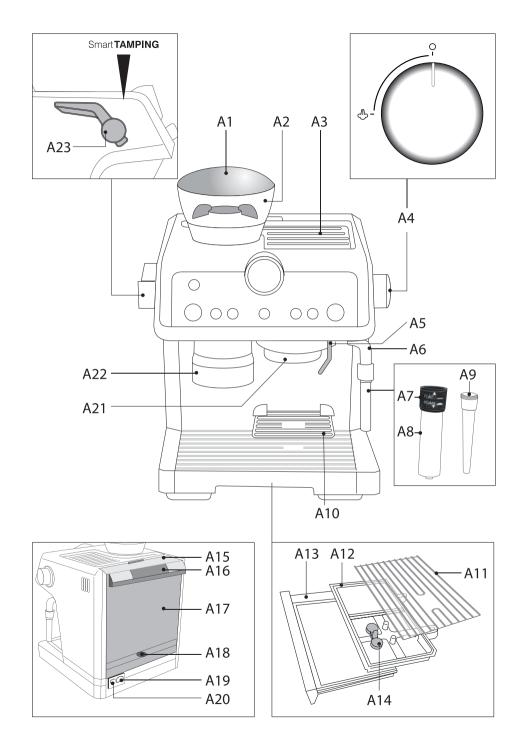
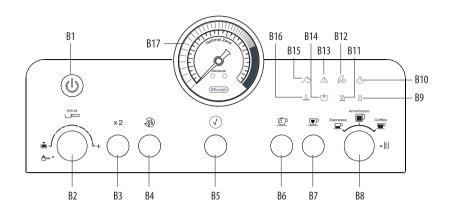


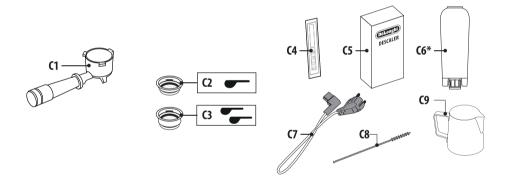
咖啡机

使用说明书

DeLonghi EC9335.M 版本号: EX: 4



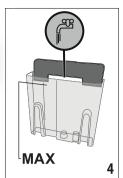


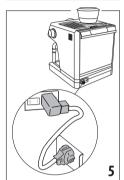


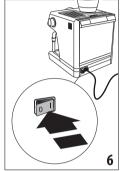




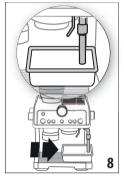




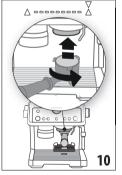


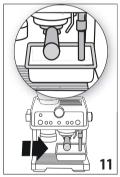


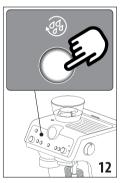










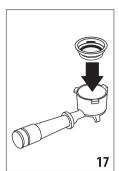




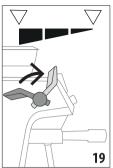








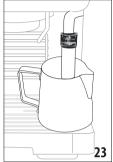




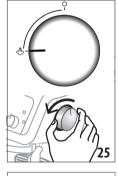










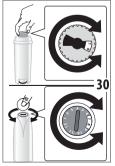
















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#### 1.基本安全警告

- 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)不允许使用该电 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,确保他们不把玩该电器。
- 指定用途:本电器设计和制造的用途是制作咖啡和加热饮料。在水箱中仅能使用饮用水。切勿用 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,加热元件仍有热度,且根据使用时长,机器外壳的热度也可能会持续数分钟。
- 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洗、维修本产品。
- 在清洗的过程中, 切勿将机器浸入水中。
- 重要: 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,不适用于如下场所:商店员工厨房,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:表面为玻璃材质的机器: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用具内。

这是一台电器设备, 因此可能导致触电。 因此您应该重视以下安全警告:

- 切勿用湿手或湿脚接触该电器。
- 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 使用说明 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, 并与德龙指定的售后 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 使用之前 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 打开包装后,确保机器表面完好无损,同时所 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 请勿使用该机器。请与德龙售后服务中心联系。 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、热饮输送、蒸汽输 送、清洁等),请勿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。

#### 基本信息

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烫伤或损坏。 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 杳阅。

如果转让该机器给其他人, 请确保将说明书同 时附送。

#### 机器检查

有配件齐全。如果机器存在明显的损坏痕迹,

#### 机器安装

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。

#### 机器连接

请检查并确认所使用的电源电压与该机器底部铭牌所标示的电源电压是否一致。本机器必须与具备有效的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。

#### 机器设置

首次使用机器时,水回路中应无液体。机器在 使用中会发出噪音。噪音会随着回路中液体的 增加逐渐减小。

#### 与食品接触部分的清洗与维护

- 首次使用本机器或不使用超过3或4天时,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,请在制作第一种 饮料之前,按照本说明书中的说明冲洗水回路。 当机器通过显示屏或说明书中描述的指示灯向 您提出建议时,请严格按照建议执行自动清洁 和指导维护。

#### 制作卡布奇诺咖啡和含牛奶咖啡

- 本机器已通过测试,可用于含牛奶或以下植物来源的产品:大豆、大米和杏仁。不得使用其他类型的牛奶或植物来源的产品。
- 在使用任何类型的牛奶后,请对系统进行清洁。 请遵循说明书中描述的标准程序进行操作。
- 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源。
- 如果发现已确认或疑似的过敏或不耐受症状, 请确保您的机器在以前没有使用过含有能使您 产生过敏反应的过敏源或能使您产生不耐受反 应的任何以牛奶或植物来源为基础的产品。

#### 参考法规



本机器与食品接触的材料和配件均符合 欧共体法规第1935/2004号条例。

#### 机器的废旧处理

当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。



在使用本机器前请仔细阅读此安全警告。 本产品不适宜儿童使用。请将机器及其电源线置 B13. ▲警告灯 干儿童接触不到的位置。

### 2. 产品描述

#### 2.1 机器部件描述

(第1页-A)

- A1. 咖啡豆容器盖
- A2. 咖啡豆容器
- A3. 暖杯盘
- A4. 蒸汽旋钮
- A5. 热水喷嘴
- A6. 蒸汽喷嘴
- A7. 卡布奇诺发泡器选择环
- A8. 卡布奇诺发泡器
- A9. 卡布奇诺发泡器连接管
- A10.咖啡杯盘 (Espresso)
- A11. 玻璃杯/马克杯盘
- A12. 滴水盘网格盖板
- A13. 滴水盘
- A14. 滴水盘水位指示浮标
- A15 水箱盖
- A16. 水箱把手
- A17. 水箱
- A18. 软水过滤器槽
- A19. 电源线连接口
- A20. 主电源开关(开启/关闭)
- A21. 咖啡机出水口
- A22. 咖啡粉研磨出口(压粉器)
- A23. 压粉控制杆

#### 2.2 控制面板描述

(第2页-B)

- B1. (1) 开机/待机
- B2. 雪豐咖啡粉量调节旋钮
- B3. ×2使用2杯咖啡讨滤器
- B4. 4 冲洗按钮
- B5. 🕢 制作饮品/确认
- B6. ⑤ 热水按钮
- B7. ♥ 定制饮品的杯量
- B8. 模式选择旋钮:

  - 咖啡 <sup>coffee</sup>
  - 除垢 🖩
- B9. 🛭 除垢指示灯
- B10. ₼ 蒸汽指示灯
- B11. W温度过高指示灯

- B12. @节能模式指示灯
- B14. r●n咖啡豆容器空/未安装咖啡豆容器警示灯
- B15 🔷 无水指示灯
- B16. 1 按压指示灯
- B17. 压力计

#### 2.3 机器配件描述

(第2页-C)

- C1. 过滤器手柄
- C2. 1杯咖啡讨滤器
- C3. 2杯咖啡讨滤器
- C4. "Total Hardness Test" (水硬度测试纸)
- C5. 除垢滴
- C6. 软水过滤器(\*如提供)
- C7 由源线
- C8. 咖啡管道清洁刷
- C9. 奶缸

请注意: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, 日恕 不需另行通知。

## 3. 机器安装

用温水和洗涤液清洗所有配件, 然后请按如下步

- 1. 将咖啡豆容器(A2)插入咖啡研磨器(加图 1)。当箭头 △ 与 ↑ 图标对齐时,表示咖 啡豆容器插入正确, 您会听到"咔哒"一声:
- 2. 插入滴水盘(A13),同时安装玻璃杯/马克杯盘 (A11) 和滴水盘网格盖板 (A12) (如图2):
- 3. 取出水箱(A17)(如图3),注入干净的清水, 注意不要超过"-MAX"线(如图4)。
- 4. 把水箱放回机器里。

重要提示: 切勿在水箱里没有水或没有水箱的情 况下操作机器。

请注意:请您参考"13.2.水硬度设置"章节的 描述设置您所需的水硬度。

#### 4 机器设置

- 1. 将电源线一端(C7)插入机器背面的电源线连 接口(A19)(如图5),另一端插入电源插座。 并确保机器背面的主电源开关(A20)按下并 位于[位置(如图6):
- 2. 按钮(B6)对应的(b) 亮起,表示咖啡机回路 需要加水(如图7):
- 3. 在热水喷嘴(A5)和卡布奇诺发泡器(A8)的 下方放置一个容积至少为2升的容器(如图8):

4. 按 ① 灯对应的按钮(B6)(如图9)。 此时机器开始出热水,并且自动停止。放水完 毕后清空该容器。

在使用这台机器之前,您必须冲洗机器内部回路。请按如下步骤操作:

- 5. 将过滤器手柄(C1)连同过滤器一起安装到机器上。为正确安装,请先将过滤器手柄对准咖啡机出水口△(插入)位置(如图10),然后向右旋转直到与△(关闭)位置对齐;
- 6. 将容器再置于过滤器手柄和卡布奇诺发泡器 (A8)下方(如图11):
- 7. 按 分 灯对应的按钮 (B4)。开始释放热 水并且自动停止(如图12):
- 8. 完成热水释放后,转动蒸汽旋钮(A4)(如 图13),释放蒸汽10秒,以冲洗蒸汽回路;
- 9. 重复第7条和第8条,直到您的咖啡机释放出 至少1升的水(约为水箱的一半):
- 10. 取出水箱(A17)(如图3),冲洗清洁并注入干净的清水,注意不要超过"—MAX"线(如图4)。

咖啡机准备就绪。

**请注意**: 当您已长时间未使用该机器, 我们建议 您清洗咖啡机内部回路。

在最初使用机器时,可能需要制作4-5杯咖啡后,才能达到令人满意的效果。特别注意过滤器中咖啡粉的量((C2)或(C3))(参见"5.4调整过滤器中咖啡粉的量及研磨度"章节中的说明)。按照"5.设置咖啡粉量及研磨度"章节进行操作。

#### 5. 设置咖啡粉量及研磨度

#### 5.1 研磨咖啡准备

- 1. 确保咖啡豆容器正确插入并对齐刻度"3" (如图14) (默认设置):
- 2. 取下咖啡豆容器盖(A1):
- 3. 将需要的咖啡豆量加入咖啡豆容器(如图15):
- 4. 盖上盖子并压紧。
- 5. 第一次使用机器时,请确保咖啡粉量调节旋钮(B2)处于 ➡️」位置(默认设置)。

