

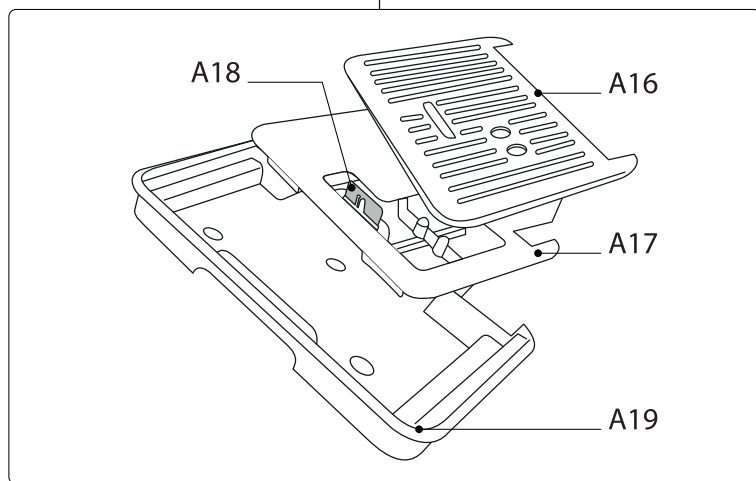
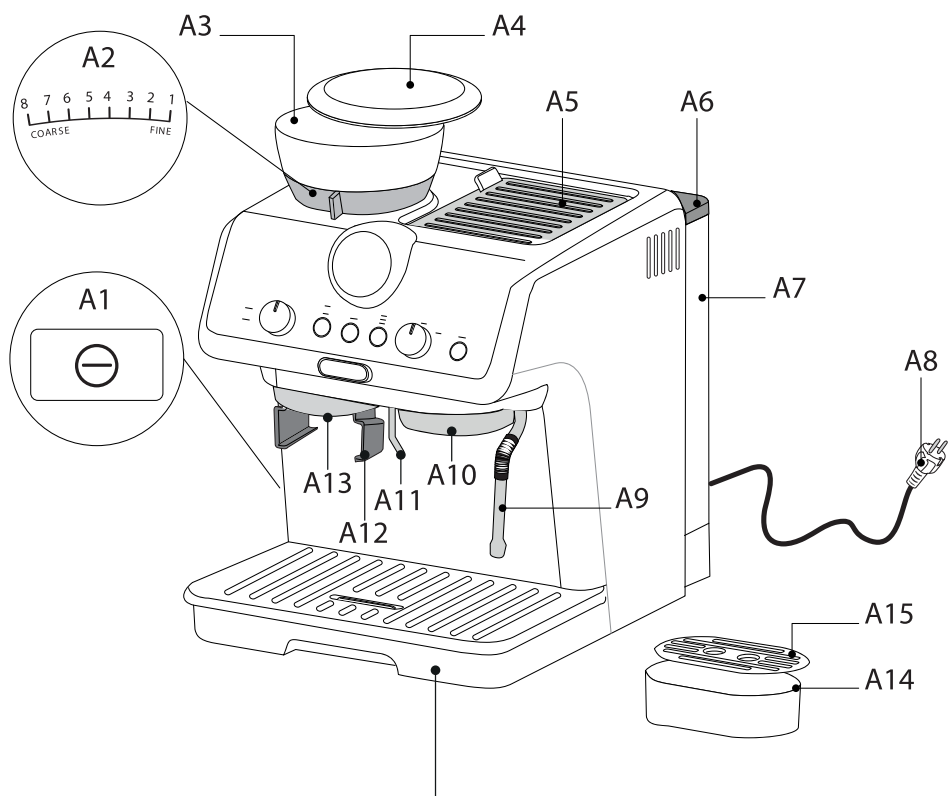


