

Instructions for use

ELETTA EXPLORE

(DēLonghi)

Eletta Explore

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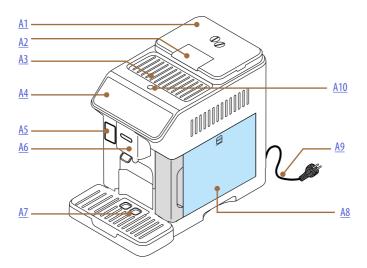
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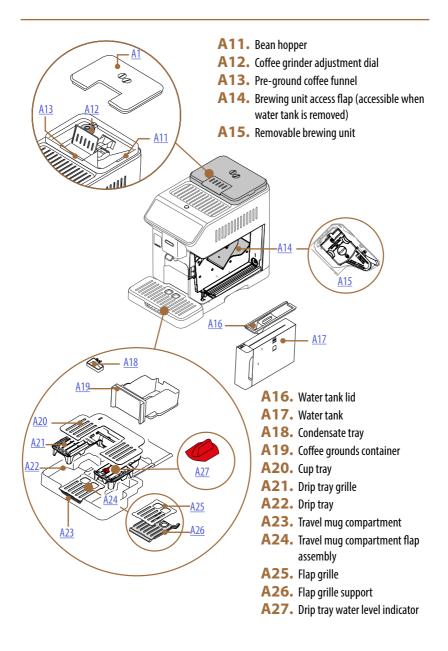
Eletta Explore

1 DESCRIPTION OF COMPONENTS

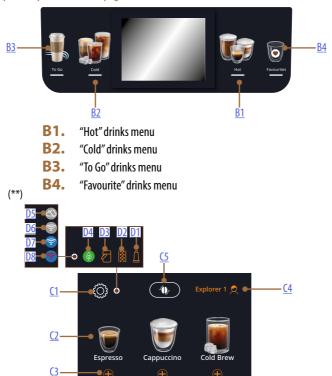
1.1 Description of the machine



- **A1.** Bean hopper lid and seal
- **A2.** Pre-ground coffee funnel flap
- A3. Cup shelf
- **A4.** Control panel
- **A5.** Flap covering milk carafe connector/water spout
- A6. Height-adjustable coffee spout
- **A7.** Drip tray assembly
- **A8.** Water tank assembly
- A9. Power cord
- **A10.** (1) button: turns the machine on and off (standby).



1.2 Description of panel and homepage

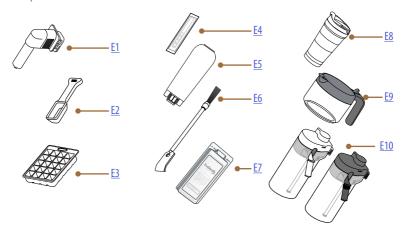


- **C1.** Machine settings menu
- C2. Selectable drinks* (direct selection)
- C3. Used to display and enable customization of the drink settings
- **C4.** Customizable profiles
- C5. Bean Adapt Technology** (activate from App)
- **D1.** Filter spent indicator
- **D2.** Descaling required indicator
- D3. Milk carafe Clean alert indicator
- D4. Energy saving ON indicator

CONNECTION STATUS INDICATORS **:

- **D5.** Cloud not reachable indicator
- **D6.** Machine waiting for first connection
- D7. Wi-Fi active indicator
- D8. Network unavailable indicator
- (*) Type and number of drinks and accessories differ according to model
- (**) Models with connection only

1.3 Description of accessories*



IN THE ACCESSORIES PACK

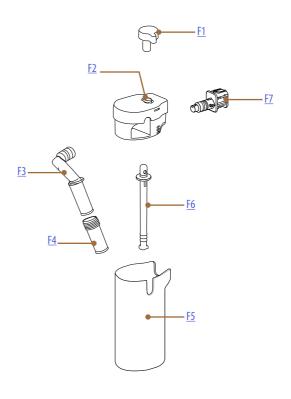
- **E1.** Hot water spout
- **E2.** Pre-ground coffee scoop
- **E3.** Ice cube tray
- **E4.** "Total Hardness Test" strip
- **E5.** Water softener filter
- **E6.** Cleaning brush
- **E7.** Descaler

WITH DEDICATED PACK

- **E8.** Travel mug
- **E9.** Coffee pot
- **E10.** Milk carafe
- (*) Type and number of drinks and accessories differ according to model

1.4 Description of milk carafe





- F1. Froth adjustment/Clean dial
- **F2.** Milk carafe lid
- F3. LatteCrema spout (height-adjustable)
- **F4.** Milk spout extension (LatteCrema Hot only)
- F5. Milk container
- **F6.** Milk intake tube
- **F7.** Milk carafe connector (removable for cleaning)



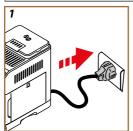
2 USING THE MACHINE FIRST TIME .

Please note:

- Possible traces of coffee in the grinder are the result of settings tests performed on the machine before sale, proof of the meticulous care and attention we invest in our products.
- When used for the first time, all removable accessories that will come into contact with milk or water (milk carafes, travel mug, coffee pot, water tank) should be rinsed with hot water. For best results, wash the milk carafes in a dishwasher.

2.1 Procedure for first power-up

Here are the essentials:		
	Fresh drinking water	
	Hot water spout	
	Your favourite coffee beans	
	A container (make sure the capacity is at least 0.4 litres)	

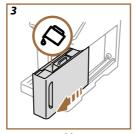


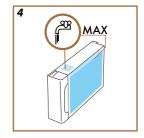
- 1. Connect the power cord to the mains supply (fig. 1).
- Press "Next" repeatedly until the desired language is displayed, then select the flag corresponding to the language and confirm the selection with "Done" (fig. 2);

Now follow the instructions indicated by the machine on the display:

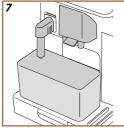
- 3. Remove the water tank (A8) (fig. 3).
- Fill the tank with fresh drinking water up to the MAX level (fig. 4) and reposition it in the machine. Press "Next".

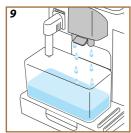


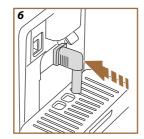


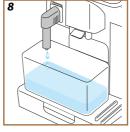












- 5. Fill the bean hopper (fig. 5): press "Next".
- Take the hot water spout (E1) out of the accessories pack.
- Slide the access flap covering the milk carafe/coffee spout (A5) (fig. 6) upwards and position a container of at least 400 ml capacity beneath the spouts (fig. 7).
- 8. Press "OK" to fill the water circuit: the machine will release water from the hot water spout (fig. 8). Delivery will stop automatically.
- At the end of delivery, the machine proceeds with heating and runs a rinse cycle, delivering hot water from the coffee spout (A6) (fig. 9).
 Once the heating cycle is completed, the machine offers a tutorial on how to use the various functions.

Please note:

- The first time the machine is used, the water circuit will be empty and operation could be very noisy. The noise becomes less as the circuit fills.
- When using the machine for the first time, prepare these items without drinking them:
 - 5 hot coffee brews;
 - 3 hot water cycles;
 - 3 milk cycles with milk carafe;
 - 3 cold brew cycles (if included with the model).



3 HOW TO USE YOUR MACHINE

3.1 Turning on and turning off

3.1.1 Turning on **.1**

Please note:

Each time the machine is turned on, to ensure drinks will be made at just the right temperature, it carries out an automatic preheat and rinse cycle that cannot be interrupted. The machine is not ready for use until the cycle has been completed.

Make certain the machine is plugged in (fig. 1).

- To turn the machine on, press the (b) button (A10) (fig. 10): the machine switches on.
- Once the machine has heated up, a rinse cycle begins, during which
 hot water is delivered from the drinks spout (A6); in addition to
 heating up the boiler, this has the effect of heating up the internal
 circuits as hot water is circulated through them.

3.1.2 Turning off

Whenever the machine is turned off after being used to make coffee, it will run a rinse cycle automatically.

- 1. To turn the machine off, press the (1) (A10) button (fig. 10).
- If envisaged, the machine runs a rinse cycle, delivering hot water from the coffee spout (A6), then switches off (stand-by).

Important!

Never unplug the machine while it is switched on.

Please note:

- Whenever the machine is turned off after being used to make coffee, it performs an automatic rinse cycle.
- If the machine is not going to be used for any length of time, unplug it from the mains socket.

3.1.3 Switching off for extended periods

If it is likely the machine will not be used for more than 3 days, use the function "8.14 Draining the circuit". If the machine has not been used for a few days, proceed as follows:

- 1. To turn the machine off, press the (U) (A10) button (fig.10).
- 2. Remove, empty and clean the water tank (A8).
- Remove, empty and clean the drip tray (A7) and the grounds container (A19) (fig. 11);
- 4. Unplug the power cord (A9) from the socket.

Please note:

If the machine has not been used for 3 days or more, when switching on again, prepare the following items without drinking them: hot water, steam, hot coffee and a Cold Brew drink (if envisaged for the particular model).



3.2 Homepage and panel

3.2.1 Introduction to the homepage

This display is designed to give you all the information you need to get the best use out of your machine.

Navigating with ease through this generous offering of drinks and information is crucial, which is why we have included certain features that will be of great help to you.

3.2.1.1 Navigating the drinks display

When you switch on your machine, you will see a number of drinks icons in the middle of the homepage: scrolling horizontally, you can explore the entire selection the machine has to offer.

Below each drink is a symbol (+) (C3) you can tap to display the drink settings, and customize them if so desired. These are explained in greater detail under the heading "4 DRINKS".



3.2.1.2 Settings, notifications and indicators

The area at the top left of the display shows certain useful information regarding the everyday use of your machine, as well as the icon that accesses the settings menu (C1):

- The indicator (D1) lights up when the water softener filter (E5) needs to be replaced or removed (see heading "9.6.4.2 Replacing the water filter" or "9.6.4.3 Removing the water filter").
- The indicator (D2) lights up when the machine needs descaling (see heading "8.2 Descaling").
- The indicator (D3) lights up when the milk carafe needs cleaning ("clean" function, see heading "9.2.2.1 Cleaning the milk carafe after use").
- The indicator (D4) lights up when the energy saving function is active (see heading "8.10 General").
- The ! symbol on the settings icon (C1) indicates an alarm relating to maintenance operations (descaling, replacement/remov-

al of water filter) that can be carried out by accessing the settings

CONNECTION STATUS INDICATORS **:

The indicator showing connection status appears on models that have connectivity. Refer to the relevant heading ("8.3 Connectivity **") for instructions on activating or deactivating the function.

Indi	cator on homepage	Meaning
	White indicator on grey background	Connectivity enabled: the machine is waiting for the first connection
?	White indicator on blue background	The machine is connected
•	Red indicator on blue background	The machine is connected to the home Wi-Fi, but there is no network
	White indicator on grey background	The cloud is not reachable
	No symbol	The connection is deactivated. To activate it, go to the Settings menu (C1)

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3.2.1.3 Profile icon



The profile ((4) currently in use is shown at the top right of the homepage.

You can create various profiles on this machine, each with its own distinctive colour. The profile colour is assigned to all elements that appear on the homepage, so that you always know which profile is selected.

With profiles, you can enjoy a genuine tailor-made interaction with your machine. More exactly, the machine will save everyone's preferences on their personal profile. This means that the machine can remember what you might want and offer it on the display as a first choice.

Tapping on the profile icon, you can view all the profiles created, and from there:

- tap on another profile to go onto its homepage;
- add a new profile;
- edit an existing profile;
- delete an existing profile;

To add a new profile (available as long as the maximum number has not been reached):

- tap the profile on the homepage;
- press "Add";
- select a profile icon from those available and press "Next";

- select a colour from those available and press "Next";
- use the keyboard that pops up on the display to enter the name that will be used, then press "Next" and "X" to go back to the profile selection page;
- press "X" again to go back to the homepage.

To edit an existing profile:

- tap on the profile icon at the top right of the homepage
- select the profile to be changed and press "Edit"
- to change the profile icon, press "Edit" alongside the icon currently in use and select another profile icon from those available
- to change the colour, press "Edit" alongside the colour currently in use and select another colour from those available
- press "X" to go back to the homepage.

To delete an existing profile:

- tap on the profile icon at the top right of the homepage;
- select the profile to be deleted and press "Edit";
- press "Delete";
- press "Ok" to confirm the removal of the profile;
- press "X" at the top right to go back to the homepage.