**重要提示:** 当咖啡豆容器内装有咖啡豆时,请勿 移除。

#### 5.2 咖啡讨滤器

该机器配有两个咖啡过滤器。

图16)。如果粉量高于或低于所指示的刻度,咖啡制作结果可能不会令人满意。下次使用咖啡研磨器时,可以使用咖啡粉量调节旋钮(B2)调节研磨程度(请参阅"5.4调整过滤器中咖啡粉的量及研磨度"章节)。

#### 5.3 直接研磨咖啡粉

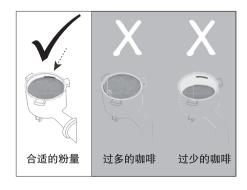
- 2. 如使用2杯咖啡过滤器,请先按"X2"按钮;
- 3. 将过滤器手柄安装在咖啡粉研磨出口(A22) 上,与 △(插入)对齐,然后将手柄向右转 动(如图18)。当过滤器手柄旋转到<mark></mark>(关闭) 位置后,将自动开始研磨,之后自动停止;

**重要提示:** 咖啡机正在研磨咖啡时, 您可同时冲洗, 制作热水或蒸汽。

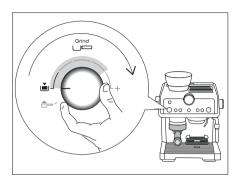
- 5. 压粉完毕,将过滤器手柄向左旋转并取下。 重要提示:若希望机器能够自动调整落在过滤器中的咖啡粉研磨量,请参阅"5.4调整过滤器中咖啡粉的量及研磨度"章节。

#### 5.4 调整讨滤器中咖啡粉的量及研磨度

**重要提示:** 第一次使用咖啡研磨器时, 使旋钮保持在 ▲ 位置 (最小)。您需要多次研磨咖啡才能找到合适的咖啡粉量, 这是很正常的。



第一次研磨咖啡后,慢慢转动咖啡粉量调节旋钮(B2),从 "min" (最小) 位置(见下图) 开始,直到达到合适的粉量,具体取决于咖啡的种类。理想位置在下图中灰色区域内。



通过调整这个旋钮,您可以使研磨器适应多种类型的咖啡豆的研磨,减少随着时间推移造成的刀具磨损。

您也可以通过调整研磨度选择器来设置:

# 6 5 4 3 2 1

- 如果咖啡粉研磨过粗,请顺时针朝1方向(细) 旋转
- 如果咖啡粉研磨过细,请逆时针朝6方向(粗) 旋转

请注意,仅在机器磨豆的时候,才可以旋转并调 整研磨度选择器

#### 6. 制作咖啡

#### 6.1 饮品选择

- 1. 转动模式选择旋钮(B8)来选择想要的咖啡 类型(参见"6.4咖啡饮品"章节)。
- 2. 如果您使用2杯咖啡过滤器(C3),按"2X" 按钥(B3)。

#### 6.2 咖啡制作

- 将已装了咖啡粉的过滤器手柄(C1)安装到机器上。为正确安装,请先将过滤器手柄对准 △(插入)位置(如图10),然后向右旋转直到与▼(关闭)位置对齐;
- 2. 在过滤器手柄的咖啡流出口下方放置一个或两个杯子;
- 3. 如果您使用的是小杯,请翻下咖啡杯盘(A10), 使过滤器手柄的咖啡流出口更接近杯子。这样 制作出来的咖啡油脂更丰富(如图20);
- 4. 使用模式选择旋钮(B8),选择所需饮品。

5. 按 **②** 按钮,该机器会开始制作咖啡,随 后自动停止。

请注意: 当机器制作咖啡时, 可在任意时候按下 ② 按钮, 暂停出咖啡。从右往左旋转, 取下过滤器手柄。

#### 烫伤危险

- 为了避免飞溅,在机器出咖啡时不要取下过滤器手柄。待机器出完咖啡后再等待几秒钟。
- 如果没有咖啡流出,等大约1分钟后再取下过滤器手柄。由于机器内部的残余压力,可能会有蒸汽泄出。

#### 6.3 压力计 PRESSURE

当萃取制作咖啡时,压力计可以帮助您检查压力是否正确(如图21)。在制作咖啡时,该压力计指针将旋转至白色区域"optimal zone"(适当区域)内,显示萃取过程中的压力。了解更多信息,请参见"17.如何制作高品质的咖啡"章节。



萃取过度区域 (灰色)

**重要提示:** 压力计只在咖啡饮品制作时才显示压力。如果您正在制作热水"<u>⑤</u>"或使用蒸汽功能,压力计指针不动。

此压力计只是显示制作咖啡时的口味,即使指针到了灰色萃取过度区,机器还能正常工作,没有危险。

#### 6.4 咖啡饮品

#### • Espresso意式浓缩咖啡

起源于意大利,是一种香气浓郁的浓缩咖啡。

咖啡	预萃取	杯量	过滤器	×2
Espresso		1杯 35毫升		X
意式浓缩咖啡	✓	2杯 70毫升		<b>√</b>

始终检查过滤器中是否有正确粉量的咖啡粉(请参阅"5.4调整过滤器中咖啡粉的量及研磨度"章节)。

#### · Coffee咖啡

起源于欧洲,杯量较大,口味柔和清淡。

咖啡	预萃取	杯量	过滤器	×2
Coffee	Coffee	1杯 70毫升	2 0	X
oha Rit	X	2杯 140毫升		<b>√</b>

始终检查过滤器中是否有正确粉量的咖啡粉(请参阅"5.4调整过滤器中咖啡粉的量及研磨度"章节)。

#### ·Americano美式咖啡

起源于美国,是一种淡咖啡。先制作一杯意式浓缩咖啡,然后将热水直接加入杯中。一次只能制作一杯。

咖啡	预萃取	杯量	过滤器	X2
		1杯 120毫升	2 0	X
Americano	1	建议使用	用2杯咖啡过滤	器:
美式咖啡		1杯 240毫升	3	✓

始终检查过滤器中是否有正确粉量的咖啡粉(请参阅"5.4调整过滤器中咖啡粉的量及研磨度"章节)。

#### 7.使用 ♥ 按钮(B7)定制咖啡饮品的杯量

- 准备好机器,来制作1或2杯您想要制作的咖啡 饮品,只要将过滤器手柄(C1)与装了咖啡粉 的咖啡过滤器(C2)或(C3)安装在一起即可。
- 2. 转动模式选择旋钮(B8)选择您想要进行定制的咖啡。
- 3. 按下 ♥ 按钮: ② 按钮 (B5) 对应的灯稳定亮起, ● 按钮对应的灯闪烁。
- 4. 按 ② 按钮开始制作并流出饮品或热水。与 ② 和 ⑨ 按钮对应的指示灯闪烁。
- 5. 当达到所需的杯量时,再按下 (7) 按钮。
- 6. 按 **②** 按钮保存新设置。机器再次准备就绪, **③** 按钮仍然是亮起的状态。

如果不希望保存新设置,请按任何其他按钮。 美式咖啡的设置:请遵循上述步骤设置咖啡与热 水的量。

#### 请注意:

- 您可以设置咖啡饮品的杯量,但不能够单独设置蒸汽与热水的量。
- 设置改变的是饮品的杯量,而不是咖啡粉的量。
- · "X2"功能可以另行单独设置。

#### 7.1 饮品恢复默认杯量设置 ♥♡

要将已设置定制化杯量的饮品恢复默认杯量,请按住 ⑨ 按钮 (B7),直到它熄灭。 所选饮品重置为默认值。

#### 8.使用咖啡粉制作咖啡

- 1. 将咖啡过滤器 (C2) 或 (C3) 装入过滤器手柄 (C1) 中 (如图17);
- 2. 将一定量的咖啡粉放入咖啡过滤器中:
- 3. 将咖啡粉量调节旋钮 (B2) 转到 ← 位置, 使咖啡研磨器不进行磨研;
- 将过滤器手柄安装在咖啡粉研磨出口(A22)上,将过滤器手柄与 △(插入)对齐, 然后将手柄向右转动(如图10)。
- 5. 尽可能地下拉压粉控制杆(A23)。压粉控制杆上的图示表示施加的压力( )(如图19)。
- 6. 压粉完毕, 向左旋转以拆卸过滤器手柄。

#### 9.制作热水

- 1. 选择杯子,并把它放在适合的咖啡杯盘上 ((A10)或(A11))。
- 2. 按下 ② 按钮 (B6): 机器从热水喷嘴 (A5) 释放热水并自动停止。
- 3. 在制作过程中,如想停止出热水,请再次按下 ②按钮即可。

#### 10.如何制作牛奶咖啡

- 向奶缸(C9)中倒入您想加热/起泡的牛奶量, 请注意牛奶发泡后的体积是原体积的两倍或三倍。为了打出绵密平滑的牛奶泡沫,理想状态下您应使用脱脂或半脱脂的冰箱冷藏的牛奶 (大约5℃)。
- 2. 根据要制作的牛奶咖啡饮品,选择卡布奇诺 发泡器选择环(A7)的位置(如图22)(见 下表):

推荐位置	将制作的牛奶咖啡类别
FLAT	热牛奶(未发泡)/拿铁咖啡/玛奇朵/馥瑞白
FOAM —	卡布奇诺,意式浓缩玛奇 朵,热奶泡

- 3. 将装有牛奶的奶缸(C9)放在卡布奇诺发泡器(A8)下方(如图23)。
- 4. 将卡布奇诺发泡器浸入奶缸中。切勿浸没黑 色选择环部分(如图24)。
- 5. 将蒸汽旋钮转动到位置 ◆ (如图25)。加热 牛奶的蒸汽是从卡布奇诺发泡器里出来的。 如果选择环处于FOAM位置,蒸汽会使牛奶发 泡,制作出浓密细腻的牛奶泡沫(如图26)。 为了制作出更优质的奶泡,可以在将卡布奇诺 发泡器浸入牛奶的同时,缓慢向上旋转或倾斜 调节奶缸位置。
- 6. 当达到所需温度(最理想的是60℃)和泡沫密度,将蒸汽旋钮转到○位置,关闭蒸汽。
- 7. 如制作牛奶咖啡饮品,请准备好咖啡(见"5. 设置咖啡粉量及研磨度"章节)。选择足够大的杯子,放在咖啡杯盘(A10)上。使用高脚杯时,收起咖啡杯盘(A10),将杯子放在玻璃杯/马克杯盘(A11)上。
- 8. 把制作好的奶泡倒进杯子里。可根据个人的口味加入适量的糖。如有需要,也可在牛奶泡 沫上撒上少许可可粉。

请注意:制作卡布奇诺:每杯大约100克牛奶。 当咖啡机的节能模式在关闭的状态下,◆指示灯 常亮;

当咖啡机的节能模式在开启的状态下,您可能需要等待10秒左右,机器才会制作蒸汽;

在制作蒸汽的过程中, ◆ 指示灯持续闪烁。

#### 11.清洁卡布奇诺发泡器

在每次使用后,请务必立即清洁卡布奇诺发泡 器。

请按如下步骤操作:

- 将蒸汽旋钮转到 ◆位置,机器将在几秒内输出一些蒸汽(上一节的第2、5和6条)。这可以使残留在卡布奇诺发泡器中的牛奶流出来。
- 2. 按(B1)开机/待机按钮关闭机器。
- 3. 等待几分钟,待卡布奇诺发泡器冷却。一只 手紧紧握住卡布奇诺发泡器管,另一只手逆时 针旋转松开卡布奇诺发泡器,然后向下拉(如 图27)。

- 4. 将蒸汽喷嘴内的橡胶蒸汽连接管向下拉(如 图28)。
- 5. 向上推动选择环并确保图29箭头所示的2个小 孔未堵塞。如有必要,可用小针进行清洁:
- 6. 重新安装橡胶蒸汽连接管,向下移动选择环, 将卡布奇诺发泡器装回连接管上,旋转并向 上推,直至连接。

为了清洁更彻底,请使用德龙专用清洁剂。

#### 12.安装并启用软水过滤器

某些特定的型号配有软水过滤器 (C6)。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。

要正确使用软水过滤器,请按如下步骤操作:

- 1. 从包装中取出软水过滤器:
- 2. 旋转日期指示盘(如图30)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 大约可以使用两个月。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,请用自来水冲洗软水过滤器的小孔(如图31),直到水从这个小孔的边缘溢出超过一分钟。
- 4. 抽出水箱(A17)(如有需要,加水);
- 5. 将软水过滤器插入水箱,并完全将其浸没在水中大约10秒钟,略微倾斜并轻轻挤压,以使气泡排出(如图32):
- 6. 将软水过滤器安装于过滤器槽(A18),并尽可能往下按。关闭水箱,然后将水箱装回机器中:

软水过滤器已启用, 您可以使用咖啡机。

#### 13.菜单设置

请注意:请在开机状态下,按下述说明进入菜单,只要进入菜单,您便可以按照前面章节所述修改所有菜单功能。

#### 13.1 设置咖啡温度

如需改变制作咖啡的水温,请接如下步骤操作:

- 1. 同时按住 ×2 (B3) 和 **②** (B7) 按钮至少3秒, 即可进入菜单。 **◇** (B15) 和 **』** (B16) 灯交替 闪烁:
- 2. 将模式选择旋钮 (B8) 转到 <u>□</u> 意式浓缩咖啡ESPRESS0位置。 **∭** 灯 (B11) 持续亮起;
- 3. 按下所需选择对应的按钮,如下表所示:

按钮	温度	
x2	按钮亮起:标准温度	
(gg)	按钮亮起: 高温	

4. 按下按钮 ◆ (B1) 退出菜单。(如果机器闲置约1分钟未进行任何操作,它将自动从设置菜单中退出,并且再次准备就绪)。

#### 13.2 水硬度设置

机器使用一段时间后, 目除垢指示灯(B9)根据原有水硬度设置定期亮起。您还可以根据不同地区供水的实际情况对机器进行水硬度设置,在这种情况下, 所需除垢的次数可能会更少。请按如下步骤操作:

- 1. 从包装中取出"TOTAL HARDNESS TEST"(水 硬度测试纸)(C4)。
- 2. 将试纸完全浸入在一杯水中一秒钟。
- 3. 从水中取出试纸,然后轻轻地摇晃,大约一分钟后,根据水硬度的不同,试纸上会出现1、2、3或4个红色小方块。每个小方块对应一个水硬度。
- 同时按住 x2(B3) 和 ♥ (B7) 按钮至少3秒, 即可进入菜单。
   (B15) 和 ▲ (B16) 灯交替 闪烁;
- 5. 将模式选择旋钮(B8)转动到 美式咖啡 AMERICANO的位置。 [[灯(B9)持续亮起;
- 6. 按下所需选择对应的按钮,如下表所示:

水硬度测试结果	按钮	水硬度
	×2	1 软水
	(\$ <del>\$</del> )	2 中度硬水
	<b>③</b>	3 硬水或 非常硬的水

7. 按下 (b) 按钮 (B1) 退出菜单。(如果机器闲置约1分钟未进行任何操作,它将自动从设置菜单中退出,并再次准备就绪。

#### 13.3 自动关机

可以设置自动关机,机器将在9分钟、1.5小时或3小时后自动关闭机器。请按如下步骤操作:

- 同时按住x2(B3) 和 ♥(B7) 按钮至少3秒, 即可进入菜单。 ♣(B15) 和 ↓(B16) 灯交替 闪烁:
- 2. 将模式选择旋钮 (B8) 旋转至 **□** 咖啡COFFEE 位置: **△**灯 (B13) 持续亮起:
- 3. 按下所需选择对应的按钮,如下表所示:

按钮	时间	
x2	9分钟	
<b>.</b> 669	1.5小时	
<b>Ø</b>	3小时	

4. 按下 (b) 按钮 (B1) 退出菜单。(如果机器 闲置约1分钟未进行任何操作,它将自动从设置 菜单中退出,并再次准备就绪)。

#### 13.4 恢复默认值

机器可以重置为出厂默认值。请按如下步骤操 作,

- 1. 同时按住 **x2**(B3) 和 **②**(B7) 按钮至少3秒, 即可进入菜单;
- 按住 ♥ 按钮几秒钟,直到(B7)对应的 ♥ 指示灯开始闪烁,然后自动停止,则表示已 恢复默认值;
- 3. 按下 (b) 按钮 (B1) 退出菜单。(如果机器闲置约1分钟未进行任何操作,它将自动从设置菜单中退出,并再次准备就绪)。

#### 13.5 节能设置

使用该功能可启用或禁用节能模式。启用节能 模式后,该功能可按照欧洲法规标准降低机器 能耗。

请按如下步骤操作:

- 1. 同时按住 **x2**(B3) 和**②**(B7) 按钮至少3秒, 即可进入菜单;
- 2. 按下 <u>6</u>) 按钮 (B6)。指示灯 (B12) 亮起代表节能模式已开启:
- 3. 按下 (→ 按钮 (B1) 退出菜单。(如果机器闲置约1分钟未进行任何操作,它将自动从设置菜单中退出,并再次准备就绪)。

#### 请注意:

- 如果启用了节能模式,在制作咖啡前您可能需要等待片刻。
- 当节能模式被禁用时,蒸汽立即输出。

#### 13.6 额外研磨调整

随着时间的推移,磨豆机上刀架会出现磨损,这也将导致咖啡粉研磨量相应减少。当您按照

"5.4 调整过滤器中咖啡粉的量及研磨度"章节中所述调节咖啡粉研磨量时,由于上述原因无法调节磨粉量至理想状态时,您可以选择一个新的研磨范围。请按如下步骤操作:

- 同时按住×2(B3)和 ♥ (B7)按钮至少3秒, 即可进入菜单。
   (B15)和 ↓ (B16)灯交替 闪烁:
- 2. 将模式选择旋钮 (B8) 旋转至 ▮ 位置。 **1<sup>®</sup>7** 指示灯 (B14) 持续亮起;
- 3. 按压 39 按钮 (B4) ,新的研磨范围已选择。 请注意,此时磨豆时间会适当增加:
- 4. 按下 (→) 按钮(B1) 退出菜单。(如果机器闲置约1分钟未进行任何操作,它将自动从设置菜单中退出,并再次准备就绪):
- 5. 把咖啡粉量调节旋钮 (B2) 转至 **一** "min" (最小) 位置模式选择旋钮 (B8) 旋转到任意咖啡模式下,随后就像第一次设置那样对其进行调整 ("5.4调整过滤器中咖啡粉的量及研磨度")。

#### 14. 清洗

## 14.1 清洁咖啡机

以下咖啡机部件需定期清洁:

- 滴水盘(A13)与玻璃杯/马克杯盘(A11)和 滴水盘网格盖板(A12);
- 意式浓缩咖啡杯盘(A10):
- 咖啡过滤器 (C2) 和 (C3);
- 咖啡豆容器(A2);
- 咖啡粉研磨器上刀架:
- 咖啡粉研磨出口(A22)(智能压粉器);
- 咖啡机萃取口(A21):
- 水箱 (A17):
- 卡布奇诺发泡器(A8),请按"11.清洁卡布 奇诺发泡器"章节所述的流程来清洗;

#### 重要提示!

- 切勿使用化学溶剂、带研磨性清洁剂或酒精 清洗咖啡机。
- 切勿使用金属物体除垢或去除咖啡沉淀物, 以避免擦伤咖啡机的金属表面或塑料表面。
- •除了滴水盘(A13)和咖啡杯盘(A10)和玻璃杯/马克杯盘(A11)以外,咖啡机的其他部件均不可用洗碗机清洗。
- •如果机器超过一周未使用,我们建议您在使用之前重复"4.机器设置"章节中的冲洗程序。

#### 危险!

- 由于咖啡机是一种电器设备,清洁时,切勿 将机器浸入水中。
- 在对机器进行任何外部清洁之前,请先关闭机器,从电源插座拔下电源插头,并待机器冷却。



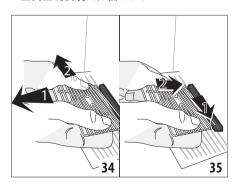
#### 14.2 清洗滴水盘

滴水盘装有一个水位 指示浮标(A14),显 示滴水盘中的水量。 该水位指示浮标从滴 水盘中浮出来前,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 及其周边区域。

- 1. 取下滴水盘(如图33)。
- 2. 取下玻璃杯/马克杯盘(A11)、滴水盘网格盖板(A12)、水位指示浮标(A14),倒空水,用布擦拭所有部件,然后重新组装滴水盘。
- 3. 将滴水盘装回机器。

#### 14.3 清洗意式浓缩咖啡杯盘

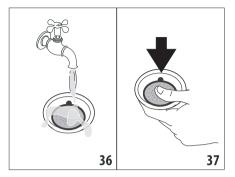
- 1. 从左侧拉出意式浓缩咖啡杯盘(A10),随后 从支架上取下(如图34)。
- 2. 用抹布清洁支架,清洗杯盘(洗碗机可用)。
- 3. 将咖啡杯盘从右侧放回支架上,然后推动直 至其正确安装(如图35)。



#### 14.4 咖啡过滤器的清洗和保养

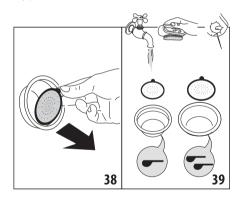
特别设计的咖啡过滤器是为了获得最好的咖啡油脂。为了达到最佳效果,咖啡过滤器必须始终保持清洁且不含咖啡残渣。

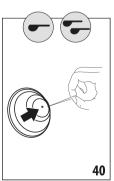
使用机器后,务必使用流水冲洗过滤器(如图36),并通过推动咖啡过滤器内的网孔过滤器,确保其始终正确地安装(如图37);确保咖啡过滤器下方的孔(如图40所示)没有任何残留物。



如果仍脏污,或有其他任何情况,务必至少一 个月对咖啡过滤器彻底清洗一次。

1. 向外拉动网孔过滤器,取出网孔过滤器(如图38)。





2. 用自来水冲洗咖啡过滤器(如图39)。

3. 确保咖啡过滤器底部的小孔未堵塞。如有必要,用大头针进行清洁(如图39-40)。

4. 用布把所有部件擦 干。

5. 向下按压,将网孔过滤器装回咖啡过滤器内(如图37)。

#### 14.5 清洗咖啡机萃取口

每制作200杯咖啡后,冲洗一次咖啡机萃取口。 按下冲洗按钮(B4),释放约200毫升水。

#### 14.6 清洗水箱

- 1. 取出软水过滤器(\*如安装),并用流水冲洗。
- 2. 定期(大约一个月一次)及在每次更换软水过滤器(C6)(\*如安装)时,用湿布和少量的中性清洁剂清洗水箱,然后彻底冲洗;
- 3. 更换软水过滤器(\*如安装),往水箱中注入 清水,然后将水箱装回原位。
- 4. (配备软水过滤器的机型)释放约100毫升的水。