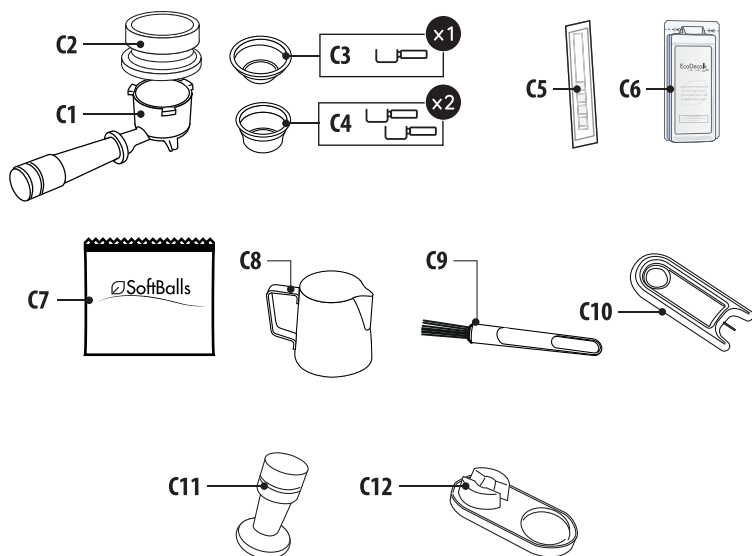
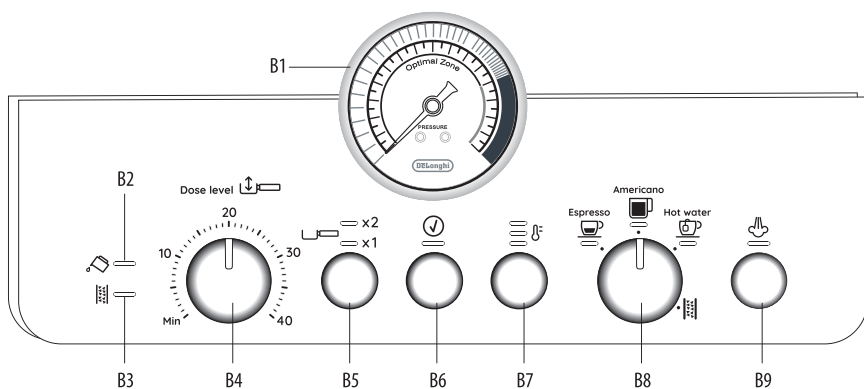
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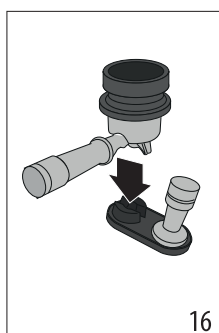
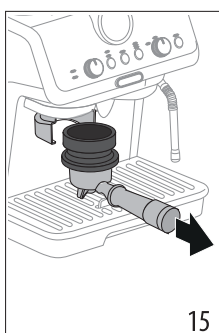
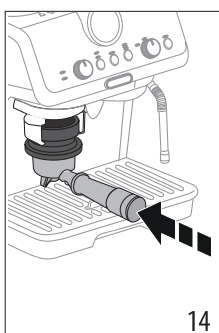
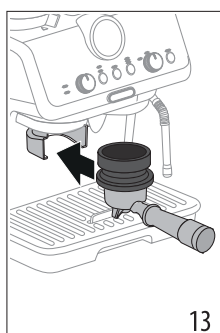
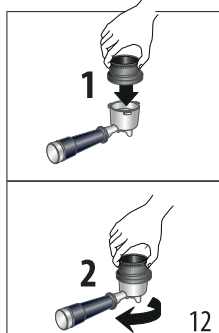
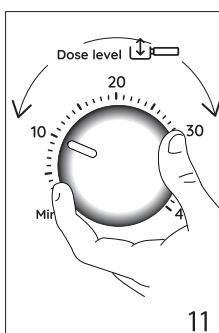
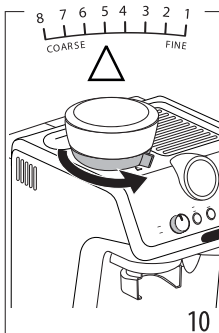
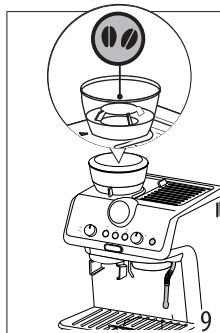
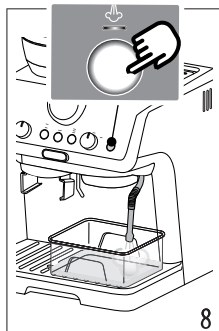
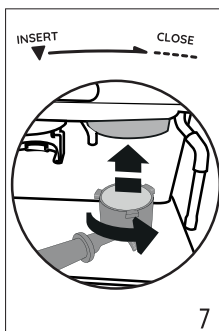
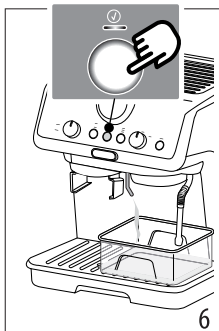
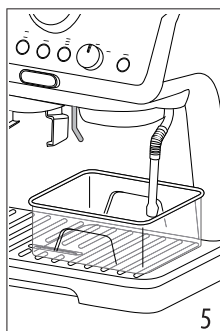
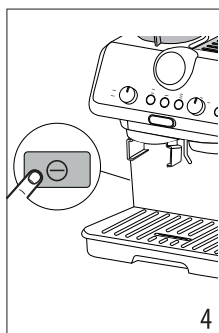
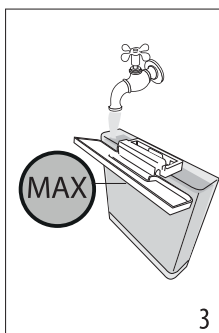
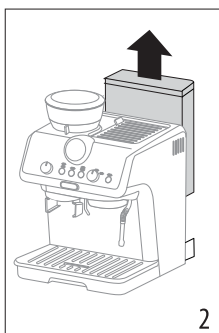
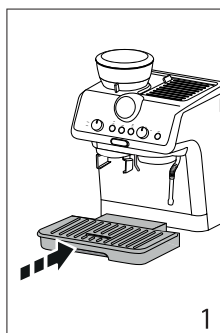
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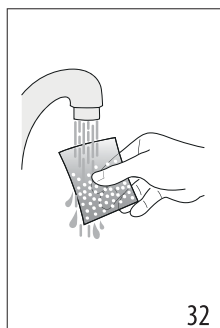
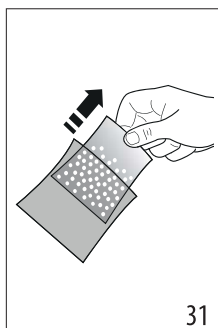
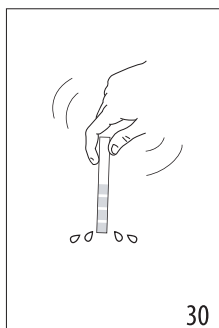
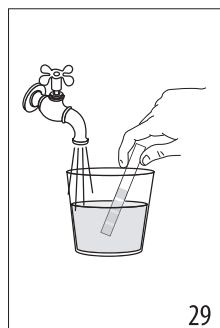
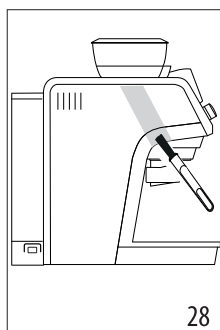
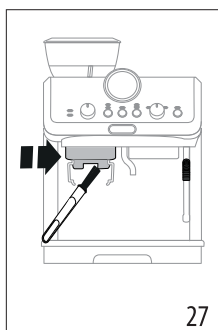
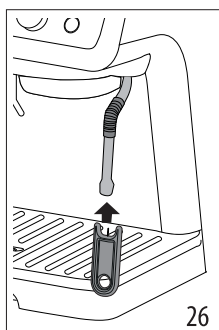
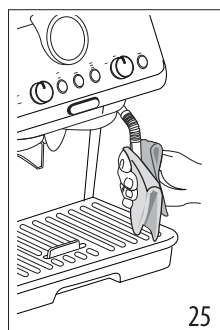
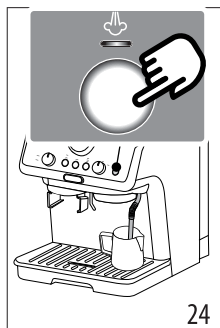
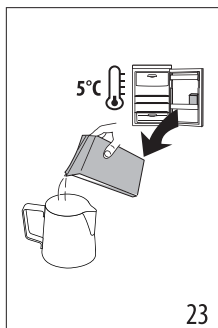
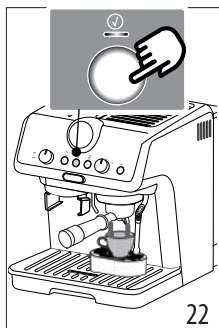
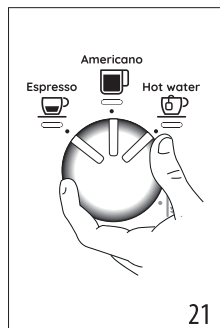
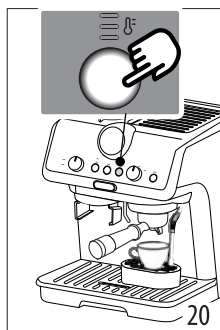
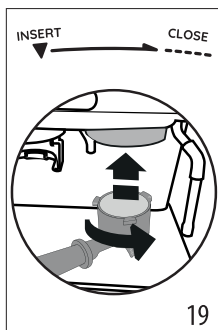
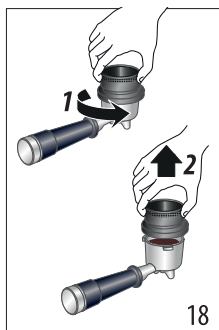
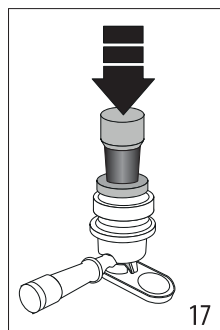
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1.基本安全警告

- 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，含牛奶饮品和热水。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。任何其他的使用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、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。

4.产品描述

4.1机器部件描述-A

- A1. 主电源开关（开启/关闭）
- A2. 研磨度选择器
- A3. 咖啡豆容器
- A4. 咖啡豆容器盖
- A5. 配件收纳盖板
- A6. 水箱盖
- A7. 水箱
- A8. 电源线
- A9. 蒸汽杆
- A10. 咖啡流出口
- A11. 热水流出口
- A12. 过滤器手柄托架
- A13. 咖啡粉研磨出口
- A14. 意式浓缩咖啡杯盘底座
- A15. 意式浓缩咖啡杯盘
- A16. 玻璃杯/马克杯盘
- A17. 玻璃杯/马克杯底座
- A18. 滴水盘水位指示浮标
- A19. 滴水盘

4.2控制面板描述-B

- B1. 压力计
- B2.  水箱缺水指示灯
- B3.  除垢指示灯
- B4.  咖啡粉量调节旋钮
- B5.  1杯或2杯咖啡按钮
（使用对应的咖啡过滤器）
- B6.  制作饮品/确认按钮
- B7.  咖啡温度调节按钮
- B8. 模式选择旋钮：
 -  意式浓缩咖啡
 -  美式咖啡
 -  热水
 -  除垢
- B9.  蒸汽按钮：制作蒸汽

4.3机器配件描述-C

- C1. 过滤器手柄
- C2. 布粉环

- C3. 1杯咖啡过滤器
- C4. 2杯咖啡过滤器
- C5. 水硬度测试纸
- C6. 除垢剂
- C7. SoftBalls软水珠
- C8. 奶缸
- C9. 咖啡管道清洁刷
- C10. 蒸汽杆清洁针
- C11. 压粉器
- C12. 压粉垫

