

Before using the appliance, always read the safety warnings.

1. DESCRIPTION

1.1 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

1.2 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. "OK" button: to deliver the beverage/confirm
- B7. Hot water button
- B8. "Descaling" button
- B9. "My" button: to customise beverage quantity
- B10. Beverage selector dial
- B11. Beverage selected light:

Espresso based beverages

- Espresso
- Americano
- Coffee

Milk based beverages

- 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

1.3 Description of accessories - C

- C1. Portafilter
- C2. 1-cup coffee filter
- C3. 2-cups coffee filter
- C4. "Water hardness test" indicator paper
- C5. Descaler
- C6. Descaling accessory
- C7. Removable power cord
- C8. Tube brush
- C9. Coffee outlet cleaning disk accessory
- C10. Cloth
- C11. Softballs
- C12. Cleaning needle for steam wand

1.4 Optional cleaning accessories

Visit Delonghi.com for more information.



Cleaning tab

(See "8.1 Cleaning of the coffee outlet")

 **Cleaner**
EAN: 8004399333307

1.5 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

2. 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 "7. Menu settings".

3. SETTING UP THE APPLIANCE

1. Plug the power cord connector (C7) 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 "4.1 Step 1 - grinding (fig. 11)").

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

4. COFFEE DELIVERY

4.1 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.

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

Please note:

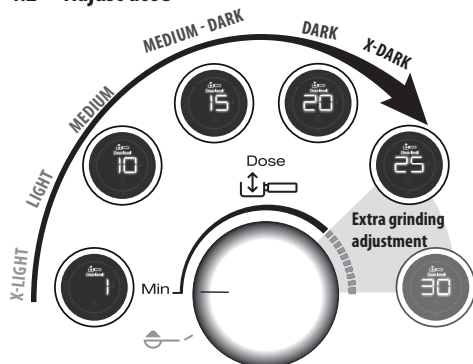


The numbers displayed on the indicator (B19) are a setting reference once the right level of coffee in the portafilter is reached. They do not correspond to grinder settings or to measurement units (gr/oz) or to grinding time. Refer to "The „perfect dose“" for

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.

4.2 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.

4.3 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 filters have a laser mark inside to identify the level for perfect dose. Try different levels within the mark, keeping in mind that the minimum dose corresponds to the bottom line of the mark and the maximum dose corresponds to the upper line of the mark. The perfect dose is within these two lines.
- 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 “4.1 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 filter holder out while the tamper (A20) is still down for polished finish of coffee.

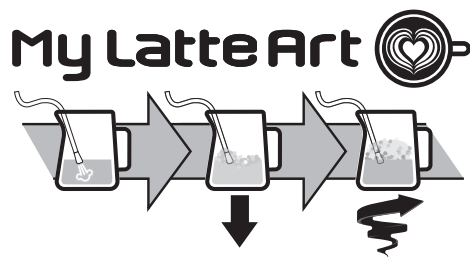
4.4 Step 3 - brewing (fig. 21)

1. Select your beverage (fig. 22).
2. Press OK (B6) to start brewing (fig. 23) (preinfusion and infusion). Coffee delivery stops automatically.

5. MAKING MILK BEVERAGES

5.1 Manual frothing (fig. 24)

1. Fill the milk jug (D8) with fresh cold milk. Milk will up to triple in volume (fig. 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 (fig. 26). 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 (fig. 10).
3. Wait that the steam wand cool down and open the 3 holes of the nozzle with the Cleaning tool (C12) to maintain the better usability of the steam wand (fig. 27).

5.2 Making milk beverages with LatteCrema System (fig. 28)

1. Fill the milk container (D8) with fresh cold milk from the refrigerator (5°C) (fig. 29).
2. Close with the lid (D1) (fig. 30).
3. Turn the knob (D5) to select the desired froth (fig. 31).

Milk froth knob positions:

CLEAN				INSERT
To clean LatteCrema System after each use	MAX froth	MED froth	MIN froth	To extract or insert the knob

4. Attach the milk container (fig. 32).
5. Prepare the perfect dose (see “4.1 Step 1 – grinding (fig. 11)” and “4.3 Step 2 – tamping (fig. 17)”) and attach the portafilter.
6. Select your beverage (fig. 33).