#### 危险!

由于咖啡机是一种电器设备,清洁时,切勿将 机器浸入水中。

#### 14.7 清洁咖啡豆容器

在不取下咖啡豆容器的情况下,用清洁布定期 清洗咖啡豆容器。

如需更彻底清洁,请按如下步骤操作:



- 1. 确保咖啡豆容器 (A2)是空的。如 有需要,操作咖啡 粉研磨器以清空咖啡豆容器:
- 2. 逆时针旋转并松 开咖啡豆容器, 随后从机器上取 下。

用温水清洗咖啡豆容 器及其盖子(A1)。

不要用洗洁精清洗部件!再次使用前请将所有配件彻底不要用洗洁精清洗部件!再次使用前请将所有配件彻底。

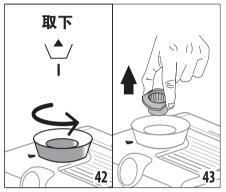
#### 14.8 清洁磨豆机刀架

清洁咖啡豆容器底座时,用湿布清洁底座外壳和上刀架。当磨豆机上刀架磨损时,可以取下该刀架并更换。联络授权的客户服务中心。如果磨豆机被异物堵塞,您也可能需要取下刀架。如果发生这种情况,请按以下方式清理:

- 1. 清空咖啡豆容器(如有必要,使用真空吸尘器残留咖啡豆)。
- 安装过滤器手柄,在没有咖啡豆的情况下操 作研磨器,以清空咖啡粉导管,随后将过滤

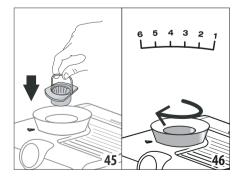
器手柄固定在咖啡粉研磨出口(A22)上,将 其与 $\Delta$ (插入)对齐,然后向右转动(如图 18)。直到咖啡滤器手柄达到X(关闭)位 置后启动研磨程序,之后研磨自动停止;

- 3. 关闭机器:
- 4. 按照前一章节"14.7清洁咖啡豆容器"中描述的方法取下咖啡豆容器。
- 5. 将研磨度选择器逆时针旋转到**♀**(取下)位置(如图42)。





- 6. 抓住手柄取出磨豆机上刀架(如 图43)。
- 7.用刷子清洁上刀 架(如图44), 用真空吸尘器去 除咖啡残渣(如 图41)。
- 8. 将刀架装回机器:



- 将上刀架插入磨豆机中(如图45):
- •转动研磨度选择器,选择所需的研磨程度(如图46):
- 通过拉环确保上刀架插入正确。如果插入正确,则不会移动:
- 9. 使用刷子清除咖啡粉研磨出口(A22)的咖啡残渣。
- 10. 清洁完毕,请按照前述章节"3. 机器安装"中的步骤,将咖啡豆容器安装回咖啡机。

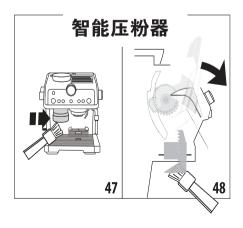
#### 14.9 更换磨豆机刀架

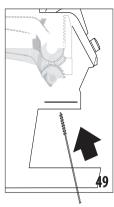
当咖啡粉的研磨量变得更少时,联系客服中心 更换磨豆机上刀架,然后按照如下方式重新调 整研磨器:

- 同时按住×2(B3) 和 (B16) 按钮至少3秒, 即可进入菜单。 (B15) 和 (B16) 灯交 替闪烁;
- 2. 将模式选择旋钮 (B8) 旋转到位 目。**○**指示 灯 (B14) 持续亮起;
- 3. 按下 x2 按钮选择原始研磨范围;
- 4. 按下 (→) 按钮 (B1) 退出菜单。(如果机器闲置约1分钟未进行任何操作,它将自动从设置菜单中退出,并再次准备就绪);
- 5. 把咖啡粉量调节旋钮 (B2) 转至 ▲ "min" (最小) 位置,随后就像第一次设置那样对它进行调整 ("5. 4调整过滤器中咖啡粉的量及研磨度")。

#### 14.10 清洁 "智能压粉器"

为保证高品质研磨,接如下方式定期清洁"智能压粉器":





- 1. 用刷子清洁附着区域(如图47)。
- 2. 尽可能地下拉压粉 控制杆(A23), 然后用刷子清洁压 粉器筒(如图48)。 然后松开压粉控制 杆。
- 3. 使用管刷(C8)清 洁咖啡粉导管(如 图49)。

#### 14.11 其他清洁操作

- 1. 切勿使用化学溶剂或带研磨性的清洁剂来清洁咖啡机。仅可使用柔软的湿布进行清洗。
- 2. 清洗讨滤器手柄。
- 3. 建议您使用德龙专用清洁剂。

#### 15. 除垢

当[[灯(B9)亮起时,对机器进行除垢。

- 在除垢前,请阅读除垢液包装上的说明和标签。
- 请注意,仅可使用德龙除垢液。因使用不当 除垢液或未按正确的除垢步骤进行除垢而引起 机器损坏,不在制造商保修范围内。

#### 请按如下步骤操作:

- 1. (如安装,取下软水过滤器)。将除垢液倒 入水箱内,直到水箱水位升至 [A处(等于100 毫升),随后加水(升),使水位升至 **6**B。
- 2. 如果机器处于关闭状态,请按下开机/待机按 钮(B1)。
- 3. 确保未安装过滤器手柄,并将容器(至少2L 容积)置于喷嘴(A5)、(A6)和咖啡机出水口(A21)下方(如图8)。
- 4. 将模式选择旋钮 (B8) 旋转至 目 位置。 目 灯 闪烁, ② 灯亮起。
- 5. 按 **(**(B5), 开始除垢。此时, (B9) **|** 与 (B5) **(**)同时闪烁。
- 6. 除垢程序开始,除垢液从热水喷嘴、蒸汽喷嘴、咖啡机出水口轮流流出。除垢程序通过自动执行一系列的冲洗和暂停去除机器内部的水垢沉积物,直到清空水箱。
- 7. 放水停止,冲洗按钮 **③**(B4)与缺水。**◇**(B15) 对应的指示灯常亮。
- 8. 将用于收集除垢液的容器清空并将其放在喷 嘴下面。

- 9. 取下水箱,清空除垢液残留,用流水冲洗干净,并注入清水至—MAX(最大)位置。将水箱装回咖啡机。
- 10. 按下 39 按钮。机器冲洗内部回路,并从三个喷嘴轮流送水,此时 39 指示灯闪烁。
- 11. 冲洗完成后, 停止放水。所有的LED灯均闪 五下, 机器再次准备就绪。
- 12. 将收集冲洗水的容器清空。
- 13. 取出并清空滴水盘, 然后将其装回机器内。
- 14. 取出水箱,并向水箱注满清水,然后装回机器中。
- 15. 将模式选择旋钮拨到其中一种咖啡的位置。

#### 16.技术参数

参考机器铭牌。

## 17. 如何制作高品质的咖啡

完全萃取的意式浓缩咖啡	萃取不足的咖啡	萃取过度的咖啡
油脂: 3-4mm厚度, 棕栗色的表面带有深浅不一斑纹	油脂:表面有较大的泡沫,油脂层薄且色泽较浅	油脂:表面几乎没有油脂,仅在咖啡边缘有少许油脂聚集,颜色 非常深
咖啡醇度:浓郁醇厚,风味强烈,口感丰满顺滑	咖啡醇度: 偏淡	咖啡醇度: 极浓
口味: 平衡且回味持久	口味: 较淡且无回味	口味:浓烈、苦涩
香气:浓烈	香气: 不明显	香气:略带一丝焦味
研磨程度:正确	研磨程度:过粗。根据"5.4 调整过滤器中咖啡粉的量及研磨度"章节的说明,将研磨度选择器调整到较细的位置。	研磨程度:过细。根据"5.4调整过滤器中咖啡粉的量及研磨度"章节的说明,将研磨度选择器调整到研磨较粗的位置。
咖啡量: 正确	过滤器中的咖啡量: 不足。通过旋转咖啡粉量调节旋钮"B2"来增加咖啡量 "5.4调整过滤器中咖啡粉的 量及研磨度"章节中所述" 咖啡粉量调节旋钮"	过滤器中的咖啡量: 过量:通过旋转咖啡粉量调节旋钮 "B2"来减少咖啡量。"5.4调整过滤器中咖啡粉的量及研磨度"章节中所述"咖啡粉调节旋钮"

## 18. 功能指示灯说明

指示灯	指示灯说明	操作
所有灯均闪五下	开启机器	自我诊断
♣○亮起	水箱内水量不足或水箱未正 确插入	水箱需要加水或取出水箱并正确 放置
æ	启用节能模式	如果您想禁用此功能,请参见 "13.5节能设置"章节
♣ 亮起	机器开启且准备就绪 (在节能模式关闭的状态下)	当指示灯持续亮起时,机器达到 制作蒸汽的温度
< △ 闪烁	机器已开启,并已启用节能模式。蒸汽旋钮(A4)处于蒸汽输出位置	指示灯闪烁,表示机器准备输出 蒸汽。当机器达到规定温度时, 立即开始输出蒸汽
	机器预热并准备就绪,机器在 制作蒸汽的过程中	指示灯在持续闪烁,无需其他操作, 您可以根据需要制作奶泡或热牛奶
亮起	压粉控制杆不在正确位置上	将压粉控制杆调整回原位
	需要压粉	咖啡刚完成研磨,过滤器手柄附 在咖啡粉研磨器上
	在没有压粉的情况下,过滤器手柄已从咖啡粉研磨器上 取下	分离过滤器手柄并按照"8.使用咖啡粉制作咖啡"章节所述进行 压粉
▲ 闪烁	研磨结束前已取下过滤器手 柄,或压粉操作过快	重新研磨
	咖啡研磨器的咖啡粉管道堵 塞	按照"14.10清洁智能压粉器"章 节及"19.故障处理"章节描述(如图50)进行清洁
	磨豆机刀架被异物堵塞	按照"14.8清洁磨豆机刀架"章节 所述除去异物并清洁磨豆机刀架。
<b>[●</b> ] 亮起	咖啡豆容器是空的	加满咖啡豆容器
【●】 闪烁	咖啡豆容器没有插入或没有 正确地拧紧到位,或者容器 底部的选择器位置不在1到6 之间	正确地将咖啡豆容器安装于机器中
▲ + 【 <sup>●</sup> 7 每隔一定时间闪一下	咖啡粉量调节旋钮 (B2) 已调到可能的最大调整值 研磨 🗆 🔭	当研磨咖啡粉的量不足以达到正确量时,按照"13.6额外研磨调整"章节所述,选择新的研磨范围