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3.2.2 Introduction to the control panel



To ensure you can find your favourite drink without difficulty, the machine is equipped with buttons that operate like filters, showing a selection of the drinks available. This way, it will be easier to pick out a Filter Style or a Cappuccino for your breakfast.

3.2.2.1 "Hot" drinks menu



This button (<u>B1</u>) will show you all the hot drinks your machine is able to make (see heading "<u>4.1 Hot coffee drinks</u> * <u>M</u>" and "<u>4.3 Hot milk-based drinks</u> * ").

3.2.2.2 "Cold" drinks menu 📗



This button (B2) will show you all the cold drinks (cold brew** or over ice) your machine is able to make (see heading "4.2 Cold Brew and Over Ice coffee drinks " and "4.4 Cold milk-based drinks ").

3.2.2.3 "To Go" drinks menu



This button (B3) will show you all the drinks ideal for your travel mug (included in the accessories pack of certain models only, or available for purchase on delonghi.com) (see heading "5 To Go 30").

3.2.2.4 "Favourite" drinks menu



This button (B4) will show you a list of the favourite drinks stored for the profile currently selected (see heading "6 FAVOURITES ...).

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3.2.3 Download the App!



Download the App, then follow the instructions in the App to create your account.





The App gives recipes, information, tips and interesting facts about the world of coffee, as well as access to all the information on your machine, right at your fingertips.

This symbol indicates the functions you can control remotely (** connected models only) or consult via the App. CHECK THAT THE APP IS AVAILABLE IN YOUR COUNTRY.

app-availability.delonghi.com

Please note:

- To access the functions from the App, enable connectivity from the machine settings menu (see "8.3 Connectivity **").
- Check for compatible devices on "compatibledevices.delonghi. com".

DRINKS

As explained under the heading "3.2 Homepage and panel" above, this machine offers a great variety of different drinks.

The following sections of the manual will provide you with all the information you need to prepare your drink, to customize it, and, in the case of milk-based drinks, to ensure you use the milk carafes correctly.

- 4.1 Hot coffee drinks * 🔊
- 4.2 Cold Brew and Over Ice coffee drinks* .
- 4.3 Hot milk-based drinks .
- 4.4 Cold milk-based drinks 3
- 4.5 Delivering hot water e 4.6 Tea function

Important!

Do not use green, caramelized or candied coffee beans as they could stick to the coffee grinder and render it unusable.

4.1 Hot coffee drinks * 3

You can use your machine to prepare a wide variety of hot coffee drinks: first select Hot (B1) as described previously under the heading "3.2.2 Introduction to the control panel".

These are the hot coffee drinks that will appear in the display of your machine:













Espresso 2x Espresso Coffee Doppio+ Filter Style Americano



4.1.1 Direct selection of hot coffee drinks

- Place 1 or 2 cups under the coffee spout (A6) (fig. 12) and lower the spout so as to bring it down as near as possible to the cup, as this will give a creamier top.
- Tap the image on the homepage that illustrates the desired coffee drink (e.g. espresso, fig. 13).
- 3. The machine proceeds with the preparation.
- A description of each single step (grinding, preparation, delivery of coffee) appears on the display.

Once the preparation has been completed, the machine is ready for use again.

Please note

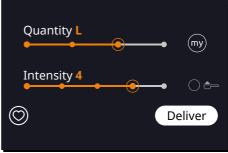
- A volume of water greater than level 1 guarantees that the majority of drinks will be delivered satisfactorily. Filling always to a level above 1, the machine is able to calculate how much water it has available to deliver drinks.
- "Cancel": press to interrupt preparation completely and go back.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "Extra". When the required quantity has been reached, press "Stop" or "Cancel".

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4.1.2 Customization of hot coffee drinks



- Place 1 cup under the coffee spout (A6) and lower the spout so as to bring it down as near as possible to the cup (fig. 12): this will give a creamier top;
- Tap the (+) symbol ((3) below the desired drink (fig. 14). The display will bring up a screen similar to the one indicated here:



The first selection bar determines the amount of liquid dispensed, and is used to choose the preferred size of drink (S, M, L, XL). An icon positioned alongside this same bar allows selection of the "my" function (see heading "7.1.1 "my" function (Hot drinks only) ...),

The second selection bar determines the intensity of the drink, and is used to choose the preferred strength, from mild (1) to strong (5). A symbol alongside the intensity selection bar allows selection of the preground function " • (see heading "4.1.3 Using pre-ground coffee for hot coffee drinks"),

Once all the desired settings have been selected, tap "Deliver" and the machine proceeds with preparation.





- A description of each single step (grinding, delivery of coffee) appears on the display.
- When delivery has ended, press "Save" to store the new settings or "Cancel" to retain the previous parameters.
- 6. Press "X" to go back to the homepage.

The machine is ready to be used again.

Please note

- If saved, the new settings will be stored ONLY in the selected profile.
- A volume of water greater than level 1 guarantees that the majority of drinks will be delivered satisfactorily. Filling always to a level above 1, the machine is able to calculate how much water it has available to deliver drinks.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "Extra". When the required quantity has been reached, press "Stop" or "Cancel".

4.1.3 Using pre-ground coffee for hot coffee drinks

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time and it will not be possible to select the intensity of the drink via the display, since the intensity depends on the amount of coffee you pour into the funnel, which can never be more than one level scoop.
- Certain drinks cannot be prepared using pre-ground coffee: Doppio+, 2xEspresso and Coffee Pot.
- Making Filter style coffee: halfway through preparation, when prompted by the machine, add one level scoop of pre-ground coffee and press "Ok".



- 1. Place 1 cup under the coffee spout (A6) (fig. 12);
- Tap the + symbol (3) below the desired drink (fig. 14). A page appears on the display, showing the parameters that can be customized according to preference;
- Select the desired size of drink (S, M, L, XL);
- 4. Select " () 🗁 ";
- Press "Deliver":
- 6. Lift the flap of the pre-ground coffee funnel (A2) (fig. 15).
- Make sure the funnel (A13) is not blocked, then add one level scoop (E2) of pre-ground coffee;
- 8. Press "Ok" to proceed with delivery.
- The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee) appears on the display.

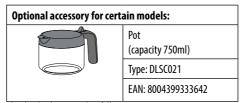
Once the preparation has been completed, the machine is ready for use again. In contrast to other customizations, the use of pre-ground coffee cannot be saved but must be selected at each preparation.

Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- At the end of delivery, to increase the quantity of coffee in the drink, simply press +Extra. When the required quantity is reached, press Stop.

4.1.4 Coffee pot

Coffee pot is a drink to be enjoyed in company, and more exactly, a light and balanced "Coffee-based" drink, with a thin covering of cream. Given the convivial nature of the drink, the quantity will not be expressed in sizes (s, m, I, xl) but as a number of cups.



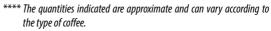
To make the drink, proceed as follows:

 On the homepage (C), press directly on the image corresponding to the required drink (C2);



2. Select the number of cups to be prepared, and the desired intensity;

1 11 /			
Number of cups	Number of grinding steps	Total quantity (ml)****	
2	2	250	
3	3	375	
4	4	500	
5	5	625	
6	6	750	



- 3. Press "Start" to move on to the next step;
- Fill the water tank (A17) up to the MAX level, and fill the bean hopper (A11) (fig. 16).
- Having made sure there is sufficient water and coffee for preparation of the drink, press "Next";
- Position the pot (E9) under the coffee spout (A6) (if your machine does not have this accessory, any pot of suitable size can be used). Press "Deliver";
- The machine proceeds with preparation, carrying out a number of grinding steps and deliveries appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
- With preparation completed, in the event that during step 1 the number of cups and/or the intensity of the drink were changed, confirm with "Save" to store the new settings, or press "Cancel" to retain the previous parameters.
- 9. Press "X" to go back to the homepage.

The machine is ready to be used again.



Important!

After making a pot of coffee, leave the machine to cool for 5 minutes before making another drink. Risk of overheating.

Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- If saved, the new settings will be stored ONLY in the selected profile
- Cleaning the pot after use: the pot should be washed every time it has been used, with warm water (40-50 °C) and mild washing-up liquid. Thereafter, rinse thoroughly with warm water (40-50 °C) to remove any trace of washing-up liquid. The coffee pot is dishwasher-safe.

4.2 Cold Brew and Over Ice coffee drinks*

You can use your machine to prepare a wide variety of Over Ice coffee drinks (hot coffee poured onto ice cubes); certain models are also designed to prepare drinks using Cold Brew technology. Tap the Cold menu (B2) for cold drinks, as described in heading "3.2.2 Introduction to the control panel".

These are the cold coffee drinks that will appear in the display of your machine:





(** connected models only)

Please note

- Cold Brew drinks use Cold Extraction Technology, which is a brewing method that takes a few minutes to complete.
- For best results with Cold Brew, empty the water tank (A17), rinse out and fill with fresh drinking water.
- When a Cold Brew drink is selected immediately after making a
 hot drink, the machine prompts to carry out a cold rinse so that
 the new drink will be delivered at the right temperature. In this
 situation, respond by selecting the cold rinse or press "Skip" to
 proceed with preparation.

Important!

Do not use green, caramelized or candied coffee beans as they could stick to the grinder and render it unusable.

4.2.1 Direct selection of Cold Brew and Over Ice coffee drinks

- Tap the image (C2) on the homepage that illustrates the desired drink.
- Cold Extraction Technology: select "Original" or "Intense": press "Next".

Over ice: select "Ice" or "Extra ice": press "Next".

- Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results.
- Place the number of ice cubes indicated in the glass (fig. 17) and position the glass under the coffee spout (A6), then press "Deliver".
- The machine proceeds with the preparation. A description of each single step (grinding, preparation, delivery of coffee) appears on the display.

Once the preparation has been completed, the machine is ready for use again.

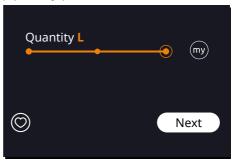


Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient

4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)

1. Tap the + symbol (3) below the desired drink (fig. 14). The display will bring up a screen similar to the one indicated here:



 Cold Extraction Technology: select "Original" or "Intense": press "Next".

Over ice: select "Ice" or "Extra ice": press "Next".

- Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results.
- Place the number of ice cubes indicated in the glass (fig. <u>17</u>) and position the glass under the coffee spout (<u>A6</u>), then press "Deliver".
- The machine proceeds with the preparation. A description of each single step (grinding, preparation, delivery of coffee) appears on the display.
- 6. When delivery has ended, press "Save" to store the new settings or "Cancel" to retain the previous parameters.

Once the preparation has been completed, the machine is ready for use again.

Please note

- If saved, the new settings will be stored ONLY in the selected profile.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- Should you want to use pre-ground coffee, details can be found under the heading "4.2.3 Use of pre-ground coffee in cold coffee drinks (Over Ice only)".

4.2.3 Use of pre-ground coffee in cold coffee drinks (Over Ice only)

Many "Over ice" drinks can be prepared using pre-ground coffee. If this function is available for your drink, then the "pre-ground" symbol "

(a) ______" will be active.

Proceed as follows:

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time.
- A Cold Brew drink cannot be prepared using pre-ground coffee.
- Tap the + symbol (3) below the desired drink. A page appears on the display, showing the parameters that can be customized according to preference;
- 2. Select " () ==";
- 3. Select the desired size of drink. Press "Start":
- 4. Make the selection between "Ice" or "Extra ice" and press "Next";
- Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results;
- Place the number of ice cubes indicated in the glass (fig. 17) and position the glass under the coffee spout (A6), then press "Deliver".
- 7. Lift the flap of the pre-ground coffee funnel (A2) (fig. 15).
- Check that the pre-ground coffee funnel (A13) is not blocked; add one level scoop (E2) of pre-ground coffee;
- 9. Press "Ok" to proceed with delivery.

 The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee) appears on the display.

Once the preparation has been completed, the machine is ready for use again.

Important!

In contrast to other customizations, the use of pre-ground coffee cannot be saved but must be selected at each preparation.

Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient

4.2.4 Cold Brew carafe***

Cold Brew carafe is a refreshing Cold Brew type drink ideal for serving and enjoying in company. Given the convivial nature of the drink, the quantity will not be expressed in sizes (s, m, I, xl) but as a number of cups.

Please note

When using the Cold Brew Carafe, it is best not to put ice in the carafe during delivery, but to place 3-4 ice cubes in each individual glass at the moment of serving the drink.