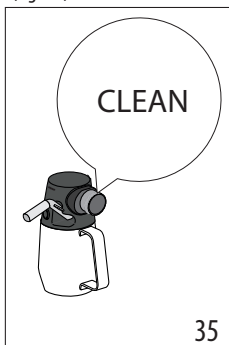
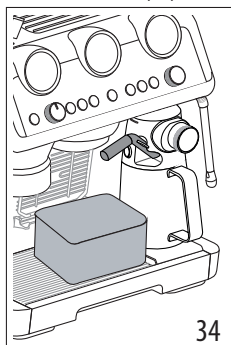


Beverage	Espresso	Milk	Froth	Quantity (ml)	X2 (ml)
Cappuccino	1	✓	✓	≈150	≈230
Latte Macchiato	1	✓	✗	≈150	≈230
Flat White	1	✓	✓	≈250	≈330

- **Double dose milk beverages (2x):** Fill the milk container (D8) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 25). 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.
7. Press OK (B6) to start brewing (fig. 23). The appliance automatically brews coffee and milk in sequence.

Cleaning Lattecrema System after every use:

1. 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) (fig. 34).
2. Turn the knob (D5) to "Clean" (fig. 35).




3. Cleaning automatically starts and stops.
Watch out: Remember, after cleaning, to turn the knob back on foam setting.
4. 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.


6. CUSTOMISING THE QUANTITY OF COFFEE BEVERAGES WITH THE (my) BUTTON (B9)

1. Prepare the appliance to deliver 1 or 2 cups of the coffee beverage you want to make, as far as attaching the portafilter (C1) complete with the (C2) or (C3) filter and ground coffee. If you have to customise a milk based beverage, prepare and also attach the Lattecrema System
 2. Turn the dial (B10) to select the drink to be programmed..
 3. Press the (my) button: the light corresponding to the OK button (B6) comes on steadily and the light corresponding to the (my) button flashes.
 4. Press the OK button to start delivering the beverage. The lights corresponding to the OK and (my) buttons flash.
 5. When you have reached the desired quantity of the beverage, press the OK button again. If the recipe includes another ingredient, it starts delivery: when you have reached the desired quantity, press the OK button again.
 6. Press the (my) button to save the new setting. The appliance is ready for use again and the (my) button remains on.
- If you do not want to save the new setting, press any other button.


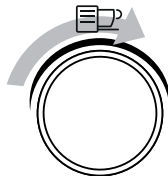




















Please note:

- You can programme coffee beverages, but not steam and hot water.
- Programming changes the quantity of the beverages, but not the amount of coffee ground.
- "X2" beverages can be programmed separately.
- **My LatteArt**  is not programmable.
- **To reset** the default beverage quantities, **press and hold** the (my) button until it goes off. The selected beverage is reset to the default values.

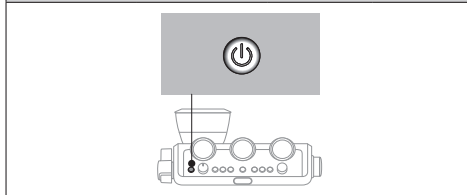
Coffee Recipe	Default quantity	Programmable quantity
 Espresso	35 ml	from 25 to 90 ml
 Espresso X2	70 ml	from 50 to 180 ml
 Coffee	80 ml	from 50 to 120 ml
 Coffee X2	160 ml	from 120 to 240 ml
 Americano	100 ml	<ul style="list-style-type: none"> • espresso: from 25 to 120 ml • water: from 25 to 60 ml

Coffee Recipe	Default quantity	Programmable quantity
 X2	200 ml	<ul style="list-style-type: none"> • espresso: from 50 to 120 ml • water: from 50 to 240 ml

7. MENU SETTINGS

7. Enter the setting menu		
Press both buttons for 5 seconds	x2	
8. Select the setting		
		
Beverage	Corresponding setting	How to set
 Espresso	Energy saving	 ➔  On  ➔  Off
	Auto off	 ➔ 9 minutes  ➔ 1,5 hours  ➔ 3 hours
 Cappuccino	Beep	 ➔  On  ➔  Off
	Extra grinding adjustment	 ➔ 1 st range  ➔ 2 nd range
 Flat White	Default values	Keep pressed OK button for 5 seconds, until led stay fixed
 Americano	Water hardness	 ➔ soft  ➔ medium  ➔ hard/very hard
	➔	

9. Save new settings by pressing the ON/Standby button (B1)














8. 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.

