



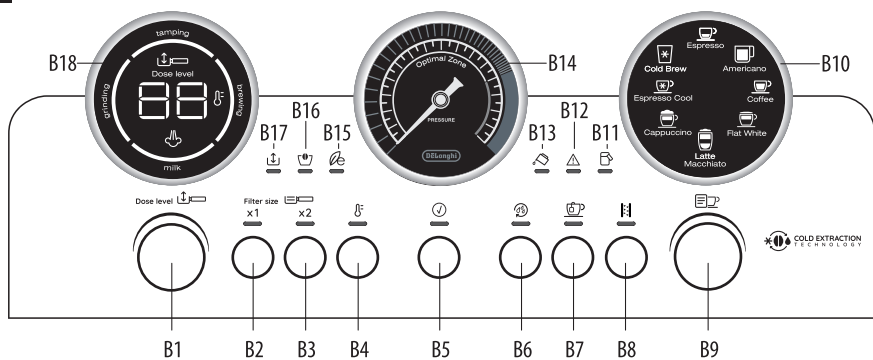
咖 啡 机

使
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说
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书

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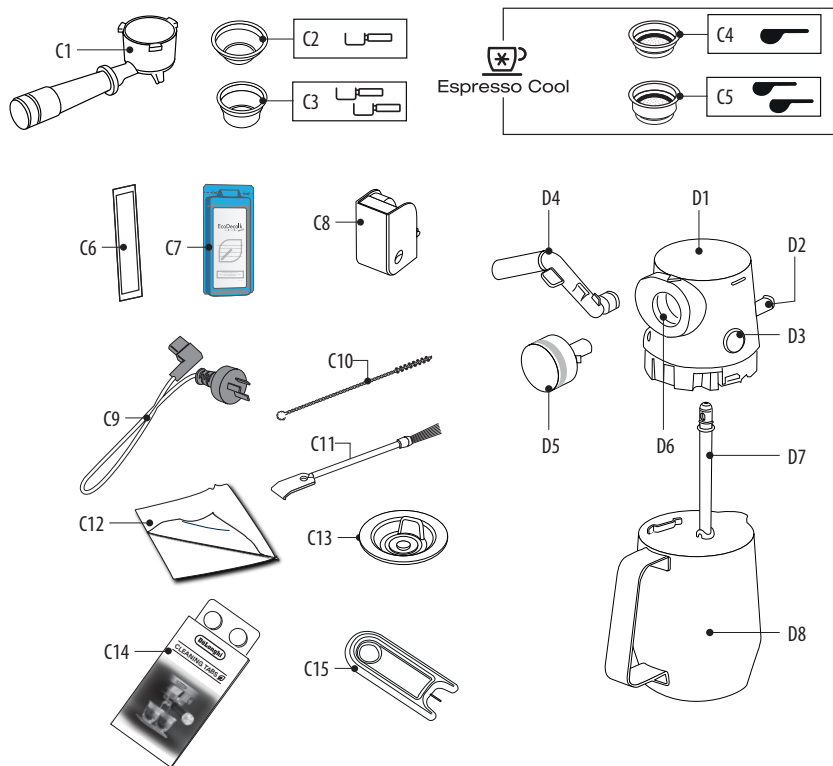
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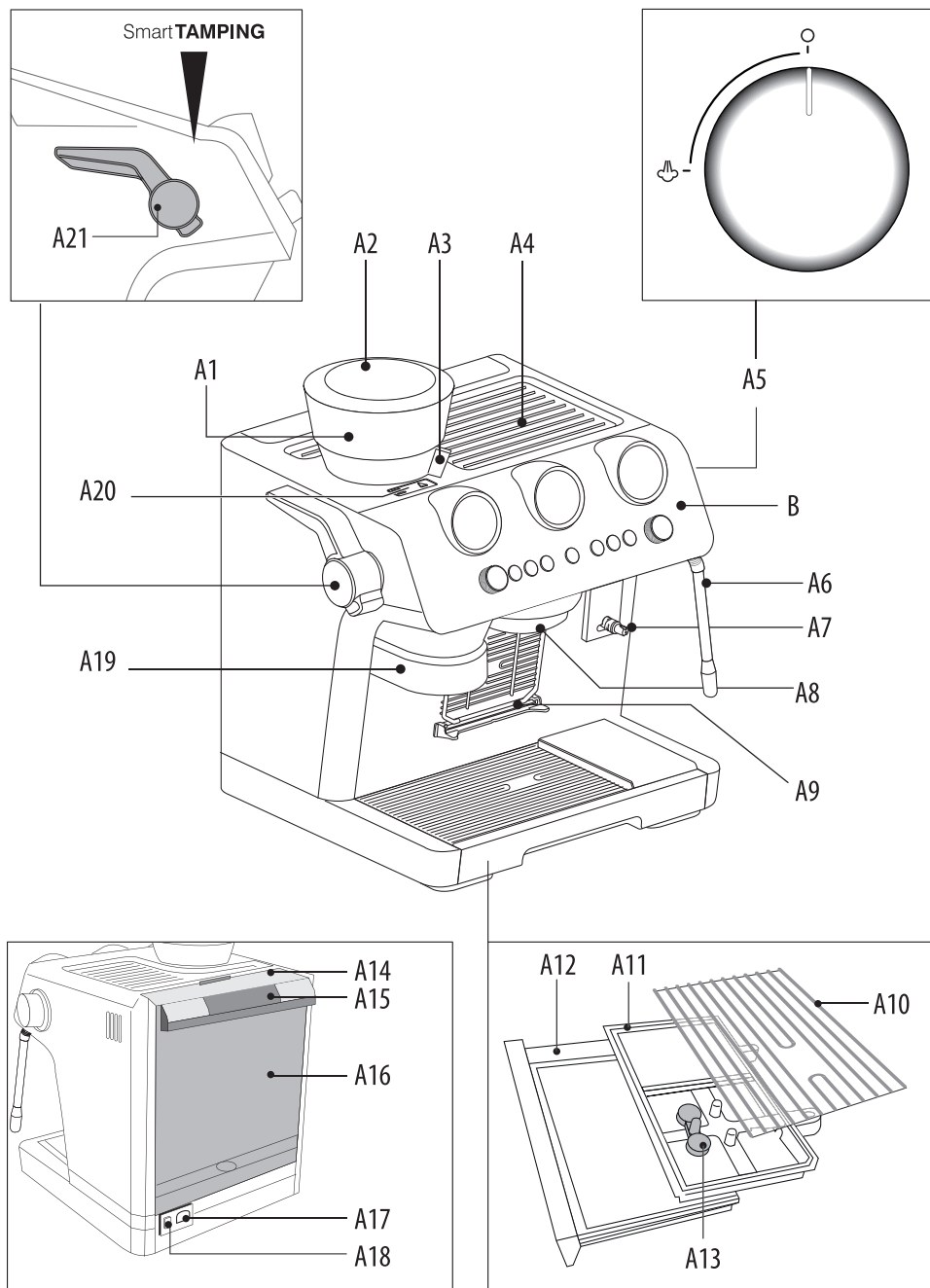
B



