

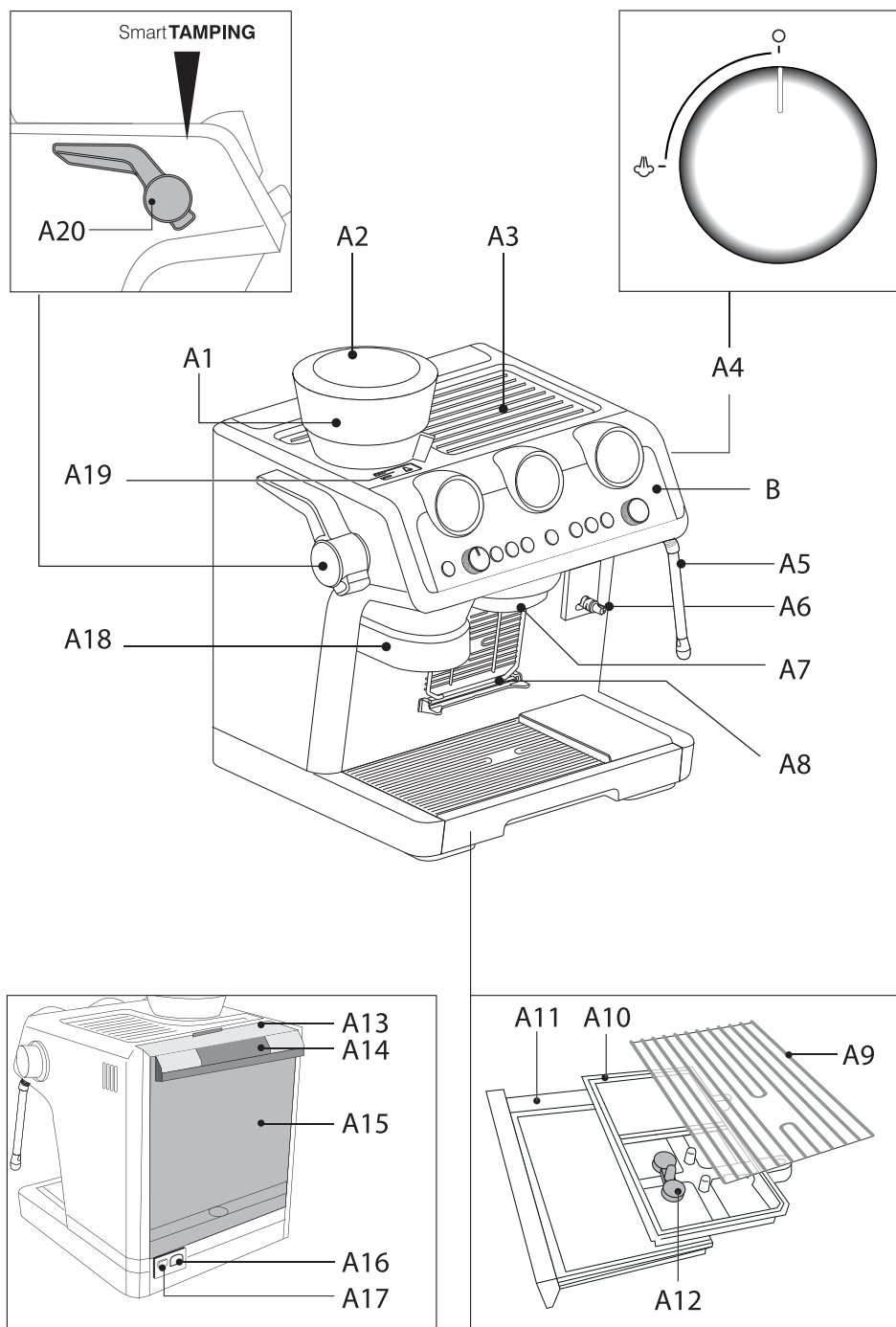


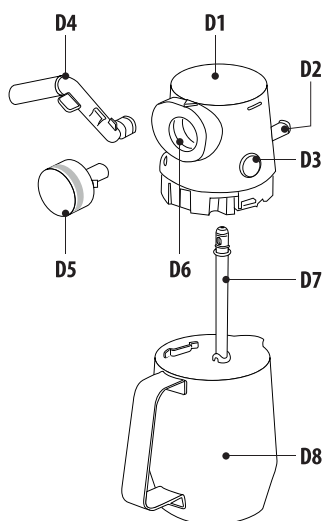
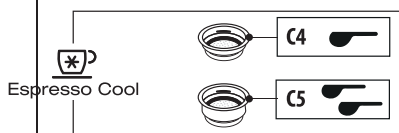
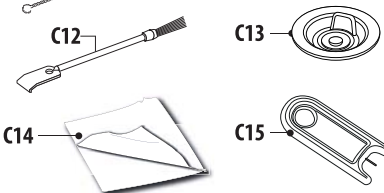
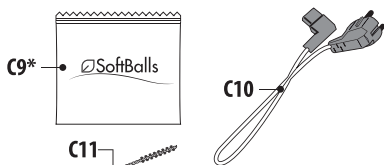
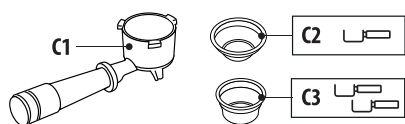
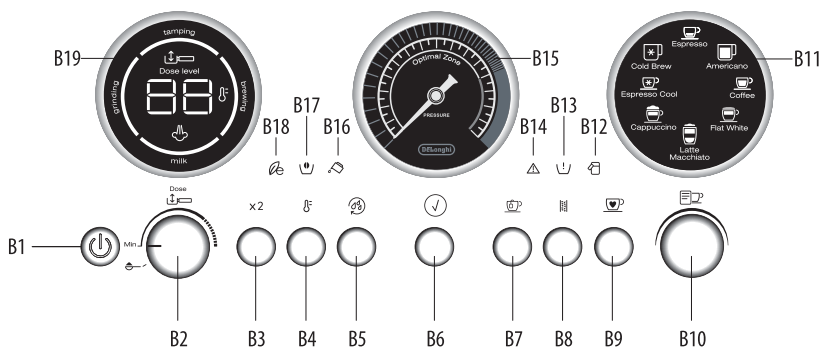
咖 啡 机
COFFEE MAKER

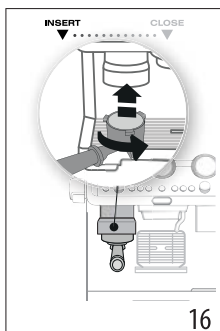
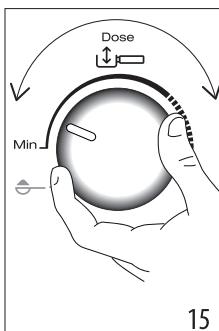
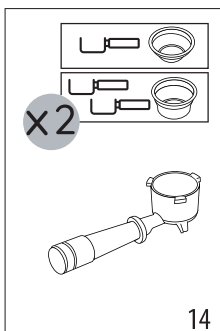
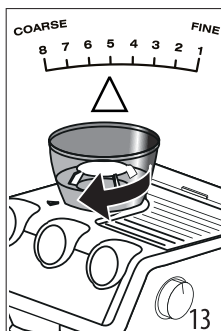
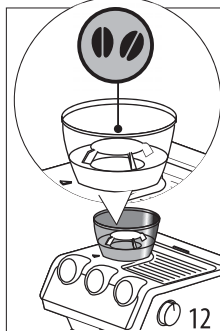
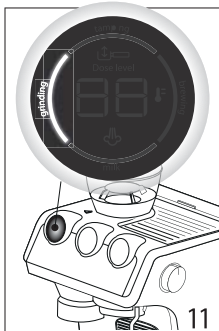
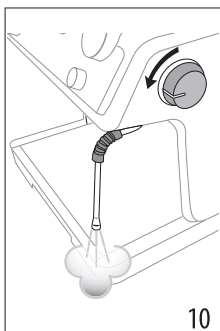
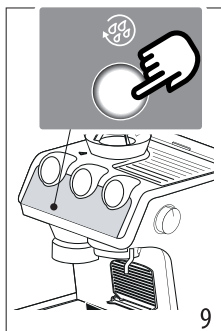
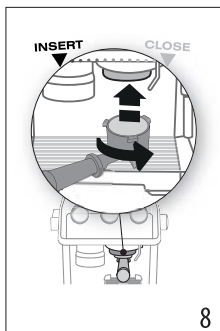
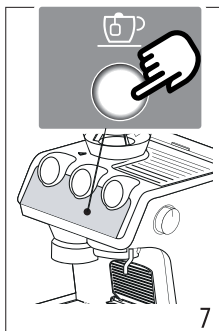
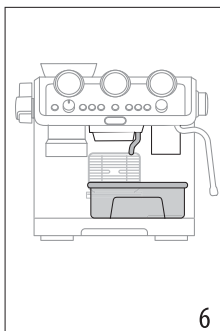
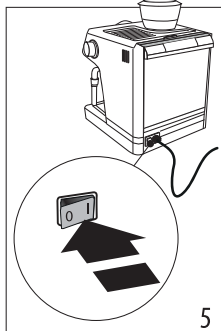
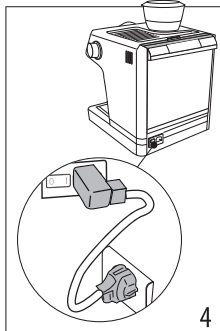
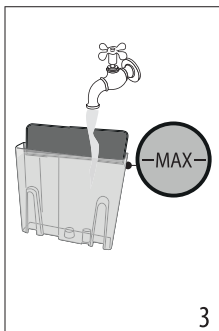
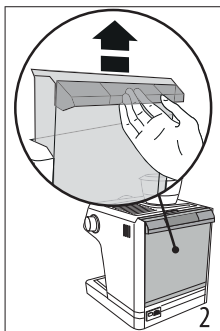
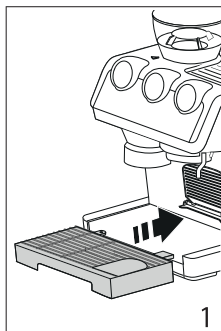
使
用
说
明
书

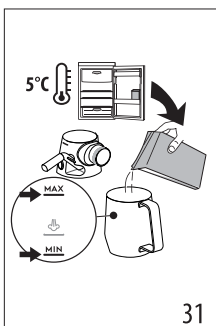
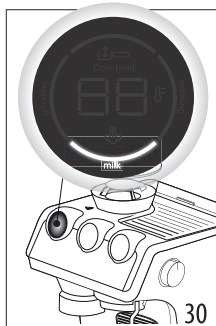
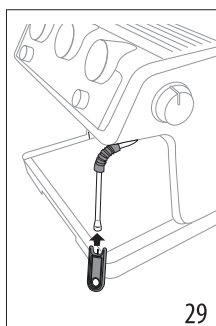
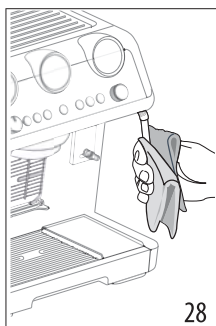
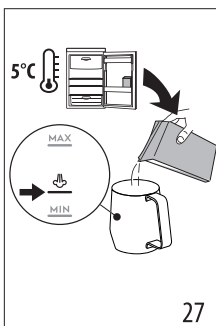
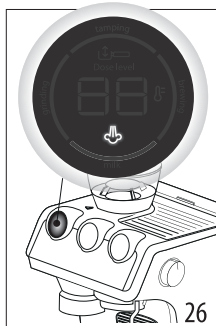
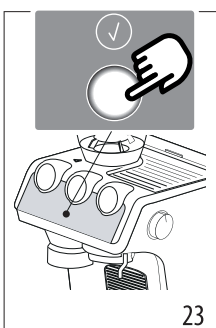
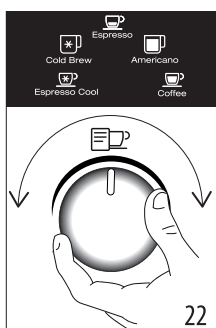
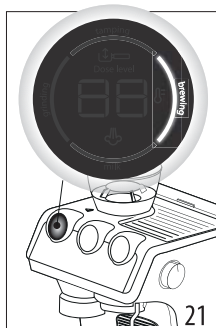
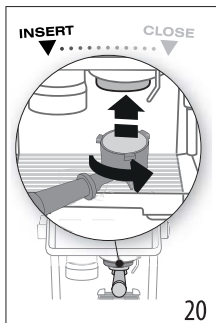
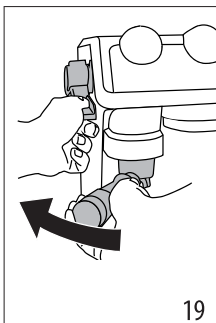
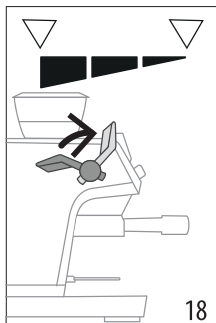
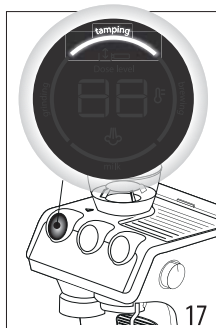
目 录