To make the drink, proceed as follows:

- Empty the water tank (A17), rinse, and fill with fresh drinking water up to the MAX level. Fill the bean hopper (A11);
- Select the number of cups;

Number of cups	Number of grinding steps	Total quantity (ml)****
2	2	240
3	3	360
4	4	480
5	5	600
6	6	720

^{****}The quantities indicated are approximate and can vary according to the type of coffee.

- Select the desired intensity. "Original" or "Intense", then press "Next":
- Having made sure there is sufficient water and coffee for preparation of the drink, press "Next";
- Position the pot (E9) under the coffee spout (A6) (if your machine does not have this accessory, any pot of suitable size can be used). Press "Deliver":
- The machine proceeds with preparation, carrying out a number of grinding steps and deliveries appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
- With preparation completed, in the event that during step 2 the number of cups was changed, confirm with "Save" to store the new setting, or press "Cancel" to retain the previous parameter.

The machine is ready to be used again.

Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- To ensure a correct balance between ice and coffee, the Extra shot option cannot be used, as this would spoil the drink.
- Cleaning the pot after use: the pot should be washed every time it
 has been used, with warm water (40-50 °C) and mild washing-up
 liquid. Thereafter, rinse thoroughly with warm water (40-50 °C)
 to remove any trace of washing-up liquid. The coffee pot is dishwasher-safe.



4.3 Hot milk-based drinks

When preparing hot drinks with milk you need to use the LatteCrema Hot carafe, which is identified by the lid (F2) coloured black.

The next few headings give indications on the types of milk to use, on how to utilize and clean the carafe and, as in the case of coffee drinks, how to deliver and customize your hot milk-based drinks. You can use your machine to prepare a wide variety of drinks: select Hot (B2) for hot drinks, as described previously in the heading "3.2 Homepage and panel". These are the Hot drinks with milk that will appear in the display of your machine:

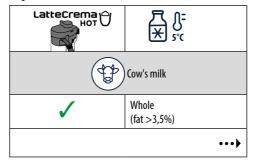


4.3.1 What milk to use in the "LatteCrema Hot" carafe?

With the LatteCrema Hot carafe, milk can be heated and frothed to different levels, so that any hot drink made with milk will be prepared to perfection. Steam, air and milk are blended together in the proportions guaranteed to produce a perfect froth, delivered directly from carafe to cup. In addition, the LatteCrema carafe features a dedicated steam and water cleaning cycle; after this has been completed, the carafe can be put back in the fridge ready for next time.

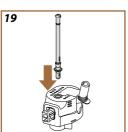
The quality of the froth can vary depending on:

- the temperature of the milk or vegetable drink used (for best results, always use straight from the fridge, 5 °C);
- type of milk or vegetable drink;
- the brand used:
- ingredients and nutritional values.



✓	Semi-skimmed (fat between 1.5 and 1.8%)	
✓	Skimmed (fat <0.5%)	
Vegetable drinks		
✓	Soya	
√	Almond	
/	0atmeal	







4.3.2 Preparation and attachment of the "LatteCrema Hot" carafe

This heading explains how to prepare the LatteCrema Hot carafe for use. Remember to ensure that the milk is left out of the fridge for a short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the $\underline{"4.3.1 \text{ What milk to use in the "LatteCrema Hot" carafe?"}}$ heading.

- Raise the lid (F2) and fill the milk container (F5) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 18);
- Make sure the milk intake tube (F6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 19); Reposition the lid on the milk container;
- Raise the flap (A5) attach the carafe to the connector, pushing it fully home (fig. 20). The machine emits a beep (if the beep function is enabled).

4.3.3 Milk frothing with the "LatteCrema Hot" carafe

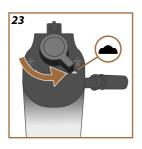
The LatteCrema Hot carafe is designed to give 3 levels of froth, adapting perfectly to any drink you may have in mind.

Turn the froth adjustment dial (F1) to select the amount of milk froth that will be delivered when making milk based drinks. When selecting a drink, the display will suggest the appropriate position for setting the froth adjustment dial.

Dial position	Recommended for
MIN Light froth	Caffelatte Hot milk (not frothed)
MED Creamy froth	Latte Macchiato Flat White Cortado
MAX Thick froth	Cappuccino Cappuccino Mix Espresso Macchiato Cappuccino+ Hot milk (frothed)







4.3.4 Direct selection of drinks with hot milk

- Follow the instructions given under the heading "4.3.2 Preparation and attachment of the "LatteCrema Hot" carafe";
- Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
- Adjust the milk spout extension (F4) to suit the height of your cup and lower the coffee spout (A6) so as to bring it down as near as possible to the cup (fig. 21).
- 4. Tap the image ((2) on the homepage that illustrates the desired coffee drink (e.g. Cappuccino fig. 22).
- As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display (fig. 23).
- A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display.
- Once the preparation has ended, the machine will prompt the user to clean the carafe (using the Clean function) (F2). Follow the instructions given under the dedicated heading "9.2.2.1 Cleaning the milk carafe after use".
- 8. If the milk carafe is not cleaned, the symbol (D3) remains alight on the homepage as a reminder that cleaning is required.

Please note

- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "9.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press +Extra. When the required quantity is reached, press Stop.

4.3.5 Customization of milk-based hot drinks

- Follow the instructions given under the heading "4.3.2 Preparation and attachment of the "LatteCrema Hot" carafe";
- Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
- Tap the (+) symbol (C1) below the desired drink (fig. 24). The display will bring up a screen similar to the one indicated here:



The first selection bar determines the amount of liquid dispensed, and is used to choose the preferred size of drink (S, M, L, XL). An icon positioned alongside this same bar allows selection of the "my" function (see heading 7.1.1 "my" function (Hot drinks only) U),

The second selection bar determines the intensity of the drink, and is used to choose the preferred strength, from mild (1) to strong (5). A symbol alongside the intensity selection bar allows selection of the preground function " (see heading 4.3.6 Using pre-ground coffee for drinks with hot milk),



- Adjust the milk spout extension (F4) to suit the height of your cup and lower the drinks spout () so as to bring it down as near as possible to the cup (fig. 21).
- Once all the desired settings have been selected, tap "Deliver" and the machine proceeds with preparation;
- As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display;
- A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;
- When delivery has ended, press "Save" to store the new settings, or "Cancel" to retain the previous parameters.
- 9. Press "X" to go back to the homepage.

Please note

- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "9.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press +Extra. When the required quantity is reached, press Stop.

4.3.6 Using pre-ground coffee for drinks with hot milk

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than one level scoop as it could dirty the inside of the machine or cloq the funnel.
- When using pre-ground coffee, you can make only one cup at a time.
- A Cappuccino+ drink cannot be prepared using pre-ground coffee.
- Follow the instructions given under the heading "4.3.2 Preparation and attachment of the "LatteCrema Hot" carafe";
- Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
- Tap the (+) symbol (C3) below the desired drink (fig. 24). A page
 appears on the display, showing the parameters that can be customized according to preference;
- 4. Select " () ();
- 5. Lift the flap of the pre-ground coffee funnel (A2) (fig. 15).
- Check that the pre-ground coffee funnel is not blocked; add one level scoop of pre-ground coffee. Choose the quantity and press "Deliver".
- As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display;
- The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee, delivery of milk) appears on the display.

Once the preparation has been completed, the machine is ready for use again. In contrast to other customizations, the use of pre-ground coffee cannot be saved but must be selected at each preparation.

Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press +Extra. When the required quantity is reached, press Stop.



4.4 Cold milk-based drinks a

The next few headings give indications on the types of milk to use, on how to utilize and clean the carafe and, as in the case of coffee drinks, how to deliver and customize your cold milk-based drinks. You can use your machine to prepare a wide variety of drinks: first select Cold (B2) as described previously under the heading "3.2 Homepage and panel". These are the cold milk-based drinks that will appear in the display of your machine:

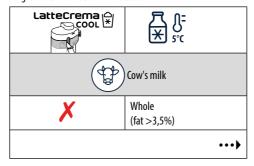


4.4.1 What milk to use in the "LatteCrema Cool" carafe?

With the LatteCrema Cool carafe, milk can be frothed to different levels, so that any cold drink made with milk will be prepared to perfection. Steam, air and milk are blended together in the proportions guaranteed to produce a perfect froth, delivered directly from carafe to cup. In addition, the LatteCrema Cool carafe features a dedicated steam and water cleaning cycle; after this has been completed, the carafe containing left-over milk can be put back in the fridge ready for next time.

The quality of the froth can vary depending on:

- the temperature of the milk or vegetable drink used (for best results, use straight from the fridge, 5 °C);
- type of milk or vegetable drink;
- the brand used;
- ingredients and nutritional values.



X	Semi-skimmed (fat between 1.5 and 1.8%)	
✓	Skimmed (fat <0.5%)	
Vegetable drinks		
√	Soya	
√	Almond	
1	0atmeal	

4.4.2 Preparation and attachment of the "LatteCrema Cool" carafe

This heading explains how to prepare the LatteCrema Cool carafe for use. Remember to ensure that the milk is left out of the fridge for as short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the heading "4.4.1 What milk to use in the "LatteCrema Cool" carafe?".

- Raise the lid (F2) and fill the milk container (F5) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 18);
- Make sure the milk intake tube (F6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 19). Reposition the lid on the milk container;
- Raise the flap (A5) and attach the carafe to the connector, pushing it fully home (fig. 20). The machine emits a beep (if the beep function is enabled);
- Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
- 5. Select the required drink.

Please note

If "Energy Saving" mode is enabled (see relative heading <u>8.10 General</u>), there may be a few seconds delay before the drink is delivered.

4.4.3 Milk frothing with the "LatteCrema Cool" carafe

The LatteCrema Cool carafe provides 3 levels of froth, adapting perfectly to any drink you may have in mind.

Turn the froth adjustment dial (F1) to select the amount of milk froth that will be delivered when making milk based drinks. When selecting a drink, the display will suggest the appropriate position for setting the froth adjustment dial.

Dial position	Recommended for	
MIN Light froth	• Caffelatte	
MED creamy froth	Latte Macchiato Flat White Cold brew latte	
MAX thick froth	Cappuccino Cappuccino Mix Cold milk (frothed) Cold brew cappuccino	

4.4.4 Direct selection of cold drinks with milk

- Follow the instructions given under the heading "4.4.2 Preparation and attachment of the "LatteCrema Cool" carafe";
- Tap the image (C2) on the homepage that illustrates the desired drink (e.g., Cappuccino) (fig. 25);
- Cold Extraction Technology: select "Original" or "Intense": press "Next":

Over ice: select "Ice" or "Extra ice": press "Next".

- Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results;
- Having placed the suggested quantity of ice in the glass, position it under the coffee spout (A6) and under the milk spout (F3) of the LatteCrema Cool carafe, then press "Deliver";
- As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (<u>F1</u>) to the position recommended on the display;

Please note

If "Energy Saving" mode is enabled (see relative heading), there may be a few seconds delay before the drink is delivered.

A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;



- Once the preparation has ended, the machine will prompt the user to clean the carafe (using the Clean function) (F2). Follow the instructions given under the dedicated heading "9.2.2.1 Cleaning the milk carafe after use".
- 9. If the milk carafe is not cleaned, the symbol (D3) remains alight on the homepage as a reminder that cleaning is required.

Please note

- Once all the cold milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "9.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.



4.4.5 Customization of cold drinks with milk

- Follow the instructions given under the heading "4.4.2 Preparation and attachment of the "LatteCrema Cool" carafe";
- 2. Tap the (+) symbol (3) below the desired drink (fig. 26).
- Select the desired quantity. Press "Start";
- **Cold Extraction Technology:** select "Original" or "Intense": press 4. "Next":

Over ice: select "Ice" or "Extra ice": press "Next".

Please note

- Should you want to use pre-ground coffee, details can be found under the heading "4.4.6 Using pre-ground coffee for cold drinks with milk".
- On the basis of the selection, the machine will suggest how many ice cubes you should put in the glass;
- Having placed the suggested quantity of ice in the glass, position it under the outlets of the coffee spout (A6) and under the milk spout F3 of the LatteCrema Cool carafe, then press "Deliver";
- 7. As the machine proceeds with preparation and delivery, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display;
- 8. A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;
- 9. When delivery has ended, press "Save" to store the new settings, or "Cancel" to retain the previous parameters.

10. Press "X" to go back to the homepage.

Please note

- Once all the cold milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "9.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.