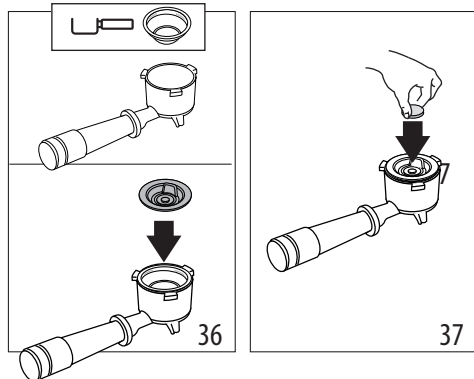
					
	×	✓	✓	×	×
	✓	×	×	✓	✓
	×	×	×	✓	✓
	×	×	×	✓	✓
	×	×	✓	✓	×
	×	×	×	✓	✓
➔					

	✓	✓	✗	✓	✓

8.1 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 filter (C2) in the portafilter (C1) (fig. 36).
2. Put on the coffee filter the special disk accessory (C9) (fig. 36) and press it to the bottom;



3. Put on the accessory the cleaning tab (fig. 37).
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.

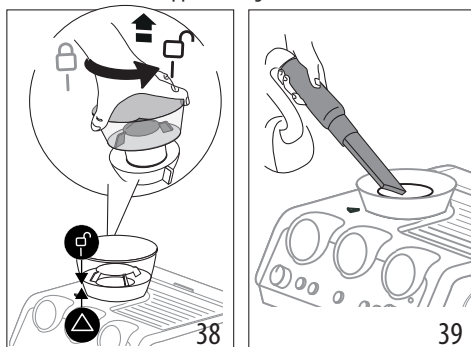
Please note:

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

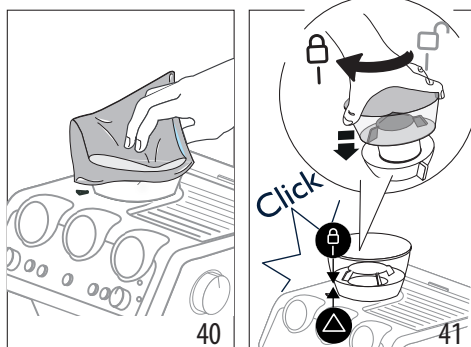
8.2 Cleaning the beans container housing

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 (fig. 38)



3. Remove coffee residues using a vacuum cleaner (fig. 39).
4. Clean the beans container housing with a damp cloth and dry (fig. 40);

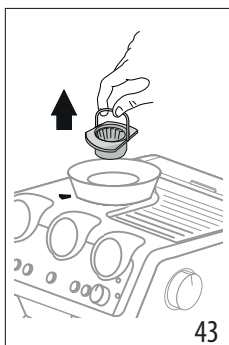
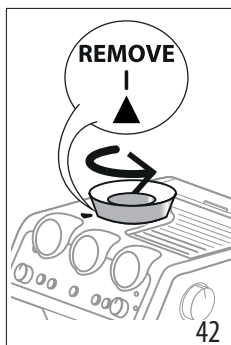


5. Put the container back inserting it in the coffee mill. The container is correctly inserted when the arrow ▲ is lined up with the and you hear a "click" (fig. 41).

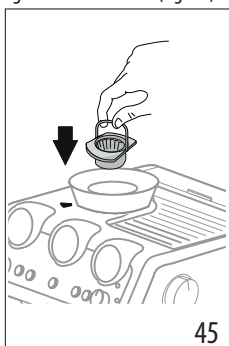
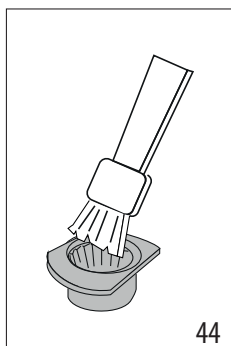
8.3 Cleaning the burr

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 (fig. 42).



4. Extract the upper burr, gripping it by the handle (fig.43).
5. Clean the burr with a brush (fig. 44) (not included) and remove the coffee residues using a vacuum cleaner (fig. 39).



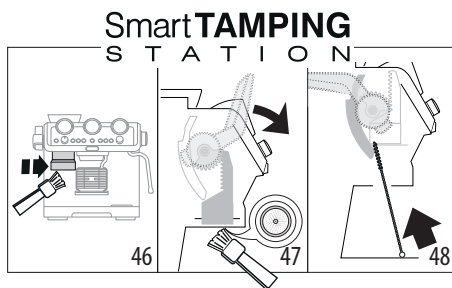
6. Put the upper burr back in place (fig. 45);
7. Turn the selector to select the desired grinding level (fig. 13); Make sure the burr is inserted correctly by pulling it by the handle. If it is correctly inserted, it will not move.

8.4 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 ("7. 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“").