1.基本安全警告	5	7.6第三步：萃取冷萃咖啡	9
2.基本信息	5	7.7第三步：萃取沁冷浓缩咖啡	9
2.1使用说明	5	8.制作含牛奶的饮品	11
3.使用之前	6	8.1手动制作奶泡	11
3.1机器检查	6	8.2使用LatteCrema系统制作奶泡	11
3.2机器安装	6	9. 使用 ☕ 按钮定制咖啡饮品杯量	12
3.3机器连接	6	10.菜单设置	13
3.4机器设置	6	11. 清洁与维护	14
3.5与食品接触部分的清洗与维护	6	11.1清洁沁冷浓缩咖啡过滤器	14
3.6制作卡布奇诺咖啡和含牛奶咖啡	6	11.2清洁咖啡流出口	15
4.产品描述	7	11.3清洁咖啡豆容器	15
4.1机器部件描述-A	7	11.4清洁研磨器刀架	16
4.2控制面板描述-B	7	11.5更换研磨器刀架	16
4.3机器配件描述-C	7	11.6清洁“智能压粉器”	17
4.4可选清洁配件	8	11.7清洁LatteCrema系统	17
4.5 LatteCrema系统描述-D	8	12.水硬度	17
5.使用前的准备工作	8	13.使用Softballs软水珠	18
6.首次使用	8	14.除垢	18
7.制作咖啡	8	15.功能指示灯说明	20
7.1第一步：磨豆	8	16.故障处理	22
7.2调整咖啡粉量	9		
7.3第二步：压粉	9		
7.4萃取前手动冲洗	9		
7.5第三步：萃取热饮菜单	9		









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，机器外壳的热量也可能持续数分钟。
- 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、维护本产品。
- 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。
- 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、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。

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。请与德龙售后服务中心联系。

3.2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。

3.3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。

3.4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。

3.5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。

3.6制作卡布奇诺咖啡和含牛奶咖啡

- 本机器已通过测试，可用于含牛奶或以下植物来源的产品：大豆和杏仁。不得使用其他类型的奶制品或植物来源的产品。
- 在使用任何类型的奶制品后，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。









使用本机器前，请仔细阅读此安全警告。
本机器不适宜儿童使用。请将机器及其电源线置于儿童接触不到的位置。

4.产品描述

4.1机器部件描述-A

- A1. 咖啡豆容器
- A2. 咖啡豆容器盖
- A3. 暖杯盘
- A4. 蒸汽旋钮
- A5. 蒸汽杆
- A6. LatteCrema系统连接头
- A7. 咖啡流出口
- A8. 意式浓缩咖啡杯盘
- A9. 玻璃杯/马克杯盘
- A10. 滴水盘网格盖板
- A11. 滴水盘
- A12. 滴水盘水位指示浮标
- A13. 水箱盖
- A14. 水箱把手
- A15. 水箱
- A16. 电源线连接口
- A17. 主电源开关（开启/关闭）
- A18. 咖啡粉研磨出口（压粉器）
- A19. 咖啡粉研磨度指示
- A20. 压粉控制杆
- A21. 热水流出口

4.2控制面板描述-B


- B1.  开机/待机按钮
- B2.  咖啡粉量调节旋钮
- B3. X2按钮：使用2杯咖啡过滤器
- B4.  咖啡温度调节按钮
- B5.  冲洗按钮
- B6.  制作饮品/确认
- B7.  热水按钮
- B8.  除垢按钮
- B9.  定制饮品杯量
- B10. 饮品选择旋钮
- B11. 饮品选择指示灯：

黑咖啡

- Espresso意式浓缩咖啡
- Americano美式咖啡
- Coffee咖啡
- 冷饮菜单
- Cold Brew冷萃咖啡
- Espresso Cool沁冷浓缩咖啡
- 含牛奶的咖啡饮品
- Cappuccino卡布奇诺
- Flat White澳白
- Latte Macchiato拿铁玛奇朵

- B12. 清洁牛奶容器指示灯
- B13. 未安装咖啡豆容器指示灯
- B14. 通用警示灯
- B15. 压力计
- B16. 水箱缺水指示灯
- B17. 咖啡豆容器空指示灯
- B18. 节能指示灯
- B19. LED显示屏：
 - 显示机器制作咖啡的进程
 - 咖啡粉量指数
 - 萃取温度设置

4.3机器配件描述-C

- C1. 过滤器手柄
- C2. 1杯咖啡过滤器
- C3. 2杯咖啡过滤器
- 冷浓缩咖啡专用过滤器 
- C4. 1杯咖啡过滤器
- C5. 2杯咖啡过滤器
- C6. 水硬度测试纸
- C7. 除垢剂
- C8. 除垢配件
- C9. SoftBalls软水珠
- C10. 可拆卸电源线
- C11. 咖啡管道清洁刷
- C12. 咖啡粉清洁刷
- C13. 咖啡流出口清洁盘
- C14. 清洁布
- C15. 蒸汽杆清洁针

4.4 可选清洁配件



清洁片

(参见“11.2 清洁咖啡流出口”章节)

EcoMultiClean

德龙咖啡机多功能清洁剂

国际条码: 8004399333307

4.5 LatteCrema系统描述-D

- D1. 牛奶容器盖
- D2. 牛奶容器接口
- D3. 牛奶容器盖开启按钮
- D4. 牛奶流出口 (可调节高度)
- D5. 奶泡调节旋钮
- D6. 旋钮外壳
- D7. 进奶管
- D8. 牛奶容器



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, 且恕不需另行通知。

5. 使用前的准备工作

用温水和洗涤液清洗所有配件, 然后请按如下步骤操作:

1. 插入滴水盘 (A11), 同时安装玻璃杯/马克杯盘 (A9) 和滴水盘网格盖板 (A10) (如图1)。
2. 取出水箱 (A15) (如图2), 注入干净的水, 注意不要超过-MAX- (最高位置) 线 (如图3)。
3. 把水箱安装回机器。

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“10. 菜单设置”章节的描述设置水硬度。

6. 首次使用



1. 将电源线 (C10) 一端插入机器背面的电源插

接口 (A16) (如图4), 另一端插入电源插座。并确保机器背面的主电源开关 (A17) 按下并位于 I 位置 (如图5)。


2. 在咖啡和热水流出口以及卡布奇诺系统下方放置一个最小容积为100毫升的容器 (如图6)。

3. 按下长亮的  灯对应的按钮 (B7) (如图7)。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:

4. 将过滤器手柄 (C1) 连同咖啡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8), 然后向右旋转直到与  (关闭) 位置对齐。

5. 在过滤器手柄和蒸汽杆 (A5) 下方放置一个容器。

6. 按下  灯对应的按钮 (B5)。开始释放热水 (如图9)。

7. 完成热水释放后, 转动蒸汽旋钮 (A4) (如图10), 释放1分钟蒸汽, 以冲洗蒸汽回路; 我们建议您在制作奶泡前重复此操作3-4次, 以获得更好的蒸汽性能。



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。特别注意咖啡过滤器 (C2或C3) 中咖啡粉的量 (参见“7.1 第一步: 磨豆”章节中的说明)。

参照“理想咖啡粉量”一节的描述进行操作。

7. 制作咖啡

7.1 第一步: 磨豆 (如图11)

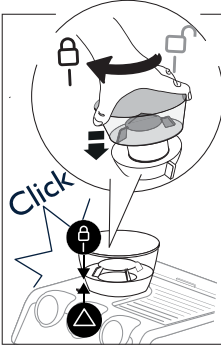
1. 检查咖啡豆容器是否已正确安装: 当  箭头与  标志对齐并听到咔嚓声, 咖啡豆容器已正确插入。

在咖啡豆容器 (A1) 中加入咖啡豆至MAX (如图12)。请使用新鲜咖啡豆, 加入您所需的量。

2. 选择研磨度 (如图13): 出厂默认值为5 (属于中度研磨)。

如果咖啡粉研磨过粗, 请顺时针朝1方向 (细)

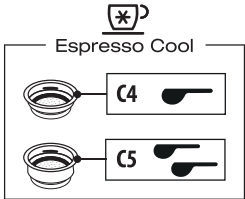
旋转。如果咖啡粉研磨过细，请逆时针朝8方向（粗）旋转。
 请注意，仅在机器磨豆的时候，才可以旋转并调整研磨度选择器，每次转动不要超过1格。可根据个人口味调整研磨度及所选用的咖啡豆，参考咖啡指南手册了解更多信息。



3. 选择一杯或两杯咖啡过滤器，安装在过滤器手柄中（如图14）。如果您需要使用两杯咖啡过滤器，请按下X2按钮（B3）。
 请注意：X2按钮也会使意式浓缩咖啡的杯量增加一倍。

请注意：

当制作 沁冷浓缩咖啡时，需要使用专用咖啡过滤器。



4. 从Min最小值开始旋转粉量调节旋钮以设置制作咖啡所需的咖啡粉量指数（如图15）。

请注意：



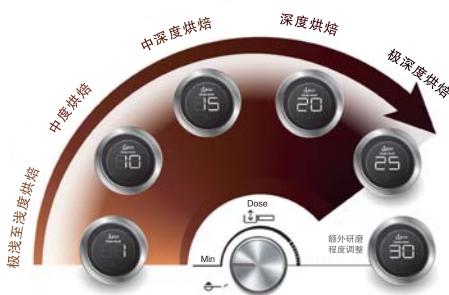
显示屏（B19）上的数字是过滤器手柄中所使用咖啡粉量的参考指数，它与研磨器设置无关，也不与测量单位（克/盎司）或研磨时间相对应。

请参照“理想咖啡粉量”一节的描述进行设置。

5. 将装有咖啡过滤器的过滤器手柄安装至咖啡粉研磨出口（A18），与 （插入）对齐，然后将手柄向右转动（如图16）。当过滤器手柄旋

转到 （关闭）位置后，将自动开始研磨，之后自动停止。

7.2调整咖啡粉量



在研磨过程中，不同类型的咖啡豆会呈现出不同的状态。这就是为什么在最开始设定粉量时需要格外谨慎。

以上图解介绍了如何调节咖啡粉量。请注意，咖啡粉量指数是基于咖啡豆烘焙程度而设定的，这对于制作咖啡有很好的参照作用。但根据您所使用咖啡豆的具体类型，参数范围可能会略有不同。

1. 从Min最小位置开始设置粉量指数。
2. 查看咖啡豆的烘焙程度，在此基础上慢慢转动粉量调节旋钮至合适位置。

7.3第二步：压粉（如图17）

1. 研磨后，尽可能往下按压压粉控制杆（A20）（不要取出过滤器手柄）。您可以重复一次该操作以获取优质出杯效果。
2. 取下过滤器手柄时，需要保持压粉控制杆位置不变（如图19）。取出过滤器手柄后，将压粉控制杆复位。
3. 检查咖啡粉量（参见“理想咖啡粉量”一节），并把过滤器手柄安装到咖啡流出口（A7）上（如图20）。

理想咖啡粉量



- 咖啡过滤器上已标记出一条“向内凹”的参考

线，由此在咖啡过滤器内部可观察到经过压粉后咖啡粉研磨量的理想位置。

如果粉量高于或低于此参考线的位置，制作出咖啡的结果可能不会令人满意。


- 完成压粉后，请确保咖啡粉量处于推荐的粉量水平。您可能需要多次调整粉量旋钮，以达到理想粉量。

如果您的粉量指数已设置在理想范围内，但咖啡出现过度萃取或萃取不足的情况，请调整咖啡研磨器的设置为更细或更粗（参照“7.1 第一步：磨豆”（如图11））。过度萃取的咖啡（咖啡流出太慢）需要研磨得更粗；萃取不足的咖啡（咖啡流出太快）需要研磨得更细。

- 制作咖啡小贴士：按压压粉控制杆（A20）的同时，将过滤器手柄取出，粉饼的表面会更加光滑。

7.4 萃取前手动冲洗


在切换热饮菜单和冷饮菜单的制作时，出至杯中的咖啡可能不在理想的温度。建议在萃取前，进行一次手动冲洗。

1. 选择所需制作的饮品。
2. 当选择热饮菜单时按钮 (B6) 指示灯亮起（白色），当选择冷饮菜单时按钮 (B6) 指示灯亮起（蓝色）。
3. 在咖啡流出口下方放置一个容器。
4. 按下  按钮，热水或冷水从咖啡流出口流出（这个操作使咖啡回路加热或冷却）。



7.5 第三步：萃取热饮菜单（如图21）

1. 将过滤器手柄安装到机器上（如图8）。
2. 转动模式选择旋钮选择所需制作的饮品（如图22）。
3. 按下按钮 (B6) 开始制作咖啡，制作完成后自动停止。

注：当咖啡制作完成后，咖啡粉渣饼有可能会吸附在咖啡流出口，这是正常现象。

建议每次制作完成后，等待  灯常亮后再取下手柄，可减少此情况发生。

7.6 第三步：萃取冷萃咖啡 (Cold Brew)

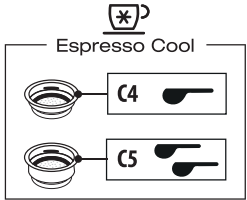
1. 将过滤器手柄安装到机器上（如图8）。
2. 转动模式选择旋钮选择冷萃咖啡（如图22），按钮  指示灯蓝色亮起表示已选择冷饮菜单菜单。
- 在杯中加入2到3块冰块（如图24）。
3. 按下按钮  开始制作咖啡，制作完成后自动停止。