4.4.6 Using pre-ground coffee for cold drinks with milk

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time
- Cold Brew Latte and Cold Brew Cappuccino drinks cannot be prepared using pre-ground coffee.
- Follow the instructions given under the heading "4.4.2 Preparation and attachment of the "LatteCrema Cool" carafe".
- Tap the (+) symbol (3) below the desired drink (e.g. Capuccino, fig. 26). A page appears on the display, showing the parameters that can be customized according to preference;
- 3. Select " () == ";
- 4. Press "Start":
- 5. **Over ice:** select "lce" or "Extra ice": press "Next".
- Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results:
- Having placed the suggested quantity of ice in the glass, position it under the outlets of the coffee spout (A6) and under the milk spout (F3) of the LatteCrema Cool carafe, then press "Deliver";
- 8. Lift the flap of the pre-ground coffee funnel (A2) (fig. 15).

- Check that the pre-ground coffee funnel (A13) is not blocked; add one level scoop (E2) of pre-ground coffee and press "Ok";
- The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee and delivery of milk) appears on the display.

Once the preparation has been completed, the machine is ready for use again. In contrast to other customizations, the use of pre-ground coffee cannot be saved but must be selected at each preparation.

Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g.
 Cappuccino = milk + coffee), press this button to terminate the
 delivery of the current ingredient and pass on to delivery of the
 next ingredient.



- 1. Attach the hot water spout (E1) to the machine (fig. 6);
- 2. Place a cup under the hot water spout;
- 3. If tall glasses are used:
- raise the flap (A24) (fig. 27) and position the glass in the compartment (A23);
- swing the water spout across (fig. 28).
- 4. On the homepage:
- Tap directly on the image (C2) illustrating hot water: delivery begins:
- Tap the (+) symbol (3) below the image that corresponds to hot water: select the required quantity and press "Deliver": delivery begins;
- 5. Delivery will stop automatically.





Please note

- To interrupt delivery of the drink manually, press "Stop" or "Cancel".
- At the end of delivery, to increase the quantity of coffee in the drink, simply press +Extra. When the required quantity has been reached, press "Stop" or "Cancel".
- The hot water function can also be used to warm the cup so that a
 drink can be enjoyed even hotter: simply fill your cup with a little
 hot water, then empty it just before your hot drink is delivered by
 the machine.

4.6 Tea function

With the hot tea function, you can select 4 temperatures according to the type of tea or tisane being prepared.

- 1. Attach the hot water spout (E1) to the machine (fig. 6);
- 2. Place a cup under the hot water spout;
- 3. If tall glasses are used:
- raise the flap (A24) (fig. 27) and position the glass in the compartment (A23);
- swing the water spout across (fig. 28).
- 4. On the homepage:
- tap on the image (C2) that corresponds to tea:
- adjust the quantity and temperature;
- press "Deliver": delivery begins and will stop automatically.

The machine is ready to be used again.

Please note:

- To interrupt delivery of the drink manually, press "Stop" or "Cancel".
- At the end of delivery, to increase the quantity of liquid in the cup, press "+Extra" When the required quantity has been reached, press "Stop" or "Cancel".

4.7 Tips for a Perfect coffee

- If the coffee is delivered a drop at a time, too weak and not creamy enough, refer to the heading "11 FAQ";
- If the coffee is too hot or too cold, adjust the coffee temperature setting (see heading "8.5 Coffee temperature", in the settings menu) and/or consult heading "11 FAO";
- 3. To make a hotter coffee, proceed as follows:
- run a rinse cycle before preparing and delivering the coffee (see "8.1 Rinsing" heading in the settings menu (\$\overline{O}\$);
- warm the cups with hot water (using the hot water function, see heading "4.5 Delivering hot water");

- go to the water temperature settings and select an option that will
 give a temperature higher than the value set currently (see "8.5 Coffee temperature" heading in the settings menu ()).
- 4. To make a cooler coffee:
- empty the water tank and fill with fresh water;
- cool the cup/glass with cold water or with ice, to be removed before the coffee is delivered;
- if the cup or glass is able to withstand sharp changes in temperature, place in the fridge for a few minutes before delivering the hot drink.



5 To Go . 1

The "To Go" function is ideal for anyone who may want to create a customized take-away drink . Search the delonghi.com website to find the recommended travel mug for your machine:

Optional accessory for certain models:				
	Travel mug (capacity 473 ml/ height 160 mm)			
	Type: DLSC073			
	EAN: 8004399024083			

The "To Go" function can be used for preparation of the following drinks:

	Hot	COLD EXTRACTION	Cold		
Americano	✓	×	√		
Cold Brew	×	✓	×		
Cold Brew Latte	×	✓	×		
Cold Brew Cappuccino	×	✓	×		
Coffee S	×	×	✓		
Cappuccino	✓	×	✓		
Latte Macchiato	✓	×	✓		
Caffelatte	✓	×	✓		
Cappuccino Mix	✓	×	✓		
Flat White S	✓	×	✓		
Milk	√	×	√		



Proceed as follows:

- Raise the flap (A24) (fig. 27) and place the travel mug in the compartment (A23) (fig. 29);
- If the intention is to prepare a drink with milk, follow the instructions given under headings "4.3.2 Preparation and attachment of the "LatteCrema Hot" carafe" or "4.4.2 Preparation and attachment of the "LatteCrema Cool" carafe";
- 3. Select "To go"; (B3) on the control panel;

When using the function for the first time:

- Press "Start";
- Pressing (b) the display shows information on quantities corresponding to the size of the travel mug; Press "X" to go back;
- Select the size of the travel mug that is going to be used (Small, Medium, Large), then press "Next";
- The machine informs the user that at the end of the preparation, the quantity can be adjusted so as to memorize the exact capacity of the preferred mug. Press "Next".
- 4. Select the desired type of drink (Hot (B1) or Cold (B2));
- 5. Scroll through the drinks ((2)) on the homepage until you see what you are looking for: select the drink;
- 6. Tap the + symbol (3) below the desired drink. The display shows the parameters that are customizable according to preference, and the functions that can be selected;
- Following delivery, the quantity released can be corrected so that the next time the drink is prepared, it will be matched to the capacity of the travel mug used.

Please note:

- If saved, the new settings will be stored ONLY in the selected profile.
- Each time a different mug is used, it is advisable to stay close to the machine to check the amount of liquid effectively dispensed.
- A good way to ensure that hot drinks stay warm is to preheat the travel mug with hot water.
- If the intention is to use a travel mug other than the one supplied, bear in mind that it must be no taller than 16 cm.

Important

- The contents of the travel mug should be used within 2 hours maximum: once this time has elapsed, empty the mug and clean it.
- Before screwing on the lid of the travel mug, open the locking cap to release the pressure;
- Whenever drinks have been prepared with milk, clean the carafe as indicated under the heading "9.2.2.1 Cleaning the milk carafe after use".
- Cleaning the travel mug after use: the mug should be washed every time it has been used, with warm water and mild washing-up liquid. Thereafter, rinse thoroughly with warm water to remove any trace of washing-up liquid. The lid of the travel mug is not dishwasher safe.
- For more information, refer to the leaflet accompanying the travel mug.



6 FAVOURITES . 1

A collection of preferred drinks can be created for each user profile. Proceed as follows:

 Tap (+) (C2) below the image corresponding to the drink you want to include in the collection (e.g. Espresso). The display will bring up a screen similar to the one indicated here:



- Tap the heart symbol: the coloured heart indicates that the drink has been added.
- 3. Press "X" to go back to the homepage.

Access the collection by selecting "Favourites" (B4) on the control panel.

Please note

Drinks listed in the collection can be reordered:

- Access the collection by selecting "Favourites" (B4) on the control panel.
- 2. Press
- 3. Select the drink to be moved;
- 4. Use the arrows to change the order of the drinks;
- 5. Press "X" to go back to the drink selection page. Press "X" again to go back to the homepage.



(**) Models with connection only



7 ADDITIONAL FEATURES

7.1 Bean Adapt Technology** 🔊

A coffee expert at your fingertips that helps you, in a few short steps, to optimize the brewing of your coffee and the way it tastes in the cup. Smart technology guides you through adjustment and operation of the machine, according to the selected coffee beans: from grinding to brewing, each step will be controlled to get the best from any coffee bean. Download and open the Coffee Link App to find out more. Once the settings have been saved in the "Bean Adapt Technology" section of the App, the "Espresso SOUL" drink can be used on the homepage (fig. 30).

Prepare the Espresso Soul as indicated in the heading "4.1.1 Direct selection of hot coffee drinks".

Please note

The quantity of the "Espresso SOUL" recipe can be changed as described in section "4.1.2 Customization of hot coffee drinks"

7.1.1 "my" function (Hot drinks only) 🔊

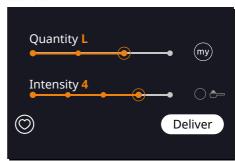
With the "my" function, you can select the quantity of each single ingredient used for preparation of the hot drink you want to make. The "my" function is different from the selection of the quantity described in headings on the customization of drinks, as it allows you to adapt a drink precisely to your particular cup. The way it works is simple and intuitive: once you have started preparing your drink, you need only stop the delivery whenever you choose, and that quantity will be saved as a "my" quantity on the active profile.

Given below are the step-by-step instructions on how to save the "my" setting for a drink with two ingredients (e.g. Cappuccino = milk + coffee). The same procedure can be followed for a drink with just one ingredient.

Quantities table				
Drink	Standard quantity	Programmable quantity (min - max)		
Espresso	40ml	20-180 ml		
2x Espresso***	40 ml + 40 ml	(20+20) - (180+180) ml		
Doppio+	120ml	80-180 ml		
Filter Style	160ml	115-250 ml		
Coffee	180ml	100-270 ml		
Americano	150ml	70-480 ml		
Tea	150ml	20-420 ml		
Hot Water	250ml	20-420 ml		

^{***} Customizing the "Espresso" drink, the respective double version will automatically be customized as well.

- Check that the selected profile is the one for which you want to customize the drink:
- Tap the + symbol (3) below the desired drink (e.g. Cappuccino, fig. 24). The display will bring up a screen similar to the one indicated here:



- Press (my);
- 4. Press "Start" and follow the guided procedure;
- Select the intensity and press "Next" (or, if the drink being prepared is a tea or tisane, select the temperature);
- Place the preferred cup under the coffee spout (A6) and press "Deliver" (or, if the drink is a tea or tisane, position the cup under the hot water spout (E1));
- The machine starts delivering the first ingredient. The display shows a bar that represents the programming range available for the ingredient.
- After a few seconds, once the minimum programmable quantity of the ingredient has been delivered, the bottom part of the display will show the "Stop" button, which you can press at any time to terminate the delivery.
- When the required quantity has been reached, press "Stop": the quantity released into the cup during this step will be stored, and you can retrieve it at any time as a "my" quantity.
- 10. If the drink has a second ingredient, a further programming page will appear on the machine display. When the required quantity has been reached, press "Stop": the quantity released into the cup during this step will be stored, and you can retrieve it at any time as a "my" quantity.
- 11. If the drink in the cup is as desired, select "Save" to store the settings, or "Cancel" to retain the previous parameters.
- 12. Press "X" to go back to the homepage.

Please note

- If saved, the new settings will be stored ONLY in the selected profile
- In the case of Espresso coffee, when a single drink is customized, the respective double version of the drink is automatically customized as well.
- Programming mode can be exited at any given moment by pressing "X": any values entered will not be saved.
- When a drink has been customized, the settings will show "Reset" (under the image) and "my" (among the quantity selections).
 Pressing "Reset", the settings for the drink revert to the factory default values.



8 SETTINGS.

8.1 Rinsing

Using this function, hot water can be delivered from the coffee spout (A6) to clean and heat the internal circuit of the machine. In the event that the machine has been idle for more than 3-4 days, it is advisable to carry out 2-3 rinse cycles before using it again.

To start the rinse function, proceed as follows:

- 1. Open the settings menu (C) (C1);
- 2. Scroll through the pages until the item "Rinse" is displayed;
- Place a container of at least 0.2l capacity (fig. 7) under the coffee spouts (A6).
- 4. Press "Ok" to start delivery: after a few seconds, hot water will be released to clean and heat the internal circuit of the machine.
- To stop rinsing, press "Stop", or wait for the rinse cycle to stop automatically.
- 6. The machine is ready for use.

Please note:

Water may find its way into the grounds container (A19) during the rinse procedure: this is quite normal.

8.2 Descaling

To ensure the performance of the machine remains constant over time, it is advisable to use De'Longhi descaler (E7).