指示灯	<u> </u>	解决方案
√ 闪烁	机器过热,无法制作咖啡	等待机器冷却
景 亮起	必须除垢	按照"15. 除垢"章节所述对机 器进行除垢
	正在除垢	按照"15. 除垢"章节所述完成 操作
IST NAW	除垢结束,旋钮(B8)处于 "descaling"(除垢)位置	将模式选择旋钮拨到其中一种咖啡的位置
快速闪烁	旋钮 (B8) 在除垢位置	将旋钮旋至任意一个饮品位置
<u>⑥</u> 亮起	机器第一次开机时,必须将水 回路加满水	按照"4. 机器设置"章节描述进行操作
	如果安装了软水过滤器(C6), 机器的内部回路可能有气泡,而 阻碍咖啡制作	按 ② 灯对应的按钮 (B6) (如图9)。开始自动出水,然后自动停止
⑥ + ♣ 闪烁	咖啡豆研磨得太细,导致咖啡制 作很慢或根本不出咖啡	取出过滤器手柄,重复上述操作,制作咖啡,注意"5.4调整过滤器中咖啡粉的量及研磨度"章节和表"17.如何制作高品质的咖啡"指示
<b>∭</b> 闪烁	滴水盘 (A13) 缺失或没有正确 插入	取出滴水盘,然后正确地放回机器内
⚠ 亮起	警告	联系客服
	如果安装了软水过滤器(C6), 机器的内部回路可能有气泡, 而阻碍咖啡制作	按下对应的 ② 按钮(如图9)的 按钮(B6)。开始自动出水,然 后自动停止
<b>ℴ◇</b> + <b>⚠</b> 闪烁	咖啡豆研磨得太细,导致咖啡 制作速度很慢或根本不出咖啡	取出过滤器手柄,重复上述操作,制作咖啡,注意"5.4调整过滤器中咖啡粉的量及研磨度"章节和表"17.如何制作高品质的咖啡"指示
	过滤器被阻塞,或网孔过滤器 缺失	按照"14.4咖啡过滤器的清洗和保养"章节所述进行清洗,并确保网孔过滤器正确装回原处
	水箱安装不正确,底部的阀门 没有打开	轻轻按下水箱,打开底部阀门
	水路有水垢	按照"15. 除垢"章节所述进行 除垢

## 19.故障处理

故障	原因	解决方案
无法制作意式浓缩咖啡	水箱(A17)没有水	往水箱中加水
	<u>⑥</u> 灯亮起,表示咖啡或蒸汽 回路是空的。	按下与 60 灯对应的按钮为水回路加水
	过滤器被阻塞,或网孔过滤 器缺失	按照"14.4咖啡过滤器的清洗和保养"章节所述进行清洗,并确保网孔过滤器正确装回原处
	水箱插入不正确,底部阀门 没有打开	轻轻按下水箱,打开底部阀门
	水回路有水垢	按照"15.除垢"章节所述进行除 垢
过滤器手柄无法安装到机器上	咖啡粉研磨完毕未压粉,或 压粉过度	按"5.3 直接研磨咖啡粉"章节所述进行清洁
意式浓缩咖啡从咖啡过滤器手 柄的边缘滴出,而不是从咖啡	咖啡过滤器手柄安装不正确	正确安装咖啡过滤器手柄,并将其 旋紧
机流出口滴出	咖啡出水口的橡皮垫圈缺乏 弹性或有水垢	更换意式浓缩咖啡流出口的橡皮垫 圈;请与客服联系
	过滤器堵塞,或网孔过滤器 丢失或水垢	按照"14.4咖啡过滤器的清洗和保养"章节所述进行清洗
咖啡油脂较薄(咖啡从咖啡机 流出口流出的速度太快)	需要检查机器设置	参见"17. 如何制作高品质的咖啡"章节
咖啡油脂较厚(咖啡从咖啡机 流出口流出的速度太慢)	需要检查机器设置	参见"17. 如何制作高品质的咖啡"章节
制作卡布奇诺时,牛奶不起泡	选择环 (A7) 处于 "FLAT" (淡) (无泡沫) 位置	将选择环推入"FOAM" (泡沫) 位置
	牛奶不够冰	务必使用冰箱冷藏的牛奶
	卡布奇诺发泡器(A8)脏污	按照"11.清洁卡布奇诺发泡器"章节所述清洗卡布奇诺发泡器
	水路有水垢	按照"15.除垢"章节所述进行除 垢

故障	原因	解决方案
除垢结束后,机器提示需要进 行进一步冲洗	在冲洗过程中,水箱没有加水至MAX(最大)位置	从"15.除垢"章节第(8)条开始 重复冲洗过程
机器不研磨咖啡	咖啡研磨器内有异物导致无 法研磨咖啡	按照"14.8清洁磨豆机刀架"章节 所述方法清洁刀架,确保在取出刀 架之前,将所有的咖啡豆从咖啡豆 容器(A2)中取出。 在放回刀架之前,使用吸尘器将所 有残留物从外壳中清除(如图41)
如果您想改变咖啡的种类	您必须清除机器内所有的咖啡豆	•清空咖啡豆容器(如有企物。 一清空咖啡豆的情况。 一有放小, 一种, 一种, 一种, 一种, 一种, 一种, 一种, 一种
研磨后,咖啡过滤器是空的研磨后,过滤器里的咖啡过多	咖啡研磨器的咖啡粉管道阻塞	按照"14.10 清洁"智能压粉器""章节所述进行清洁。如果问题仍然存在,打开咖啡粉管道舱门用清洁刷清洁并清除阻塞(如图50)

故障	原因	解决方案
研磨后,过滤器中的咖啡粉没 有达到"理想的咖啡量"	"智能压粉器"需要清洁	按照"14.10清洁"压粉器"章节 进行清洁,然后再次研磨。
	咖啡粉的量需要调节	按照"5.4调整过滤器中咖啡粉的量及研磨度"章节的说明,使用咖啡粉量调节旋钮(B2)调整咖啡的量。如果调节旋钮已经在最大值。按照"13.6额外研磨调整"章节所述进行定位和操作
	随着时间的推移,磨豆机刀 架逐渐磨损	按照"14.9更换磨豆机刀架"章节 所述,更换刀架。

## 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

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. DESCRIPTION

#### 2.1 Description of the appliance

(page 1 - A )

- A1. Beans container lid
- A2. Beans container
- A3. Cup tray
- A4. Steam dial
- A5. Hot water spout
- A6. Steam spout
- A7. Cappuccino maker selection ring
- A8. Cappuccino maker
- A9. Cappuccino maker connection nozzle
- A10. Cup grille for espresso
- A11. Cup grille for glasses or mugs
- A12. Drip tray grille
- A13. Drip tray
- A14. Drip tray water level indicator
- A15. Water tank lid
- A16. Water tank extraction handle
- A17. Water tank
- A18. Water softener fil er housing
- A19. Power cord connector socket
- A20. Main switch (ON/OFF)
- A21. Boiler outlet
- A22. Coffee mill outlet (tamping station)
- A23. Presser lever

## 2.2 Description of control panel

(page 3 - B )

- B1. ON/Standby button
- B2. Ground coffee quantity dial
- B3. "X2" button: to use the 2 coffees Easy Clean fil er
- B4. Rinse button
- B5. "OK" button: to deliver the beverage/confir
- B6. Hot water button

- B7. "My" button: to customise beverage quantity
- B8. Mode selector dial:
  - Espresso
  - Americano
  - Coffee
  - Descaling
- B9. Descale light
- B10. Steam ready light
- B11. Overtemperature light
- B12. Energy saving light
- B13. General alarm light
- B14. Beans container empty/No beans container light
- B15. No water light
- **B16.** Pressing light
- B17. Pressure gauge

## 2.3 Description of the accessories

(page 2 - C)

- C1. Filter holder
- C2. Easy Clean fil er 1 coffee
- C3. Easy Clean fil er 2 coffee
- C4. "Total Hardness Test" indicator paper
- C5. Descaler
- C6. Water softener fil er (\*if present)
- C7. Power cord
- C8. Tube brush
- C9. Milk jug

#### 3. PREPARING THE APPLIANCE

Wash all accessories with warm water and washing-up liquid, then proceed as follows:

- Insert the drip tray (A13) complete with cup grill (A11) and drip tray grille (A12) (fi . 2);
- 3. Extract the water tank (A17) (fi . 3) and fill with fresh clean water, taking care not to exceed the MAX level (fi . 4).
- 4. Put the tank back in the appliance.

**Important:** Never operate the appliance without water in the tank or without the tank.

**Please note:** You should customise water hardness as soon as possible following the instructions in section "13.2 Water hardness".

#### 4. SETTING UP THE APPLIANCE

- Plug the power cord connector (C7) into the socket (A19) at the back of the appliance (fi . 5), then plug the plug into the mains socket. Make sure the main switch (A20) at the back of the appliance is pressed and in the I position (fi . 6);
- The ight corresponding to the button (B6) comes on to indicate that you need to deliver water to fill the circuit (fi . 7);

- Place a container with a minimum capacity of 100 ml under the hot water spout (A5) and cappuccino maker (A8) (fi 8);
- Press the button (B6) corresponding to the (5) light (fi .
   Delivery begins and stops automatically. Empty the container.

Before using the machine, you must rinse the internal circuits. Proceed as follows:

- Attach the fil er holder (C1) complete with fil er to the appliance. To attach correctly, align the fil er holder handle with "INSERT" (fi . 10), then turn the handle to the right until it is aligned in the "CLOSE" position;
- Place a recipient under the fil er holder and cappuccino maker (A8) (fi . 11);
- Press the button (B4) corresponding to the livery begins (fi . 12);
- When delivery is complete, turn the steam dial (A4) (fi

   and deliver steam for 10 seconds to rinse the steam circuit;
- Repeat points 7 and 8 until you have delivered at least 1 litre of water (about half the tank);
- Extract the water tank (A17) (fi . 3), rinse and fill with fresh clean water, taking care not to exceed the MAX level (fi . 4).

The appliance is ready for use.

**Please note:** We also recommend rinsing the internal circuits if the appliance is not used for a long period.

The first time you use the appliance, you need to make 4-5 cups of coffee before the appliance starts to give satisfactory results. Pay particular attention to the quantity of pre-ground coffee in the fil er ((C2) or (C3)) (see instructions in section "5.5 Adjusting the quantity of ground coffee in the fil er").

Proceed as described in section "5. Prepare the perfect dose".

#### 5. PREPARE THE PERFECT DOSE

## 5.1 Preparing the coffee mill

- Make sure the beans container is correctly inserted and lined up to position "3" (fi . 14) (default setting);
- 2. Remove the beans container lid (A1);
- Place the required quantity of coffee beans in the container (fi . 15);
- 4. Close the lid, pressing firml.
- The first time you use the appliance, make sure the dial (B2) is in the position (default setting).

## 5.2 Select the grinding level

The grinding level affects delivery speed and therefore the quality of the extract.

The first time you use the appliance, we recommend using the factory setting (medium grinding) (fi . 14), then if you are not satisfied with the result, adjust the level according to your per-

sonal taste and the type of coffee by setting a finer or coarser grinding level, referring to the tips in section "5.5 Adjusting the quantity of ground coffee in the fil er".

## Important:

- Always adjust the coffee mill while in operation.
- Adjust one grinding level at a time and make at least 5 coffees before adjusting again.
- Do not remove the beans container while it contains beans.