4.4 可选清洁配件

清洁片

（参见“11. 清洁与维护”章节）



德龙咖啡机多功能清洁剂



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

用温水和洗涤剂清洗所有配件，然后请按如下步骤操作：

1. 插入滴水盘（A19），同时安装玻璃杯/马克杯盘（A16）和玻璃杯/马克杯底座（A17）（如图1）。

2. 取出水箱（A7）（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. 连接电源插座。按下主电源开关（A1）（如图4）。

2. 在热水流出口下方放置一个最小容积为100毫升的容器（在咖啡流出口（A11）侧方）（如图5）。

3.  长亮，按下  按钮（B6）（如图6）。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. 将咖啡过滤器（C3或C4）安装在过滤器手柄（C1）上。

5. 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INSERT▼（插入）位置（如图7），然后向右旋转直到与CLOSE-----（关闭）位置对齐。

6. 在过滤器手柄和蒸汽杆（A9）下方放置一个容器。

7. 按下  灯对应的按钮（B6）。开始释放热水。

8. 完成热水释放后，按下蒸汽按钮（B9）（如图8），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先释放几秒蒸汽，以获得更好的蒸汽性能。

咖啡机已准备就绪。

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。特别注意咖啡过滤器（C3或C4）中咖啡粉的量（参见“7.1第一步：磨豆”章节中的说明）。

参照“适宜咖啡粉量”一节的描述进行操作。

7. 制作咖啡

7.1 第一步：磨豆

1. 咖啡豆容器（A3）中加入咖啡豆（如图9）。每次加入单次的使用量以保证咖啡豆的新鲜。

2. 选择研磨度：出厂默认值为5（属于中度研磨）。


如果咖啡粉研磨的过粗或过细，请根据个人口味和所选用的咖啡豆来调整研磨度（如图10）（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）。

制作咖啡小贴士：大多数咖啡豆推荐的研磨度都在3-6之间。只有少数的咖啡（浅度烘焙）或当您注意到由于刀架的磨损而导致咖啡品质受到影响（研磨过粗），才能达到1-2的研磨度。

— 如果咖啡粉研磨过粗，请顺时针旋转。

— 如果咖啡粉研磨过细，请逆时针旋转。

3. 选择一杯或两杯咖啡过滤器（C3或C4）安装在过滤器手柄中（C1）用两杯咖啡过滤器，请下载X2按钮（B3）。

按下  按钮（B5）选择萃取一杯或两杯量咖啡。

请注意：选择X2按钮也会使意式浓缩咖啡的杯量增加一倍。

4. 从Min最小值开始旋转粉量调节旋钮（B4）以设置制作咖啡所需的咖啡粉量（如图11）。

当您首次使用时，将粉量调节旋钮设置在Min（最小）位置。最初通常需要尝试多次以达到适宜设置。我们建议您首先使用出厂值，再参照“调节过滤器中的咖啡粉量”一节的描述进行设置。

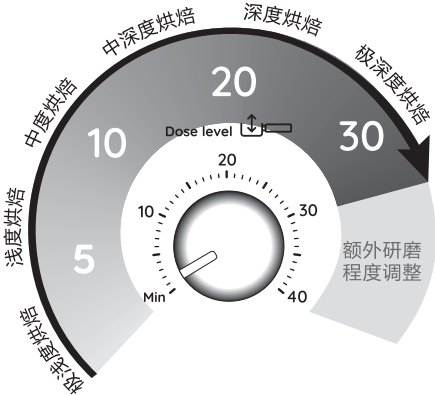
5. 将布粉环（C2）安装在过滤器手柄上：第一步，按压；第二步，顺时针旋转以固定（如图12）。

6. 将过滤器手柄安装至咖啡粉研磨出口（A13）（如图13）。

7. 向内按压过滤器手柄直至听到“咔哒”一声（如图14），然后松手。研磨将自动开始，之后自动停止。

注意：如需中断研磨，再次向内按压一次过滤器手柄即可（直至听到“咔哒”一声）。

调整过滤器中的咖啡粉量



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（依据咖啡过滤器内一条“向内凹”的参考线）。当过滤器里的咖啡粉量调节到适宜量时，咖啡粉量调节旋钮对应的数字可作为便捷参考用以记录。这些数字并不对应咖啡粉研磨设置，计量单位（克/盎司）或研磨时长。
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。

7.2第二步：压粉

1. 研磨后，取下过滤器手柄（如图15）。
2. 轻拍几下布粉环（C2）平整咖啡粉。
3. 将过滤器手柄放置在压粉垫上（C12）（如图16）。
4. 使用压粉器压粉（C11）（如图17）。
5. 逆时针旋转并上拉布粉器将其取下（如图18），并确认咖啡粉量是否理想（参照“理想咖啡粉量”一节）。
6. 将过滤器手柄安装在咖啡流出口上（A10）（如图19）。

注意：残留在过滤器边缘的咖啡粉不会影响萃取以及咖啡品质。

适宜咖啡粉量



• 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适宜位置。

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，（B4）以达到适宜粉量。

如果您的咖啡粉量已设置在适宜范围内，但咖啡仍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”）。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。

7.3第三步：萃取

1. 选择所需温度（如图20）（参考如下“咖啡萃取温度”一节的描述）。
2. 转动模式选择旋钮选择所需制作的饮品（如图21）。如果饮品已定制杯量（参考“9. 定制咖啡饮品杯量”章节），饮品指示灯将会短暂闪烁。
3. 按下按钮（B6）开始制作咖啡（如图22），制作完成后自动停止。




咖啡萃取温度

水温在整个制作咖啡过程中都得到了控制，以确保萃取时温度的稳定性。

The Specialista Arte提供了3档萃取温度供选择，*92℃至96℃之间。

不同烘焙程度的咖啡豆品种需要达到其特定的温度设定才能实现优质萃取。例如：罗布斯塔咖啡豆适合较低温度萃取而阿拉比卡咖啡豆适

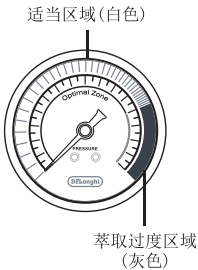
合稍高一些的温度来萃取。同样的，烘焙程度较深的咖啡豆需要比烘焙程度较浅的咖啡豆更低的温度。

温度	对应指示灯	烘焙程度
最低温度		深度烘焙
中等温度		中-深度烘焙
最高温度		浅-中度烘焙

• 这是水在加热系统中的温度，因此这不是饮品在杯中或者从咖啡流出口流出时的温度。

压力计

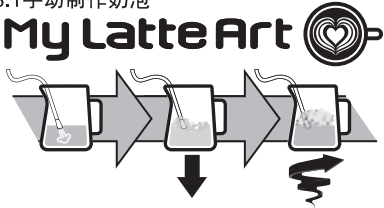
当萃取制作咖啡时，压力计可以帮助您检查压力是否正确（如右图）。在制作咖啡时，该压力计指针将旋转至白色区域“optimal zone”（适当区域）内，显示萃取过程中的压力。



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压力，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。

8.制作含牛奶的饮品

8.1手动制作奶泡



1. 奶缸（C8）中倒入新鲜的牛奶。通常情况下您应使用冰箱冷藏的全脂牛奶（大约5℃）。请注意牛奶打发后的体积最多能增加到原来的2-3倍（如图23）。
2. 将奶缸的位置放置在蒸汽杆下方，按下 ☁ 蒸汽按钮开始制作奶泡。
3. 将蒸汽杆（A9）浸入牛奶液面下方适当位置。蒸汽冲击力会把空气混合进牛奶，形成细密的奶泡。
4. 蒸汽杆（A9）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。
5. 将蒸汽喷嘴插入到牛奶液面下方：蒸汽冲击力在牛奶中产生涡流。当达到适宜奶泡状态时，必须先关闭蒸汽按钮，蒸汽完全停止后再移开奶缸，否则可能烫伤。