C*

D





1.基本安全警告

- 有心理、身体或者感官障碍、或不具备足够的经验或者知识的人员（包括儿童）不允许使用该电器，除非有对他们的安全负责的人密切监督并进行指导。
- 必须监督儿童，确保他们不玩玩该电器。
- 指定用途：本电器设计和制造的用途是制作咖啡和加热饮料。在水箱中仅能使用饮用水。切勿用配件制作说明书上未标明的饮品。任何其他用途都必需考虑是否适合以避免危险。制造商对于未正确使用该电器引起的损害概不负责。
- 机器使用后，加热元件仍有热度，且根据使用时长，机器外壳的热度也可能会持续数分钟。
- 彻底清洁所有部件，特别注意与牛奶接触的部件。
- 请勿让儿童在无人监管的情况下清洗、维护本产品。
- 重要提示：为防止损坏机器，请勿使用碱性清洁剂清洁；请使用软布，以及在适用情况下使用中性和清洁剂清洁机器。
- 本电器仅限家庭使用，不适用于如下场所：商店员工厨房，办公室或其他工作环境；牧场旅馆；旅馆、汽车旅馆或其他住宅性环境；家庭式旅馆。
- 如果机器插头或电源线损坏，必须且只能由德龙指定的售后服务人员进行更换，以避免发生各种危险。
- 带有可拆卸电源线的机器：避免机器背面的电源线连接器或插座被溅水。
- 重要提示：表面为玻璃材质的机器：如果表面破裂，请勿使用。
- 使用过程中，切勿将咖啡机放在橱柜或厨房用具内。



请勿将机器浸入任何液体中进行清洗。



标有此符号的表面在使用过程中会发热（该符号仅存在于某些型号中）。

这是一台电器设备，因此可能导致触电。因此您应该重视以下安全警告：

- 切勿用湿手或湿脚接触该电器。
- 切勿用湿手接触插头。
- 确保能随时接近电器使用的插座，必要时能拔下电器插头。
- 直接拔下电源插头，切勿拉扯电源线，以免损坏电源线。
- 要完全断开电器电源，将电源线从插座上拔下。
- 如果发现机器有故障，不要试图自己检修。关闭电源，拔下电源插头，并与德龙指定的售后服务中心联系。
- 在对机器进行外部清洁之前，请先关闭机器，拔下电源插头，并待机器冷却。
- 注意：设置的自动关机时间较长会导致能耗增加。

