otherwise the water may overfl w the edge and damage the machine, the surface it rests on or the surrounding area.

To remove the drip tray:

- Remove the drip tray and the coffee grounds container (A11) (fi . 21);
- Remove the cup tray (A12) and drip tray grille (A14), then empty the drip tray and grounds container and wash all components;
- 3. Check the red condensate tray (A10) and empty if necessary;
- Replace the drip tray complete with grille and grounds container.

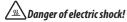


## Important!

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 may fill up more than expected and clog the machine.

# 20.5 Cleaning the inside of the coffee machine



Before cleaning internal parts, the machine must be turned off (see section "8. Turning the machine off") and unplugged from the mains power supply. Never immerse the coffee machine in water.

- Check regularly (about once a month) that the inside of the machine (accessible after removing the drip tray (A15)) is not dirty. If necessary, remove coffee deposits with the brush (C5) and a sponge;
- 2. Remove all the residues with a vacuum cleaner (fi . 23).

# 20.6 Cleaning the water tank

- Clean the water tank (A17) regularly (about once a month) and whenever you replace the water softener fil er (C4) (if provided) with a damp cloth and a little mild washing detergent;
- Remove the fil er (C4) (if present) and rinse with running water;
- 3. Replace the fil er (if provided), fill the tank with fresh water and replace the tank;
- (Models with water softener fil er only) Deliver about 3.38 fl z/100ml of water.

# 20.7 Cleaning the coffee spouts

- Clean the coffee spouts (A19) regularly with a sponge or cloth (fi . 24A);
- Check that the holes in the coffee spouts are not blocked. If necessary, remove coffee deposits with a toothpick (fi . 24B).

# 20.8 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 the brush (C5).

# 20.9 Cleaning the infuser

The infuser (A8) must be cleaned at least once a month.



The infuser may not be extracted when the machine is on.

- Make sure the machine is correctly turned off (see section "8. Turning the machine off");
- 2. Remove the water tank (A17);

- Open the infuser door (A7) (fi . 25) on the right side of the machine:
- Press the two coloured release buttons inwards and at the same time pull the infuser outwards (fi . 26);
- 5. Soak the infuser in water for about 5 minutes, then rinse under the tap;



RINSE WITH WATER ONLY

NO WASHING DETERGENT - NOT DISHWASHER SAFE Clean the infuser without using washing detergent as it could be damaged.

- Use the brush (C5) 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;

# Please note:

If the infuser is difficult to insert, before insertion, adapt it to the right size by pressing the two levers (fi . 27).

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

# 21. DESCALING

Descale the machine when the light (B5) on the touch screen (B) flashes and only the OK (B15) and C ESC icons (B14) remain on.

To descale immediately, press **OK** and follow the instructions from point 4.

To descale the machine later, press ESC. The | | light flashes on the touch screen to remind you that the machine needs descaling.

# !\[ | Important!

- Before use, read the instructions and the labelling on the descaler pack.
- You should use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.

To descale the machine, proceed as follows:

- . Turn the machine off (standby) by pressing the U button (A24-fi . 7) (see section "8. Turning the machine off");
- 2. Empty the drip tray (A15) and grounds container (A11) and put both back in the machine;

- Press and hold the icon (B8) until the ight (B5) and the **ESC** and **OK** icons light up;
- Empty the water tank (A17) completely and remove the water softener fil er (C4), if present;
- Pour the descaler (C3) into the tank up to level A (corresponding to a 3.38 fl z / 100ml pack) marked on the inner surface of the tank, then add a litre of water up to level B (fi . 28) and put the water tank back in the machine;
- 6. Place a container with a minimum capacity of 1.8 litres under the frother (A20) and coffee spouts (A19) (fi . 29);

# **∠** Important! Danger of burns

Hot water containing acid fl ws from the frother and coffee spouts. Take care to avoid contact with splashes of this solution.

- Press the **OK** icon to confirm that you have added the descaler solution. The descaling procedure begins;
- After a few minutes, the ESC icon (B14) flashes to indicate the steam/hot water dial (A23) must be turned to the I position:
- When the dial has been turned to the I position, the descale programme starts and the descaler liquid comes out of the frother. A series of rinses and pauses are performed automatically to remove all the scale residues inside the coffee machine:

After about 35 minutes, the machine interrupts descaling and the \lambda light (B3) flashe.

- 10. The machine 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 machine;
- 11. Place the container used to collect the descaler solution empty under the coffee spouts and frother (fi . 29);
- 12. Press the OK icon: ESC flashes to indicate the steam/hot water dial must be turned to the O position;
- 13. Turn the steam/hot water dial to the 0 position to start rinsing. Hot water comes out of the coffee spouts;
- 14. After a preset time, **ESC** flashe . Turn the dial to the I position. Delivery continues from the frother. When the water in the tank has run out, the 80 light (B3) comes
- 15. The machine is now ready for a second rinse with clean water. Empty the container used to collect the rinse water. Extract the water tank, empty, rinse under running water, fill with fresh water up to the MAX level, replace the water softener fil er (if previously removed) and put back in the machine;

- 16. Place the container used to collect the rinsing water empty under the frother:
- 17. Press the **OK** icon. The machine begins rinsing again from the frother only;
- 18. When the water in the tank has run out, the 60 light
- 19. Empty the container used to collect the rinse water, remove the water tank and fill with fresh water up to the MAX level, then put back in the machine. The  $\varsigma^{(1)}$ icon flashes
- 20. Turn the dial to the **0** position;
- 21. Empty and replace the drip tray (A15) and grounds container (A11).