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。将奶缸放入冰箱冷藏。
- 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：

1. 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25）。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。
2. 使用蒸汽功能做更深度的清洁（如图8）。
3. 等待蒸汽杆冷却，使用随机配备的蒸汽杆清洁针（C10）疏通蒸汽喷嘴，维持蒸汽杆良好的使用性能（如图26）。

9. 定制咖啡饮品杯量

1. 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（C3或C4）安装到咖啡流出口。
2. 转动模式选择旋钮（B8）选择您想要定制饮品。
3. 长按 ⏻ 按钮（B6）直至咖啡机流出所需杯

量。④ 按钮指示灯会闪烁（橙色）向您确认正处于定制模式中。

当饮品达到所需杯量，松开 ④ 按钮。此时杯量新设置已保存。

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。

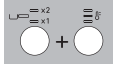
当一种定制饮品被选择，对应的指示灯将会短暂闪烁。

咖啡	杯量	可设定杯量
 Espresso 意式浓缩咖啡	35毫升	15-90毫升
 X2 Espresso 意式浓缩咖啡	70毫升	30-180毫升
 Americano 美式咖啡	120毫升	<ul style="list-style-type: none"> •意式浓缩咖啡：15-90毫升 •水：25-150毫升
 X2 Americano 美式咖啡	240毫升	<ul style="list-style-type: none"> •意式浓缩咖啡：30-180毫升 •水：50-240毫升
 Hot water 热水	250毫升	65-300毫升

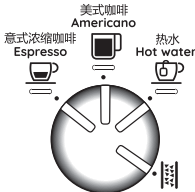
10.菜单设置


















1.预热完成后进入设置菜单

同时按下两个按钮3秒

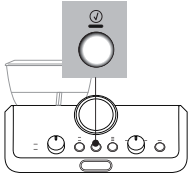


2.通过饮品选择旋钮选择设置



对应的设置	旋转至	按下 	再次按下  变更设置
预萃取间隔	意式浓缩咖啡 Espresso 	已选择模式的对应指示灯亮起	 → 无
			 → 1秒
			 → 2秒
额外研磨度调整	美式咖啡 Americano 	已选择模式的对应指示灯亮起	 → 第1档
			 → 第2档
自动关机	热水 Hot water 	已选择模式的对应指示灯亮起	 → 9 分钟
			 → 1.5 小时
			 → 3 小时
水硬度		已选择模式的对应指示灯亮起	 → 软水
			 → 中度硬水
			 → 硬水或非非常硬的水

3. 按下 ④ 按钮（B6）保存新设置



注意：如果30秒未进行操作，咖啡机将会自动退出设置菜单。

10.1 重置出厂设置

根据以下步骤重置为出厂设置：

1. 进入设置菜单	
同时按下两个按钮3秒	
2. 重置为出厂设置	
长按蒸汽按钮（B9）3秒	

ⓘ 指示灯（B6）短暂闪烁以确认重置。

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	德龙咖啡机 多功能清洁剂	清洁布	清水冲洗	手洗
	×	✓	✓	×	×
	✓	×	×	✓	✓
	×	×	×	✓	✓
	×	×	✓	×	×

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

12. 清洁咖啡粉研磨出口

1. 用刷子清洁附着区域。（如图27）
2. 用刷子清洁咖啡粉导管。（如图28）

额外研磨调整

随着时间的推移，研磨器刀架会出现磨损。为达到理想咖啡粉量，您需要逐渐顺时针转动咖啡粉量旋钮（B4）。当旋钮刻度值达到30-40之间，您需要设置额外研磨度调整（参见第10节“菜单设置” - “额外研磨度调整”）。当咖啡粉的研磨量明显减少时，请联系售后服务中心更换研磨器刀架，按照如下方式重新调整研磨器。进入设置菜单，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（B4）旋转到最小位置，随后就像第一次设置那样对其进行调整（参见7.2中“适宜咖啡粉量”一节）。

13.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ⓘ(B3)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（C5）。
2. 把试纸完全浸入一杯水中一秒钟。（如图29）
3. 从水中取出试纸，轻轻摇晃。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。（如图30）

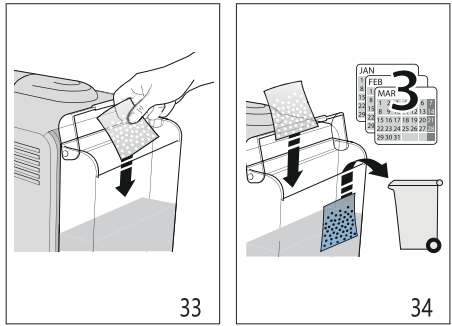
水硬度测试结果	(B7)按钮	水硬度
		1 软水
		2 中度硬水
		3 硬水或非 常硬的水

4. 参照“10. 菜单设置”章节的描述对机器进行设置。

14.使用Softballs软水珠（仅限特定型号）

Softballs软水珠（C7）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。为达到最佳效果，请把Softballs软水珠浸在水里一个晚上。

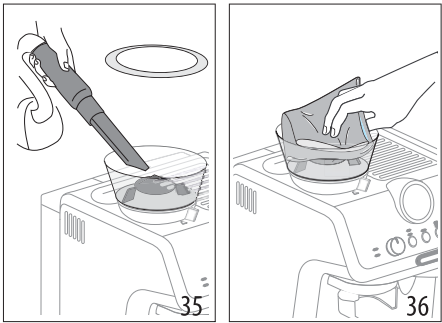
1. 从包装中取出Softballs软水珠（如图31）。
2. 用清水冲洗Softballs软水珠（如图32）。
3. 把整包软水珠放进水箱中（如图33）。
4. 每3个月更换一次软水珠（如图34）。



15.清洁咖啡豆容器

清洁咖啡豆容器前，请先断开电源，确保机器处于不通电状态。

1. 使用真空吸尘器清除容器中剩余的咖啡豆（如图35）。



2. 用干净的清洁布清洁咖啡豆容器（如图36）。
请注意：切勿直接往咖啡豆容器中注水清洗。

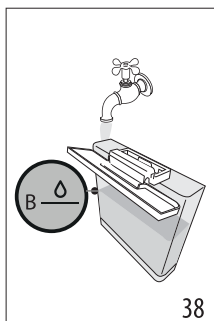
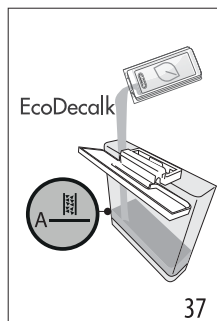
16.除垢

请注意：

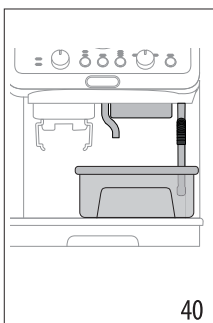
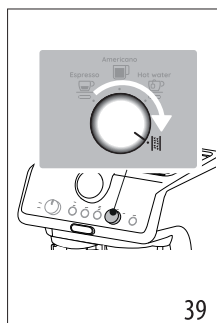
- 在除垢前，请阅读除垢剂（C6）包装上的说明书和标签。
 - 仅可使用德龙除垢剂。因除垢剂使用不当和/或未按正确的除垢步骤进行除垢而引起机器损坏，不在制造商保修范围内。
- 除垢剂可能会损伤脆弱表面。如果除垢剂意外溅出，请立即擦干。




除垢	
除垢剂	德龙除垢剂
容器	2升容器
时间	约40分钟

1. 当除垢指示灯 （B3）亮起时，您需要对咖啡机除垢。除垢可随时开始进行。
2. 取下并清空滴水盘（A19），然后装回原位。
3. 清空水箱，取下水过滤器和Softballs软水珠（如有）。把软水珠取出放在一杯水中，直到除垢结束时再把它们重新放回水箱。
4. 除垢剂倒入水箱内（A7），直至水箱水位升至 位置（相当于100毫升）（如图37）。