#### 5.3 The coffee filters

The appliance is provided with two coffee fil ers.

The 1 coffee fil er (C2) has the symbol marked on the bottom.

The 2 coffee fil er (C3) has the symbol marked on the bottom.

For the correct quantity of coffee, the ideal level of pressed coffee is marked inside the fil ers (fi . 16). If the quantity is above or below the level indicated, the result may not be satisfactory. The next times you use the coffee mill, you can adjust the grinding level using the dial (B2) (see section "5.5 Adjusting the quantity of ground coffee in the fil er").

### 5.4 Grind the coffee directly into the filter

- Place the ground coffee fil er (C2) or (C3) in the fil er holder (C1) (fi . 17);
- 2. Press the "X2" button if you are using the 2 coffee fil er;
- Attach the fil er holder to the outlet of the coffee mill (A22), aligning it with "INSERT", then turning it to the right (fi . 18). Grinding begins when the fil er holder reaches the CLOSE position and stops automatically;

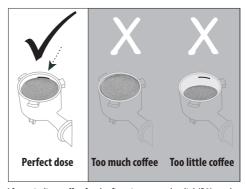
**Important:** while the appliance is grinding coffee, you can perform a rinse, or produce hot water or steam at the same time.

- Once grinding is complete, the light (B16) flashe. Pull the presser lever (A23) as far as it will go. The force exerted on the coffee is indicated on the lever itself ( (fi . 19).
- 5. Remove the fil er holder by turning it towards the left. **Important:** to adjust the correct quantity ground automatically into the filter holder, see section "5.5 Adjusting the quantity of ground coffee in the filter".

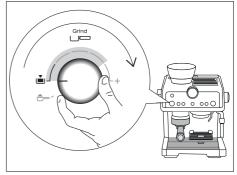
If you remove the fil er holder from the outlet of the coffee mill without pressing the coffee, the \_\_\_\_ light (B16) flashe . To press, turn the dial (B2) to the \_\_\_ position to disable the coffee mill, re-attach the fil er holder and pull the lever (A23).

# 5.5 Adjusting the quantity of ground coffee in the filter

**Important:** The first time you use the coffee mill, leave the dial in the josition (min). It is normal for you to have to grind the coffee a number of times before finding the correct adjustment for the right amount of coffee.



After grinding coffee for the first time, turn the dial (B2) gradually, starting from the "min" position (see following figu e) until you reach the correct quantity, depending on the type of coffee. The ideal position is within the sector shown in grey in the following figu e.



By adjusting this dial, you can adapt the mill to any type of coffee and to wear of the burrs over time.

#### 6. COFFEE DELIVERY

#### 6.1 Beverage selection

- 1. Turn the mode selector dial (B8) to select the desired coffee (see section "6.4 Coffee beverages").
- 2. If you use the 2 cup fil er (C3), press the "2X" button (B3).

## 6.2 Delivering the coffee

- 1. Attach the fil er holder (C1) to the appliance. To attach correctly, align the fil er holder handle with "INSERT" (fi . 10), then turn the handle to the right until it is aligned in the "CLOSE" position;
- 2. Place the cup or cups under the fil er holder spouts;
- If you are using small cups, lower the cup grille (A10) to bring the fil er holder spouts nearer the cup. This makes a better froth (fi . 20):
- 4. Using the dial (B8), select the desired beverage.

5. Press the OK button. The appliance makes the coffee then stops automatically.

**Please note:** While the machine is making coffee, delivery can be interrupted at any moment by pressing the  $\bigcirc \bowtie$  button. To remove the filter holder, turn the handle from right to left.

#### **Danger of burns**

- To avoid splashes, never remove the filter holder while the appliance is delivering coffee. Wait for a few seconds after delivery.
- If no coffee is delivered, wait for about 1 minute before removing the filter holder. There could be a puff of steam caused by the residual pressure inside the appliance.

#### 6.3 Pressure gauge

The pressure gauge enables you to check that pressure is correct while the coffee is being delivered (fi . 21).

While making ESPRESSO coffee, the indicator of the pressure gauge will rotate within the optimal zone sector showing the pressure used during brewing.

For more information, see section "17. How to make perfect coffee".

**Important:** the pressure gauge only operates while coffee beverages are being made. If you are preparing hot water " ⑤" or using the steam function, the pressure gauge indicator does not move.

## 6.4 Coffee beverages

#### ESPRESSO

Beverage of Italian origin, a short coffee with an intense aroma.

Coffee	Pre- infusion	Quantity	Filter	x2
Espresso		1 cup 35 ml		X
_	<b>V</b>	2 cups 70 ml	6	1

Always check that there is the right amount of coffee in the filer (see section "5.5 Adjusting the quantity of ground coffee in the filer").

#### COFFEE

Beverage of European origin, a long coffee with a delicate aroma.

Coffee	Pre- infusion	Quantity	Filter	×2
Coffee		1 cup 70 ml		X
	X	2 cups 140 ml	6	✓

Always check that there is the right amount of coffee in the filler (see section "5.5 Adjusting the quantity of ground coffee in the filler").

#### AMERICANO

Beverage of American origin, a long coffee. Made by delivering an espresso, followed by hot water added directly to the cup. Only one cup can be made at a time.

Coffee	Pre- infusion	Quantity	Filter	×2
		1 cup 120 ml		X
Americano	<b>√</b>	RE	COMMENDED:	
		1 cup 240 ml	8	<b>✓</b>

Always check that there is the right amount of coffee in the filler (see section "5.5 Adjusting the quantity of ground coffee in the filler").

# 7. CUSTOMISING THE QUANTITY OF COFFEE BEVERAGES WITH THE (TW) BUTTON (B7)

- 1. Prepare the appliance to deliver 1 or 2 cups of the coffee beverage you want to make, as far as attaching the fil er holder (C1) complete with the (C2) or (C3) fil er and ground coffee.
- 2. Turn the dial (B8) to select the coffee to be programmed.
- 3. Press the button: the light corresponding to the button (B5) comes on steadily and the light corresponding to the button flashe.
- 4. Press the OK button to start delivering the beverage. The lights corresponding to the OK and (MY) buttons flash
- 5. When you have reached the desired quantity of the beverage, press the OK button again.

Press the my button to save the new setting. The appliance is ready for use again and the (my) button remains on.

If you do not want to save the new setting, press any other button.

Programming Americano coffee: follow the procedure described above for the quantities of both coffee and hot water.

#### Please note:

- You can programme coffee beverages, but not steam and hot water.
- Programming changes the quantity of the beverages, but not the amount of coffee ground.
- "X2" beverages can be programmed separately.

## Beverage reset (my)



To reset the default beverage quantities, press and hold the (my) button (B7) until it goes off.

The selected beverage is reset to the default values.

#### **USING PRE-GROUND COFFEE** 8.

- Place the ground coffee fil er (C2) or (C3) in the fil er holder (C1) (fi . 17);
- 2. Place the quantity of ground coffee in the fil er;
- Turn the dial (B2) to the position to disable the coffee
- Attach the fil er holder to the outlet of the coffee mill (A22), aligning it with "INSERT", then turning it to the right
- Pull the presser lever (A23) as far as it will go. The printing on the lever indicates the pressing force exerted ( (fi . 19).
- Remove the fil er holder by turning it towards the left.

#### 9. DELIVERING HOT WATER

- Choose the cup and place it on the correct cup grille ((A10) or (A11)).
- Press the button (B6): the appliance delivers hot water from the spout (A5) then goes off au omatically.
- To interrupt delivery, press the button again.

#### 10. HOW TO MAKE MILK-BASED BEVERAGES

- Pour the quantity of milk you want to heat/froth into the milk jug (C9), remembering that the volume of milk doubles or triples in volume. For a denser more even froth, you should ideally use skimmed or partially skimmed cow's milk at refrigerator temperature (about 5°C).
- Choose the position of the ring (A7) (fi . 22) according to the beverage to be prepared (see following table):

Recommended position	Milk beverage to be prepared
FLAT	Hot milk (not frothed) / Caffelatte / Macchiato / Flat White



Cappuccino, Espresso Macchiato, Hot Milk (frothed)

- Place the jug (C9) containing the milk under the cappuccino maker (A8) (fi . 23).
- Immerse the cappuccino maker in the milk jug. Never immerse the black ring (fi . 24).
- 5. Turn the dial to the  $\leq \frac{1}{2}$  position (fig. 25). Steam to heat the milk is delivered from the cappuccino maker. If the ring is in the FOAM position, the steam gives the milk a creamy frothy appearance (fi . 26). To obtain a creamier froth, immerse the cappuccino maker in the milk and rotate the container with slow upward movements.
- When the required temperature (the ideal is 60°C) and froth density is reached, interrupt steam delivery by turning the dial to the  $\bigcirc$  position.
- For beverages requiring it, prepare the coffee (see section "5. Prepare the perfect dose"). Choose sufficiently large cups and place them on the espresso cup grille (A10). To use tall glasses, close the espresso cup grille (A10) and rest the glass on the cup grille for glasses or mugs (A11).
- Pour the frothed milk into the cups. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

Preparing cappuccino: consider about 100 g of milk for each Please note:

#### 11. CLEANING THE CAPPUCCINO MAKER AFTER USE

For hygiene reasons, the cappuccino maker should always be cleaned after use.

Proceed as follows:

- Turn the steam dial to the  $\leq^{n}$  position to deliver a little steam for a few seconds (points 2, 5 and 6 of the previous section). This causes the cappuccino maker to discharge any milk left inside.
- Press the (B1) ON/Standby button to turn the appliance off. 2.
- Wait a few minutes for the cappuccino maker to cool down. With one hand, hold the cappuccino maker tube firml, with the other, release the cappuccino maker by turning it anticlockwise, then pull off d wnwards (fi . 27).
- Remove the rubber steam connection nozzle from the spout by pulling it downwards (fi . 28).
- Push the ring upwards and make sure the two holes shown by the arrows in fi . 29 are not blocked. If necessary, clean with a pin;
- Replace the connection nozzle, move the ring downwards and put the cappuccino maker back on the nozzle, turning it and pushing it upwards until it is attached.

For more thorough cleaning, use De'Longhi detergent.

#### 12. ACTIVATING THE WATER SOFTENER FILTER

Certain models are fit ed with a water softener fil er (C6). 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.

- Remove the fil er from the packaging;
- Turn the date indicator disk (fi . 30) until the next 2 months of use are displayed;

**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 a maximum of 3 weeks.

- To activate the fill er, run tap water through the hole in the fill er (fi . 31) until water comes out of the openings at the side for more than a minute;
- Extract the tank (A17) (if necessary fill with ater);
- 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);
- Place the fil er in the fil er housing (A18) and press as far as it will go. Close the tank, then put the tank back in the machine:

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

#### 13. MENU SETTINGS

**Please note:** Once in the menu, you can modify all the menu functions as described in the previous sections.

### 13.1 Coffee temperature

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

- Press and hold the × 2 (B3) and (m) (B7) buttons together for at least 3 seconds to access the menu. The (B15) and (B16) lights alternate;
- Turn the mode selection dial (B8) to the SEPRESSO position. The Will light (B11) remains on steadily;
- 3. Press the button corresponding to the desired selection as shown in the following table:

Button	Temperature
x_2	Standard
<b>P</b>	High

Press the button (B1) to exit the menu. (If the appliance is left idle for about 1 minute, it exits automatically from the settings menu and is ready for use again).