8.5 Cleaning the "Smart tamping station"

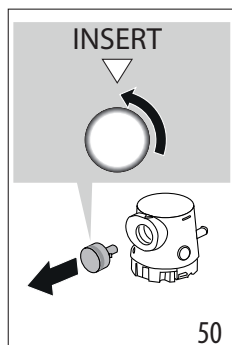
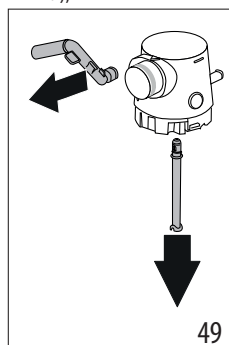
1. Clean the attachment area with a brush (fig. 46).
2. Pull the lever (A20) as far as it will go and clean the presser cylinder with a brush (fig.47). Then release the lever.
3. Use the tube brush (C8) to clean the coffee funnel (fig. 48).



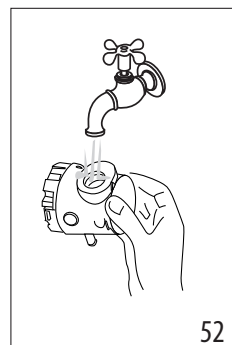
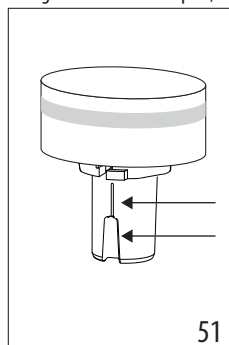
8.6 Cleaning Lattecrema System

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) (fig. 49);



3. Turn the froth adjustment dial (D5) counter-clockwise to the "Insert" position (fig. 50) and pull;
4. Make sure there are no milk residues on the hollow and groove under the dial (fig. 51): if necessary, scrape the groove with a toothpick;



5. Rinse inside the froth adjustment dial seat with running water (fig. 52);
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.

9. 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 (C4) 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.

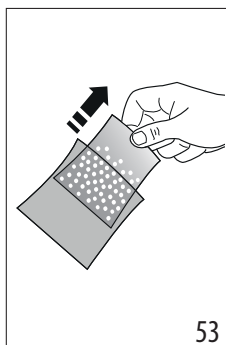
Total Hardness Test result	Button	Level
	x 2	1 soft water
		2 medium water
		3 hard or very hard water

4. Set the appliance as indicated in section

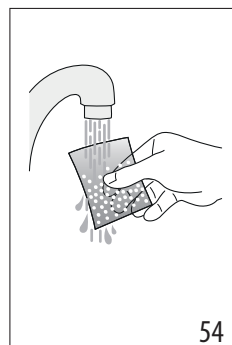
10. USING THE SOFTBALLS

Softballs (C11) 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 (fig. 53).

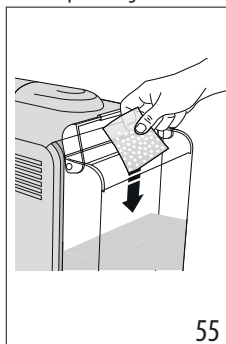


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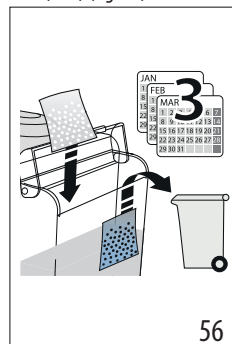


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2. Rinse with tap water the Softballs bag (fig. 54).
3. Deep the bag into the water tank (A15) (fig. 55).



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4. Change the Softballs every 3 months (fig. 56).

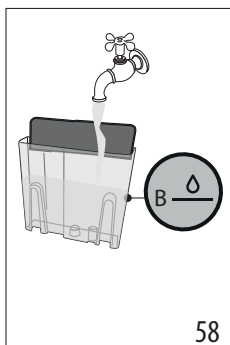
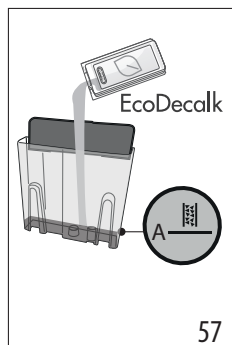
11. DESCALING

Please note

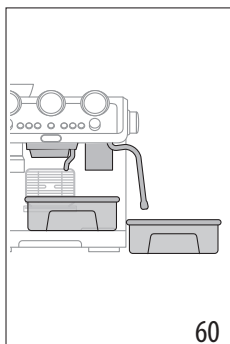
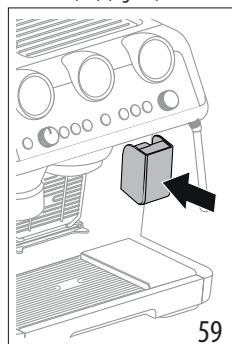
- Before use, read the instructions and the labelling on the descaler pack (C5)..
- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler could damage delicate surfaces. 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) (fig. 57).