5. 再加水至 B 位置（如图38）；然后把水箱重新装入机器。



6. 将饮品选择旋钮（B8）转至  位置（如图39）： 指示灯亮起（橙色）且  指示灯闪烁。

7. 确保没有安装过滤器手柄（C1），在咖啡流出口（A10）和热水流出口下方放置一个容器，在蒸汽杆（A9）下方放置另一个容器（如图40）。

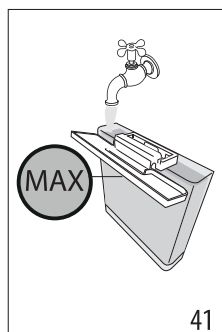
8. 按下  指示灯（B6）对应按钮至少三秒后， 指示灯开始闪烁。


9. 除垢程序开始，除垢剂分别从蒸汽杆，咖啡流出口和热水流出口轮流流出。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。则表示需要进行冲洗。

10. 清空用于收集除垢剂的容器，然后重新放置回机器。

11. 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41）；将水箱装回咖啡机。



12. 按下  按钮直到相应的指示灯开始闪烁白色开始冲洗。

13. 冲洗完成后，停止放水， 指示灯闪烁红色且  指示灯熄灭。

14. 清空收集水的容器。


15. 取出并清空滴水盘（A19），然后装回机器。

16. 清空水箱并注入清水，然后重新将水箱装回机器。用流水冲洗Softballs软水珠（如有）后放回水箱。







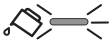







17. 将模式选择旋钮拨到其中一种咖啡的位置。转动模式选择旋钮，选取一种饮品，此时，机器已可进行使用。














请注意：

- 除垢功能可在任何时候开启（即使除垢提示指示灯未亮起）

- 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。

17.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
 长亮	机器第一次开机时，水回路须加满水	请参照“6. 首次使用”章节的描述操作
 长亮  指示灯和  指示灯显示相应的选择	机器已准备好制作饮品	设置机器并准备饮品的制作
 闪烁	机器正在预热	等待咖啡机达到制作饮品的适宜温度
 亮	水箱（A14）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（A7）中无水	往水箱中加水
	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”以及“7.2 第二步：压粉”的描述操作。
	咖啡过滤器（C3或C4）被堵塞	使用流动的水冲洗咖啡过滤器。
	水箱（A7）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“16. 除垢”章节的描述进行除垢。
 x2  x1 亮	已选择萃取1杯量	整个萃取过程（从研磨至制作）被设定为1杯量
 x2 亮  x1	已选择萃取2杯量	整个萃取过程（从研磨至制作）被设定为2杯量
 低  中 亮  高	选择一档温度	参见“咖啡萃取温度”一节

指示灯情况	指示灯说明	操 作
 闪烁	通用警示	关闭机器十分钟后重启，如果问题持续存在，联系德龙售后服务中心
 闪烁	机器已准备好释放蒸汽	几秒钟后，机器将开始释放蒸汽
 亮起-红色	机器需除垢	请参照“16. 除垢”章节的描述进行除垢。
红色  闪烁 - 亮  橙色	除垢功能已选择	按下  开始除垢或转动模式选择旋钮选择饮品
红色  闪烁  橙色	正在除垢	请参照“16. 除垢”章节的描述完成操作
红色  闪烁 - 亮  白色	必须进行除垢冲洗循环	按下  按钮开始除垢冲洗循环
红色  闪烁  白色	除垢冲洗循环正在进行中	请参照“16. 除垢”章节的描述完成操作

18.故障处理

故障	原因	解决方案
滴水盘（A19）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（A7）没有水	往水箱中加水
	☑ 灯（B6）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（C3/C4）被堵塞	使用流动的水冲洗咖啡过滤器
	咖啡粉研磨得太细	调节咖啡粉量和咖啡研磨度
	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“16. 除垢”章节的描述进行除垢
过滤器手柄无法安装到机器上	咖啡粉研磨完毕未压粉，或咖啡粉过多	参照“7.3 萃取”章节减少咖啡粉量，如果使用的是1杯咖啡过滤器，请确认X1指示灯（B5）亮起。
意式浓缩咖啡从过滤器手柄（C1）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
	咖啡流出口（A10）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咖啡流出口橡皮垫圈
	咖啡过滤器（C3/C4）被堵塞	使用流动的水冲洗咖啡过滤器或调节研磨度设置
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“理想咖啡粉量”一章的描述操作
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“理想咖啡粉量”一章的描述操作
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“16. 除垢”章节）
机器不研磨咖啡豆	咖啡研磨器内有异物导致无法研磨	将研磨度选择器（A2）转至8，用吸尘器清除所有咖啡豆使咖啡豆容器（A3）干净无物。 如果问题持续存在，请联系德龙售后服务中心

故障	原因	解决方案
如果您想使用新的咖啡豆	您必须清除机器内所有咖啡豆	<ul style="list-style-type: none"> • 推荐每次只在咖啡豆容器（A3）中添加单次使用的豆量。 • 清空咖啡豆容器（A3）（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） • 将新的咖啡豆放入咖啡豆容器（A3）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
研磨后，咖啡过滤器（C3/C4）是空的	咖啡研磨器的咖啡粉进料管堵塞	参照“12. 清洁咖啡粉研磨出口”章节的描述进行清洁
研磨后，过滤器（C3/C4）中的咖啡粉没有达到“适宜粉量”	使用的是2杯咖啡过滤器（C4）	确认X2指示灯亮起
	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	联系德龙售后服务中心

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

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

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.


Before using the appliance, always read the safety warnings.

4. DESCRIPTION

4.1 Description of appliance - A

- A1. Main switch (ON/OFF)
- A2. Grinding level selector
- A3. Beans container
- A4. Beans container lid
- A5. Accessory door
- A6. Water tank lid
- A7. Water tank
- A8. Power cord
- A9. Steam wand
- A10. Coffee spout
- A11. Hot water spout
- A12. Housing for grinding filter holder
- A13. Coffee mill outlet
- A14. Small cup support
- A15. Small cup grille
- A16. Cup/mug grille
- A17. Cup/mug grille support
- A18. Drip tray water level indicator
- A19. Drip tray

4.2 Description of control panel - B

- B1. Pressure gauge
- B2. "No water" indicator
- B3. "Descaler" indicator
- B4. Ground coffee quantity dial
- B5. 1 or 2 cup button (to use the corresponding coffee filter)
- B6.  button: to deliver the drink/confirm
- B7. "Coffee temperature" button
- B8. Function selector dial
 - Espresso
 - Americano
 - Hot water
 - Descaling
- B9. "Steam" button: to deliver steam

4.3 Description of accessories - C

- C1. Filter holder
- C2. Dosing and tamping guide
- C3. 1 cup filter
- C4. 2 cup filter
- C5. "Total Hardness Test" paper
- C6. Descaler
- C7. Softballs (*certain models only)
- C8. Milk jug
- C9. Cleaning brush
- C10. Steam wand cleaning needle
- C11. Presser
- C12. Pressing mat (*certain models only)

4.4 Optional cleaning accessories recommended by the manufacturer

For more information, visit www.delonghi.com.

 **Cleaner**
EAN: 8004399333307

5. PREPARING THE APPLIANCE


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

1. Insert the drip tray (A19) complete with cup grille (A16) and relative support (A17) (fi . 1);
2. Extract the water tank (A7) (fi . 2) and fill with fresh clean water, taking care not to exceed the MAX level (fi . 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. Settings menu".

6. SETTING UP THE APPLIANCE

1. Plug into the mains socket. Press the main switch (A1) (fi . 4);
2. Place a container with a minimum capacity of 100 ml under the hot water spout (A11) (fi . 5);
3. Press the  button (B6) (fi . 6). Delivery begins and stops automatically. Empty the container.