请注意：

由于制作这款饮品时产生的压力比制作热饮菜单时低，压力计指针将不会转到较高的位置。



7.7 第三步-萃取沁冷浓缩咖啡(Espresso Cool)

当制作沁冷浓缩咖啡时，需要使用沁冷浓缩咖啡专用过滤器。



参照“7.1 第一步：磨豆（如图11）”和“7.3 第二步：压粉（如图17）”章节中的说明设置理想咖啡粉量。

然后按以下步骤操作：

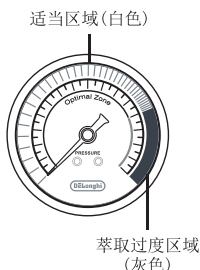
1. 转动模式选择旋钮选择沁冷浓缩咖啡（如图22），按钮  指示灯蓝色亮起表示已选择冷饮菜单菜单。
2. 在杯中加入1到2块冰块（如图25）。
3. 按下按钮  开始制作咖啡，制作完成后自动停止。

制作咖啡小贴士：

完成萃取后，使用咖啡粉清洁刷（C12）一侧的刮刀工具清除过滤器中的咖啡粉渣。

压力计

当萃取制作咖啡时，压力计可以帮助您检查压力是否正确（如右图）。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。



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“☕”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。

萃取温度范围 ☕

- 根据咖啡豆的不同种类，有5档温度可供选择（显示屏上显示01-05的数字）。

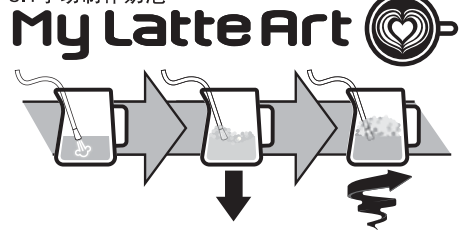


设置01: $\approx 90^{\circ}\text{C}$ 设置03: $\approx 94^{\circ}\text{C}$ 设置05: $\approx 98^{\circ}\text{C}$
设置02: $\approx 92^{\circ}\text{C}$ 设置04: $\approx 96^{\circ}\text{C}$

- 请参考咖啡指南手册上的设置表，选择理想的温度范围；
- 该温度不是最终的杯内咖啡温度，而是制作咖啡的水温。我们建议您预热杯子，以保持饮品的理想温度；
- 如需设置制作咖啡的温度，请按 ☕ 灯对应的按钮来切换温度设置，直到选择到所需的温度范围。
- 萃取温度的设定只对热饮菜单有效，对冷饮菜单的制作不产生影响。

8.制作含牛奶的饮品

8.1手动制作奶泡



- 牛奶容器（D8）中倒入新鲜的牛奶。使用冰箱冷藏（大约 5°C ）过的牛奶是最理想的。请注意牛奶打发后的体积最多能增加到原来的三倍。
- 将蒸汽杆（A5）浸入牛奶液面下方适当位置，旋转蒸汽旋钮至 ☕ 位置开始制作奶泡。蒸汽冲力会把空气混合进牛奶，形成的细密的奶泡。
- 蒸汽杆（A5）应始终浸入牛奶液面，不要让太多空气进入，避免产生大气泡。
- 将蒸汽喷嘴插入到牛奶液面下方：蒸汽冲力在牛奶中产生涡流。当达到理想的奶泡状态时，关闭蒸汽旋钮，蒸汽完全停止后，取下牛奶容器。

制作咖啡小贴士：






- 使用新鲜牛奶效果最佳：请使用新鲜的冷藏牛奶。
- 推荐使用全脂牛奶，以获取优质奶泡效果。乳制品和非乳制品替代品种类的不同，打发的奶泡质地会有差别。
- 制作完奶泡后，轻摇转动牛奶容器有助于消除多余的气泡。

清洁蒸汽杆：

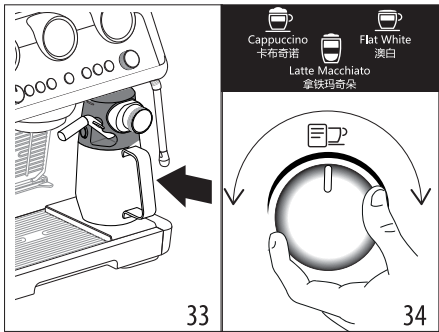
- 每次使用蒸汽杆后，用一块柔软的湿布擦除蒸汽杆上的牛奶残留物（如图28）。推荐使用德龙咖啡机多功能清洁剂以获取更好的清洁效果。多功能清洁剂可以有效去除牛奶中的蛋白质和脂肪，保证机器的清洁卫生。
- 使用蒸汽功能做更深度的清洁（如图10）。
- 等待蒸汽杆冷却，使用随机配备的蒸汽杆清洁针（C15）疏通3孔蒸汽喷嘴，维持蒸汽杆良好的使用性能（如图29）。

8.2使用LatteCrema系统制作奶泡

- 牛奶容器（D8）中倒入新鲜的冷藏牛奶（大约 5°C ）（如图31）。
- 盖上牛奶容器盖（D1）（如图32）。
- 转动奶泡调节旋钮（D5）选择所需的奶泡绵密度。

奶泡调节旋钮位置				
				
CLEAN				INSERT
每次使用后清洁LatteCrema系统	最大量奶泡	最少量奶泡	无奶泡	向外拔出或插入奶泡调节旋钮

- 安装牛奶容器（如图33）。
- 设置理想咖啡粉量（参照“7.1第一步：磨豆”（如图11）以及“7.3第二步：压粉”（如图17）的描述操作），并安装好过滤器手柄。
- 选择所需制作的饮品（如图34）。



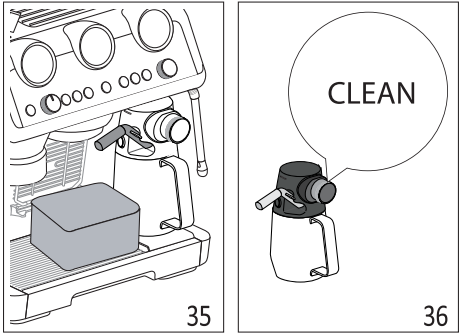
饮品	意式浓缩咖啡	牛奶	奶泡	杯量 (ml)	X2 (ml)
Cappuccino 卡布奇诺	1	✓	✓	≈150	≈230
Latte Macchiato 拿铁玛奇朵	1	✓	✓	≈250	≈330
Flat White 澳白	1	✓	✗	≈150	≈230

双倍量（x2）含牛奶饮品：

- 向牛奶容器（D8）中倒入足量牛奶，但不要超过牛奶容器上标注的MAX（最高位置）线（如图31）。牛奶容器侧边的每条标记线对应约100毫升牛奶。
- 使用冰箱冷藏的新鲜全脂牛奶，以获得最佳的奶泡效果。
- 按下 \checkmark 按钮（B6）开始制作含牛奶饮品（如图23），机器将依次制作咖啡和奶泡。

使用后清洁LatteCrema系统：

- 无需取下牛奶容器，也不需要清空。在牛奶流出口（D4）下方放置一个杯子或其他容器（如图35）。
- 旋转奶泡调节旋钮至“CLEAN”（清洁）位置（如图36）。



- 清洁将自动开始，随后自动停止。
注意：清洁完成后，将奶泡调节旋钮转回牛奶泡沫位置。
- 取下牛奶容器，放入冰箱冷藏以备后续使用。
推荐使用德龙咖啡机多功能清洁剂以获取更好的清洁效果。多功能清洁剂可以有效去除牛奶中的蛋白质和脂肪，保证机器的清洁卫生。

9. 使用 \heartsuit 按钮（B9）定制咖啡饮品杯量

- 使用本机器制作1-2杯咖啡饮品，只要将过滤器手柄（C1）连同装有咖啡粉的咖啡过滤器（C2或C3）安装到咖啡流出口。如果您定制了含牛奶的饮品，请安装牛奶容器。
- 转动模式选择旋钮（B10）选择您想要定制的饮品。
- 按下 \heartsuit 按钮： \checkmark 按钮（B6）对应的指示灯长亮， \heartsuit 按钮对应的指示灯闪烁。
- 按下 \checkmark 按钮开始制作饮品。 \checkmark 按钮和 \heartsuit 按钮对应的指示灯闪烁。
- 当饮品达到所需杯量，再次按下 \checkmark 按钮。
如果配方中含有另一种材料，机器开始制作：当饮品达到所需杯量，再次按下 \checkmark 按钮。
- 按下 \heartsuit 按钮以保存新设置。机器再次准备就绪，按 \heartsuit 按钮仍然是亮起的状态。

如果不希望保存新设置，请按任何其他按钮取消设置。

请注意：

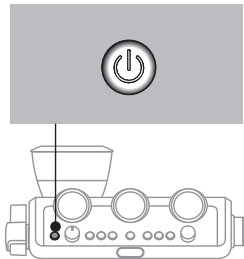
- 咖啡饮品可以定制，但蒸汽和热水不能定制。
- 饮品定制会改变饮品的杯量，但不会改变咖啡粉量。
- “X2” 饮品可以分别定制。
- 如需重置默认饮品杯量，长按按钮直至对应的指示灯熄灭。所选饮品杯量被重置为默认值。

咖啡	杯量	可设定杯量
 Espresso 意式浓缩咖啡	约35毫升	约25–90毫升
 X2 Espresso 意式浓缩咖啡	约70毫升	约50–180毫升
 Coffee 咖啡	约80毫升	约50–120毫升
 X2 Coffee 咖啡	约160毫升	约120–240毫升
 Americano 美式咖啡	约100毫升	• 水：约25–120毫升 • 意式浓缩咖啡：约25–60毫升
 X2 Americano 美式咖啡	约200毫升	• 水：约50–240毫升 • 意式浓缩咖啡：约50–120毫升
 Cold Brew 冷萃咖啡	约110毫升	约90–130毫升
 X2 Cold Brew 冷萃咖啡X2	约180毫升	约160–220毫升
 Espresso Cool 沁冷浓缩咖啡	约40毫升	约30–50毫升
 X2 Espresso Cool 沁冷浓缩咖啡X2	约80毫升	约60–110毫升

10.菜单设置

1.预热完成后进入设置菜单		
同时按下两个按钮5秒	x2	
2.选择设置		
		
转动饮品选择旋钮，选择与要设置的功能相对应的饮品指示灯		
饮品	对应的功能	如何设置:按下指示灯对应的按键
 Espresso 意式浓缩咖啡	节能模式	 长亮 →  节能模式开启
		 长亮 →  节能模式关闭
 Coffee 咖啡	自动关机	 长亮 → 9分钟
		 长亮 → 1.5小时
		 长亮 → 3小时
 Cappuccino 卡布奇诺	提示音	 长亮 → 开启
		 长亮 → 关闭
 Latte 拿铁玛奇朵	额外研磨调整	 长亮 → 第1档
		 长亮 → 第2档
 Flat White 澳白	默认值	长按  按钮5秒，直到指示灯长亮
 Americano 美式咖啡	水硬度	 长亮 → 软水
		 长亮 → 中度硬水
		 长亮 → 硬水或非常硬的水

3.按下开机/待机按钮（B1）保存新设置












11. 清洁与维护





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。
- 如果机器超过一周未使用，我们建议您在再次使用之前进行一次冲洗循环。

危险！

- 咖啡机是一种电器，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，从电源插座拔掉电源插头，并待机器冷却。

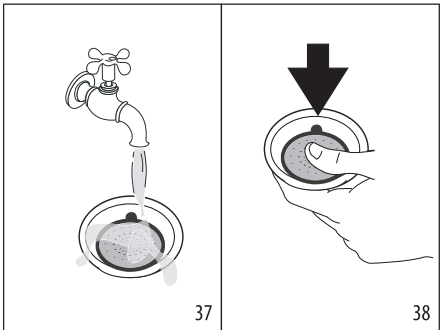
	 洗碗机 DISHWASHER SAFE	 德龙咖啡机 多功能清洁剂 Glo MultiClean	 清洁布	 清水冲洗	 手洗
	×	✓	✓	×	×
	✓	×	×	✓	✓
	×	×	×	✓	✓
	×	×	×	✓	✓

	×	×	✓	✓	×
	×	×	×	✓	✓
	✓	✓	×	✓	✓
	×	✓	×	✓	✓

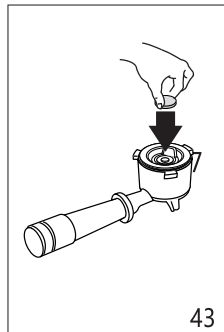
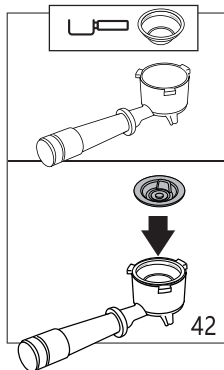
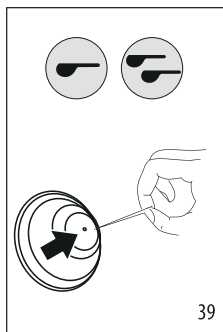
11.1 清洁沁冷浓缩咖啡过滤器