Descaling is 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 (A11) to contain water:
- If the water tank has not been filled to the MAX level, at the end of descaling, the machine requests a third rinse to guarantee that the descaler solution has been completely eliminated from the machine's internal circuits.

## 22. SETTING WATER HARDNESS

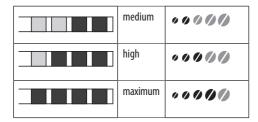
The light (B5) comes on after a period of time established according to water hardness.

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.

# 22.1 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 1 level:

Indicator paper	Water hardness	Corresponding setting
	low	00000



# 22.2 Setting water hardness

- With the machine off (standby), but the main switch (A6) pressed (fi . 1);
- 2. Press and hold the **2**× icon (B9) until the icons on the touch screen (B) come on;
- 3. Press the () (B8);
- Select the water hardness level by pressing the icon again :
- 5. Press the OK icon (B15) to confirm (or (B14) to exit without making the change). The lights go off.

  The machine is now reprogrammed with the new water hardness setting.

# 23. WATER SOFTENER FILTER

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

To use the fil er correctly, follow the instructions below.

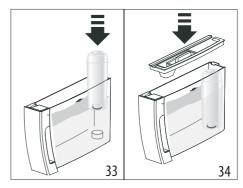
# 23.1 Installing the filter

- Remove the filer (C4) from the packaging. The date indicator disk varies according to the filer provided (final);
- 2. Turn the date disk to display the next 2 months of use.

# i Please note

The filer lasts about two months if the machine is used normally. If the coffee machine is left unused with the filer installed, it will last a maximum of 3 weeks.

- To activate the filler, run tap water through the hole in the filler as shown in fill all until water comes out of the openings at the side for more than a minute;
- Extract the tank (A17) from the machine and fill with water;
- Insert the filer 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 (fi . 32).
- Insert the fil er in the fil er housing (A18) and press as far as it will go (fi .33);



- Close the tank with the lid (A16 fi . 34), then replace the tank in the machine:
- Position a container with a minimum capacity of 16.90 fl z / 500ml under the frother (A20).
- 9. Deliver hot water by turning the steam/hot water dial (A23) to the I position.
- 10. Obliver at least 16.90 fl z / 500 ml of hot water, then turn the steam/hot water dial to the **0** position.

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

# 23.2 Replacing the filter

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

- 1. Extract the tank (A17) and exhausted fil er (C4);
- Take the new fil er out of its packet and proceed as described in points 2 to 10 in the previous section.

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

# 24. TECHNICAL DATA

Voltage:	See rating label	
Absorbed power:	и и	
Pressure:	1.5MPa (15 bars)	
Max. water tank capacity:	60.86 fl z (1.8 L)	
Size LxDxH: 9.45x17.32 x 14.17in.	. (240x440x360 mm)	
Cord length:	45.27 in (1150 mm)	
Weight:	20 lb (9.2 kg)	
Max. beans container capacity:	10.58 oz (300 g)	

# 25. REGULATORY REFERENCES

This product complies with European regulation no. 1935/2004 on materials and articles intended to come into contact with food.

# 26. DISPOSING OF THE APPLIANCE



The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

# **27. EXPLANATION OF LIGHTS**

LIGHTS DISPLAYED	POSSIBLE CAUSE	REMEDY
	Insuffici t water in the tank (A17)	Fill the tank with water and/or insert it correctly, pushing it as far as it will go until it clicks into place.
FLASHING		
ON STEADILY	The tank (A17) is missing or not correctly in place	Insert the tank correctly, pushing it as far as it will go until it clicks into place.
FLASHING	The grounds container (A11) is full	Empty the grounds container and drip tray (A15), clean and replace. Important: 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 may fill up more than expected and clog the machine.
ON STEADILY	After cleaning, the grounds container (A11) has not been replaced	Remove the drip tray (A15) and insert the grounds container.
E & A  ::	The coffee beans have run out	Fill the beans container (A3 - fi . 9).
ON STEADILY  FLASHING	The pre-ground coffee funnel (A4) is clogged	Empty the funnel with the help of the brush (C5) as described in section "20.8 Cleaning the preground coffee funnel".
€	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 (fi . 12) or deselect the "pre-ground" function.
FLASHING	The pre-ground coffee funnel (A4) is clogged	Empty the funnel with the help of the brush (C5) as described in section "20.8 Cleaning the preground coffee funnel".
{	The machine must be descaled	The descaling procedure described in section "21. Descaling" needs to be performed.
FLASHING		