Before using the coffee maker, the internal circuits of the machine must be rinsed. Proceed as follows:

4. Place the coffee filter (C3) or (C4) in the filter holder (C1)
5. Attach the filter holder (C1) complete with filter to the appliance. To attach correctly, align the filter holder handle with "INSERT" (fi . 7), then turn the handle to the right until it is aligned in the "CLOSE" position;
6. Place a container under the filter holder and steam wand (A9);
7. Press the  button (B6). Delivery begins;
8. When delivery has finished, press the steam button (B9) (fi . 8) and deliver steam for a few seconds to rinse the steam circuit. For best results, repeat 3 or 4 times. The purpose of this procedure is to purge any water from the circuit before using steam to prepare a drink.

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 ((C3) or (C4)) (see instructions in section "7.1 Step 1 - Grinding").


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

7. MAKING COFFEE

7.1 Step 1 - Grinding

1. Put coffee beans in the container (A3) (fi . 9). It is best to grind only a quantity of beans sufficient for immediate use, so that the coffee will always be fresh.
2. The default grinding setting is 5 (medium ground). If this is too fine or too coarse, adjust the level according to personal taste and the type of coffee used (adjust only when the coffee mill is in operation (fi . 10)).

Please note: A grinding level between 3 and 6 is recommended for most coffees. Grinding with 1 or 2 selected produces a very fine result. Use only with very special coffee (light roast) or when you notice non-optimal coffee quality due to wear of the burrs (grinding too coarse).

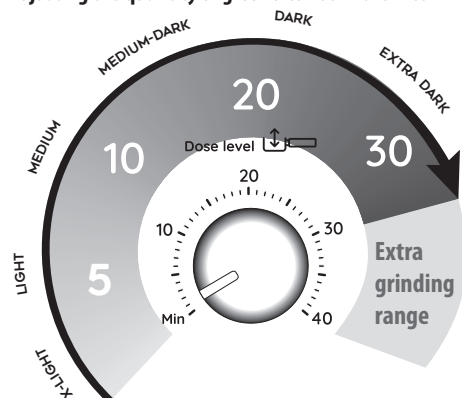
3. Place one of the coffee filters (C3) or (C4) in the filter holder (C1). Press  (B5) to select preparation of 1 or 2 cups. This also doubles the quantity of espresso delivered.
4. Set the quantity by adjusting the dial (B4), starting from the minimum position (fi . 11).

The first time you use it, leave the dial in the Min. position. In the beginning, it is normal to make a few attempts before finding the optimal setting. We suggest you start with the default values, then modify them if necessary following the suggestions in section "Adjusting the quantity of ground coffee in the filter".

5. Attach the dosing and tamping guide (C2) to the filter holder: 1 press; 2 rotate to lock (fi . 12).
6. Insert the filter holder in the coffee mill outlet (A13) (fi . 13).
7. Press the filter holder until you hear a "click" (fi . 14), then release. Grinding starts and stops automatically.

Please note: To manually stop grinding, just press the filter holder again (until you hear a click).

Adjusting the quantity of ground coffee in the filter



Different varieties of coffee bean give different results when ground: consequently, the initial adjustment of the dosage requires special care.

This illustration shows how to regulate the dosage, based on the roast colour: this should be taken as a general guide, given that in practice, the final adjustment can vary according to the composition of the beans.

1. Set the quantity (to the raised mark inside the coffee filter), starting from the minimum position. The numbers on the dial are a handy reference to note down once the quantity in the filter is ideal. The numbers do not correspond to the coffee mill settings, measurement units (g/oz) or grinding time.
2. Looking at the roast colour of your particular beans, turn the dial slowly to find the right adjustment.

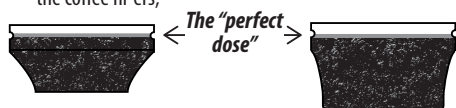
7.2 Step 2 - Tamping

1. After grinding, remove the filter holder (fi . 15).
2. Tap the dosing and tamping guide (C2) to level the ground coffee.
3. (Certain models only): rest the filter holder in the housing on the pressing mat (C12) (fi . 16).
4. Press the coffee using the presser (C11) (fi . 17).
5. Remove the dosing and tamping guide by turning it anti-clockwise and pulling upwards (fi . 18) and check that the quantity is correct (see "The "perfect dose"").
6. Attach the filter holder to the coffee outlet (A10) (fi . 19).

Please note: Coffee left on the edges of the filter after pressing does not in any way compromise the quality of the brewing and therefore the end result.

The "perfect dose"

- The perfect quantity corresponds to the raised line inside the coffee filters;



- Make sure the coffee is at the right level after tamping. It might be necessary to adjust the level a few times using the dial (B4) before the ideal dosage is achieved.
- If the coffee is extracted too strongly or too weakly even at the ideal dosage, this can be corrected by grinding the beans more finely or more coarsely (see "7.1 Step 1 - Grinding"). To correct over-extraction (coffee released too slowly), select a coarser setting. To correct under-extraction (coffee released too quickly), select a finer setting.

7.3 Step 3 - Brewing

1. Select the temperature (fi . 20) (see "Coffee preparation temperature").

2. Select the desired drink (fi . 21). If the drink has been programmed (see section "9. Programming drink quantities"), the drink light flashes briefly.
3. Press (B6) to start brewing (fi . 22) (pre-infusion and infusion). Delivery of the coffee will stop automatically.

Coffee preparation temperature

The water temperature is controlled during the entire preparation process to ensure its stability during the extraction step. The Specialista Arte has 3 infusion temperatures* in a range between 92 and 96 °C.

The temperature effectively utilized will depend typically on the variety of bean and the roast: Robusta beans require a lower temperature, and Arabica beans a higher temperature. The same applies for dark roasted beans or for light roasted beans, respectively.

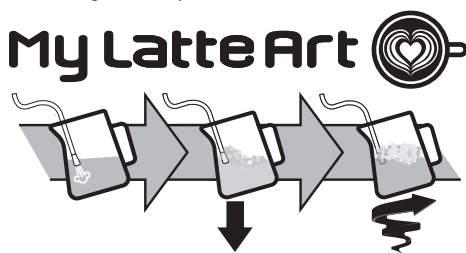
Temperature level	Corresponding indicator light	Roast colour
MIN		Dark
MED		Medium-dark
MAX		Light - medium

* This is the temperature of the water in the thermoblock. It is therefore not the temperature of the drink in the cup or the temperature of the drink at the moment of release from the outlets of the filter holder.

8. MAKING MILK DRINKS

8.1 Frothing the milk

1. Fill the jug (C8) with the amount of milk to be warmed/frothed, bearing in mind that the milk doubles or triples in volume (fi . 23). For a denser and more evenly distributed froth, best results will be achieved using whole cow's milk at refrigerator temperature (about 5 °C).



- Place the jug under the steam wand and press the steam button (B9) (fi . 24).
- To froth the milk, rest the steam wand (A9) on the surface of the liquid. This mixes air with the milk and steam.
- Keep the steam wand in contact with the surface, taking care not to let in too much air and create excessively large bubbles.
- Immerse the steam wand below the surface of the milk, this creates a vortex in the liquid. Once the milk is heated to the desired temperature, press the steam button again and wait for the flow of steam to stop completely before removing the milk jug from the machine.




Barista tips:

- Fresh milk is best.** Always use fresh milk straight from the fridge.
- For best results, always replace the milk jug in the fridge when not in use.
- Whole milk ensures optimum results. The appearance and texture of froth depending on the nature of the dairy milk or vegetable drinks utilized.
- After frothing the milk, eliminate unwanted bubbles by swirling the jug gently.

Cleaning the steam wand

- Following use, always wipe the steam wand (fi . 25) with a cloth to remove residual deposits of milk. The recommended procedure for in-depth cleaning is to use Eco MultiClean: this product ensures maximum hygiene by removing milk proteins and fats, and can be used for cleaning the entire machine.
- Release steam for a few seconds to clean the wand (fi . 8).
- Wait until the steam wand has cooled down. To ensure the wand works efficiently over time, use the special cleaning tool (C10) to free the holes (fi . 26) of any obstruction.