2. Add water up to the level B (fig. 58). Then put the water tank back in the appliance.
3. Insert the dedicated accessory (C6) to the Latte Crema connection (A6) (fig. 59).

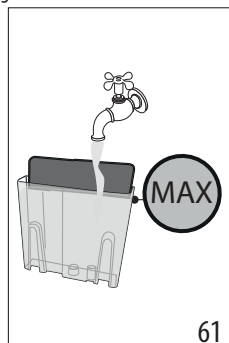


4. Make sure the portafilter (C1) is not attached and position a recipient under the coffee outlet, hot water spout (A7) and the other recipient under the steam wand (A5) (fig. 60).
5. Keep pressed the (B8) button until the corresponding light begins to blink: descaling starts.
6. The descale programme starts and the descaler liquid comes out of the steam wand and coffee outlet. The descale pro-

gramme 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 (fig. 61). 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 for 3 seconds.
- If you start descaling by mistake, keep pressed the button for 10 seconds; the rinsing cycle cannot be interrupted.



12. 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 "3. Setting up the appliance"
on	Energy saving is enabled	See section "7. Menu settings" if you want to disable the function
→		

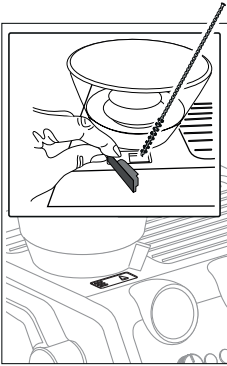
LIGHTS	EXPLANATION OF LIGHTS	OPERATION
 on	The beans container (A1) is empty	Fill the beans container
 flashing	Grinding is requested, but the beans container (A1) is empty	Fill the beans container
 on	Insufficient water in tank (A15) or the tank is not inserted correctly	Fill the tank or extract the tank and put it back correctly
 flashing	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	Put the beans container (A1) in the appliance correctly or check if it is correctly inserted
 flashing	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
	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
 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)
 flashing	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 "11. Descaling"
 flashing (orange)	Descaling is underway	Complete the operation as described in section "11. Descaling"
 on (white)	The rinsing cycle of descaling must be performed	
→		

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
 flashing (white)	The rinsing cycle of descaling is underway	
 on (orange)	Cleaning of the coffee outlet must be performed	See section “8.1 Cleaning of the coffee outlet”
 flashing (orange)	Cleaning of the coffee outlet is underway	
 flashing (white)	The active rinse is underway	
 +  flashing	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 “4.1 Step 1 - grinding (fig. 11)”) and “4.3 Step 2 - tamping (fig. 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	Descale as described in section “11. Descaling”

13. 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 “11. Descaling”
	Coffee grind too fine	Extract the filter holder (C1) and repeat grinding with new settings (see “4.1 Step 1 - grinding (fig. 11)”) and “4.3 Step 2 - tamping (fig. 17)”))
→		

PROBLEM	CAUSE	SOLUTION
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 “4.1 Step 1 - grinding (fig. 11)” and “4.3 Step 2 - tamping (fig. 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 “4.1 Step 1 - grinding (fig. 11)” and “4.3 Step 2 - tamping (fig. 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 “4.1 Step 1 - grinding (fig. 11)” and “4.3 Step 2 - tamping (fig. 17)”)
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; ☕ med froth; ☕ min froth)
	The LatteCrema System is dirty	Clean the cappuccino maker as described in section “8.6 Cleaning Lattecrema System”
	Scale in the water circuit	Descale as described in section “11. 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 “11. 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 “8.3 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”.
→		

PROBLEM	CAUSE	SOLUTION
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
After grinding, the coffee filter (C2) or (C3) is empty	The coffee grinder coffee funnel is clogged	<p>Clean as described in section "8.5 Cleaning the "Smart tamping station"". If the problem persists, access the guide by opening the hatch (A19) and free it using the brush.</p> 
After tamping, there is too much coffee in the filter		



PROBLEM	CAUSE	SOLUTION
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 “8.5 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 “7. Menu settings”.
	Over time the burrs wear down	Replace the burrs as described in section “8.4 Replacing the burrs”