For further information, visit www.delonghi.com.

ECODECALK @

- 1. Press the $\{\widetilde{O}\}$ button $(\underline{C1})$.
- Scroll through the pages until the item "Descaling" is displayed: a progress bar indicates how long it will be before the descaling alarm appears;
- 3. Press "Ok" and follow the guided procedure. The instructions can also be found under the heading "9.6.2 Descaling".
- 4. Otherwise, press "X" to go back and to return to the homepage.

8.3 Connectivity **

This function is used to activate or deactivate connectivity of the machine (** models with connectivity only). Proceed as follows:

- Open the settings menu (); (C1);
- Scroll through the menu pages until the item "Connectivity" is displayed;
- 3. Press "Next";
- Activate the Wi-Fi connection and remote control (this can be done via the De'Longhi Coffee Link App);

- The machine PIN needed to connect to the App is displayed on the screen:
- Press "<" to save the new selection and go back to the settings menu:
- 7. Press "X" to go back to the homepage.

The indicator showing connection status appears on the homepage:

Indi	cator on homepage	Meaning	
	White indicator on grey background	Connectivity enabled: the machine is waiting for the first connection	
<u></u>	White indicator on blue background	The machine is connected	
•	Red indicator on blue background	The machine is connected to the home Wi-Fi, but there is no network	
	White indicator on grey background	The cloud is not reachable	
	No symbol	The connection is deactivated. To activate it, go to the Settings menu (C1)	

Please note:

If remote connection is turned off, certain functions of the App will not be available (e.g. delivery of drinks).

If the name or password of the Wi-Fi network are changed or if the machine is connected to a new Wi-Fi network, a reset procedure is required, as described below:

- 1. Proceed as specified above from step 1 to step 3;
- Press "Reset";
- 3. Press "Ok" to confirm deletion of the current network settings;
- 4. Reconnect to the App selecting the new credentials.

WATCH THE VIDEO HERE

8.4 Coffee grinding adjustment



The adjustment of the coffee grinder, hence the coarseness or fineness of the ground coffee, is one of the crucial factors in achieving a good brew. If your model has connectivity, we recommend using the Bean Adapt function, which will adjust the grinder to the optimum setting for any bean you wish to use. Should you prefer not to activate Bean Adapt we will show you in this heading how to change the grinder setting and offer a few suggestions on how to adjust it correctly.

1. Open the settings menu $\{O\}$ (C1);

- Scroll through the menu pages until the item "Grinding adjustment" is displayed;
- Press "Read more" to see the tutorial on how to adjust the degree of grinding.

Please note:

- After completing the above procedure, at least 3 coffees should be made before making any further adjustment. If the coffee is still not being delivered correctly by the machine, repeat the procedure.
- The adjustment dial (A12) must be turned only when the coffee grinder is in operation, during the initial step of preparing the coffee.

8.5 Coffee temperature

Temperature is one of the main factors in determining a good coffee brew. The lighter the roast, the higher the temperature the coffee can withstand, and vice versa.

If your model has connectivity, we recommend using the Bean Adapt function—to ensure the ideal temperature setting for the bean being used.

Important:

if what you are looking for is simply a hotter drink, then the best way to achieve this is to warm the cup beforehand with a little hot water, which can be poured away before your coffee drink is dispensed by the machine. If on the other hand your preference is for a cooler drink, use cold water or ice to lower the temperature of the cup, before placing it empty under the spout of the coffee machine.

- Open the settings menu (O) (C1);
- Scroll through the pages until the item "Coffee temperature" is displayed;
- Press "Set":
- 4. Select the required temperature from those suggested;
- Press "<" to save the new selection and go back to the settings menu;
- 6. Press "X" to go back to the homepage.

Please note:

The effect of varying the temperature is most noticeable with long drinks.

8.6 Languages

To change the language of the homepage, proceed as follows:

- 1. Open the settings menu $\{O\}$ (C1);
- 2. Scroll through the pages until the item "Languages" is displayed;

- 3. Press "Next":
- Press the flag corresponding to the language you want to set (press "Next" or "Back" to display all the languages available): the display updates immediately, using the selected language.
- Press "<" to save the new selection and go back to the settings menu;
- 6. Press "X" to go back to the homepage.

8.7 Creating and changing profiles

This function can be used to change the image and colour of the icon for each profile. To customize the icon, proceed as follows:

- Open the settings menu (O) (C1);
- Scroll through the menu pages until "Creating and editing profiles" is displayed:
- 3. Press "Next":
- To create a new profile: press "Add";
 To edit an existing profile: select the profile and press 'Edit';
- 5. Customize the details as desired, then press "Save" to confirm.
- 6. Press "X" to go back to the homepage.

8.8 Support

- 1. Open the settings menu;
- 2. Scroll through the menu pages until the item "Support" is displayed;
- Scan the QR-Code to access manuals and get support.
- 4. Press "X" to go back to the homepage.

8.9 Setting Auto-off

Auto-off can be set so that if the machine is not being used, it will switch off after a given interval of time has elapsed.

- 1. Open the settings menu (C) (C1);
- Scroll through the menu pages until the item "Set Auto-off" is displayed;
- The display will show the auto-off time currently selected and the other options that are available.
- 4. Select the desired auto-off time:
- 5. Press "X" to go back to the homepage.

Please note:

The auto-off time used by the machine is factory-set to a low value, so as to minimize energy consumption. Selecting a higher value for a longer auto-off time will have the effect of increasing the energy consumption of the machine.

8.10 General

- 1. Open the settings menu $\{\widetilde{O}\}$ (C1);
- Scroll through the pages until the item "General" is displayed;
 In this section of the menu, the following functions can be activated or deactivated with a simple tap:
- "Audible warning": when active, the machine beeps every time an operation is performed.
- "Energy saving": use this function to activate or deactivate energy saving mode. When activated, the function reduces energy consumption in compliance with European regulations. When energy saving is active, the homepage shows the relative indicator .
- 3. Press "X" to save the new selection and go back to the homepage.

8.11 Water filter

To ensure the performance of the machine remains constant over time, the use of a De'Longhi water softener filter (E5) is recommended. For further information, visit www.delonghi.com.

- 1. Press the $\{\widetilde{O}\}$ button $(\underline{C1})$.
- Scroll through the pages until the item "Water filter" is displayed: a progress bar indicates how long it will be before the spent filter alarm appears;
- Press "Start" and follow the guided procedure; The instructions can also be found under the heading "9.6.4.1 Installing the water filter".
- 4. Otherwise, press "X" to go back and to return to the homepage.

8.12 Water hardness

The machine will prompt for descaling to be carried out after a predetermined period of time, depending on the water hardness. The machine can also be programmed according to the actual hardness of the local water supply, by setting the appropriate frequency. For information on levels of hardness in water, consult the following table:

	°dH	°e	°f	
Level 1	0 - 7	0 - 8.75	0 - 12.6	
Level 2	8 - 14	8.76 - 17.5	12.7 - 25.2	
Level 3	15 - 21	17.6 - 26.25	25.3. 37.8	
Level 4	>21	>216.25	>37.8	

1. Open the settings menu (O) (C1);

- Scroll through the pages until the item "Water hardness" is displayed;
- Press "Set". The instructions are also given under the "9.6.3.2 Setting water hardness" heading..
- Select the level of water hardness. Instructions on identifying the correct level for your water can be found under the heading "9.6.3.1 Measuring water hardness"
- 5. Press "<" to go back.
- 6. Press "X" to go back to the homepage.

Please note:

You can carry out the water hardness test using any commercially available strip of similar type. Having measured the hardness of your water, consult the table (see above).

8.13 Default values

This function resets all menu settings and all user customizations, restoring the factory default values (with the exception of the language, which remains as set, and the statistics).

Proceed as follows:

- 1. Press the {O} button (C1).
- 2. Scroll through the pages until the item "Default values" is displayed.
- Press "Next"
- Select the items to be reset: machine or individual profile, and press "Next";
- Follow the relative instructions until prompted to confirm, and press "OK":
- 6. Press "X" to go back to the homepage.

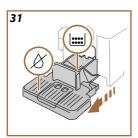
Please note:

Whenever the machine (not the individual profile) is reset to the factory default values, the system will suggest running the first time start-up operations from heading "2.1 Procedure for first power-up".

8.14Draining the circuit

To avoid the water in the circuit freezing if the machine is to be left idle for an extended period, or before taking it to a service centre, it is advisable to drain the water circuit.

- 1. Press the $\{\bigcirc\}$ button (C1).
- 2. Scroll through the pages until the item "Empty circuit" is displayed.
- 3. Press "Ok" to start the guided procedure.
- 4. Remove the drip tray (A7) (fig. 31); empty and clean both the tray



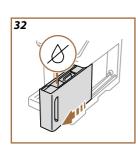
and the grounds container (A19) Return the parts to the machine.

- 5. Attach the spout (E1) to the connector A8 (fig. 6);
- Press "Next". Place a container of at least 0.2 litres capacity under the coffee spout (A6) and the hot water spout (E1) (fig. 7).
- Press "Next": the machine will run a rinse cycle, releasing hot water from the spouts.
- Once rinsing is complete, remove the water tank (A8) and empty it (fig 32).
- Remove the filter (E5) (if installed) from the water tank and press "Next".
- 10. Reposition the water tank (empty) and press "Next".
- 11. Wait for the machine to empty the circuit (Caution: keep clear of hot water from the spouts). As the water circuit gradually empties, the machine could become noisier: this is a normal aspect of operation.
- Once the circuit has emptied, remove, empty and reposition the drip tray, then press "Next" and "Ok" and the machine will switch off (standby).
- 13. Unplug the machine from the mains power supply.
- 14. The next time the machine is switched on, follow the instructions given under heading "2 USING THE MACHINE FIRST TIME & "

8.15 Statistics

Selecting this item, you can see what types of drinks have been made, and how many, also how often you have carried out maintenance tasks and how much water has been used.

- 1. Press the button $\{\widetilde{O}\}$ (C1).
- Scroll through the menu pages until "Statistics" is displayed along with the main statistical data: to view more data, press"Read more";
- 3. Press "<" to go back to the settings menu.





9 CLEANING AND MAINTENANCE.

9.1 Cleaning removable parts

Under the heading that follows, you will find instructions on the various cleaning and servicing operations recommended by De'Longhi.

To facilitate proper cleaning of the machine, many of the components are designed so that they can be removed and washed with ease.

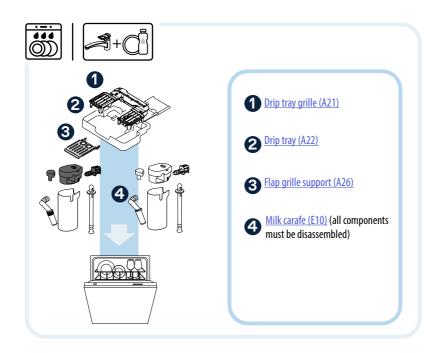
Please note:

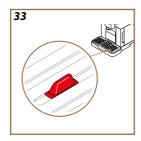
- Do not use solvents, abrasive detergents or alcohol to clean the machine. With De'Longhi superautomatic coffee machines, no chemical additives are required for cleaning purposes.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

9.1.1 Cleaning methods

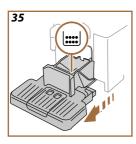
- 9.2 Dishwasher safe components
- 9.3 Components that should be soaked
- 9.4 Components washed under running water

9.2 Dishwasher safe components









Please note:

If there is no dishwasher available, the recommended procedure is to rinse all components with warm drinking water (40-50 °C), then leave them to soak in warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Thereafter, rinse all components again with warm drinking water (40-50 °C), and finally dry off with a clean cloth.

9.2.1 Cleaning the drip tray, drip tray grille and flap grille support

The drip tray (A7) is fitted with a level indicator coloured red (A27) showing the amount of water it contains (fig. 33).

The drip tray must be emptied and cleaned before the indicator starts to project from the cup tray (A20), otherwise the water may spill over the rim and damage the machine, the surface on which the machine is placed, or the surrounding area. To remove the drip tray, proceed as follows:

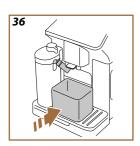
Important! Danger of scalding!

If several milk-based drinks are prepared one after the other, the metal cup tray (A20) becomes hot. Wait for it to cool down before touching it, and handle from the front only (fig. 34).