9. PROGRAMMING DRINK QUANTITIES

- Prepare the appliance to deliver 1 or 2 cups of the drink you want to make, as far as attaching the filter holder (C1) complete with the (C3) or (C4) filter and ground coffee.
- Turn the dial (B8) to select the drink being programmed.
- Press and hold the  button (B6) until the machine delivers the desired quantity. The  button light flashes orange to confirm you are in programming mode.
- When the desired quantity has been reached, release the  button. The quantity is programmed.

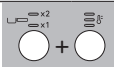
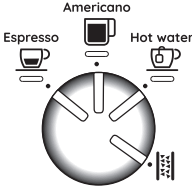






Please note:












- You can programme drinks, but not steam delivery.
- Programming changes the quantity of drink delivered, but not the quantity of ground coffee

- When a programmed drink is selected, the corresponding light flashes briefly.
- "2x" drinks can be programmed separately.

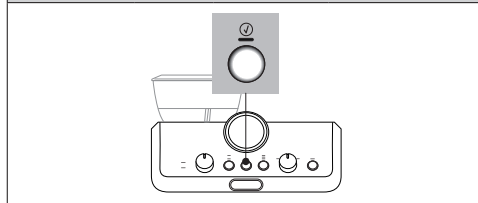
Coffee recipe	Default quantity	Programmable quantity
Espresso 	≈ 35 ml	from ≈15 to ≈90 ml
Espresso 2x 	≈ 70 ml	from ≈30 to ≈180 ml
Americano 	≈ 120 ml	<ul style="list-style-type: none"> espresso: from ≈15 to ≈90 ml water: from ≈25 to ≈150 ml
Americano X2 	≈ 240 ml	<ul style="list-style-type: none"> espresso: from ≈30 to ≈180 ml water: from ≈50 to ≈240 ml
Hot water 	≈ 250 ml	from ≈65 to ≈300ml

10. SETTINGS MENU

1. Access the menu:			
Press together and hold for 3 seconds			
2. Select the setting to be adjusted			
			
Corresponding setting	Turn to	Press 	Press  again to change the setting
Pre-infusion pause	 Espresso	The indicator light corresponding to the setting currently selected comes on	 ➔ No
			 ➔ 1 sec
			 ➔ 2 sec
			➔

Extra grinding adjustment	Americano 	The indicator light corresponding to the setting currently selected comes on	 → 1st range
			 → 2nd range
Auto-off	Hot water 	The indicator light corresponding to the setting currently selected comes on	 → 9 minutes
			 → 1.5 hours
			 → 3 hours
Water hardness		The indicator light corresponding to the setting currently selected comes on	 → soft
			 → medium
			 → hard /very hard

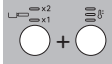

3. Save the new settings by pressing (B6)



Please note: The appliance exits the settings menu automatically if there is no activity for 30 seconds.

10.1 Reset default settings

To reset to default settings, proceed as follows:

1. Access the menu:	
Press together and hold for 3 seconds	
2. Reset default settings	
Press and hold the steam button (B9) for 3 seconds.	

The  light (B6) flashes briefly to confirm the reset.










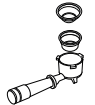
11. CLEANING THE APPLIANCE

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.
- Should the machine remain idle for more than a week, it is advisable to carry out a rinse cycle before preparing any drinks.

Danger!

- Never immerse the coffee maker in water when cleaning: it is an electrical appliance.
- Before commencing any cleaning operation on the outside of the machine, turn it off, unplug it from the mains socket and wait for it to cool down.

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

12. CLEANING THE COFFEE MILL


- Clean the attachment area with the brush (C9) (fi . 27).
- Use the brush to clean the coffee guide (fi . 28).

Efficient grinding








The burrs are subject to wear over time. As time goes by, to achieve the perfect quantity, you need to turn the dial (B4) towards the highest numbers. When you reach a setting of between 30 and 40, you need to set the extra grinding range (see section "10. Settings menu" - "Extra grinding range").

When the quantity of ground coffee becomes less than expected, contact a service centre to have the burrs replaced. With the new burrs fitted, adjust the coffee mill by accessing the settings menu and selecting the first range of the “extra grinding adjustment” setting. Next, turn the ground coffee quantity dial (B4) to the Min position and set the quantity as for first-time use (see “The “perfect dose””).

13. WATER HARDNESS

The descale light  (B3) comes on following a predetermined period of operation that depends on a water hardness setting. The machine can also be programmed according to the actual hardness of the local water supply, in which case descaling may be required less frequently (see section “10. Settings menu”).

1. Remove the “TOTAL HARDNESS TEST” indicator paper (C5) from its pack.
2. Immerse the paper completely in a glass of water for about one second (fi . 29).
3. Remove the strip from the water and shake lightly (fi . 30).

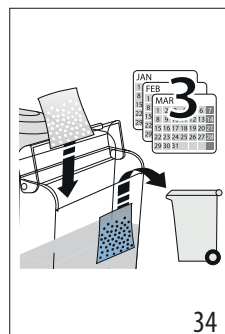
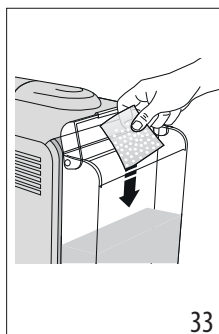
Water Hardness Test Result	(B7) button	Level
		1 soft water
		2 medium water
		3 hard or very hard water
		

4. Set the machine accordingly, as indicated in the section “10. Settings menu”.

14. HOW TO USE SOFTBALLS (CERTAIN MODELS ONLY)

Softballs (C7) are an innovative treatment system that prolongs the life of the machine, without altering the properties of the water, while ensuring consistently creamy and aromatic coffee. To optimize the effectiveness of the treatment, leave Softballs in the water overnight before use.

1. Take the sachet of Softballs from the wrapper (fi . 31).
2. Rinse the sachet of Softballs under running water (fi . 32).
3. Immerse the sachet in the water tank (A7) (fi . 33).






4. Change the sachet of Softballs every 3 months (fi . 34).

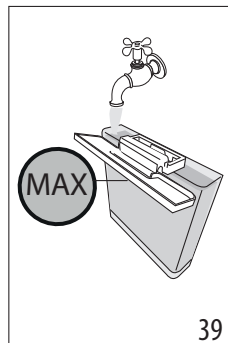
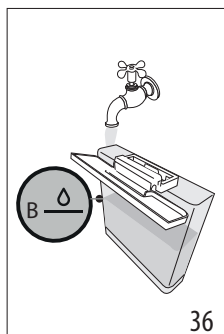
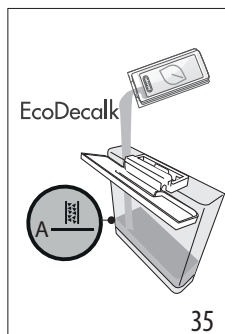
15. DESCALING




Important!

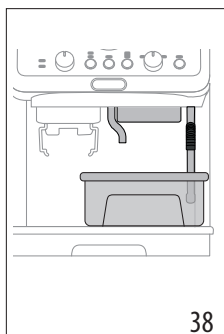
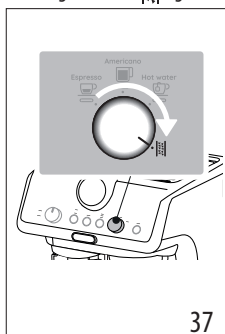
- Before using the descaler, (C6) read the instructions and the labelling on the pack.
- Use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler can cause damage to delicate surfaces. If the product is accidentally spilt, dry immediately.