#### 13.2 Water hardness

The sidescale light (B9) comes on after a period of time established according to water hardness. The machine can also be programmed according to the actual hardness of the water supply in the various regions, in which case descaling may be required less frequently.

Proceed as follows:

- Remove the "TOTAL HARDNESS TEST" indicator paper (C4) from its pack.
- 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.
- Press and hold the × 2 (B3) and my (B7) buttons for at least 3 seconds to access the menu. The (B15) and η (B16) lights alternate;
- 6. Press the button corresponding to the desired selection as shown in the following table:

x2	<b>1</b> soft water
	Joie Water
<b>F</b>	<b>2</b> medium water
OK)	3 hard or very hard water
	(OK)

Press the button (B1) to exit the menu. (If the appliance is left idle for about 1 minute, it exits automatically from the settings menu and is ready for use again).

#### 13.3 Auto-off

Auto-off can be set so that the appliance goes off after 9 minutes, one and a half hours, or three hours. Proceed as follows:

- Press and hold the x 2 (B3) and (my (B7) buttons for at least 3 seconds to access the menu. The (B15) and (B16) lights alternate;
- Turn the mode selector dial (B8) to the COFFEE position: The Ight (B13) remains on steadily;
- 3. Press the button corresponding to the desired selection as shown in the following table:

Button	Time
x2	9 minutes
<b>3</b>	1.5 hours
(OK)	3 hours

4. Press the button (B1) to exit the menu. (If the appliance is left idle for about 1 minute, it exits automatically from the settings menu and is ready for use again).

#### 13.4 Default values

The appliance can be reset to the default values. Proceed as follows:

- Press and hold the x 2 (B3) and my (B7) buttons for at least 3 seconds to access the menu;
- Press and hold the my button for a few seconds until the corresponding light starts flashing
- Press the button (B1) to exit the menu. (If the appliance
  is left idle for about 1 minute, it exits automatically from
  the settings menu and is ready for use again).

## 13.5 Energy saving

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

Proceed as follows:

- Press and hold the x2 (B3) and my (B7) buttons for at least 3 seconds to access the menu;
- 2. Press the button (B6). The light (B12) comes on;
- Press the button (B1) to exit the menu. (If the appliance is left idle for about 1 minute, it exits automatically from the settings menu and is ready for use again).

#### Please note:

- If energy saving is active, you may have to wait a few seconds before delivery.
- When energy saving is disabled, steam is delivered immediately.

## 13.6 Extra grinding adjustment

Over time, the burrs will wear down and the quantity of ground coffee will diminish. When adjusting the burrs as described in section "5.5 Adjusting the quantity of ground coffee in the fi-ter" is no longer enough, you can select a new grinding range. Proceed as follows:

- Press and hold the ×2 (B3) and my (B7) buttons for at least 3 seconds to access the menu. The (B15) and (B16) lights alternate;
- Turn the mode selection dial (B8) to the | position. The control of the limit of the
- Select the new grinding range by pressing the button (B4);
- 4. Press the (1) button (B1) to exit the menu. (If the appliance is left idle for about 1 minute, it exits automatically from the settings menu and is ready for use again);
- Turn the ground coffee quantity dial (B2) to the "" "min" position, then proceed to adjust as if it were the first time ("5.5 Adjusting the quantity of ground coffee in the fil er").

#### 14. CLEANING

## 14.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- drip tray (A13) complete with cup grille (A11) and drip tray grille (A12);
- espresso cup grille (A10);
- coffee fil ers (C2) and (C3);
- the beans container (A2):
- the coffee mill burrs;
- the coffee mill outlet (A22) (smart tamping station);
- boiler outlet (A21);
- water tank (A17);
- cappuccino maker (A8) as described in section "11. Cleaning the cappuccino maker after use".

#### Important!

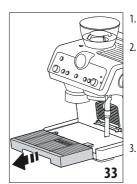
- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
- None of the components of the appliance can be washed in a dishwasher with the exception of the drip tray (A13) and cup grilles (A10) and (A11).
- If the appliance is not used for more than a week, before using it again, we recommend you perform a rinse cycle as described in section "4. Setting up the appliance".

#### Danger!

- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

## 14.2 Cleaning the drip tray

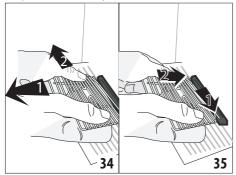
The drip tray is fit ed with a level indicator (A14) showing the amount of water it contains. Before the indicator protrudes from the cup tray, the drip tray must be emptied and cleaned, otherwise the water may overfl w the edge and damage the appliance, the surface it rests on or the surrounding area.



- . Remove the drip tray (fi . 33).
- Remove the cup grille (A11), drip tray grille (A12) and level indicator (A14), empty the water and clean all the components with a cloth, then reassemble the drip tray.
- Put the drip tray back in place.

## 14.3 Cleaning the espresso cup grille

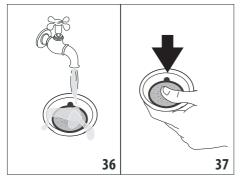
- 1. Extract the grille (A10) by pulling it from the left, then removing it from the support (fi . 34).
- Clean the support with a cloth and wash the grille (dishwasher safe).
- 3. Put the grille back on the support from the right side, then push until it is correctly attached (fi . 35).



## 14.4 Coffee filter cleaning and maintenance

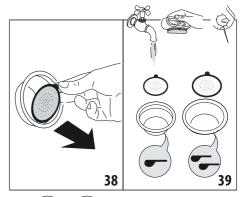
The coffee fil ers are designed to obtain the best possible coffee froth. For best results, the fil ers must always be clean and free from all coffee residues.

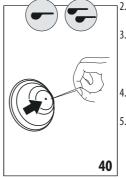
After using the appliance, always rinse the fil ers under abundant running water (fi . 36), pushing the perforated fil er to make sure it is always correctly inserted in its housing (fi . 37); make sure the hole underneath (shown in fi . 40) is free from all residues.



If still dirty, and in any case always at least once a month, clean the coffee fil ers thoroughly:

1. Extract the perforated filer by pulling the tab (fi. 38).





- Rinse the fil ers under running water (fi . 39).
- Make sure the holes are not blocked. If necessary, clean with a pin (fi . 39-40).
- 4. Dry all the components with a cloth.
- Put the perforated fil er back in the housing and press as far as it will go (fi . 37).

## 14.5 Cleaning the boiler outlet

After every 200 coffees, rinse the boiler outlet. Press the since button (B4) and deliver about 200 ml of water.

## 14.6 Cleaning the water tank

- Remove the fil er (\*if present) and rinse with running water.
- Clean the water tank regularly (about once a month) and whenever you replace the water softener fil er (C6) (\*if present) with a damp cloth and a little mild washing up liquid, then rinse thoroughly.
- Replace the fil er (\*if present), fill the tank with fresh water and replace the tank.
- (Models with water softener fil er only) Deliver about 100 ml of water.

#### Danger!

While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

## 14.7 Cleaning the beans container

Without extracting it, clean the beans container regularly with a cloth.

For more thorough cleaning, proceed as follows:

- Make sure the beans container (A2) is empty. If necessary, operate the coffee mill without beans to empty it:
- Release the beans container by turning it anticlockwise and extract from the appliance.

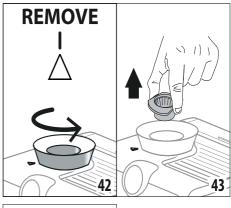


- . Wash the container and lid (A1) with warm water. Do not wash the components in a dishwater or use washing up liquid! Dry all accessories thoroughly before using again.
- Remove coffee residues (fi . 41);
- Clean the beans container housing with a damp cloth and dry;
- 6. Put the container back as described in section "4. Setting up the appliance".

## 14.8 Cleaning the burrs

When cleaning the beans container, clean the container housing and upper burr with a damp cloth. The burr can be removed and replaced when worn. Contact an authorised customer services centre. You may also need to remove the burr if it becomes blocked with foreign matter. If this occurs, clean as follows:

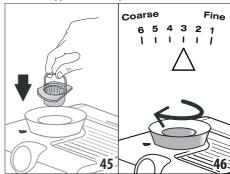
- 1. Empty the beans container (if necessary, using a vacuum cleaner to remove any remaining beans).
- Attach the fil er holder and operate the mill without beans to free the coffee guide, then attach the fil er holder to the outlet of the coffee mill (A22), lining it up with "INSERT", then turning it to the right (fi . 18). Grinding begins when the fil er holder reaches the CLOSE position and stops automatically;
- 3. Turn the appliance off;
- 4. Remove the beans container as described in the previous section "14.7 Cleaning the beans container".
- Turn the fineness selector anticlockwise as far as it will go to the "REMOVE" position (fi . 42).





- Extract the upper burr, gripping it by the handle (fi . 43).
- Clean the burr with a brush (fi . 44) and remove the coffee residues using a vacuum cleaner (fi . 41).





- Insert the burr in its housing (fi . 45);
- Turn the selector to select the desired grinding level (fi . 46);
- Make sure the burr is inserted correctly by pulling it by the handle. If it is correctly inserted, it will not move;
- Use a brush to remove any coffee residues from the outlet of the coffee mill (A22).

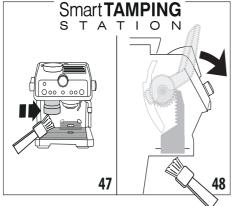
#### 14.9 Replacing the burrs

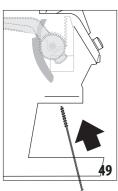
When the quantity of coffee becomes even less, contact a customer services centre to have the burrs replaced, then adjust the mill again as follows:

- Press and hold the ×2 (B3) and my (B7) buttons for at least 3 seconds to access the menu. The (B15) and (B16) lights alternate;
- Select the original grinding range by pressing the x2 button:
- Press the button (B1) to exit the menu. (If the appliance is left idle for about 1 minute, it exits automatically from the settings menu and is ready for use again);
- Turn the ground coffee quantity dial (B2) to the ""min" position, then proceed to adjust as though it were the first time ("5.5 Adjusting the quantity of ground coffee in the fil er").

## 14.10 Cleaning the "Smart tamping station"

To guarantee top quality grinding, clean the "Smart tamping station" regularly as follows:





- . Clean the attachment area with a brush (fi . 7).
- Pull the lever (A23) as far as it will go and clean the presser cylinder with a brush (fi . 48). Then release the lever.
- 3. Use the tube brush (C8) to clean the coffee guide (fi . 49).

#### 14.11 Other cleaning operations

- Do not use solvents or abrasive detergents to clean the coffee maker. Use a soft damp cloth only.
- 2. Clean the fil er holder cup.
- 3. You are recommended to use De'Longhi detergent.

#### 15. DESCALING

Descale the appliance when the | light (B9) comes on.

- Before use, read the instructions and the labelling on the descaler pack.
- 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 quarantee.