咖啡过滤器的设计是为了达到理想的萃取效果。为了得到最佳的效果，过滤器必须保持清洁状态，没有任何咖啡残留。

每次使用后，用清水清洗过滤器（如图37），然后按压网孔过滤器，确保它被正确安装（如图38）。

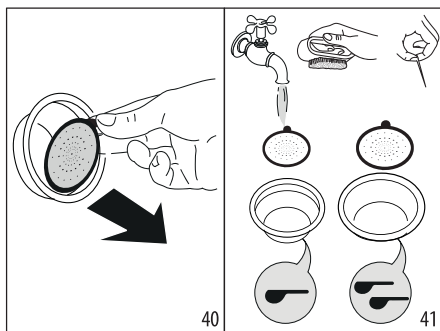


检查过滤器底部的小孔（如图39所示），确保其没有任何残留。




如果过滤器依然很脏，或在任何情况下按照以下方法至少每月清洁一次咖啡过滤器：

1. 拉动垫圈，取出网孔过滤器（如图40）。





2. 用流水冲洗过滤器（如图37）。
3. 确保咖啡过滤器上的小孔没有被堵塞。如有需要，可用清洁针进行清洁（如图39-41）。
4. 用清洁布擦干。
5. 用力压下，将网孔过滤器安装回原位（如图38）。

11.2 清洁咖啡流出口


当  指示灯显示为红色（B5），务必清洁咖啡流出口。如需进行清洁，您需要购买有咖啡机专用清洗标签的清洁片。

请按如下步骤操作：

1. 将1杯咖啡过滤器（C2）装入过滤器手柄（C1）中（如图42）。
2. 在咖啡过滤器上安装专用清洁盘（C11）（如图42），并将其压至底部。

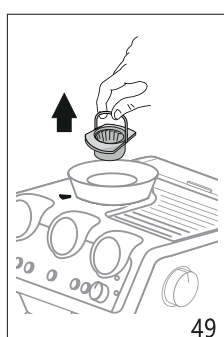
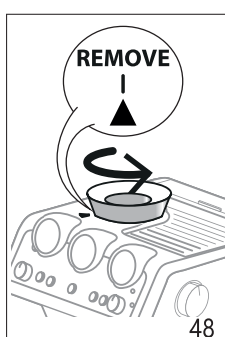
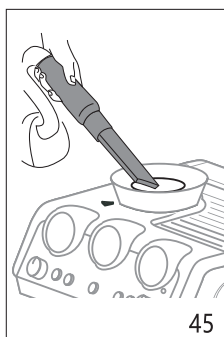
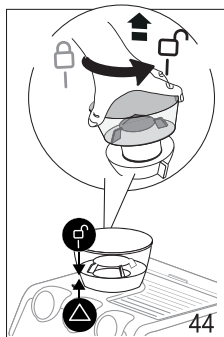
3. 将清洁片装在清洁盘上（如图43）。
4. 将过滤器手柄安装到咖啡流出口（A7）。
5. 往水箱（A15）中加水；确保滴水盘（A11）是空的。
6. 长按  按钮，直到对应的指示灯开始闪烁（红色）；几分钟后清洗程序将自动停止。
7. 取下过滤器手柄及清洁盘配件。
8. 使用清水冲洗过滤器手柄及咖啡过滤器。
9. 再次安装过滤器手柄，按下  按钮进行一次冲洗循环。冲洗时，请在咖啡流出口下方放置一个容器。
10. 取下并清空滴水盘。

请注意：

按下  按钮（B5）几秒钟后开始进行冲洗；若要取消此操作，请再次按下此按钮10秒钟。

11.3 清洁咖啡豆容器

1. 确保咖啡豆容器（A1）是空的。如有必要，操作咖啡粉研磨器以清空咖啡豆容器。
2. 逆时针旋转咖啡豆容器使其松动，然后从机器上取下（如图44）。

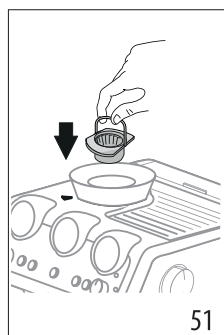
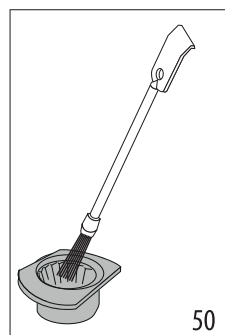
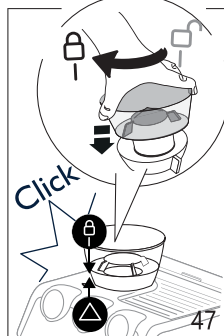
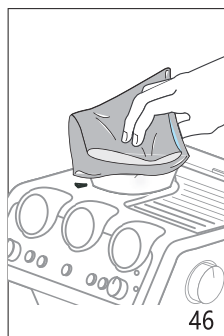


3. 使用真空吸尘器清除咖啡残渣（如图45）。

4. 用湿布清洁咖啡豆容器外壳并擦干（如图46）。

4. 抓手柄取出研磨器的上刀架（如图49）。

5. 用咖啡粉清洁刷（C12），清洁上刀架（如图50），并用真空吸尘器去除咖啡残渣（如图45）。



5. 将咖啡豆容器装回咖啡粉研磨器中。当 ▲ 箭头与 标志对齐并听到咔嚓声时，说明咖啡豆容器正确插入（如图47）。

6. 将上刀架正确插入研磨器中（如图51）。

7. 转动研磨度选择器，选择所需的研磨程度（如图13）；通过拉环拉动上刀架，确保上刀架插入正确。如果插入正确，则不会移动。

11.4 清洁研磨器刀架

清洁咖啡豆容器（A1）的同时用湿布清洁容器外壳和上刀架。刀架可拆除，也可联系德龙授权的售后服务中心进行更换。

当研磨器被异物堵塞时，您可能需要取下刀架。如果发生这种情况，请按照以下步骤清理：

1. 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。
2. 关闭机器。
3. 将研磨度选择器逆时针旋转到“REMOVE”（移除）位置（如图48）。

11.5 更换研磨器刀架

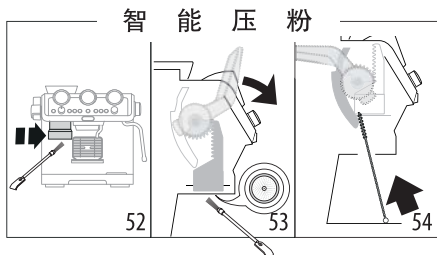
当咖啡粉的研磨量减少时，请联系售后服务中心更换研磨器上刀架，然后按照如下方式重新调整研磨器。进入设置菜单（参见“10. 菜单设置”章节），选择“额外研磨调整”的第一档范围。

然后将咖啡粉量调节旋钮（B2）旋转到最小位置，然后将粉量设置成第一次使用时的粉量（参见“理想咖啡粉量”一节）。

11.6 清洁“智能压粉器”

为保证高质量研磨，请按照如下步骤定期清洁“智能压粉器”：

1. 用咖啡粉清洁刷（C12），清洁附着区域（如图52）。
2. 向下拉动压粉控制杆（A20），用咖啡粉清洁刷（C12），清洁压粉器筒（如图53）。然后松开压粉控制杆。
3. 用咖啡管道清洁刷（C11）清洁咖啡粉进料管（如图54）。

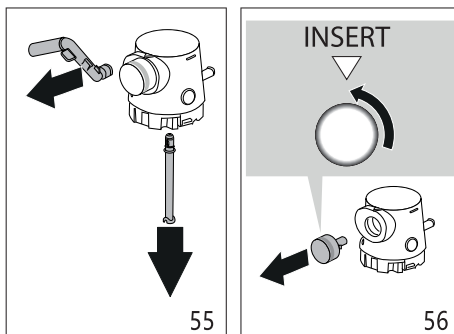


11.7 清洁LatteCrema系统

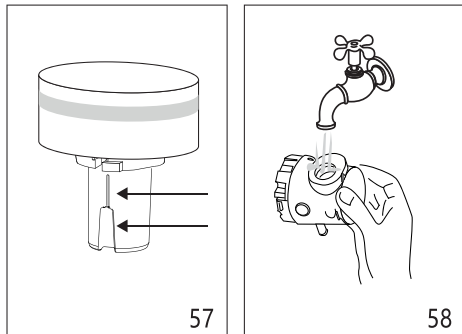
牛奶容器盖的所有部件均可机洗，但需将它们放置于洗碗机最上层的篮筐中。如果您没有洗碗机，请按照本章节最后的说明手动清洗。

每次制作牛奶时，请按照如下步骤清洗牛奶容器：

1. 按下牛奶容器盖开启按钮（D3），取下牛奶容器盖（D1）。
2. 取下牛奶流出口（D4）和进奶管（D7）（如图55）。



3. 逆时针转动奶泡调节旋钮（D5）至 Δ INSERT（插入）位置（如图56）并向外拉。
4. 请确保旋钮下方的小洞和沟槽中没有牛奶残留（如图57）；如有必要，请用牙签辅助清洗。



5. 用流水冲洗奶泡调节旋钮底座的内部（如图58）。
6. 确认进奶管和牛奶流出口没有被牛奶残留物堵塞。
7. 重新组装牛奶容器盖所有部件。
8. 仔细清洗牛奶容器（D8）。
9. 将牛奶容器盖装回牛奶容器。

注意：手动清洗须知

在洗碗机中清洗牛奶容器盖可保证彻底清洁所有部件。手动清洗时，先用热水彻底清洗牛奶容器盖的所有部件，再将其置入热水盆中，浸泡30分钟，然后按上述第4点进行操作。

12. 水硬度

机器使用一段时间后，预先根据水硬度设置好的除垢指示灯（B8）将亮起。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，所需除垢次数可能会更少。

1. 从包装中取出水硬度测试纸（C6）。
2. 把试纸完全浸入一杯水中一秒钟。
3. 从水中取出试纸，轻轻摇晃。大约一分种后，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。

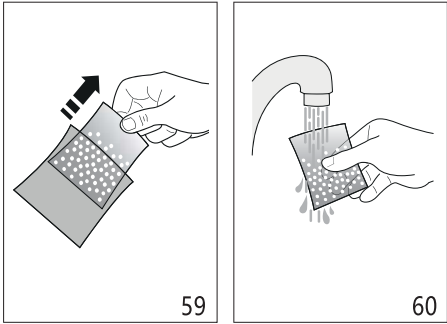
水硬度测试结果	按钮	水硬度
	×2	1 软水
		2 中度硬水
		3 硬水或非 常硬的水

4. 参照“10. 菜单设置”章节的描述对机器进行设置。

13.使用Softballs软水珠

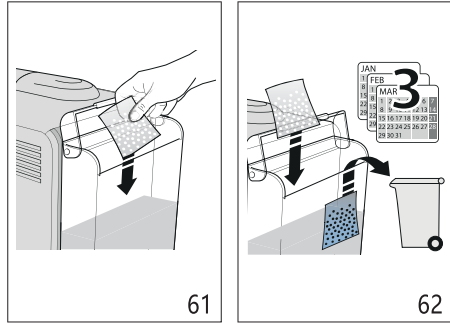
Softballs软水珠是一个创新配方，可以延长机器的使用寿命，但不会改变水的特性，进而保证咖啡的油脂和香气。

1. 从包装中取出Softballs软水珠（如图59）。



2. 用清水冲洗Softballs软水珠（如图60）。

3. 把整包软水珠放进水箱中（如图61）。



4. 每3个月更换一次软水珠（如图62）。

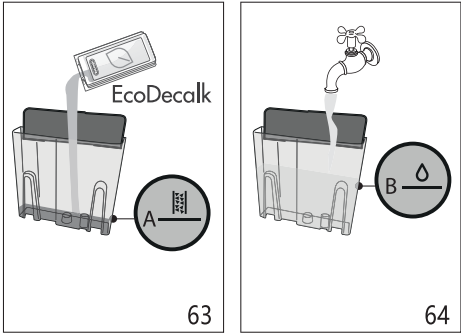
14.除垢

请注意:

- 在除垢前，请阅读除垢剂（C7）包装上的说明书和标签。
 - 仅可使用德龙除垢剂。因除垢剂使用不当和/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。
- 除垢剂可能会损伤脆弱表面。如果除垢剂意外溅出，请立即擦干。

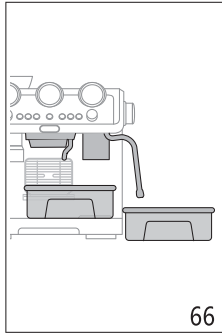
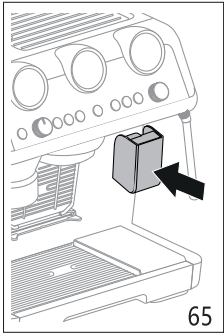
除垢	
除垢剂	德龙除垢剂
容器	2个1升容器
时间	约40分钟

1. 取下软水过滤器（如有）。将除垢剂倒入水箱内，直至水箱水位升至A位置（相当于100毫升）（如图63）。




2. 再加500毫升水至 B 位置（如图64）；然后把水箱重新装入机器。


3. 将除垢配件（C8）插入LatteCrema系统连接头（A6）（如图65）。



4. 确保没有安装过滤器手柄（C1），在咖啡流出口和热水流出口下方放置一个容器，在蒸汽杆（A5）下方放置另一个容器（如图66）。

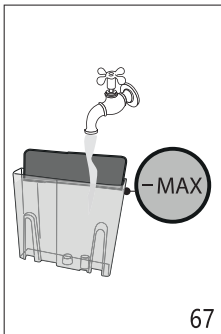
5. 开机预热完成后，长按  按钮（B8）直到相应的除垢指示灯开始闪烁。开始除垢。