重要提示！

请将所有包装材料（塑料袋、泡沫塑料）置于儿童接触不到的位置。

窒息危险。本产品可能含有较小的零部件。清洁和维护期间可能需要拆卸其中的一些小零件。请小心装卸，把小零件置于儿童够不到的地方。

烫伤危险！

本电器运作时可能会产生热水和蒸汽。

在操作过程中（自动冲洗、热饮输送、蒸汽输送、清洁等），请勿接触溅出的热水或蒸汽。

当机器运行时，杯架可能会变得非常热。

保修

我们为产品提供为期两年的保修，保修期从购买日开始计算。

在保修期内对于产品因生产过程引起的各种瑕疵，我们会视情况更换零件或整个产品。

申请保修必须将本产品 and 能够证明购买日期的证据(购货发票)一起交给授权的德龙维修站，本产品附有一张授权维修站名单。

请确认已将购货发票放置在安全的地方。

上述保修不包括以下内容：

- 由于使用不当而造成的产品损坏，如使用错误的电流、电压，将产品插入不合格的插座，或者人为损坏等。
- 正常使用引起的产品老化、磨损，但对产品的使用功能及价值影响不大。
- 按行业惯例定义的易损、易耗件。
- 如果产品经过未经授权的人员修理，或产品使用了非本公司(德龙)的零件，保修期立即终止。
- 非家庭使用(如工业、商业用)引起的损坏
- 在保修期内提供的服务并不影响保修期按时结束，保修期中替换的零件或整机的保修服务于本产品的保修期同时终止。
- 除非确有法律规定，本公司不对其他任何要求负责。同供货商的销售合同中规定的各项权利不受此保修的影响。

如果需要保修或维修，请与当地的维修站或就近的维修站联系。

2. 基本信息

2.1 使用说明

使用本机器前，请仔细阅读此说明书。不遵守本使用说明可能导致烫伤或机器损坏。

制造商对由此造成的损坏不负任何责任。

请注意：

此安全警告适用于所有德龙品牌的咖啡机。

请将手册与机器随附的说明书放在一起，方便查阅。

如果转让该机器给其他人，请确保将说明书同时附送。

3. 使用之前

3.1 机器检查

打开包装后，确保机器表面完好无损，同时所有配件齐全。如果机器存在明显的损坏痕迹，切勿使用该机器。请与德龙售后服务中心联系。

3.2 机器安装

安装机器的时候，应该重视以下安全警告：

- 机器会释放出热气，因此将机器放置于工作台时，机器表面、侧面及靠墙部分需留出至少3厘米的空间，咖啡机上方需要留出至少15厘米的空间。
- 若有水渗入，会损坏机器。切勿将该机器放置在水龙头或者水槽附近。
- 若机器中的水结冰会损坏机器。切勿将机器放在一个室温可能低于零度的房间内。
- 电源线切勿放置在尖锐物质的边缘或接触热的物体表面（如电热板），这会损坏电源线。

3.3 机器连接

请检查并确认所使用的电源电压与该机器底部铭牌所标示的电源电压是否一致。本机器必须与具备有效的接地线的电源正确连接，且最小的额定电流只能为10安培。

如果电源插座与机器插头不匹配，需由有专业资质的技术人员来替换相匹配的插座。

3.4 机器设置

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

3.5 使用什么水

- 建议使用饮用水。
- 不要使用气泡水（碳酸水）或蒸馏水。

3.6 与食品接触部分的清洗与维护

- 首次使用本机器，或超过3天未使用本机器时，请参照说明书清洁机器以及与水、咖啡和牛奶接触的所有可拆卸配件。可在说明书中查阅哪些配件可用洗碗机清洗。
- **制作热饮：**如本机器超过3天未使用，请在制作第一杯饮品前，参照使用说明更换水箱中的水并冲洗水回路。如果超过3天不使用本机器，建议清空水箱。
- **冷萃技术：**在制作冷萃取饮品前，请清空水箱，彻底冲洗并重新注入新鲜饮用水。
- 在进行使用说明中描述的和/或机器本身的显示屏或警示灯提示的所有清洗和维护操作时，请务必格外小心。

3.7 制作卡布奇诺咖啡和含牛奶咖啡

- 该机器既可用于制作牛奶饮品，也可用于制作植物奶饮品。
- 请不要使用生奶。
- 请使用巴氏杀菌、超高温灭菌奶或植物奶，并依照厂商指示的储存方法保存。
- 说明书中描述的清洁方法无法保证完全去除过敏原。