## Proceed as follows:

- 2. If the appliance is off, press the ON/Standby button (B1).
- Make sure the fil er holder is not attached and position a recipient under the spouts (A5), (A6) and the boiler outlet (A21) (fi . 8).
- 4. Turn the mode selector dial (B8) to the position. The light flashes and the ok light comes on.
- 5. Press (OK) (B5) to start descaling.
- The descale programme starts and the descaler liquid comes out of the spouts and boiler outlet. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pausesuntil the tank is empty.
- 7. Delivery stops and the (B15) and (B15) and lights corresponding to the rinse button (B4) come on.
- 8. Empty the recipient used to collect the descaler solution and replace it empty under the spouts.
- Remove the water tank, empty any residues of descaler solution, rinse with running water and fill with fresh water up to the MAX level. Put the tank back in its housing.
- 10. Press the button. The appliance rinses the internal circuits and delivers water from all three spouts.
- 11. When rinsing is complete, delivery stops. All the LEDs flash briefly and the applian e prepares to be used again.
- 12. Empty the recipient used to collect the rinse water.
- 13. Extract and empty the drip tray, then put back in the appliance.
- Extract the tank, fill with fresh water, then put back in the appliance.
- 15. Turn the mode selector dial to one of the coffee positions.

## 16. TECHNICAL DATA

Mains voltage:See rating labelAbsorbed power:" " " "Size LxDxH:375x368x445 mmMAX. pressure:19 barsWater tank capacity:2 LPower cable length:1200 mmWeight:12 kg

## 17. HOW TO MAKE PERFECT COFFEE

PERFECT ESPRESSO	UNDER-EXTRACTED COFFEE	OVER-EXTRACTED COFFEE
FROTH: nut-brown coloured with dark lights and light-coloured streaks, 3-4 mm thick	FROTH: clear and thin with large bubbles	FROTH: dark and thin, only at the edges
BODY: dense, full-fl voured and smooth	BODY: thin, watery	BODY: excessive
TASTE: well-balanced and lingering	TASTE: weak and short-lived	TASTE: strong, astringent, lingering and bit- ter on the palate
AROMA: intense	AROMA: not pronounced	AROMA: weak, with a hint of burnt coffee
GRINDING LEVEL: Correct	GRINDING LEVEL: too coarse. Adjust the mill to a lower position, following the instructions in section "5.5 Adjusting the quantity of ground coffee in the fil er"	GRINDING LEVEL: too fin . Adjust the mill to a higher position, following the instructions in section "5.5 Adjusting the quantity of ground coffee in the fil er"
COFFEE QUANTITY: Correct	QUANTITY OF COFFEE IN FILTER:  Not enough. Increase the quantity by turning the dial "B2.  Ground coffee quantity dial" as described in section "5.5 Adjusting the quantity of ground coffee in the fil er"	QUANTITY OF COFFEE IN FILTER:  Too much: reduce the quantity by turning the dial "B2. Ground coffee quantity dial" as described in section "5.5 Adjusting the quantity of ground coffee in the fil er"

## **18. EXPLANATION OF LIGHTS**

EXPLANATION OF LIGHTS	OPERATION
Turning the machine on	Self-diagnosis
Insuffici t water in tank or water tank not inserted correctly	Fill the tank or extract the tank and put back correctly
Energy saving is enabled	See section "13.5 Energy saving" if you war to disable the function
The appliance is on and ready for use	The appliance is at the right temperature to deliver steam. To deliver steam, turn the steam dial (A4)
The appliance is on and energy saving is enabled. The steam dial (A4) is in the steam delivery position	The light flashes to indicate that the appliance is preparing to deliver steam. Delivery begins as soon as the appliance is a temperature
The appliance is heating up to be ready for use	The appliance is at temperature when th light remains on steadily
Presser lever (A23) is not in the correct position	Turn the lever back in place.
Pressing is needed	The coffee has just been ground and the fil holder is attached to the coffee mill
The fil er holder has been detached from the coffee mill without pressing	Detach the fil er holder and press the coffo as described in section "8. Using pre-grour coffee"
The fil er holder has been detached be- fore grinding has ended or pressing has been performed too quickly	Repeat grinding
The slide of coffee grinder is clogged	Clean as described in section "14.10 Clean ing the "Smart tamping station"" and se tion "19. Troubleshooting" in correspond ence to fi . 50.
The burrs are blocked by foreign matter	Remove the foreign matter and clean the burrs as described in section "14.8 Cleaning the burrs".
The beans container is empty	Fill the beans container
The beans container is not inserted or is not correctly screwed in place, or the selector on the bottom of the container is not in a position from 1 to 6.	Put the beans container in the appliant correctly
	Insuffici t water in tank or water tank not inserted correctly  Energy saving is enabled  The appliance is on and ready for use  The appliance is on and energy saving is enabled. The steam dial (A4) is in the steam delivery position  The appliance is heating up to be ready for use  Presser lever (A23) is not in the correct position  Pressing is needed  The fil er holder has been detached from the coffee mill without pressing  The fil er holder has been detached before grinding has ended or pressing has been performed too quickly  The slide of coffee grinder is clogged  The beans container is empty  The beans container is not inserted or is not correctly screwed in place, or the selector on the bottom of the container

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
+ + + flash briefly t regular intervals	The dial (B2) has been turned to the maximum adjustment possible	When not enough coffee is ground to reach the correct quantity, select the new grinding range as described in section "13.6 Extra grinding adjustment".
OK flashin	The appliance is too hot to make coffee	Wait for it to cool
on	Descaling must be performed	Descale the appliance as described in section "15. Descaling"
flashin	Descaling is underway	Complete the operation as described in section "15. Descaling"
	Descaling has ended and the dial (B8) is in the "descaling" position	Turn the mode selector dial to one of the "coffee positions"
flashing quickl	The dial (B8) is in the descaling position	Turn the dial to one of the beverage positions
<u></u> රා on	The appliance is being turned on for the first time and the water circuit must be fille	Proceed as described in section "4. Setting up the appliance".
<u>⑥</u> + ℴ�� flashin	If the water softener fil er (C6) is present, an air bubble may have been released inside the circuit, obstructing delivery	Press the button (B6) corresponding to the (a) light (fi . 9). Delivery begins and stops automatically.
	The grinding is too fine and the coffee is delivered too slowly or not at all	Extract the fil er holder and repeat the operations to make the coffee, bearing in mind the indications in section "5.5 Adjusting the quantity of ground coffee in the fil er" and table "17. How to make perfect coffee".
<u>∭</u> flashin	The drip tray (A13) is missing or has not been inserted correctly	Extract the drip tray then put back correctly in the appliance
<u></u> on	General alarm	Contact Customer Services
		·>

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
€\$+ ▲ flashin	If the water softener fil er (C6) is present, an air bubble may have been released inside the circuit, obstructing delivery	Press the button (B6) corresponding to the <a href="mailto:obj">obj"&gt;obj"&gt;obj"&gt;obj"&gt;obj"&gt;obj"&gt;obj"&gt;</a>
	The grinding is too fine and the coffee is delivered too slowly or not at all	Extract the fil er holder and repeat the operations to make the coffee, bearing in mind the indications in section "5.5 Adjusting the quantity of ground coffee in the fil er" and table "17. How to make perfect coffee".
	The fil er is blocked, or the perforated fil er is missing	Clean as described in section "14.4 Coffee fil er cleaning and maintenance" and make sure the perforated fil er is put back correctly
	The tank has been inserted incorrectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descale as described in section "15. Descaling"

## 19. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION	
No espresso coffee is delivered	No water in the tank (A17)	Fill the tank	
	The <u>©</u> light is on to indicate that the coffee or steam circuit is empty.	Press the button corresponding to the light to fill the ci cuit.	
	The fil er is blocked, or the perforated fil er is missing	Clean as described in section "14.4 Coffee fil er cleaning and maintenance" and make sure the perforated fil er is put back correctly	
	The tank has been inserted incorrectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom	
	Scale in the water circuit	Descale as described in section "15. Descaling"	
The fil er holder cannot be attached to the appliance	The ground coffee has not been pressed or is too much	Clean as described in section "5.4 Grind the coffee directly into the fil er"	
The espresso coffee drips from the edges of the fil er holder rather than the holes	The fil er holder is inserted incorrectly	Attach the fil er holder correctly and rotate firmly as far as it will g	
	The espresso boiler gasket has lost elasticity or is dirty	Have the espresso boiler gasket replaced by Customer Services	
	The fil er is clogged, or the perforated fil er is missing or dirty	Clean as described in section "14.4 Coffee fil er cleaning and maintenance"	
The coffee froth is too light (delivered from the spout too fast)	The appliance settings need reviewing	See section "17. How to make perfect coffee"	
		→	

CAUSE	SOLUTION		
The appliance settings need reviewing	See section "17. How to make perfect coffee"		
The ring (A7) is in the "FLAT" (NO FROTH) position	Push the ring into the "FOAM" position		
Milk not cold enough	Always use semi-skimmed milk at refrigerator temperature.		
The cappuccino maker (A8) is dirty	Clean the cappuccino maker as described in section "11. Cleaning the cappuccino maker after use"		
Scale in the water circuit	Descale as described in section "15. Descaling"		
During the rinse cycle, the water tank has not been filled o the MAX level	Repeat the rinse cycle from point (8) of section "15. Descaling"		
There is foreign matter that cannot be ground in the coffee mill	Clean the burrs as described in section "14.8 Cleaning the burrs", making sure you remove all the beans from the beans container (A2) before extracting it.  Before putting the burr back, vacuum all residues from the housing (fi . 44).		
You must remove all the beans present in the machine	<ul> <li>Empty the beans container (if necessary, operate the coffee mill without beans or use a vacuum cleaner to remove any remaining beans).</li> <li>Attach the fil er holder and operate the coffee mill a number of times without beans to free the coffee guide. Attach the fil er holder to the outlet of the mill (A22), lining it up with "INSERT", then turning it to the right (fi . 22). Grinding begins when the fil er holder reaches the CLOSE position and stops automatically. Repeat until the fil er is empty.</li> <li>Place the new coffee in the beans container.</li> <li>If the amount of coffee ground is not enough to reach the "perfect quantity", proceed as described in section "5.5 Adjusting the quantity of ground coffee in the fil er".</li> </ul>		
	The ring (A7) is in the "FLAT" (NO FROTH) position  Milk not cold enough  The cappuccino maker (A8) is dirty  Scale in the water circuit  During the rinse cycle, the water tank has not been filled o the MAX level  There is foreign matter that cannot be ground in the coffee mill		

PROBLEM	CAUSE	SOLUTION		
After grinding, the coffee fil er is empty After grinding, there is too much coffee in the fil er	The coffee mill coffee guide is clogged	Clean as described in section "14.10 Cleaning the "Smart tamping station"". If the problem persists, access the guide by opening the hatch and free it using the brush (fi . 50).		
After grinding, the ground coffee in the fil er does not reach the "perfect amount of coffee"	The "Smart Tamping Station" needs cleaning	Clean as described in section "13.11 Cleaning the "tamping station", then grind again.		
	The quantity of ground coffee needs adjusting	Adjust the quantity of coffee with the dial (B2), following the instructions in section "5.5 Adjusting the quantity of ground coffee in the fil er". If the dial is already in the max. position, proceed as described in section "13.6 Extra grinding adjustment".		
	Over time the burrs wear down	Replace the burrs as described in section "14.9 Replacing the burrs".		





## ★若有任何需求请与下述地址联系:

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