6. 除垢程序开始，除垢剂从蒸汽杆和咖啡流出口流出。除垢程序通过自动执行一系列的冲洗及暂停冲洗，去除机器内部的水垢沉淀物，直到清空水箱。

放水停止，指示灯  变成白色。则表示需要继续进行冲洗。

7. 清空用于收集除垢剂的容器，然后重新放置回机器。

8. 取下水箱，清空除垢剂残留，用流水冲洗干净，并注入清水至—MAX（最高位置）线（如图67）；将水箱装回咖啡机。



9. 长按  按钮直到相应的指示灯开始闪烁，开始冲洗。



10. 冲洗完成后，停止放水，机器再次准备就绪。

11. 清空收集水的容器。







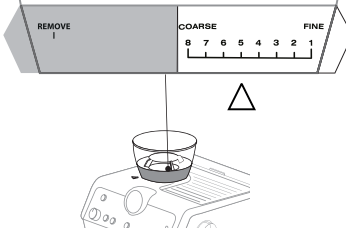


12. 取出并清空滴水盘，然后装回机器。





此时，机器已可进行使用。

请注意：

- 如您想进行除垢循环，长按  按钮3秒。
- 如您误触发除垢功能，请长按  按钮10秒取消除垢；如机器已执行至清水冲洗阶段，则必须完成剩余进程，冲洗循环不可中断，否则无法制作咖啡。

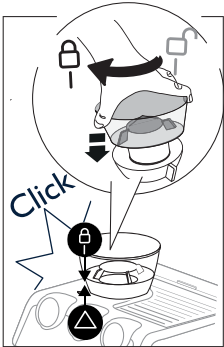
15.功能指示灯说明

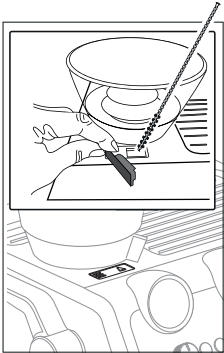
指示灯情况	指示灯说明	操 作
所有指示灯均短暂闪烁	开启机器	自我诊断
 亮	机器第一次开机时，水回路须加满水	请参照“6. 机器设置”章节的描述操作
✓ 亮（白色）	机器已准备好制作热饮	机器已准备就绪，开始制作饮品
✓ 亮（蓝色）	机器已准备好制作冷饮	机器已准备就绪，开始制作饮品
 亮	节能模式已启用	如果您想禁用此功能，请参见“10. 菜单设置”章节
 亮	咖啡豆容器（A1）是空的	加满咖啡豆容器
 闪烁	制作饮品过程中，咖啡豆容器（A1）中无咖啡豆	加满咖啡豆容器
 亮	水箱（A15）内水量不足或水箱未正确插入	水箱需要加水或取出水箱并正确放置
 闪烁	制作饮品过程中，水箱（A15）中无水	往水箱中加水
⚠ 亮	通用警示	联系德龙售后服务中心
❗ 亮	未安装咖啡豆容器	正确安装咖啡豆容器（A1）或检查是否已正确安装
❗ 闪烁	咖啡豆研磨不正确，容器底部的选择器位置不在1-8之间	在从粗到细的8个级别范围内调节选择器，请注意： <ul style="list-style-type: none">• 一定要在磨豆时调整研磨度选择器• 每次只调整一个研磨度，至少制作5杯咖啡才能再次调整
	<div><div>超出正确研磨度范围</div><div>正确研磨度范围</div></div>	
	咖啡豆容器（A1）未正确拧紧到位，机器出于安全原因停止工作	检查咖啡豆容器是否已安装到位
 亮	每次使用后，请清洁LatteCrema系统	牛奶饮品制作好后，转动奶泡调节旋钮至“CLEAN”（清洁）位置以进行自动清洁
 亮	机器开启且准备就绪	机器达到可以制作蒸汽的温度。如需制作蒸汽，请转动蒸汽旋钮（A4）

指示灯情况	指示灯说明	操 作
 闪烁	机器已开启，节能模式已启用。 蒸汽旋钮（A4）处于蒸汽排出位置	指示灯闪烁，表示机器准备制作蒸汽。当机器达到规定温度时，立即开始释放蒸汽
	机器在制作蒸汽的过程中	待指示灯稳定亮起时，机器达到规定温度，可以开始制作蒸汽
	机器正释放蒸汽	
 亮起（红色）	机器需除垢	请参照“14. 除垢”章节的描述对机器进行除垢
 闪烁（红色）	正在除垢	请参照“14. 除垢”章节的描述完成操作：指示灯变为白色时，进行除垢冲洗循环
 亮起（白色）	必须进行除垢冲洗循环	
 闪烁（白色）	正在进行除垢冲洗循环	
 亮起（红色）	必须清洁咖啡流出口	请参照“11.2 清洁咖啡流出口”章节的描述操作
 闪烁（红色）	正在清洁咖啡流出口	
 闪烁（白色）	正在进行冲洗	
 和  闪烁	如安装了软水过滤器，机器内部回路可能有气泡，而阻碍咖啡制作	按下  指示灯对应的按钮（B7）。机器开始自动出水，然后自动停止。
	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	取下过滤器手柄（C1），请参照“7.1 第一步：磨豆”（如图11）以及“7.3 第二步：压粉”（如图17）的描述操作。
	咖啡过滤器（C2或C3）被堵塞	使用流动的水冲洗咖啡过滤器或使用冲洗功能。
	水箱（A15）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	请参照“14. 除垢”章节的描述进行除垢。

16.故障处理

故障	原因	解决方案
滴水盘（A11）中有水	这是由内部水回路运行引起的正常现象	定期清空并清洁滴水盘
无法制作意式浓缩咖啡	水箱（A15）没有水	往水箱中加水
	 灯（B7）亮起，表示咖啡或蒸汽回路是空的	按下与  灯对应的按钮为水回路加水
	咖啡过滤器（C2或C3）被堵塞	使用流动的水冲洗咖啡过滤器或使用自动冲洗功能
	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
	水回路有水垢	参照“14. 除垢”章节的描述进行除垢
	咖啡粉研磨得太细	取下过滤器手柄（C1），请参照“7.1第一步：磨豆”（如图11）以及“7.3第二步：压粉”（如图17）的描述操作
过滤器手柄无法安装到机器上	咖啡粉研磨完毕未压粉，或咖啡粉过多	取下过滤器手柄（C1），请参照“7.1第一步：磨豆”（如图11）以及“7.3第二步：压粉”（如图17）的描述操作
意式浓缩咖啡从过滤器手柄的边缘滴出，而不是从咖啡流出口滴出	过滤器手柄安装不正确	正确安装过滤器手柄，并尽可能将其旋紧
	意式浓缩咖啡流出口的橡皮垫圈失去弹性或有水垢	请与售后服务中心联系更换意式浓缩咖啡流出口橡皮垫圈
	咖啡过滤器（C2或C3）被堵塞	使用流动的水冲洗咖啡过滤器或使用冲洗功能
咖啡油脂较少（咖啡从咖啡流出口流出的速度太快）	需要检查机器设置	取下过滤器手柄（C1），请参照“7.1第一步：磨豆”（如图11）以及“7.3第二步：压粉”（如图17）的描述操作
咖啡油脂较厚（咖啡从咖啡流出口流出的速度太慢）	需要检查机器设置	取下过滤器手柄（C1），请参照“7.1第一步：磨豆”（如图11）以及“7.3第二步：压粉”（如图17）的描述操作

故障	原因	解决方案
用LatteCrema系统制作卡布奇诺时，牛奶不起泡	牛奶不够冰	务必使用冰箱冷藏的牛奶
	奶泡调节旋钮（D5）未旋转至正确位置	检查并旋转奶泡调节旋钮至正确位置（▲ 最大量奶泡；➡ 最小量奶泡； – 无奶泡）
	LatteCrema系统脏污	参照“11.7清洁LatteCrema系统”章节的描述清洁牛奶容器
	水路有水垢	参照“14. 除垢”章节的描述进行除垢
除垢结束后，机器提示需要进一步冲洗	在冲洗过程中，水箱没有加水至-MAX（最高位置）线	重复冲洗过程（参见“14. 除垢”章节）
机器不研磨咖啡	咖啡研磨器内有异物导致无法研磨咖啡	参照“11.4清洁研磨器刀架”章节的描述清洁刀架，确保在取出刀架之前，将所有咖啡豆从咖啡豆容器（A1）中取出。 在放回刀架之前，使用吸尘器将残留物从外壳中清除
	咖啡豆容器（A1）未放置在正确位置	将咖啡豆容器正确装回咖啡粉研磨器中。当 ▲ 箭头与 🔒 标志对齐并听到咔嚓声时，说明咖啡豆容器正确插入 

故障	原因	解决方案
如果您想改变咖啡的种类	您必须清除机器内所有咖啡豆	<ul style="list-style-type: none"> •清空咖啡豆容器（如有必要，在不装咖啡豆的情况下操作咖啡粉研磨器，或使用真空吸尘器清除剩余的咖啡豆） •安装过滤器手柄，在没有放置咖啡豆的情况下，多次操作咖啡粉研磨器，以排空管道内的咖啡粉。将过滤器手柄连接到咖啡粉研磨出口（A18），将其与 Δ（插入）对齐，然后向右转动。过滤器手柄转动到（关闭）位置后开始研磨，之后研磨自动停止，操作压粉控制杆按压，然后将粉倒掉。一直重复直到咖啡过滤器内没有咖啡粉 •将新的咖啡豆放入咖啡豆容器 <p>如果咖啡粉的量不足以达到理想量，按照按第一次使用时的要求设置机器</p>
研磨后，咖啡过滤器是空的	咖啡研磨器的咖啡粉进料管堵塞	<p>参照“11.6清洁‘智能压粉器’”章节的描述进行清洁。如果问题仍然存在，请打开咖啡豆仓，使用清洁刷疏通咖啡粉进料管</p> 
研磨后，过滤器里的咖啡过多		
研磨后，过滤器中的咖啡粉没有达到“理想粉量”	“智能压粉器”需要清洁	参照“11.6清洁‘智能压粉器’”章节的描述进行清洁，然后再次研磨
	咖啡粉的量需要调节	使用咖啡粉量调节旋钮（B2）调节咖啡粉量。如果旋钮已经调至最大值，参照“10. 菜单设置”章节中“额外研磨调整”的描述进行操作
	随着时间的推移，研磨器刀架逐渐磨损	参照“11.5更换研磨器刀架”章节的描述更换刀架

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 drinks based on coffee, milk and hot water. Use drinking water only in the tank. Never use the accessories to make drinks 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 drink 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.

3.4 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 fills.

3.5 Cleaning and maintenance of materials in contact with food

- When used for the first time, or after 3 or 4 days without use, clean the appliance and the removable accessories that come into contact with water, coffee and milk, as indicated in the instructions for use. Check in the instructions which accessories are dishwasher safe.
- If the appliance is not used for more than 3 or 4 days, before making the first drink, rinse the water circuit as described in this Instruction for Use.
- Be certain to take maximum care when carrying out all cleaning and maintenance operations described in the instructions for use and/or prompted by the display or warning lights of the appliance itself.

3.6 Making cappuccinos and milk-based coffees



- 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 to or the substances you are intolerant to.

4. DESCRIPTION

4.1 Description of appliance - A

- A1. Beans container
- A2. Beans container lid
- A3. Cup tray
- A4. Steam dial
- A5. Steam wand
- A6. Lattecrema System connection
- A7. Coffee outlet
- A8. Cup grille for espresso
- A9. Cup grille for glasses or mugs
- A10. Drip tray grille
- A11. Drip tray
- A12. Drip tray water level indicator
- A13. Water tank lid
- A14. Water tank extraction handle
- A15. Water tank
- A16. Power cord connector socket
- A17. Main switch (ON/OFF)
- A18. Coffee mill outlet (tamping station)
- A19. Cover to access the coffee mill coffee guide
- A20. Presser lever
- A21. Water spout

4.2 Description of control panel - B

- B1. ON/Standby button
- B2. Coffee dose dial
- B3. "X2" button: to use the 2 coffees filter
- B4. Coffee Temperature button
- B5. "Active Rinse" button
- B6.  button: to deliver the drink/confirm
- B7. Hot water button
- B8. "Descaling" button
- B9.  button: to customise drink quantity
- B10. Drink selector dial
- B11. Drink selected light:

Espresso based drinks

- Espresso
- Americano
- Coffee

Cold coffee drinks

- Cold Brew
- Espresso Cool

Milk based drinks

- Cappuccino
- Flat White
- Latte Macchiato

- B12. "Milk clean" light
- B13. "No beans container" light
- B14. "General alarm" light

- B15. Pressure gauge
- B16. "No water" light
- B17. Beans container empty light
- B18. "Energy saving" light
- B19. Led module process:
 - Indicates the operation the appliance is running
 - The setting of the dose level
 - The infusion temperature setting

4.3 Description of accessories - C

- C1. Portafilter
- C2. 1-cup coffee filter
- C3. 2-cups coffee filter

Dedicated filters for **Espresso Cool** :

- C4. 1-cup coffee filter
- C5. 2-cups coffee filter
- C6. "Water hardness test" indicator paper
- C7. Descaler
- C8. Descaling accessory
- C9. Removable power cord
- C10. Tube brush
- C11. Coffee outlet cleaning disk accessory
- C12. Brush / Scraper tool
- C13. Cloth
- C14. Softballs
- C15. Cleaning needle for steam wand

4.4 Optional cleaning accessories

Visit Delonghi.com for more information.