• 制作任何饮品前，请确保您的机器在以前没有使用过含有能使您产生过敏反应的过敏原或能使您产生不耐受反应的任何以牛奶或植物来源为基础的产品。


• 若制作完成后牛奶容器中剩有牛奶或植物奶，可将牛奶容器置于冰箱储存以便下次使用。请遵循饮品厂商指示的储存方法保存，且务必在两天内将饮品使用完毕。如若牛奶容器无需放入冰箱储存，请清空牛奶容器，并依照说明书中的描述清洁牛奶容器。

4. 产品描述

4.1 机器部件描述-A

- A1. 咖啡豆容器
- A2. 咖啡豆容器盖
- A3. 研磨度选择器（从细到粗1-15）
- A4. 杯盘
- A5. 蒸汽旋钮
- A6. 蒸汽杆和喷嘴
- A7. Lattecrema系统连接头
- A8. 咖啡流出口
- A9. 意式浓缩咖啡杯盘
- A10. 玻璃杯/马克杯盘
- A11. 滴水盘网格盖板
- A12. 滴水盘
- A13. 滴水盘水位指示浮标
- A14. 水箱盖
- A15. 水箱把手
- A16. 水箱
- A17. 电源线连接口
- A18. 主电源开关（开启/关闭）
- A19. 咖啡粉研磨出口（压粉器）
- A20. 咖啡粉研磨度指示
- A21. 压粉控制杆

4.2 控制面板描述-B

- B1. 咖啡粉量调节旋钮
- B2. “x1”按钮：使用1杯咖啡过滤器
- B3. “x2”按钮：使用2杯咖啡过滤器
- B4. 咖啡温度调节按钮
- B5. 按钮：制作饮品/确认
- B6. 冲洗按钮
- B7. 热水按钮
- B8. 除垢按钮
- B9. 饮品选择旋钮
- B10. 饮品选择指示灯：

黑咖啡（热饮）

- Espresso意式浓缩咖啡
- Americano美式咖啡
- Coffee咖啡

冷饮菜单

- Espresso Cool沁冷浓缩咖啡
- Cold Brew冷萃咖啡

含牛奶的咖啡饮品

- Cappuccino卡布奇诺
- Flat White澳白
- Latte Macchiato拿铁玛奇朵

- B11. 清洁牛奶容器指示灯
- B12. 通用警示灯
- B13. 水箱缺水指示灯
- B14. 压力计
- B15. 节能指示灯
- B16. 未安装咖啡豆容器指示灯
- B17. 防堵塞指示灯
- B18. Led显示屏：
- 显示机器制作咖啡的进程
- 咖啡粉量指数
- 萃取温度设置
- 已选设置（参见“12. 菜单设置”）

4.3 机器配件描述-C*

- C1. 过滤器手柄
- C2. 1杯咖啡过滤器
- C3. 2杯咖啡过滤器
- C4. 1杯沁冷浓缩咖啡过滤器
- C5. 2杯沁冷浓缩咖啡过滤器
- C6. 水硬度测试纸
- C7. 除垢剂（可向德龙授权的售后服务中心购买）
- C8. 除垢配件
- C9. 可拆卸电源线
- C10. 咖啡管道清洁刷
- C11. 咖啡粉清洁刷
- C12. 清洁布
- C13. 咖啡流出口清洗盘
- C14. 咖啡流出口清洁片
- C15. 蒸汽杆清洁针

4.4 售后可购清洁配件

如需购买以下配件，请联系德龙售后服务中心。

ECO MULTICLEAN  德龙咖啡机多功能清洁剂
国际条码：8004399333307

4.5 LatteCrema系统描述-D

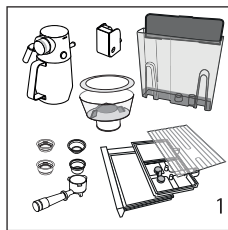
- D1. 牛奶容器盖
- D2. 牛奶容器连接口
- D3. 牛奶容器盖开启按钮
- D4. 牛奶流出口（可调节高度）
- D5. 奶泡调节旋钮
- D6. 旋钮外壳
- D7. 进奶管
- D8. 牛奶容器