To descale	
Descaler	De'Longhi descaler
Container	Capacity 2 litres
Time	~40min

1. When the indicator light  (B3) comes on, you need to descale the appliance. You can start descaling at any time.
2. Remove and empty the drip tray (A19), then reposition it in the machine.
3. Empty the water tank (A7). (If present, remove the softballs and place in a glass of water until they can be re-inserted at the end of the descaling process.)
4. Pour the descaler into the water tank (C6) up to the level **A**  marked on the inside of the tank (corresponding to the contents of one 100ml pack) (fi . 35).
5. Add water (1 litre) up to level **B**  (fi . 36). Now reposition the water tank in the machine.






6. Turn the dial (B8) to  (fi . 37): The  light turns orange and the  light flashe .




7. Make sure the fil er holder (C1) is not attached. Position a container under the coffee spouts (A10) and hot water spout (A11) and another under the steam wand (A9) (fi . 38).
8. Press the hold the  button (B6) for at least 3 seconds. The  light flashe .
9. The descaling programme starts and the descaler liquid comes out of the spouts. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pauses until the tank is empty.

Descaling ceases and the  light turns white. This means that a rinse cycle must be carried out:







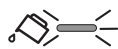



10. Empty the containers used to collect the descaler solution and reposition them under the spouts.
11. Remove the water tank, empty out any residual descaler solution, rinse under running water and fill with fresh water up to the MAX level (fi . 39). Put the tank back in its housing.




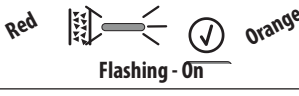

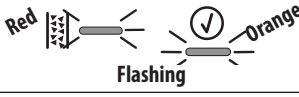
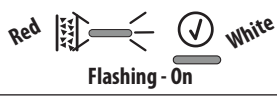


12. Press the  button. The rinse cycle starts.
13. When rinsing is complete, delivery stops. The  light flashes ed and the  light goes out.
14. Empty the recipient used to collect the rinse water.
15. Remove and empty the drip tray (A19), then reposition it in the machine.
16. Remove the tank, fill with fresh water and reposition in the machine. (If present, rinse the softballs with running water and put back in the tank).
17. Turn the function selection dial (B8) to one of the drinks. The machine is now ready for use.

Please note:



- The descaling cycle can be started up at any time (even if the relative light has not yet come on).
- Should descaling be started up by mistake, it can be stopped by pressing the  button and holding for 10 seconds; the rinse cycle cannot be stopped.

16. EXPLANATION OF INDICATOR LIGHTS

LIGHTS	EXPLANATION OF INDICATOR LIGHTS	OPERATION
All lights blink briefly	Turning the machine on	Self-diagnosis
 On	The machine has been turned on for the first time and the water circuit must be filled	Proceed as indicated in section "6. Setting up the appliance"
 On (The indicators  and  show the respective selections)	The machine is ready to deliver fluid	Set up the machine and proceed with preparation of the drink
 Flashing	The machine is warming up	Wait until the ideal delivery temperature has been reached
 On	There is not enough water in the tank (A7) or the tank is not correctly in place	Fill the tank with water, or remove the tank and reposition it correctly
 Flashing	An attempt is being made to prepare a drink, but with water tank (A7) empty	Fill the tank with water
	Because the beans are too finely ground, the coffee is delivered too slowly or not at all	Remove the filter holder (C1) and repeat the coffee-making steps, bearing in mind the indications given in sections "7.1 Step 1 - Grinding" and "7.2 Step 2 - Tamping"
	The coffee filter (C3) or (C4) is obstructed	Rinse the filters under running water
	The tank (A7) is not properly in place and the relative valves are not open	Press down lightly on the tank to open the valves
	Limescale in the water circuit	Descale as described in section "15. Descaling"
 x2 x1 On	1 cup preparation is selected	The entire preparation procedure (from grinding to delivery) is set to make 1 cup
 x2 On x1	2 cup preparation is selected	The entire preparation procedure (from grinding to delivery) is set to make 2 cups
 On	Select one of the available temperatures	See "Coffee preparation temperature"
→		

LIGHTS	EXPLANATION OF INDICATOR LIGHTS	OPERATION
 Flashing	General alarm	Turn the machine off and wait 10 minutes before turning on again. If the problem continues, contact customer services.
 Flashing	The steam function is selected and underway	After a few seconds, the machine starts delivering steam
 On - red	Descaling is required	Carry out descaling as described in section "15. Descaling"
 Flashing - On	Descaling is selected	Press  to start descaling or turn the dial to a drink
 Flashing	Descaling proceeds. The machine delivers descaling solution	Proceed by completing the descaling cycle (see "15. Descaling")
 Flashing - On	The first phase of the descaling cycle is complete. You now need to proceed with rinsing.	Press  to start rinsing.
 Flashing	The machine proceeds with the rinsing phase to complete the descaling cycle.	Proceed by completing the descaling cycle (see "15. Descaling")

17. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
There is water in the drip tray (A19)	This water comes from the internal circuits of the machine and is a normal consequence of their operation	Empty and clean the drip tray on a regular basis
The machine fails to produce espresso coffee	No water in the tank (A7)	Fill the tank
	The  light (B6) is on, meaning that the coffee circuit or the steam circuit is empty	Press the button associated with the  light to fill the circuit
	Blockage in the coffee filter (C3) or (C4)	Rinse the filters under running water
	Coffee ground too fine	Adjust the quantity and grinding level
	The tank (A7) is not properly in place and the valves at the bottom are not open	Press down lightly on the tank to open the valves at the bottom
	Limescale in the water circuit	Descale as described in section "15. Descaling"



PROBLEM	CAUSE	SOLUTION
The fil er holder (C1) cannot be attached to the appliance	The ground coffee has not been tamped or the quantity is excessive	Repeat phase 1 (section “7. Making coffee”) using less coffee. If you are using the 1 cup fil er, make sure the 1X light (B5) is on.
The espresso coffee drips from the edges of the fil er holder (C1) instead of from the holes	The fil er holder is not correctly in place	Attach the fil er holder correctly (fi . 19)
	The coffee spout gasket has lost fl xibility or is dirty	Contact a customer services centre to have it replaced
	Blockage in the coffee fil er (C3) or (C4)	<ul style="list-style-type: none"> • Rinse the fil ers under running water • Adjust the grinding settings
The espresso cream is too light (delivered from the spout too fast)	The machine settings need to be reappraised	See instructions in section “The “perfect dose””
The espresso cream is too dark (delivered from the spout too slowly)	The machine settings need to be reappraised	See instructions in section “The “perfect dose””
On completion of the descale cycle, the machine calls for a further rinse	During the rinse cycle, the water tank (A7) has not been filled o the MAX level	Repeat the rinse cycle (see section “15. Descaling”)
The machine does not grind the coffee	Foreign matter has found its way into the coffee mill	Turn the selector (A2) to 8 and remove all beans with a vacuum cleaner until the beans container (A3) is empty and clean. If the problem continues, contact customer services
Changing to a different type of coffee		<ul style="list-style-type: none"> • You are recommended to pour only the amount of beans to be used into the beans container (A3) • To empty the container, vacuum out the contents with a vacuum cleaner or grind all the beans in the container until completely empty. • Add new type of coffee beans • If the amount of ground coffee does not give the perfect dose, proceed to set up the machine as for first-time use
After grinding, the coffee fil er (C3) or (C4) is empty	The funnel of the coffee mill is clogged	Clean as described in section “12. Cleaning the coffee mill”.
After grinding, the amount of coffee in the fil er (C3) or (C4) does not give the “perfect dose”	The quantity of ground coffee needs adjusting	Adjust the quantity of coffee with the dial (B4), following the instructions in section “The “perfect dose””. If the dial is already in the max. position, proceed as described in section “10. Settings menu” - “Extra grinding adjustment”
	You are using the 2 cup fil er (C4)	Make sure the 2X light is on
	Over time the burrs wear down	Contact Customer Services



★若有任何需求请与下述地址联系：

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