Cleaning tab

(See "11.2 Cleaning of the coffee outlet")

 **Cleaner**

EAN: 8004399333307

4.5 Description of LatteCrema System - D

- D1. Milk container lid
- D2. Milk container connector
- D3. Lid release button
- D4. Milk spout (adjustable height)
- D5. Froth selection knob
- D6. Knob housing
- D7. Milk intake tube
- D8. Milk container

5. PREPARING THE APPLIANCE


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

1. Insert the drip tray (A11) complete with cup grill (A9) and drip tray grille (A10) (fig. 1);
2. Extract the water tank (A15) (fig. 2) and fill with fresh clean water, taking care not to exceed the MAX level (fig. 3).
3. 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 "10. Menu settings".

6. SETTING UP THE APPLIANCE

1. Plug the power cord connector (C9) into the socket (A16) at the back of the appliance (fig. 4); then plug the plug into the mains socket. Make sure the main switch (A17), at the back of the appliance is pressed and in the I position (fig. 5);
2. Place a container with a minimum capacity of 100 ml under the hot water spout (A7) and cappuccino maker (fig. 6);
3. Press the button (B7) corresponding to the  light (fig. 7). Delivery begins and stops automatically. Empty the container.

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

4. Attach the filter holder (C1) complete with filter to the appliance. To attach correctly, align the filter holder handle with "INSERT" (fig. 8), then turn the handle to the right until it is aligned in the "CLOSE" position;
5. Place a recipient under the filter holder and cappuccino maker (A5);
6. Press the button (B5) corresponding to the  light. Delivery begins (fig. 9);
7. When delivery is complete, turn the steam dial (A4) (fig. 10) and deliver steam for a few seconds to rinse the steam circuit; or optimal steam performance we recommend you repeat this action 3 or 4 times. This is to purge the steam arm before frothing or steaming your milk..

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 filter ((C2) or (C3)) (see instructions in section "7.1 Step 1 - grinding (fig. 11)").

Proceed as described in section "The „perfect dose“".

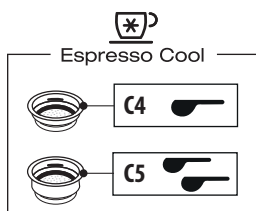
7. COFFEE DELIVERY

7.1 Step 1 - grinding (fig. 11)

1. Add beans to hopper (A1) (fig. 12). Fresh is best; fill in just with the quantity you need.
2. Select the finess (fig. 13). The factory setting is 5 (medium grinding). If you are not satisfied, adjust the level according to your personal taste and the type of coffee (do it while grinding).
3. Select single (C2) or double dose filter (C3) and place in the portafilter (C1) (fig. 14). If you are using the double filter, press the X2 button (B3): this will double the volume of the espresso shot as well.

Please note:

When preparing  **Espresso Cool**, use the dedicated coffee filterers.



4. Set the dose level by adjusting the dial (B2) starting from the min. position. (fig. 15).

Please note:



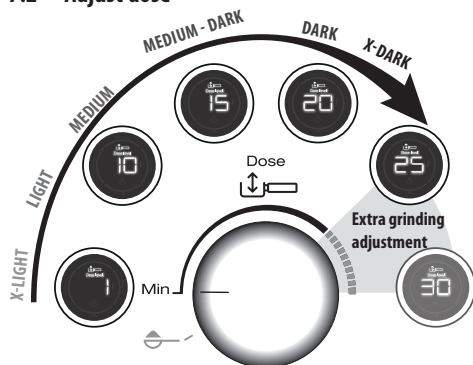
The numbers displayed on the indicator (B19) are a setting reference once the right level of coffee in the portafilter is reached. They do not correspond to grinder settings or to measurement units (gr/oz) or to grinding time.

Refer to "The „perfect dose“" for

suggestions.

5. Attach portafilter to the coffee mill outlet (A18) aligning it with "INSERT": then turn the portafilter to the right (fig. 16). Grinding begins when the filter holder reaches the CLOSE position and stops automatically.

7.2 Adjust dose



Each variety of coffee beans can behave differently during grinding and this is the reason why setting the dose at the beginning might require extra care.

With this illustration we give you some indications on how to regulate the dose. Please note these suggested setting ranges, based on the roasting level, are certainly a good starting point, but they might slightly vary depending on specific composition of your coffee beans.

1. Set the dose starting from the minimum position.
2. Look at which roasting level your coffee is and based on that, turn the knob slowly, referencing the ranges.

7.3 Step 2 - tamping (fig. 17)

1. After grinding, pull the lever (A20) down fully (do not remove portafilter) (fig. 18). For a perfect result, you can do it twice.
2. Keep the lever down while removing the portafilter (fig. 19). Once it is done, place back the lever in its original position.
3. Check the dose (see "The „perfect dose“") and attach the portafilter to the brewing unit (A7) (fig. 20).

The „perfect dose“





- The coffee filterers have a mark inside to identify the level for perfect dose. We recommend to reach the dose to get the best result in cup.
- Ensure the coffee is at the recommended dosage level after tamping. You may need to adjust the dosage dial (B2) more times before reaching the perfect dose.
- If your coffee is over or under extracted and the dose is within the perfect dose range, adjust the grinder settings finer or coarser (see "7.1 Step 1 - grinding (fig. 11)"). Over extracted coffee (pouring too slowly) needs coarser grind. Under extracted coffee (pouring too fast) needs finer grind.


- **Barista tip:** Pull the fil er holder out while the tamper (A20) is still down for polished finish of coffee.

7.4 Manual rinsing before brewing



When preparing a cold drink after a hot drink and viceversa, the result in cup could be not at the ideal temperature. It is recommended, before brewing, to run a rinse with the dedicated button.

1. Select the beverage you want to prepare;
2. The  (B6) light turns white if you selected a hot drink or blue if you selected a cold drink.
3. Put a container under the coffee spouts.
4. Press the  button: hot or cold water runs from the coffee spout (in this way the coffee circuit will heat up or cool down).

7.5 Brewing hot coffee drinks (fig. 21)

1. Attach the portafil er to the machine (fi . 8).
2. Select your drink (fi . 22).
3. Press  (B6) to start brewing (fi . 23) (preinfusion and infusion). Coffee delivery stops automatically.

7.6 Step 3 - Brewing Cold Brew

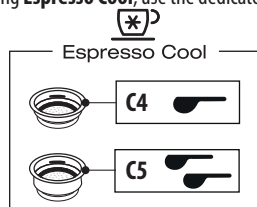
1. Attach the portafil er to the machine (fi . 8).
2. Select Cold Brew (fi . 22): the  button turns blue to highlight that a cold drink is selected.
3. Pour 1 or 2 ice cubes in the glass (fi . 24).
4. Press the  button to brew the drink

Please note:

As no pressure is produced to brew this beverage, the manometer will not turn to a higher position



7.7 Step 3 - Brewing Espresso Cool

When preparing **Espresso Cool**, use the dedicated coffee fil ers.



Then prepare the perfect dose as illustrated in "4.1 Step 1 - grinding (fi . 11)" and "4.3 Step 2 - tamping (fi . 17)".

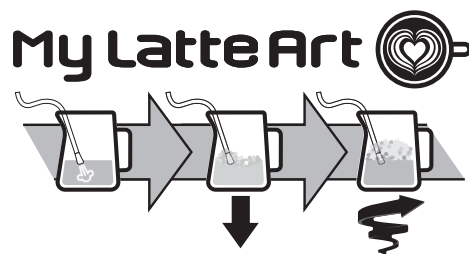
Then proceed as follows:

1. Select Espresso Cool (fi . 22): the  button turns blue to highlight that a cold drink is selected.
2. Pour 2 or 3 ice cubes in the glass (fi . 25).
3. Press the  button to brew the drink

8. MAKING MILK DRINKS

8.1 Manual frothing (fig. 24)

1. Fill the milk jug (D8) with fresh cold milk. Milk will up to triple in volume (fi . 25). For a denser more even froth, you should ideally use whole cow's milk at refrigerator temperature (about 5°C)



2. To make the froth, put the nozzle (A5) on the surface of the milk and air will catch by the mixing of milk and steam.
3. Keep the steam nozzle just on the surface, careful not to make big bubbles by letting too much air in.
4. Insert the steam nozzle just under the milk: this create a vortex. Once the desired temperature is reached turn the steam knob off and wait till steam stops completely before removing jug.

Barista tips:





- **Fresh is best :** Be sure to use fresh cold milk every time.
- Whole milk is recommended for best results. Dairy and Non Dairy alternatives will vary in ease of texturing depending on type.
- After foaming milk, eliminate unwanted bubbles by swirling the pitcher.

Cleaning the steam wand:

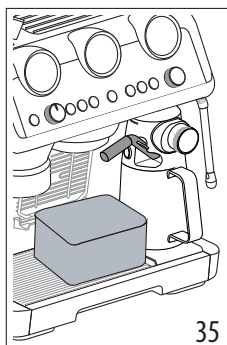
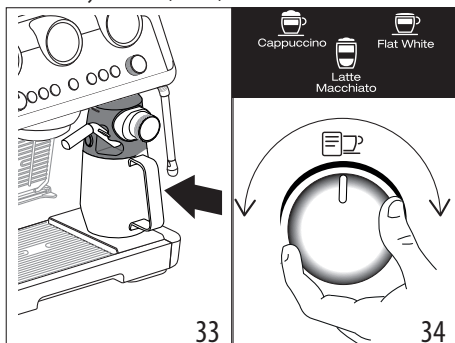
1. After every use, remove with a soft damp cloth any milk residues from the steam wand (fi . 28). For perfect cleaning, we recommend Eco MultiClean: it ensures hygiene by removing milk proteins and fats and can be used to clean the whole machine.
2. Use the steam for a deeper cleaning (fi . 10).
3. Wait that the steam wand cool down and open the 3 holes of the nozzle with the Cleaning tool (C15) to maintain the better usability of the steam wand (fi . 29).

8.2 Making milk drinks with LatteCrema System (fig. 28)

1. Fill the milk container (D8) with fresh cold milk from the refrigerator (5°C) (fi . 31).
2. Close with the lid (D1) (fi . 32).
3. Turn the knob (D5) to select the desired froth).

Milk froth knob positions:				
				INSERT
To clean LatteCrema System after each use	MAX froth	MIN froth	NO froth	To extract or insert the knob

- Attach the milk container (fi . 33).
- Prepare the perfect dose (see "7.1 Step 1 - grinding (fi . 11)" and "7.3 Step 2 - tamping (fi . 17)" and attach the portafil er.
- Select your drink (fi . 34).













- Cleaning automatically starts and stops.
Watch out: Remember, after cleaning, to turn the knob back on foam setting.

- Remove the milk container and put it in the refrigerator and use soon.

For perfect cleaning, we recommend Eco MultiClean : it ensures hygiene by removing milk proteins and fats and can be used to clean the whole machine.

9. CUSTOMISING THE QUANTITY OF COFFEE DRINKS WITH THE BUTTON (B9)


- Prepare the appliance to deliver 1 or 2 cups of the coffee drink you want to make, as far as attaching the portafil er (C1) complete with the (C2) or (C3) fil er and ground coffee. If you have to customise a milk based drink, prepare and also attach the Lattecrema System
- Turn the dial (B10) to select the drink to be programmed..
- Press the  button: the light corresponding to the  button (B6) comes on steadily and the light corresponding to the  button flashe .
- Press the  button to start delivering the drink. The lights corresponding to the  and  buttons flash
- When you have reached the desired quantity of the drink, press the  button again. If the recipe includes another ingredient, it starts delivery: when you have reached the desired quantity, press the  button again.
- Press the  button to save the new setting. The appliance is ready for use again and the  button remains on.

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

Please note:



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











Drink	Espresso	Milk	Froth	Quantity (ml)	X2 (ml)
Cappuccino	1	✓	✓	≈150	≈230
Latte Macchiato	1	✓	×	≈150	≈230
Flat White	1	✓	✓	≈250	≈330

- Double dose milk drinks (2x):** Fill the milk container (D8) with a suffici t quantity of milk, not exceeding the MAX level marked on the container (fi . 31). Each mark on the side of the container corresponds to about 100 ml of milk.
 - Fresh is best.** Using fresh cold full cream milk will achieve the best results.
- Press  (B6) to start brewing (fi . 23). The appliance automatically brews coffee and milk in sequence.


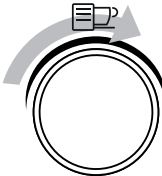






Cleaning Lattecrema System after every use:




















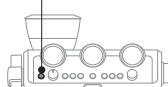
- Leave the milk container in the machine (you do not need to empty it). Place a cup or other recipient under the frothed milk spout (D4) (fi . 35).
- Turn the knob (D5) to "Clean" (fi . 36).