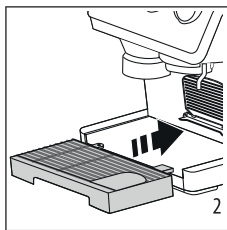
请注意：

我们不断改进产品，因此德龙公司保留一切更改产品技术参数和外观特点的权利，且恕不需另行通知。

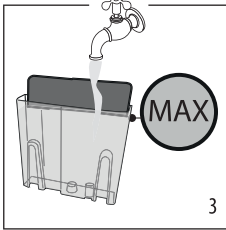
5. 首次使用前的准备工作



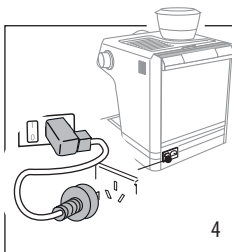
1. 用温水和洗洁液清洗并擦干所有配件（包括水箱）。



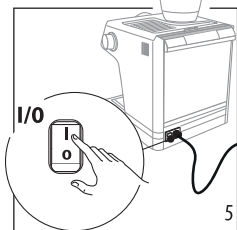
2. 插入滴水盘（A12），并安装玻璃杯/马克杯盘（A10）和滴水盘网格盖板（A11）。



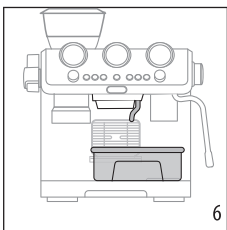
3. 取出水箱（A16），注入干净的水*，注意不要超过-MAX-（最高位置）线。



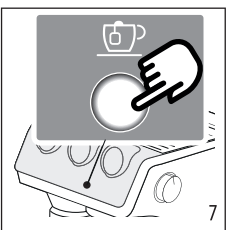
4. 将电源线（C9）插入机器背面的电源线连接口（A17），然后再插入电源插座。




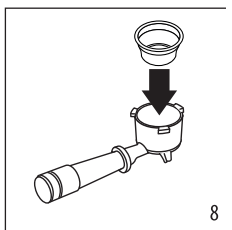
5. 确保机器背面的主电源开关（A18）已按下，并处于I位置。



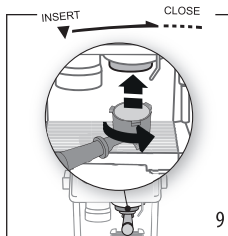
6. 在热水喷嘴（靠近咖啡流出口（A8））下方放置一个最小容量为100ml的容器。





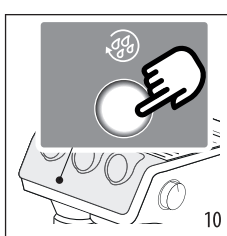
7. 按下长亮的 （B7）按钮，开始冲洗。机器开始出热水，并且自动停止。放水完毕后清空该容器。




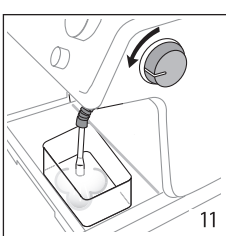
8. 将咖啡过滤器装入过滤器手柄（C1）中。



9. 将过滤器手柄安装到机器上。为了正确安装，请将过滤手柄与  “插入”对齐，然后向右转动手柄，直到其与  “关闭”位置对齐。



10. 在过滤器手柄和蒸汽杆下方放置一个容器，并按下  按钮（B6）。



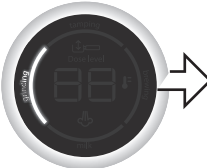
11. 打开蒸汽旋钮（A5），释放蒸汽至少1分钟。为了获得最佳蒸汽性能，我们建议您重复此操作三或四次。该操作是为了在打发牛奶泡沫或制作蒸汽前，清洗蒸汽杆。