- Switch off the machine (see heading "3.1.2 Turning off");
- 2. Remove the drip tray assembly (A7) (fig. 35);
- 3. Check the condensate tray (A18) and empty if necessary;
- Remove the cup tray (A20) and the drip tray grille (A21), then empty the drip tray (A22) and the grounds container (A19);
- 5. The components indicated in the first inset are dishwasher-safe.
- With these components washed, clean the others as indicated in heading "9.3 Components that should be soaked", then put the drip tray assembly back together (A7) and return it to the machine.

Important!

- When removing the drip tray, the coffee grounds container must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.
- Other components of the drip tray assembly are not dishwasher-safe





9.2.2 Cleaning the milk carafes

9.2.2.1 Cleaning the milk carafe after use

Every time a milk-based drink is delivered, the machine will prompt the user to clean the carafe (Clean function) to ensure the lid (F2) is not left unwashed. To start the cleaning operation, proceed as follows:

- Leave the milk carafe in the machine (there is no need to empty the container);
- Place a cup or other empty recipient under the milk spout (F3) (fig. 36);
- Turn the froth adjustment/clean dial (F1) to the "Clean" position (fig. 37): hot water and steam are delivered from the milk spout. Cleaning stops automatically;
- 4. Turn the dial back to one of the froth selections;

Preparing several drinks in succession:

 To proceed with further preparations, when the message to clean the carafe appears (Clean function), press "Cancel". Proceed with cleaning of the carafe after the final preparation.

After multiple preparations, the milk container is empty or the milk that remains is not enough to make further drinks

 Having carried out the cleaning step (with the "Clean" function), disassemble the milk carafe and clean all components, proceeding as described in heading "9.2.2.2 Thorough cleaning of milk carafe".

After multiple preparations, there is enough milk left in the container to make further drinks

Having carried out the cleaning step with the "Clean" function, remove the milk carafe and put it straight in the refrigerator. The LatteCrema Hot carafe can be kept in the refrigerator no longer than 2 days, and the LatteCrema Cool | no longer than one day: proceed with the cleaning of all components, following the steps described in heading "9.2.2.2 Thorough cleaning of milk carafe".

Important:

If the milk carafe is left out of the refrigerator for more than 30 minutes, disassemble and clean all components, proceeding as described in heading "9.2.2.2 Thorough cleaning of milk carafe".

Following preparation of milk-based drinks — general notes

- If the milk carafe is not cleaned, the symbol (D3) appears on the homepage as a reminder that cleaning is required.
- In certain cases, the machine will need to heat up before cleaning can take place (Clean function).
- Wait until the Clean function has finished, to ensure it is completed correctly. The function is automatic. It must not be stopped while in progress.

9.2.2.2 Thorough cleaning of milk carafe

Thorough cleaning of the milk carafe (£10) is a key factor in securing optimum and consistent results from the machine over time.

Please note

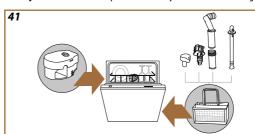
For cleaning after each preparation of a milk-based drink, see heading "9.2.2.1 Cleaning the milk carafe after use".



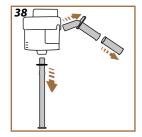
- after 1 day without being used, for the LatteCrema Cool
- · after 2 days without being used, for the LatteCrema Hot

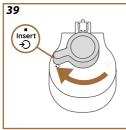
Proceed as follows:

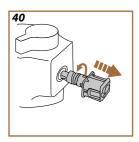
- 1. Raise the lid (F2) of the milk carafe (E10);
- 2. Detach the milk spout (F3), the milk spout extension (F4) (if fitted) and the milk intake tube (F6) (fig. 38):
- Turn the froth adjustment dial (F1) clockwise to the "Insert" position (fig. 39) and pull off upwards;
- Turn the connector-coupling of the milk carafe (F7) anticlockwise and pull out (fig. 40).
- Wash in a dishwasher (recommended) or by hand, as indicated below:
- In a dishwasher: Rinse all components with warm drinking water (40-50°C): place the lid of the carafe in the top basket of the dishwasher, standing upright on its edge, and the smaller detachable parts (outlet tube, intake tube, connector, dial) in the cutlery basket (fig. 41). Run a wash program at 50 °C, e.g Eco Standard.
- By hand: Rinse all components carefully under warm drinking wa-



ter (40-50 °C) to ensure that all visible residues are removed: make certain the water passes through the holes (fig. 42). Immerse all components (including the milk container) in a solution of warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Rinse all components thoroughly with warm drinking water (40-50 °C), rubbing them individually between fingers and thumbs.









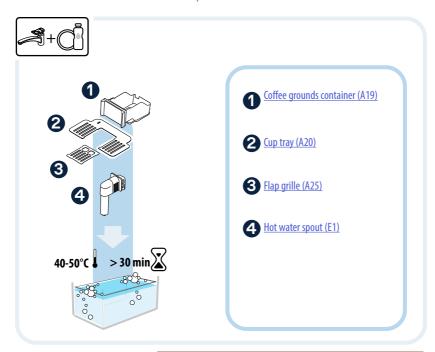


- Make sure there are no milk residues left in the cavity and the channel on the underside of the dial (fig. <u>43</u>). If necessary, scrape with a toothpick;
- 7. Check that the milk intake tube (F6) and the milk delivery spout (F3) are not clogged with milk residues.
- 8. Dry the components with a clean dry cloth;
- 9. Reassemble all components of the milk carafe.

Please note:

The machine will give a reminder periodically of the need for thorough cleaning of the milk carafe, and indicate the full sequence of steps.

9.3 Components that should be soaked



Please note:

Rinse all components with warm drinking water (40-50 °C), then leave to soak in warm drinking water (40-50 °C) and washing-up liquid for around 30 minutes. Rinse thoroughly under warm drinking water (40-50 °C), and finally, dry with a clean cloth.

9.3.1 Cleaning the grounds container:

When prompted by the machine (see heading "10 FREQUENT PROMPTS AND ALARM MESSAGES"), the coffee grounds container must be emptied and cleaned (A19). The machine cannot be used to make coffee until the grounds container has been cleaned. To prevent mould from forming, the machine will display the message indicating the need to empty the grounds container 72 hours after the first coffee has been prepared, even though the container may not be full (for the 72 hours to be calculated correctly, the machine must never be disconnected from the mains power supply).

Important! Danger of scalding

If several milk-based drinks are prepared one after the other, the metal cup tray (A20) becomes hot. Wait for it to cool down before touching it, and handle from the front only (fig. 34).

To clean (with the machine on):

- 1. Remove the drip tray (A7) and the grounds container (A19) (fig. 35);
- Empty the drip tray and the grounds container and clean them, taking care to remove all residues that may have collected on the bottom.
- 3. Rinse thoroughly with warm drinking water (40-50 °C).
- Leave the grounds container to soak in warm water (40-50 °C) and washing-up liquid for around 30 minutes. Rinse thoroughly under running water (40-50 °C), and finally, dry with a clean cloth.
- Clean the other components, and when finished, return the drip tray assembly (A7) to the machine complete with the coffee grounds container.

Important!

When removing the drip tray, the coffee grounds container must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.

To get the best possible results from cleaning operations, remember always to include the step of emptying the drip tray.

9.3.2 Cleaning the cup tray and flap grille

The cup tray (A20) and the flap grille (A25) must be cleaned regularly, proceeding as follows:

- Switch off the machine (see heading "3.1.2 Turning off");
- 2. Remove the drip tray (A7);

Important!

To get the best possible results from cleaning operations, remember always to include the steps of emptying the coffee grounds container (A19) and the drip tray.

- 3. Lift the cup tray (A20);
- 4. Separate the flap grille (A25) from its support (A26) (fig. 44);
- 5. Rinse thoroughly with warm drinking water (40-50 °C);
- Leave the tray and the flap grille to soak in warm drinking water (40-50 °C) and washing-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50 °C), and finally, dry with a clean cloth.



9.3.3 Cleaning the water spout

Clean the water spout (E1) at regular intervals, as follows:

- Remove the spout from the machine;
- 2. First, rinse with warm drinking water (40-50 °C);
- Leave to soak in warm water (40-50 °C) and washing-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50 °C), and finally, dry with a clean cloth.

9.4 Components washed under running water



9.4.1 Cleaning the water tank and lid

The water tank (A8) should be cleaned periodically (about once a month) or at all events, if the machine is not used for more than 3 days. Cleaning the water tank is also one of the required steps in the procedure for replacement of the water softener filter (E5) (see heading "9.6.4 Management of water filter").

 Take out the water tank, remove the water softener filter (if installed) and rinse with drinking water;

- Empty the water tank and wash out with warm drinking water (40-50 °C), wiping if necessary with a non-abrasive cloth. Rinse thoroughly with warm drinking water (40-50 °C);
- Reinstate the filter, if removed previously, then fill the water tank with fresh drinking water up to the MAX level and return it to the machine.
- (Only if a water softener filter is installed) release 100ml of hot water to reactivate the filter.
- 9.5 Cleaning the body of the machine

9.5.1 Cleaning the inside of the machine

Danger of electric shock!

Before cleaning internal parts, the machine must be turned off (see heading "3.1.2 Turning off") and unplugged from the mains power supply. Never immerse the machine in water

- Check periodically (about once a month) that the inside of the machine (accessible once the drip tray (A7) has been removed) is not dirty.
- If necessary, remove coffee deposits using the brush (<u>E6</u>) provided with the machine, and a clean cloth.
- 3. Remove all residues with a vacuum cleaner (fig. 45).

9.5.2 Cleaning the control panel

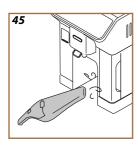
The touch screen display is a very delicate component. With this in mind, be sure to apply a similarly delicate touch, and follow the steps described below:

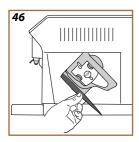
- Switch off the machine (see heading "3.1.2 Turning off"): this way, you will also be able to see the dirt more easily;
- You need to use a microfibre cloth, which cleans surfaces without scratching or damaging them;
- 3. Do not use solvents, abrasive detergents or alcohol;
- Pass the microfibre cloth over the touch screen (the cloth can be moistened with a little water if need be);
- 5. Wipe dry using the dry part of the microfibre cloth.

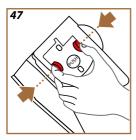
9.6 Deep cleaning of the machine

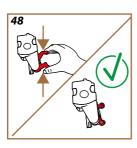
9.6.1 Cleaning the brewing unit

The machine needs a major clean periodically, in order to remove residual deposits of coffee that can sometimes form in and around certain parts. Your machine will let you know when this kind of cleaning is required, and you can decide whether to do it immediately, or wait until a later time (see heading "10 FREQUENT PROMPTS AND ALARM MESSAGES"). If the decision is to proceed straight away, then once the prompt message appears, simply press "0k" and follow the instructions step by step on the









display (the cleaning procedure lasts around 10 minutes).

If the procedure is postponed, the alarm will reappear every time the machine is switched on.

Proceed as follows:

- When this message appears "Time to clean your machine". Press Ok to start (~10 min)", press "OK",
- 2. Remove the water tank (A8) (fig. 3):
- 3. Open the flap of the brewing unit (A14) (fig. 46) on the right hand side of the machine;
- Press the two coloured release buttons inwards (fig. 47) while at the same time pulling the brewing unit (A15) outwards;
- Press "Next":
- Rinse the brewing unit under fresh running water, without detergents. If the dirt is stubborn, leave the brewing unit to soak in drinking water for 5 minutes, then use the brush (E6) to remove the remaining traces;

Important!

RINSE WITH WATER ONLY
NO DETERGENTS - NO DISHWASHER

- Use the brush likewise to remove any coffee residues left in the housing of the brewing unit, which is visible behind the flap (A14);
- 8. Press "Next";
- Reposition the brewing unit by sliding it into its housing, applying pressure so it clicks into place;

Please note:

If the brewing unit is difficult to fit, adapt it to the right size (before insertion) by applying pressure to the two levers (fig. 48).

- 10. Once inserted, make sure the two coloured buttons have snapped out:
- Close the brewing unit flap, ensuring it is firmly in position, and reposition the water tank;
- 12. To complete the process of cleaning the machine, run a series of rinse cycles with hot water from the coffee spout: position a container of at least 0.2 litres capacity under the spout and press "Next".

The machine will heat up and carry out the rinses; when done, the homepage reappears.