- **My LatteArt**  is not programmable.
- **To reset** the default drink quantities, **press and hold** the  button **until it goes off**. The selected drink is reset to the default values.

Coffee Recipe	Default quantity	Programmable quantity
 Espresso	35 ml	from 25 to 90 ml
 Espresso X2	70 ml	from 50 to 180 ml
 Coffee	80 ml	from 50 to 120 ml
 Coffee X2	160 ml	from 120 to 240 ml
 Americano	100 ml	<ul style="list-style-type: none"> • espresso: from 25 to 60 ml • water: from 25 to 120 ml
 Americano X2	200 ml	<ul style="list-style-type: none"> • espresso: from 50 to 120 ml • water: from 50 to 240 ml
 Cold Brew	110 ml	from 90 to 130 ml
 Cold Brew X2	180 ml	from 160 to 220 ml
 Espresso Cool	40 ml	from 30 to 50 ml
 Espresso Cool X2	80 ml	from 60 to 110 ml

10. MENU SETTINGS

7. Enter the setting menu		
Press both buttons for 5 seconds	x2	
8. Select the setting		
		
Drink	Corresponding setting	How to set
 Espresso	Energy saving	 →  On
		 →  Off
		

 Coffee	Auto off	 ➔ 9 minutes
		 ➔ 1,5 hours
		 ➔ 3 hours
 Cappuccino	Beep	 ➔  On
		 ➔  Off
 Latte	Extra grinding adjustment	 ➔ 1 st range
		 ➔ 2 nd range
 Flat White	Default values	Keep pressed  button for 5 seconds, until led stay fi ed
 Americano	Water hardness	 ➔ soft
		 ➔ medium
		 ➔ hard/very hard
9. Save new settings by pressing the ON/Standby button (B1)		
<div></div> <div></div>		














11. CLEANING AND MAINTENANCE

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.
- If the appliance is not used for more than a week, before using it again, we recommend you perform a rinse cycle.

Danger!

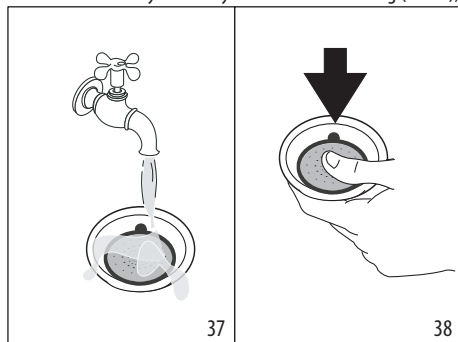
- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

					
	×	✓	✓	×	×
	✓	×	×	✓	✓
	×	×	×	✓	✓
	×	×	×	✓	✓
	×	×	✓	✓	×
	×	×	×	✓	✓
	✓	✓	×	✓	✓
	×	✓	×	✓	✓

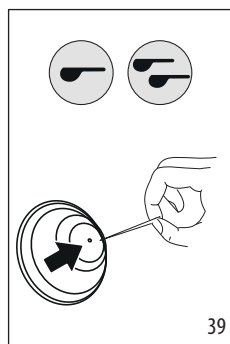
11.1 Cleaning the Espresso Cool filters

These fil ers have been developed to deliver optimal extraction results with this recipe. 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 . 37), pushing the perforated fil er to make sure it is always correctly inserted in its housing (fi . 38);

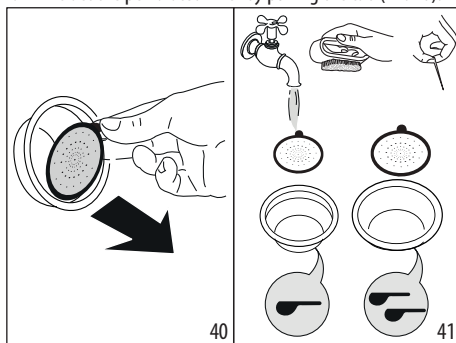


make sure the hole underneath (shown in fi . 39) is free from all residues.




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

1. Extract the perforated fil er by pulling the tab (fi . 40).

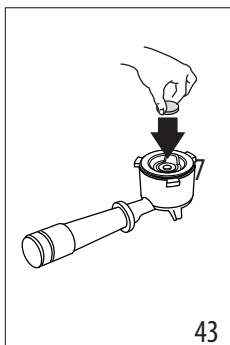
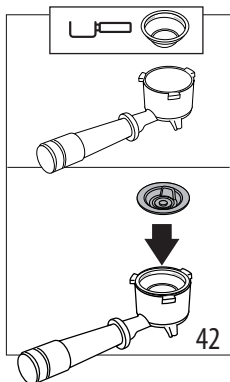




2. Rinse the fil ers under running water (fi . 37).
3. Make sure the holes are not blocked. If necessary, clean with a pin (fi . 39-41).
4. Dry all the components with a cloth.
5. Put the perforated fil er back in the housing and press as far as it will go (fi . 38).

11.2 Cleaning of the coffee outlet


When the  light comes on (orange) (B5), you have to proceed cleaning the coffee circuit. To run the cleaning, you have to purchase dedicated cleaning tabs for coffee makers. For more info, please visit Delonghi.com.

1. Insert the 1-cup coffee fil er (C2) in the portafil er (C1) (fi . 42).
2. Put on the coffee fil er the special disk accessory (C11) (fi . 42) and press it to the bottom;



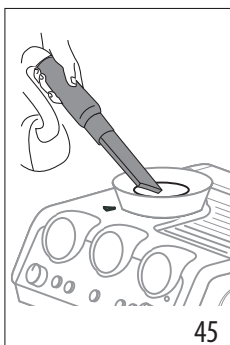
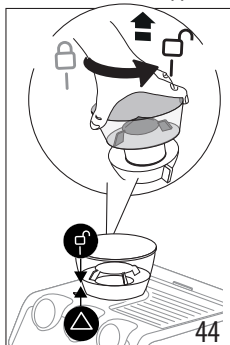
3. Put on the accessory the cleaning tab (fi .43).
4. Attach the portafilter to the coffee outlet (A7).
5. Fill the water tank (A15). Make sure the drip tray (A11) is empty.
6. Keep pressed the  button, until the related light start blinking (orange). After few minutes the cleaning stops automatically;
7. Remove the portafilter and the cleaning disk accessory;
8. Wash the portafilter and the filter under tap water;
9. Insert the portafilter again and make a rinse by pressing the  button (B5): we suggest to put a container under the portafilter;
10. Remove and empty the drip tray.

Please note:

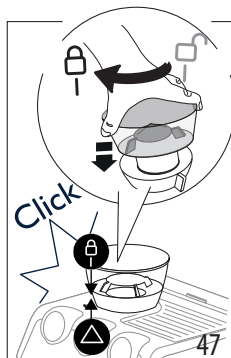
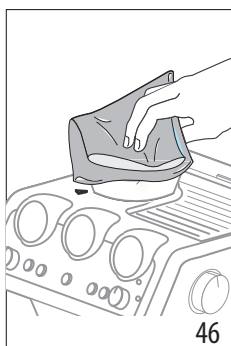
This procedure can start by pressing the  button (B5) for some seconds. To delete this option, press the same button for 10 seconds.



11.3 Cleaning the beans container housing

1. Make sure the beans container (A1) is empty. If necessary, operate the coffee mill without beans to empty it:
2. Release the beans container by turning it anticlockwise and extract from the appliance (fi .44)



3. Remove coffee residues using a vacuum cleaner (fi .45).
4. Clean the beans container housing with a damp cloth and dry (fi .46);

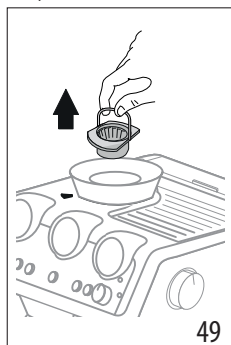
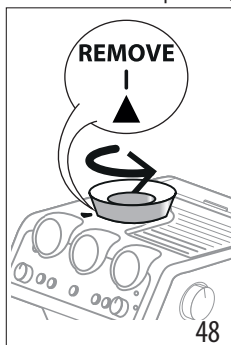


5. Put the container back inserting it in the coffee mill. The container is correctly inserted when the arrow  is lined up with the  symbol and you hear a "click" (fi .47).

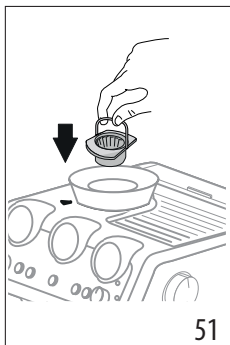
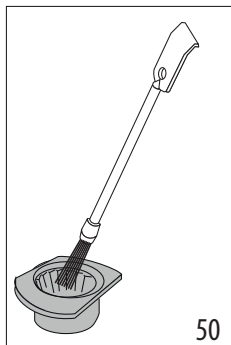
11.4 Cleaning the burr

When cleaning the beans container (A1), , clean the container housing and upper burr with a damp cloth. The burr can be removed and replaced by an authorised customer services centre. You may also need to remove the burr if it becomes blocked with foreign matter. If this occurs, remove the beans container and clean as follows:

1. Attach the portafilter (C1) and operate the mill without beans to free the coffee guide;
2. Turn the appliance off;
3. Turn the grinding selector anticlockwise as far as it will go to the "REMOVE" position (fi .48).



4. Extract the upper burr, gripping it by the handle (fi .49).
5. Clean the burr with the brush (C12) (fi .50) and remove the coffee residues using a vacuum cleaner (fi .45).



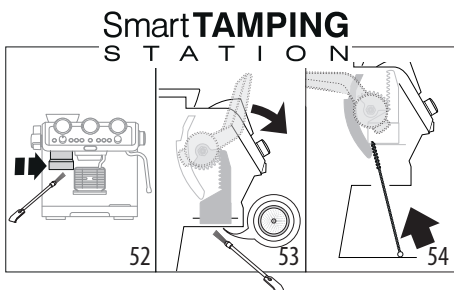
6. Put the upper burr back in place (fi . 51);
7. Turn the selector to select the desired grinding level (fi . 13); Make sure the burr is inserted correctly by pulling it by the handle. If it is correctly inserted, it will not move.

11.5 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 entering the setting menu ("10. Menu settings") and selecting the first range of the "Extra grinding adjustment". Then turn the ground coffee quantity dial (B2) to minimum position and set the dose like a first use (see "The „perfect dose“").

11.6 Cleaning the "Smart tamping station"

1. Clean the attachment area with the brush (C12) (fi . 52).
2. Pull the lever (A20) as far as it will go and clean the presser cylinder with a brush (fi . 53). Then release the lever.
3. Use the tube brush (C10) to clean the coffee funnel (fi . 54).

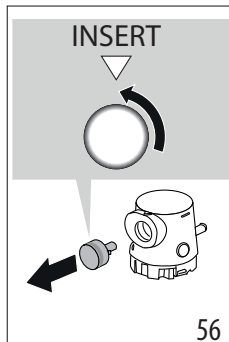
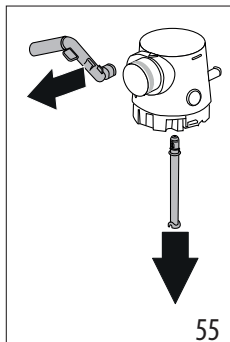


11.7 Cleaning Lattecrema System

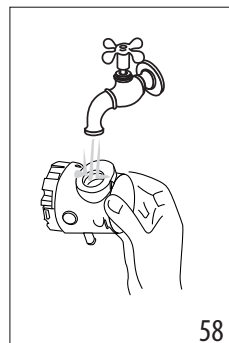
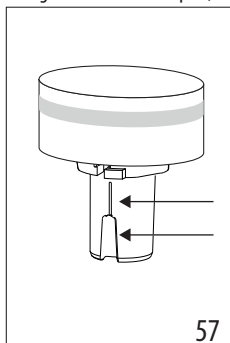
All components are dishwasher safe, placing them in the top basket. If you do not have a dishwasher, wash by hand as described in the note at the end of the section.

1. Push the release button (D3) and lift the milk container lid (D1);

2. Remove the milk spout (D4) and milk intake tube (D7) (fi . 55);



3. Turn the froth adjustment dial (D5) counter-clockwise to the "Insert" position (fi . 56) and pull;
4. Make sure there are no milk residues on the hollow and groove under the dial (fi . 57): if necessary, scrape the groove with a toothpick;




5. Rinse inside the froth adjustment dial seat with running water (fi . 58);
6. Check that the intake tube and spout are not clogged with milk residues;
7. Reassemble all the lid components;
8. Carefully wash and rinse the milk container (D8);
9. Attach the lid back on the milk container.

Please note: washing by hand

Washing the lid in a dishwasher guarantees the perfect hygiene of all the components. When washing by hand, wash all components of the milk container lid thoroughly with hot water and immerse them in a basin of hot water for 30 minutes before proceeding as described in point 4.

12. WATER HARDNESS

The  descale light (B8) 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.

- 1. Remove the "TOTAL HARDNESS TEST" indicator paper (C6) from its pack.
- 2. Immerse the paper completely in a glass of water for one second.
- 3. 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.