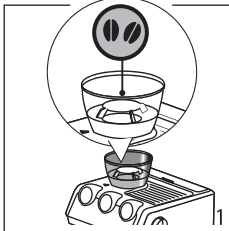
* 使用什么水

- 须使用饮用水。
- 不要使用气泡水（碳酸水）或蒸馏水。
- 冷萃技术：在制作冷萃饮品前，请清空水箱（A16），彻底冲洗并重新注入新鲜饮用水。

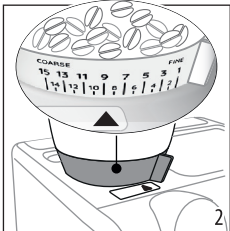
6.制作咖啡

第一步：磨豆

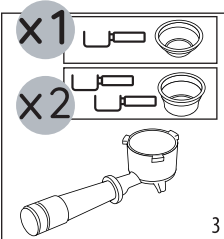




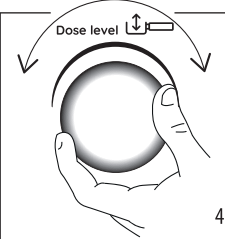
1. 在咖啡豆容器（A1）中装入咖啡豆。请使用新鲜咖啡豆，加入您所需的量。




2. 选择研磨度。（出厂默认设置为9）。如果咖啡粉研磨过粗，请顺时针朝1方向旋转；如果咖啡粉研磨过细，请逆时针朝15方向旋转。



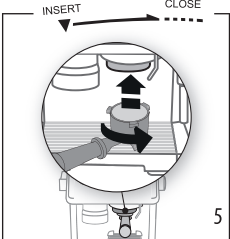
3. 选择1杯（C2）或2杯（C3）咖啡过滤器，并放置于过滤器手柄（C1）中。



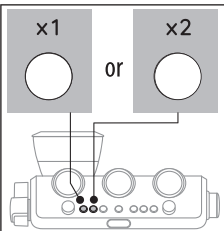
4. 通过调整咖啡粉量调节旋钮（B1），从LED显示屏（B18）上的数字“1”开始设定粉量（“1”对应最小位置）。



当过滤器手柄中的咖啡粉量达到正确水平，显示屏（B18）上会显示一个表示设置参数的数字。这些数字与咖啡研磨器的设置或测量值单位（克/盎司）或研磨时间不是对应的。详情请参阅“6.1调整粉量”部分。



5. 将过滤器手柄连接到咖啡粉研磨出口（A19），与“INSERT”“插入”标记对齐，然后向右转动过滤器手柄。



6. 使用1杯过滤器（C2）或（C4）时，按下“X1”按钮（B2）。使用2杯过滤器（C3）或（C5）时，按下X2按钮（B3），加倍输出意式浓缩咖啡量。研磨过程将自动开始并停止。

6.1 调整粉量

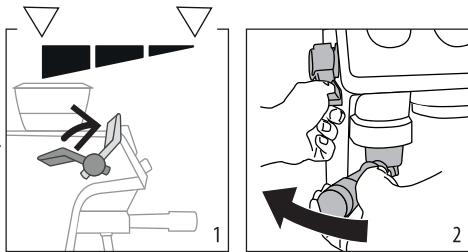
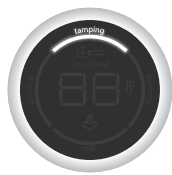
在研磨过程中，不同的咖啡豆会呈现出不同的状态。这就是为什么在最开始时设定粉量需要格外谨慎。

请注意，咖啡粉量指数是基于咖啡豆烘焙程度而设定的，这对于制作咖啡有很好的参照作用。但根据您所使用咖啡豆的具体类型，参数范围可能会略有不同。建议使用中浅度或以上烘焙程度的咖啡豆。

1. 从最小位置（Led显示屏（B18）上的数字“1”）开始，转动“咖啡粉量调节旋钮”（B1）来设定粉量。

2. 查看您的咖啡豆的烘焙级别，然后在此基础上，慢慢转动旋钮至合适位置。

第二步：压粉



- 1. 研磨后，尽可能向下拉下控制杆（A21）（不要取出过滤器手柄）。为了获得优质出杯效果，重复压粉动作两次，每次压粉后将控制杆返回至静止位置。
- 2. 取下压粉器的同时，将过滤器手柄拉出，让粉饼的表面更加光滑。取出过滤器手柄后，将控制杆复位。