Please note:

- Whenever the machine displays the cleaning prompt subsequently, the guided procedure will appear only if "Read more" is selected; otherwise, once all the steps described above for cleaning the removable brewing unit have been completed correctly, simply press "Done".
- To carry out a more thorough clean of the brewing unit, turn the
 machine off (see "3.1.2 Turning off") so that the brewing unit will
 be positioned correctly, then proceed to remove the unit and clean
 it as described previously.

WATCH THE VIDEO HERE

9.6.2 Descaling



Descaling is a deep-cleaning function of your machine that serves to eliminate the limescale residues which can form gradually along the circuit that conveys water from the tank to your cup.

Not only does descaling prolong the life of your machine, it also makes a considerable difference to the quality of the drinks you prepare.

As explained under the heading "8.12 Water hardness", the machine tells you when will be the best time to run a descaling cycle, based on the number and type of the drinks prepared and the hardness of the water you are using. If the water hardness setting has been entered correctly, the machine will prompt for descaling to be carried at the appropriate intervals.

You can check at any time how long it will be until the next descale by going to the settings menu "8.2 Descaling".

Important!

- Before use, read the instructions and the labelling on the descaler pack.
- Use only descaler supplied by De'Longhi. If unsuitable descaler is used, or descaling is not carried out properly and when required, the machine may develop faults not covered by the manufacturer's guarantee.
- Descaler can cause damage to delicate surfaces. If the product is accidentally spilt, dry immediately.

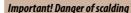
To descale			
ECODECALK @ EAN: 8004399327252			
Descaler	De'Longhi descaler		
Container	Recommended capacity: 2.0 litres		
Time	~30min		

Descale the machine when the corresponding message appears on the homepage (see heading "10 FREQUENT PROMPTS AND ALARM MESSAGES"): to proceed with descaling straight away, press "Ok" and follow the instructions step by step as indicated on the display.

To postpone descaling until later, press "Cancel": the symbol [22] (D2) on the homepage as a reminder that the machine needs to be descaled. (The message reappears every time the machine is turned on).

To access the descaling menu:

- 1. Open the settings menu $\{\widetilde{O}\}$ (C1);
- 2. Scroll through the pages until the item "Descale" is displayed;
- 3. Press "Start" to view the guided descale procedure;
- 4. Press "Start" to run the procedure;
- 5. Attach the water spout (E1) (fig. 6);
- Remove and empty the drip tray (A7) and the coffee grounds container (A19) (fig. 35), then reposition both in the machine and press "Next";
- Remove the water tank (A8), lift the lid and (if installed) remove the filter (E5). Empty the tank completely;
- 8. Pour the descaler £7(100ml) into the water tank, filling up to level A marked on the inside of the tank (which is equivalent to one 100ml single-use pack), then add drinking water (one litre), filling up to level B (fig. 49). Put the water tank (with lid) back in the machine and press "Next";
- Position an empty container of at least 2.0 litres capacity under the spouts (fig. 50). Press "Next" to start the procedure (or "Back" to go back to the previous screen, or "X" to exit the procedure, but in this instance remembering to remove the descaler solution from the tank).



Hot water containing acid flows out of the spouts. Accordingly, take care to avoid contact with this solution.

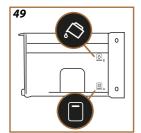
Important!

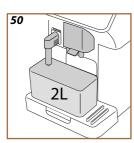
In the event of the descale cycle being interrupted during the initial stages, make certain that the descaling solution is not left in the tank

10. The descale procedure starts and the descaler solution comes out of the water spout (E1) and the coffee spout (A6); a succession of rinses is performed automatically at set intervals to remove the scale residues from inside the coffee machine;

After a number of minutes, the machine completes the first step of the descaling cycle, which is followed by a rinse step. Proceed as follows:

- 11. Empty the container used to collect the descaler solution;
- 12. Remove and empty the water tank, then rinse thoroughly under







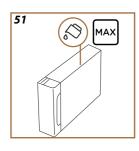
- Fill the tank up to the MAX level (fig. 51) with fresh water and return it to the machine. Press "Next";
- 14. Having emptied the container used previously to collect the descaler solution, reposition it under the spouts and press "Next" to start the rinse.
- Hot water is released both from the water spout (E1) and from the coffee spout (A6);
- 16. When the water in the tank has run out, empty the container used to collect the rinsing water;
- Take out the water tank and reposition the water softener filter, if removed previously. Press "Next" to continue;
- 18. Fill the tank with fresh water up to the MAX level (fig. <u>51</u>), return it to the machine and press "Next" to continue;
- Having emptied the container used previously to collect the descaler solution, reposition it under the spouts and press "Next" to start another rinsing cycle;
- 20. When the water in the tank has run out, empty the container that was used to collect the rinsing water, then remove and empty the drip tray (A7) and the grounds container (A19), and return them to the machine;
- 21. Detach the water tank and fill to the MAX level (fig. <u>51</u>), then return it to the machine and press "Next";
- 22. The descaling procedure is now complete: press "Ok";
- The machine runs a rapid heating cycle, following which the homepage reappears.

Please note:

- During the descale procedure, water may find its way into the grounds container (A19). This is guite normal.
- In the event of the descale cycle not being completed successfully (e.g., due to a power outage), when the machine is powered up again it will prompt for the cycle to be restarted.
- If the water tank has not been refilled to the MAX level, the display will prompt for a further rinse to ensure that the descaling solution has been completely eliminated from the internal circuits of the machine. Before starting the rinse, remember to empty the drip tray.

9.6.3 Managing water hardness

The machine will prompt for descaling to be carried out after a predetermined period of time, depending on the water hardness. The machine can also be programmed according to the actual hardness of the local water supply, by setting the appropriate frequency. With this in mind, it is advisable to set the correct value straight away.



9.6.3.1 Measuring water hardness

- Take the "Total hardness test" strip (E4) (in the welcome pack) and remove it from its wrapper.
- Immerse the strip completely in a glass of water for about one sec-2.
- 3. Remove the strip from the water and shake lightly. After about a minute, 1, 2, 3, or 4 red squares appear, depending on the hardness of the water. Each square corresponds to one level.

9.6.3.2 Setting water hardness

- 1. Press the $\{O\}$ button (C1).
- Scroll through the pages until the item "Water hardness" is displayed;
- Press "Set".
- 4. Press the dot corresponding to the water hardness shown by the test (see previous heading), as indicated in the following table:

	°dH	°e	°f	
Level 1	0 - 7	0 - 8.75	0 - 12.6	
Level 2	8 - 14	8.76 - 17.5	12.7 - 25.2	
Level 3	15 - 21	17.6 - 26.25	25.3. 37.8	
Level 4	>21	>216.25	>37.8	

- 5. The machine is now reprogrammed with the new water hardness
- 6. Press "<" to go back to the settings menu.

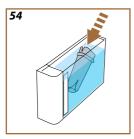
9.6.4 Management of water filter

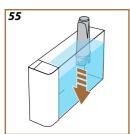
To ensure the performance of the machine remains constant over time, it is advisable to install a De'Longhi water softener filter (E5).

For more information, visit www.delonghi.com.









9.6.4.1 Installing the water filter

It is best to install the filter the first time the machine is started up. Proceed as follows:

- 1. Press the $\{\widetilde{O}\}$ button $(\underline{C1})$.
- 2. Scroll through the pages until the item "Water Filer" is displayed;
- 3. Press "Ok" and follow the guided procedure.
- 4. Remove the filter from the packaging and turn the date indicator to view the next 2 months (fig. 52);

Please note:

The filter lasts about two months assuming normal use of the machine; if on the other hand the machine remains idle with the filter installed, it will not last more than three weeks, at most.

- Press "Next" to continue ("Back" to go back to the previous screen; "X" to cancel the operation);
- To activate the filter, run tap water through the hole in the centre of the filter until water comes out of the openings at the side for more than a minute (fig. 53). Press "Next";
- Remove the water tank (A8) from the machine and fill with fresh drinking water; remove the lid of the tank and immerse the filter in the water, while squeezing the middle section 2 or 3 times so that the air bubbles can escape (fig. 54). Press "Next" to pass on to the next step.
- Locate the filter in the special housing (fig. 55) and push fully home.
 Close the water tank with the lid. Press "Next" to pass on to the next step;
- 9. Reposition the water tank in the machine;
- 10. Position an empty container of at least 0.5 litres capacity under the water spout (E1) and press "Next" to activate the filter;
- The machine delivers hot water, then stops automatically. Press "Ok" to go back to the homepage;
- 12. The filter is now active and the machine can be used.

9.6.4.2 Replacing the water filter

The use of a water softener filter (see heading "9.6.4.1 Installing the water filter") can be regarded as an item of preventive maintenance that has a dual purpose:

- to improve the quality of the water that flows through the circuit of the machine and into your cup;
- to reduce the frequency with which the machine requires descaling.
 You can check at any time how long it will be until replacement/removal of the filter is due by going to the settings menu "8.11 Water filter".
 Replace the filter when the relative message appears on the homepage (see heading "10 FREQUENT PROMPTS AND ALARM MESSAGES"): to proceed

immediately, press "0k" and follow the instructions step by step as indicated on the display. To postpone the operation until later, press "Cancel": the filter indicator $\frac{1}{2}$ ($\frac{D1}{2}$) remains alight on the homepage as a reminder that the filter needs to be replaced.

To replace the filter, proceed as follows:

- 1. Open the settings menu $\{\widetilde{O}\}$ (C1);
- Scroll through the pages until the item "Water Filer" is displayed: press "Start";
- 3. Press "Ok" to view the guided procedure;
- 4. Remove the water tank (A8) and the spent filter.
- Remove the filter from the packaging and turn the date indicator to view the next 2 months (fig. 52);

Please note:

The filter lasts about two months assuming normal use of the machine; if on the other hand the machine remains idle with the filter installed, it will not last more than three weeks. at most.

- Press "Next" to continue ("Back" to go back to the previous screen; "X" to cancel the operation);
- To activate the filter, run tap water through the hole in the centre of the filter until water comes out of the openings at the side for more than a minute (fig. 53). Press "Next";
- Fill the water tank with fresh drinking water; remove the lid of the tank and immerse the filter in the water, while squeezing the middle section 2 or 3 times so that the air bubbles can escape (fig. <u>54</u>).
 Press "Next" to pass on to the next step.
- Insert the filter in its housing (fig. 55) and press fully home. Close the water tank with the lid. Press "Next" to pass on to the next step;
- 10. Reposition the water tank in the machine;
- 11. Position an empty container of at least 0.5 litres capacity under the water spout (E1) and press "Next" to activate the filter;
- The machine delivers hot water, then stops automatically. Press "Ok" to go back to the homepage;
- 13. The filter is now active and the machine can be used.

9.6.4.3 Removing the water filter

The use of a water softener filter (see heading "9.6.4.1 Installing the water filter") can be regarded as an item of preventive maintenance that has a dual purpose:

- to improve the quality of the water that flows through the circuit of the machine and into your cup;
- to reduce the frequency with which the machine requires descaling. You can check at any time how long it will be until replacement/removal of the filter is due by going to the settings menu "8.11 Water filter". Replace the filter when the relative message appears on the homepage (see

heading <u>"10 FREQUENT PROMPTS AND ALARM MESSAGES"</u>): to proceed immediately with removal of the spent filter, press "Ok". To postpone the operation until later, press "Cancel": the filter indicator (<u>D1</u>) remains alight on the homepage as a reminder that the filter is spent. To remove the filter, proceed as follows:

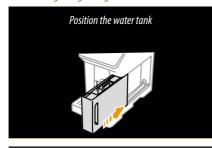
- 1. Open the settings menu $\{\widetilde{O}\}$ (C1);
- Scroll through the pages until the item "Water Filer" is displayed: press "Start";
- 3. Press "Ok" to view the guided procedure;
- 4. Remove the water tank (A8) and the spent filter.
- Press "Ok" to indicate to the machine that the filter is being removed ("Back" to return to the previous screen; "Cancel" to cancel the operation);
- 6. Reposition the water tank in the machine.
- 7. Press "Close" to complete the operation.

10 FREQUENT PROMPTS AND ALARM MESSAGES

In this section, you will find a list of possible prompts and alarm messages, organized as follows.

- 10.1 Messages regarding the water tank and the coffee grounds container
- 10.2 Messages regarding the brewing unit
- 10.3 Messages regarding coffee beans and pre-ground coffee
- 10.4 Messages regarding the carafes
- 10.5 Alarm messages
- 10.6 Messages regarding cleaning and descaling

10.1 Messages regarding the water tank and the coffee grounds container



- The water tank (A8) is not in place.
- Check that the tank is correctly in place. Try removing and repositioning the tank, pushing it fully home.