LIGHTS DISPLAYED	POSSIBLE CAUSE	REMEDY
FLASHING  FLASHING	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 - fi . 8) one click clockwise towards "7" while the coffee grinder is in operation. If after making at least 2 coffees delivery is still too slow, repeat the correction procedure, turning the grinding adjustment dial another click until delivery is correct (see section "16.1 Adjusting the coffee grinder"r"). If the problem persists, make sure the water tank (A17) is fully inserted, turn the steam/hot water dial (A23) to the I position and deliver a little water until the fl w is regular.
	If the water softener filer (C4) is present, an air bubble may have been released inside the circuit, obstructing delivery	Deliver a little water by turning the steam/hot water dial (A23) to the I position until the fl w is regular.
FLASHING	The pre-ground coffee used is too fine and the coffee is delivered too slowly or not at all	Repeat coffee delivery using less pre-ground coffee, or a different type. If the problem persists, make sure the water tank (A17) is fully inserted, turn the steam/hot water dial (A23) to the I position and deliver a little water until the fl w is regular.
FLASHING	If the water softener filer (C4) is present, an air bubble may have been released inside the circuit, obstructing delivery	Deliver a little water by turning the steam/hot water dial (A23) to the I position until the fl w is regular.
FLASHING	A LONG coffee with pre-ground coffee has been requested	Put one level measure (C2) of pre-ground coffee into the pre-ground coffee funnel (A4) and press <b>OK</b> (B15) to continue and complete preparation.
+ GO OK ON STEADILY		
ON STEADILY	Too much coffee has been used	Select a lighter taste by pressing <b>()</b> (B8) or reduce the quantity of pre-ground coffee.
ELASHING		
00	The  TrueBrew Over Ice™ button have been pressed without selection the aroma	Select the strength and then press the True- Brew Over Ice™ button.

LIGHTS DISPLAYED	POSSIBLE CAUSE	REMEDY
FLASH. + FLASH.	The water circuit is empty	Turn the steam/hot water dial (A23) to the I position until delivery stops, then bring it back to the O position. If the alarm occurs while hot water or steam is being delivered, turn the dial to the O position. Turn the steam/hot water dial to the I position until delivery stops, then bring it back to the O position. If the problem persists, make sure the water tank (A17) is fully inserted.
ON STEADILY	The inside of the machine is very dirty	Clean the inside of the machine thoroughly, as described in section "20. Cleaning". If the message is still displayed after cleaning, contact Customer Services.
FLASHING	The infuser (A8) has not been replaced after cleaning	Insert the infuser as described in section "20.9 Cleaning the infuser".
FLASHING	Indicates the steam/hot water dial (A23) must be turned on or off.	If steam/hot water dial is on, turn it off to the 0 position. If the steam/hot water dial is off, turn it on to the I position to deliver steam.
FLASHING  FLASHING  ON STEADILY	The machine must be descaled	The descaling procedure needs to be performed as soon as possible (see section "21. Descaling").

# 28. 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 machine 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 (B15).
	A low coffee temperature is set.	Set a higher coffee temperature in the menu (see section "10. Setting 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 grinder is in operation (fi . 8). Continue one click at a time until coffee delivery is satisfactory. The effect is only visible after delivering 2 coffees (see section "16.1 Adjusting the coffee grinder"r").
The coffee is delivered too slowly or a drop at a time.	The coffee is ground too finel .	Turn the grinding adjustment dial (A5) one click clockwise towards 7 while the coffee grinder is in operation (fi . 8). Continue one click at a time until coffee delivery is satisfactory. The effect is only visible after delivering 2 coffees (see section "16.1 Adjusting the coffee grinder"r").
The machine will not make coffee	The machine has detected impurities in its internal circuits, the \$\int \text{light (B1)} \text{flashe}\$	Wait for the machine to be ready for use again and reselect the required beverage. Contact Customer Services if the problem persists.
The infuser (A8) cannot be extracted	The machine has not been turned off correctly	Turn the machine off by pressing the button (A24) (see section "8. Turning the machine off").
The frothed milk has large bubbles	The milk is not cold enough or is not semi-skimmed	You should ideally use skimmed or semi- skimmed milk at refrigerator tempera- ture (about 5°C). If the result is not as you wished, try changing brand of milk.
The milk is not frothed	The ring on the cappuccino maker (A21) is in the "HOT MILK" position.	Push the ring into the "CAPPUCCINO" position.
	The frother (A22) and steam/hot water connection nozzle (A21) are dirty	Clean as described in section "18.2 Cleaning the frother after use".
At the end of descaling, the machine requests a third rinse	During the two rinse cycles, the water tank has not been filled o the MAX level.	Follow the instructions displayed by the machine, but first empty the drip tray (A15) to avoid the water overfl wing.
Steam delivery stops	A safety device stops steam delivery	Wait a few minutes and then enable the steam function again.
The machine does not turn on	The machine is not plugged into the mains socket	Plug into the mains socket (fi . 1).
	The main switch (A6) is not turned on	Press the main switch (fi . 1).
Coffee does not come out of one or both of the coffee spouts	The coffee spouts (A19) are blocked	Clean as described in section "20.7 Cleaning the coffee spouts".





# ★若有任何需求请与下述地址联系:

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