3. 检查粉量（参见“6.2 达到理想咖啡粉量”）。

6.2 达到理想咖啡粉量

粉量不足

- 过滤器中的咖啡粉量不足。
- 如需增加咖啡粉量，请一点点顺时针转动咖啡粉量调节旋钮（B1）。

★ 理想咖啡粉量

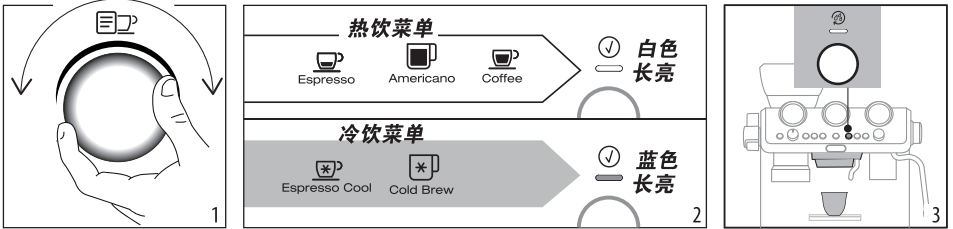
- 过滤器填充至标记的水平。
- 咖啡粉量调节旋钮（B1）设置正确。

粉量过多

- 过滤器中的咖啡粉量过多。
- 下次研磨前，请一点点逆时针转动咖啡粉量调节旋钮（B1）来减少咖啡粉量。

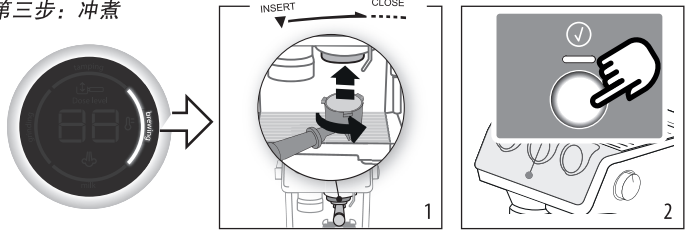
6.3 咖啡制作前的冲洗

强烈建议每次使用机器前，使用冲洗按钮（B6）进行一次热水冲洗，以清洁咖啡流出口。此外，在制作热饮之后制作冷饮，或在制作冷饮之后制作热饮时，杯中饮品可能无法立即达到理想温度，因此建议在冲煮前再进行一次额外的冲洗步骤。



1. 选择您想要制作的饮品。
2. 如果选择了热饮，确认指示灯变为白色；如果选择了冷饮，则变为蓝色。
3. 按下 按钮：热水或冷水会从咖啡流出口（A8）流出（咖啡循环系统将进行加热或冷却）。

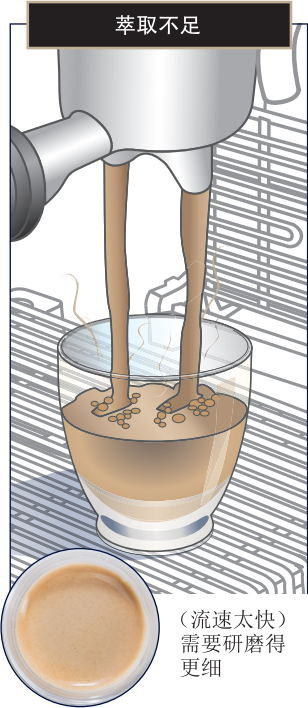
第三步：冲煮



1. 将过滤器手柄（C1）安装到咖啡流出口（A8）。
2. 按下 （B5）开始

7.达到意式浓缩咖啡的理想咖啡粉量

萃取完美意式浓缩咖啡的过程比较复杂，可能需要几次尝试。请准备好调整研磨粗细，并始终确保压紧后的咖啡粉量达到过滤器中的指示线（即理想咖啡粉量），以便实现理想的萃取效果。