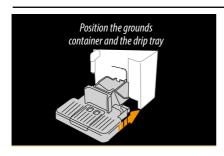
- There is insufficient water in the tank
 (A8)
- Remove the tank, fill with fresh water at least to level 1, and return it to the machine.



- The amount of water in the tank (A8) is not enough to prepare the drink and the machine will ask shortly for the grounds container to be emptied.
- The machine generates both warnings at once: this way, there will be no need for further action and several drinks can be made in succession without interruption.



- The grounds container (A19) is full and was emptied more than 72h ago. (Remember that the grounds container should be emptied every 72h even if it is not full, to ensure that unpleasant smells and mould do not develop).
- Clean as described under heading "9.3.1 Cleaning the grounds container:".



- The grounds container (A19) and the drip tray (A7) have been removed from the machine.
- Position the grounds container and the drip tray

10.2 Messages regarding the brewing unit

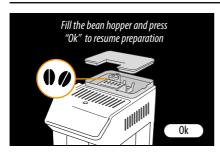


- The drip tray grille (A15) was not returned to its position after cleaning.
- Fit the brewing unit as described in heading "9.6.1 Cleaning the brewing unit".

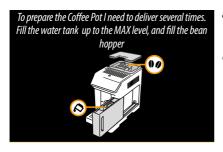
10.3 Messages regarding coffee beans and pre-ground coffee



- Preparation of a drink using preground coffee has been selected, but the amount of pre-ground coffee inserted is not sufficient.
- Make sure, when opening the flap (A2), that the funnel (A13) is not blocked, then put in one level scoop (E2) of pre-ground coffee and press "Ok" to resume preparation.



- The coffee beans have run out.
- Fill the bean hopper and press "Ok" to resume preparation



- A preparation has been selected that requires several grinding and delivery steps.
- Make sure that the bean hopper and the water tank are both full, and proceed with preparation.

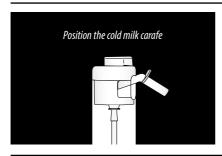


- The beans are too finely ground, so the coffee comes out too slowly or not at all.
- Press "Ok" to go back to the homepage. Repeat the preparation, selecting a lower intensity setting from the drink customizations menu (see heading "4.1.2 Customization of hot coffee drinks" or "4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)").

10.4 Messages regarding the carafes



- The display shows that a hot milkbased drink has been selected.
- Attach the carafe to the milk carafe/ accessories connector



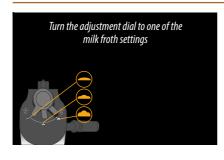
- The display shows that a cold milkbased drink has been selected.
- Attach the carafe to the milk carafe/ accessories connector



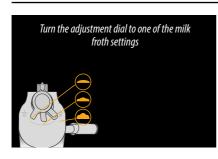
- The display shows that a hot milkbased drink has been selected, but the carafe in position is the LatteCrema Cool.
- Attach the LatteCrema Hot carafe to the milk carafe/accessories connector



- The display shows that a cold milkbased drink has been selected, but the carafe in position is the LatteCrema Hot.
- Attach the LatteCrema Cool carafe to the milk carafe/accessories connector



- The froth adjustment dial is not positioned correctly for the preparation of the drink.
- Turn the dial to the froth setting recommended for the selected drink (see heading "4.3.3 Milk frothing with the "LatteCrema Hot" carafe").



- The froth adjustment dial is not positioned correctly for the preparation of the drink.
- Turn the dial to the froth setting recommended for the selected drink (see heading "4.4.3 Milk frothing with the "LatteCrema Cool" carafe").



- The LatteCrema Hot carafe is still on the machine.
- Proceed with other preparations, or remove the carafe and place it in the fridge.



- The LatteCrema Cool carafe is still on the machine.
- Proceed with other preparations, or remove the carafe and place it in the fridge.



- If you want to prepare another drink straight away, press "Cancel" and proceed to make the drink, but remember to carry out the cleaning procedure by turning the dial to Clean, before removing the carafe and placing it in the fridge. Every time a hot milk-based drink has been prepared, the machine asks for the carafe to be cleaned (Clean function).
- Proceed as indicated under the heading "9.2.2.1 Cleaning the milk carafe after use" (Clean function).



- If you want to prepare another drink straight away, press "Cancel" and proceed to make the drink, but remember to carry out the cleaning procedure by turning the dial to Clean, before removing the carafe and placing it in the fridge. Every time a cold milk-based drink has been prepared, the machine asks for the carafe to be cleaned (Clean function).
- Proceed as indicated under the heading "9.2.2.1 Cleaning the milk carafe after use" (Clean function).



- To ensure the LatteCrema system stays efficient, clean the carafe regularly.
- Press "Start" and follow the procedure step by step.

10.5 Alarm messages



- The beans are too finely ground, so the coffee comes out too slowly or not at all.
- Press "Ok" to go back to the home-page. Repeat the preparation, selecting a lower intensity setting from the drink customizations menu (see heading ""4.1.2 Customization of hot coffee drinks"" or ""4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)"").



- The inside of the machine is very dirty
- Clean the inside of the machine thoroughly, as described in heading "9 CLEANING AND MAINTE-NANCE ...". If the message is still displayed after cleaning, contact De'Longhi Customer Services and/or an approved Service Centre



- The water softener filter is spent
- Press "Ok" to replace the filter, or "Cancel" if the intention is to replace it later. Follow the instructions in heading "9.6.4.2 Replacing the water filter"



- A lot of drinks have been prepared in quick succession and the machine is overheated
- Wait each time until the machine is ready for use



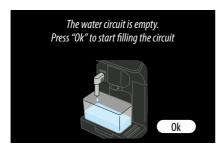
- Indicates that the machine needs descaling.
- To proceed with descaling, press "Ok" and follow the guided procedure, otherwise press "Cancel": in this case the descale indicator remains alight on the homepage as a reminder that descaling is required (see heading ""8.2 Descaling"").



- Too much coffee has been used.
- Select a milder intensity (see "4.1.2 Customization of hot coffee drinks" and "4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)") or reduce the quantity of preground coffee (maximum 1 scoop). Press "Ok" to go back to the homepage or wait until the message disappears.



- Too much coffee has been used.
- Select a milder intensity (see "4.1.2 Customization of hot coffee drinks" and "4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)").
- If the water softener filter is present, an air bubble may have found its way into the circuit, obstructing delivery.
- Press "Ok" and deliver a little water (see heading "4.5 Delivering hot water") so that the flow becomes regular again. If the problem persists, remove the filter (see "9.6.4.3 Removing the water filter")



- The water circuit is empty
- Press "OK" to fill the circuit. Delivery stops automatically. Water can find its way into the drip tray (A22) when the circuit fills up: this is normal. If the circuit continues to empty out, check that the water tank (A8)is pushed fully home.
- A new water softener filter has been fitted (E5)
- Make sure the instructions for installing the new filter have been followed correctly (see headings "9.6.4.1 Installing the water filter" and "9.6.4.2 Replacing the water filter"). If the problem persists, remove the filter (see heading "9.6.4.3 Removing the water filter").



- Connected models only:
- An error occurred when preparing an Espresso with Bean Adapt Technology optimization..
- Press "Ok" to go back to the previous screen. Connect with the App to change the parameters.

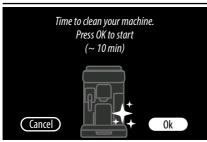


- Connected models only:
- An error occurred when preparing an Espresso with Bean Adapt Technology optimization.
- Press "Ok" to go back to the previous screen. Connect with the App to change the parameters.

10.6 Messages regarding cleaning and descaling



- The machine has detected impurities in its internal circuits.
- Wait until the machine is ready again and repeat the selection of the required drink. Contact an Authorized Service Centre if the problem persists.



- Deep cleaning of the machine is required.
- Press Ok to proceed with cleaning: the first time this prompt is generated, the machine shows the entire procedure, step by step. To view the complete sequence of steps when subsequent prompts appear, press "Read more". To postpone cleaning until later, press "Cancel":



- To carry out this operation, the water spout must be connected.
- Attach the water spout and push fully home: the machine emits a beep (if the beep function is enabled).

11 FAQ

Machine does not switch on

The cord (A9) is not plugged firmly into the mains socket.

Coffee not hot (1)

It has been 2-3 minutes since the last preparation and the internal circuit of the machine has cooled down: in this situation, a hot rinse is advisable.

Tap (O) on the homepage to go the settings menu (see heading "8.1 Rinsing").

Coffee not hot (2)

The cups have not been preheated.

Warm the cups by rinsing them with hot water.

(Please note: the function described under heading "4.5 Delivering hot water" can be used).

Coffee not hot (3)

The temperature set for preparation of the coffee is too low. Select a hotter coffee temperature in the settings menu. tap (O) on the homepage (see heading "8.5 Coffee temperature")

• Coffee not hot (4)

Descaling is required: proceed as described under heading <u>"8.2 Descaling"</u>.

This done, check that the water hardness setting is right for the water provided by your local supplier (see heading "9.6.3.1 Measuring water hardness" and "9.6.3.2 Setting water hardness").

Coffee weak or not creamy enough (1)

The coffee beans are ground too coarsely. Activate Bean Adapt from the App (connected models only) or adjust the grinding level following the instructions of the tutorial in the settings menu: tap the settings icon (©) on the homepage (see heading "8.4 Coffee grinding adjustment").

- Coffee delivered too slowly or drop-by-drop (1)

 The coffee is ground too finely. Activate Bean Adapt from the App (connected models only) or adjust the grinding level following the instructions of the tutorial in the settings menu: tap the settings icon (2) on the homepage (see heading "8.4 Coffee grinding adjustment").
- Coffee weak or not creamy enough (2)
 The coffee is unsuitable.
 Use coffee for espresso machines.
- Coffee weak or not creamy enough (3)
 The coffee is not fresh: the pack has been open too long and it has lost its flavour.
- Coffee delivered from the spout is watery
 If Bean Adapt is active (connected models only), access the settings
 from the App and change the parameters, or change the intensity of
 the drink ("4.1.2 Customization of hot coffee drinks" and "4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)").
- Milk presents large bubbles, or splashes from the milk spout, or is under-frothed (1).

Use cow's milk or vegetable drinks at refrigerator temperature (about 5° C).

If the result is still not as expected, try changing the brand of milk. In the case of vegetable drinks, use "Barista" versions for best results.

• Milk presents large bubbles, or splashes from the milk spout, or is under-frothed (2).

Clean the lid of the milk carafe thoroughly, as described under headings "9.2.2.1 Cleaning the milk carafe after use" and "9.2.2.2 Thorough cleaning of milk carafe".

• To Go drink too long or spilling from the travel mug

The quantity selected does not match the size of the travel mug (see heading "5 To Go 3)").

- The brewing unit (A15) cannot be removed.
 The brewing unit can be removed only after the machine has been turned off (see heading "3.1.2 Turning off").
- Cup shelf (A3) very hot.
 Several drinks have been prepared in quick succession.
- On completion of the descale cycle, the machine calls for a further rinse

During the rinse cycle, the tank (A8) was not filled to the MAX level Follow the procedure indicated by the machine, but first empty the drip tray (A7) to avoid water overflowing.

Refer to heading "8.2 Descaling".

 Machine emits puffs of steam from the drip tray (A7) and/or there is water on the surface where the machine is positioned.

The drip tray grille (A21) was not returned to its position after cleaning.

Reposition the grille in the drip tray.

App not working

The App has a malfunction Close the App, then run it again.

12 TECHNICAL DATA

Voltage: 220-240 V~ 50-60 Hz max. 10 A Power: 1450 W Pressure: 1.9 MPa (19 bar) Water tank capacity: 1.81 Size LxDxH: 260x450x385 mm Cord length: 1250 mm Weight (varies according to model): 10/11 kg Max bean hopper capacity: 300 g

De'Longhi reserves the right to modify the technical specification and styling of its products at any moment, without compromising their functionality and quality.

11.1 Tips for Energy Saving

- To reduce energy consumption, after delivering one or more drinks, remove milk carafes or accessories.
- Select the lowest time setting for the auto-off function (see heading "8.9 Setting Auto-off");
- Activate Energy Saving (see heading <u>"8.10 General"</u>);
- Always carry out the descaling cycle when prompted by the machine.