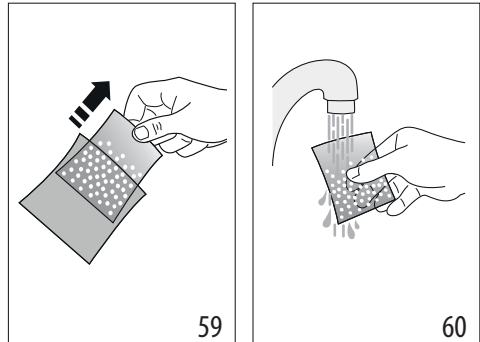
Total Hardness Test result	Button	Level
	x 2	1 soft water
		2 medium water
		3 hard or very hard water

- 4. Set the appliance as indicated in section

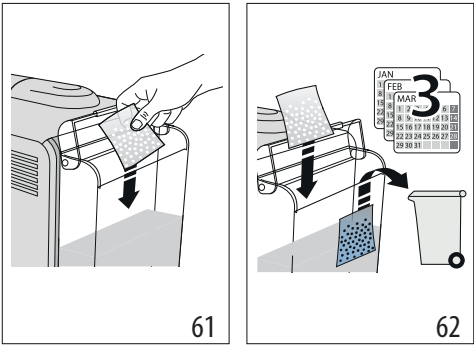
13. USING THE SOFTBALLS

Softballs (C14) is an innovative system that extends the life of the machine, without altering the sensory properties of the water, guaranteeing consistently creamy and aromatic coffee.

- 1. Extract the Softballs bag from the packaging (fi . 59).



- 2. Rinse with tap water the Softballs bag (fi . 60).
- 3. Deep the bag into the water tank (A15) (fi . 61).



- 4. Change the Softballs every 3 months (fi . 62).

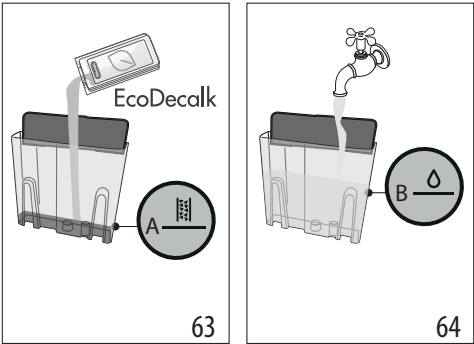
14. DESCALING

Please note

- Before use, read the instructions and the labelling on the descaler pack (C7)..
- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler could damage delicate surfaces. If the product is accidentally spilt, dry immediately.

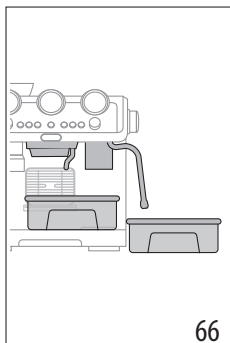
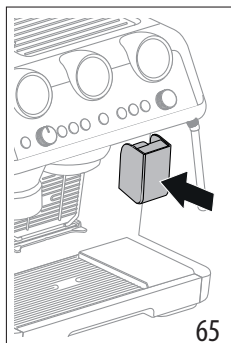
To descale	
Descaler	De'Longhi descaler
Containers	2: Recommended capacity: 1 l each
Time	~40min


- 1. (IF PRESENT, REMOVE SOFTBALLS AND WATER SOFTENER DEVICE). Pour the descaler into the tank (A15) up to the level A marked inside the tank (equal to one 100ml packet) (fi . 63).




- 2. Add water up to the level B (fi . 64). Then put the water tank back in the appliance.

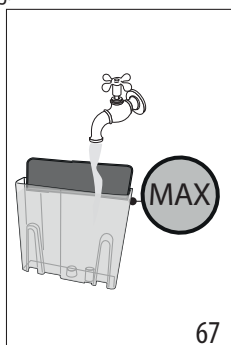
3. Insert the dedicated accessory (C8) to the Latte Crema connection (A6) (fi . 65).



4. Make sure the portafilter (C1) is not attached and position a recipient under the coffee outlet, hot water spout (A7) and the other recipient under the steam wand (A5) (fi . 66).
5. Keep pressed the  (B8) button until the corresponding light begins to blink: descaling starts.
6. The descale programme starts and the descaler liquid comes out of the steam wand and coffee outlet. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pauses until the tank is empty.

Delivery stops and the  light turns to white. This indicates that it is necessary to proceed with rinsing: see next page.

7. Empty the recipients used to collect the descaler solution and replace them empty.
8. Remove the water tank, empty any residues of descaler solution, rinse with running water and fill with fresh water up to the MAX level (fi . 67). Put the tank back in its housing.





9. Keep pressed the  button until the corresponding light begins to blink: rinsing starts.
10. When rinsing is complete, delivery stops and the appliance prepares to be used again.













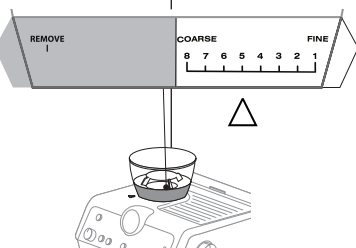
11. Empty the recipients used to collect the rinse water.
12. Extract and empty the drip tray, then put back in the appliance.

Now the appliance is ready to use.














Please note

- If you want to anticipate the descaling cycle, keep pressed the  for 3 seconds.
- If you start descaling by mistake, keep pressed the  button for 10 seconds; the rinsing cycle cannot be interrupted.



15. EXPLANATION OF LIGHTS

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
All the lights flash briefly	Turning the machine on	Self-diagnosis
 on	The appliance is being turned on for the first time and the water circuit must be filled	Proceed as described in section "6. Setting up the appliance"
 on (white)	The machine is ready to hot beverages delivery	Prepare the machine and proceed with delivery
 on (blue)	The machine is ready to cold beverage delivery	Prepare the machine and proceed with delivery
 on	Energy saving is enabled	See section "10. Menu settings" if you want to disable the function
 on	The beans container (A1) is empty	Fill the beans container
 flashin	Grinding is requested, but the beans container (A1) is empty	Fill the beans container
 on	Insufficient water in tank (A15) or the tank is not inserted correctly	Fill the tank or extract the tank and put it back correctly
 flashin	Brewing is requested, but the water tank (A15) is empty	Fill the water tank
 on	General alarm	Contact Customer Services
 on	The beans container is not inserted	Insert bean container or check that is completely locked. The container is correctly inserted when the arrow is lined up with the  symbol and you hear a "click".
 flashin	The selector on the bottom of the container is not correctly positioned.	Move the selector within the 8 levels from coarse to fine, keeping in mind to: <ul style="list-style-type: none"> • Always adjust the coffee mill during the grinding • Adjust one grinding level at a time and make at least 5 coffees before adjusting again
	<div> <div>OUT of correct range</div>  <div>Correct range</div> </div>	
	The coffee bean container (A1) is not completely insert: the machine does not work for safety reasons	Check that the bean container is completely locked



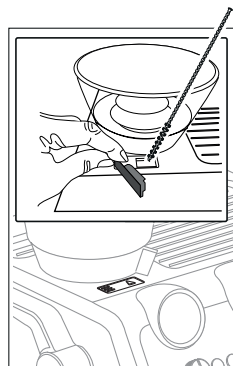
LIGHTS	EXPLANATION OF LIGHTS	OPERATION
 on	After every use, the LatteCrema System must be cleaned	When all the milk drinks are ready, proceed with automatic cleaning turning the knob (D5) to Clea
 on	The appliance is on and ready for use	The appliance is at the right temperature to deliver steam. To deliver steam, turn the steam dial (A4)
 flashin	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 at temperature
	The appliance is heating up to be ready for use	The appliance is at temperature when the light remains on steadily
	The appliance is delivering steam	
 on (orange)	Descaling must be performed	Descalc the appliance as described in section "14. Descaling"
 flashing (orange)	Descaling is underway	Complete the operation as described in section "14. Descaling"
 on (white)	The rinsing cycle of descaling must be performed	
 flashin (white)	The rinsing cycle of descaling is underway	
 on (orange)	Cleaning of the coffee outlet must be performed	See section "11.2 Cleaning of the coffee outlet"
 flashing (orange)	Cleaning of the coffee outlet is underway	
 flashin (white)	The active rinse is underway	
 +  flashin	If the water softener filter is present, an air bubble may have been released inside the circuit, obstructing delivery	Press the button (B7) corresponding to the  light. Delivery begins and stops automatically.
	The grinding is too fine and the coffee is delivered too slowly or not at all	Extract the filter holder (C1) (see "7.1 Step 1 - grinding (fi . 11)"" and "7.3 Step 2 - tamping (fi . 17)")
	The coffee filter (C2) or (C3) is blocked	Rinse the filters under abundant running water or by Active Rinse function (B5).
	The tank (A15) 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	Descalc as described in section "14. Descaling"

16. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
There is water in the drip tray (A11)	It is normal: due to the internal water circuits operations	Regularly empty and clean the drip tray
No espresso coffee is delivered	No water in the tank (A15)	Fill the tank
	The  light (B7) is on to indicate that the coffee or steam circuit is empty	Press the button corresponding to the  light to fill the circuit
	The coffee filter (C2) or (C3) is blocked	Rinse the filters under abundant running water or by Active Rinse function (B5)
	The tank (A15) 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 "14. Descaling"
	Coffee grind too fine	Extract the filter holder (C1) and repeat grinding with new settings (see "7.1 Step 1 - grinding (fi . 11)"" and "7.3 Step 2 - tamping (fi . 17)")
The portafilter cannot be attached to the appliance	The ground coffee has not been pressed or is too much	Extract the filter holder (C1) and repeat grinding with new settings (see "7.1 Step 1 - grinding (fi . 11)"" and "7.3 Step 2 - tamping (fi . 17)")
The espresso coffee drips from the edges of the portafilter rather than the holes	The portafilter is inserted incorrectly	Attach the portafilter correctly and rotate firmly as far as it will go
	The espresso boiler gasket has lost elasticity or is dirty	Have the espresso boiler gasket replaced by Customer Services
	The coffee filter (C2) or (C3) is clogged	Rinse the filters under abundant running water or by Active Rinse function (B5)
The coffee crema is too light (delivered from the spout too fast)	The appliance settings need reviewing	Extract the filter holder (C1) and repeat grinding with new settings (see "7.1 Step 1 - grinding (fi . 11)"" and "7.3 Step 2 - tamping (fi . 17)")
The coffee crema is too dark (delivered from the spout too slowly)	The appliance settings need reviewing	Extract the filter holder (C1) and repeat grinding with new settings (see "7.1 Step 1 - grinding (fi . 11)"" and "7.3 Step 2 - tamping (fi . 17)")
→		

PROBLEM	CAUSE	SOLUTION
No milk froth is formed when making cappuccino with LatteCrema System	Milk not cold enough	Always use milk at refrigerator temperature
	The froth selection knob (D5) is not in the correct position	Check and turn to the right position the froth selection knob (☞ max froth; ☞ min froth; ☞ no froth)
	The LatteCrema System is dirty	Clean the cappuccino maker as described in section “11.7 Cleaning Lattecrema System”
	Scale in the water circuit	Descale as described in section “14. Descaling”
At the end of descaling, the appliance requests a further rinse	During the rinse cycle, the water tank has not been filled to the MAX level	Repeat the rinse (see “14. Descaling”)
The appliance does not grind the coffee	There is foreign matter that cannot be ground in the coffee mill	Clean the burrs as described in section “11.4 Cleaning the burr”, 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
	The coffee beans container (A1) is not in the right position	The container is correctly inserted when the arrow ▲ is lined up with the ▼ symbol and you hear a “click”.
If you want to change the type of coffee	You must remove all the beans present in the machine	<ul style="list-style-type: none"> • Empty the beans container (A1) (if necessary, operate the coffee mill without beans or use a vacuum cleaner to remove any remaining beans) • Attach the filter holder (C1) and operate the coffee mill a number of times without beans to free the grinder. Attach the filter holder to the outlet of the grinder (A18), lining it up with “INSERT”, then turning it to the right (fig. 22). Grinding begins when the filter holder reaches the CLOSE position and stops automatically. Repeat until the filter is empty • Place the new coffee in the beans container (A1) • If the amount of coffee ground is not enough to reach the perfect dose, proceed setting the appliance as for the first use
→		

PROBLEM	CAUSE	SOLUTION
After grinding, the coffee filter (C2) or (C3) is empty	The coffee grinder coffee funnel is clogged	Clean as described in section "11.6 Cleaning the "Smart tamping station"". If the problem persists, access the guide by opening the hatch (A19) and free it using the brush.
After tamping, there is too much coffee in the filter		
After grinding, the ground coffee in the filter (C2) or (C3) does not reach the "perfect dose"	The "Smart Tamping Station" needs cleaning	Clean as described in section "11.6 Cleaning the "Smart tamping station"", then grind again
	The quantity of ground coffee needs adjusting	Adjust the quantity of coffee with the dial (B2) referring to "The „perfect dose"". If the dial is already in the max. position, select the second range of grinding adjustment, proceed as indicated in section "10. Menu settings".
	Over time the burrs wear down	Replace the burrs as described in section "11.5 Replacing the burrs"





★若有任何需求请与下述地址联系：

☆德龙电器（上海）有限公司

地址：上海市中山北路3553号2101-2116室

电话：(021) 3135 8858 传真：(021) 3135 8262 邮编：200062

客服热线：400 827 1668 网址：<https://www.delonghi.com/zh-cn>