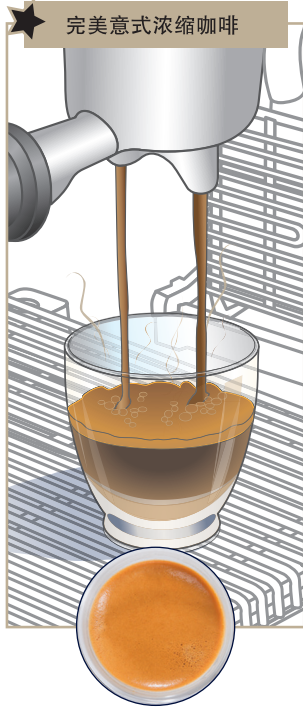
- 流动速度如水流一般
- 油脂浅淡

为实现完美萃取：

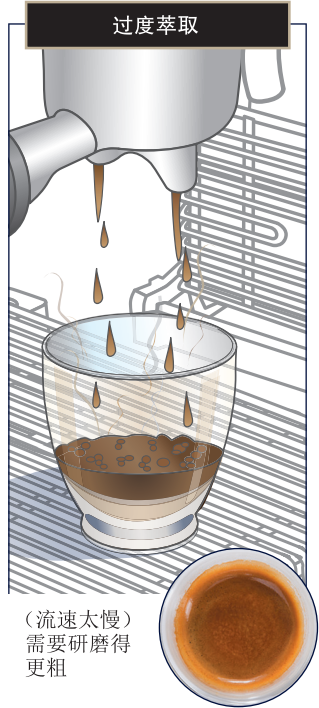
- 请顺时针朝1方向旋转，逐步将研磨设置调整得更细一些。



- 确保咖啡粉量达到“理想咖啡粉量”：若未达到，请调整咖啡粉量调节旋钮（B1）（参见“6.2达到理想咖啡粉量”）。



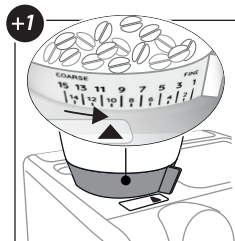
★ 完美意式浓缩咖啡



- 滴漏状流动或几乎不流动
- 油脂颜色深且不均匀

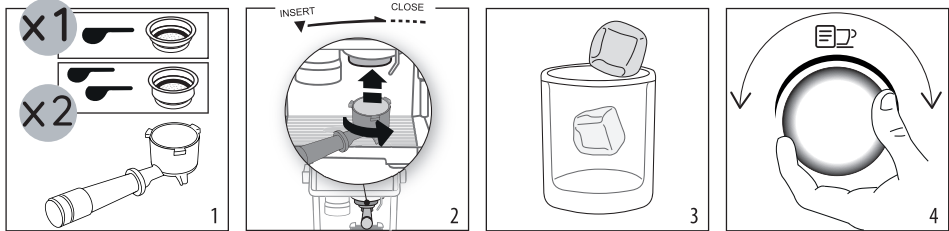
为实现完美萃取：

- 请逆时针朝15方向旋转，逐步将研磨设置调整得更粗一些。

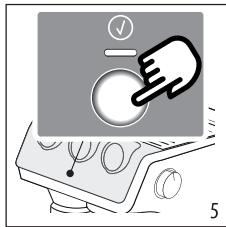


- 确保咖啡粉量达到“理想咖啡粉量”：若未达到，请调整咖啡粉量调节旋钮（B1）（参见“6.2达到理想咖啡粉量”）。

8.制作沁冷浓缩咖啡 (Espresso cool)



1. 安装沁冷浓缩咖啡专用过滤器 (C4) 或 (C5) 。
2. 接着按步骤准备理想咖啡粉量 (参见“6.制作咖啡”第一步：磨豆与第二步：压粉)，然后将过滤器手柄 (C1) 连接到咖啡流出口 (A8) 上。
3. 在杯中加入1或2块冰块。
4. 选择“沁冷浓缩咖啡 (Espresso cool)”选项。

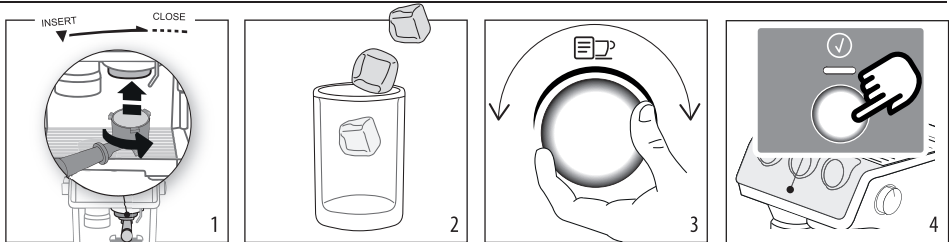


5. 按下 (B5) 开始冲煮 ((B5) 转为蓝色，表示已选择冷饮)。咖啡制作完毕后自动停止。

请注意：

- 冷萃技术：新鲜水质为佳：确保水箱 (A16) 中的水是新鲜的。如果水存放了几天，请清空水箱并彻底清洗。
- 完成萃取后，可使用咖啡粉清洁刷 (C11) 一侧的刮刀工具清除过滤器中的咖啡粉渣。

9.制作冷萃咖啡 (Cold brew)



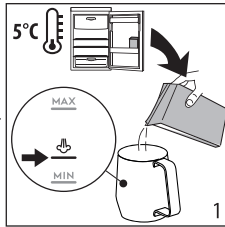
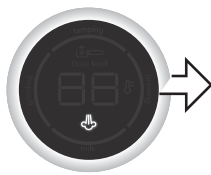
6. 接着按步骤准备理想咖啡粉量 (参见“6.制作咖啡”第一步：磨豆与第二步：压粉)，然后将过滤器手柄 (C1) 连接到咖啡流出口 (A8) 上。
7. 在杯中加入2或3块冰块
8. 转动饮品选择旋钮 (B9)，选择“冷萃咖啡 (Cold brew)”。
9. 按下 (B5) 开始冲煮 ((B5) 转为蓝色，表示已选择冷饮)。咖啡制作完毕后自动停止。

请注意：

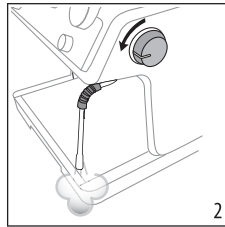
- 由于此饮品制作时产生的压力比制作热饮菜单时低，压力计 (B14) 不会转向更高的位置。
- 冷萃技术：新鲜水质为佳：确保水箱中的水是新鲜的。如果水存放了几天，请清空水箱并彻底清洗。须使用饮用水。

10.制作含牛奶的饮品

手工制作奶泡




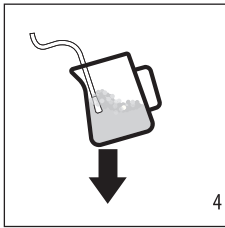
1. 将从冰箱中取出的新鲜冰牛奶（5° C）装入牛奶容器（D8）。牛奶打发后的体积最多会增加到原来的三倍。



2. 打开蒸汽旋钮（A5），清除冷凝水。确保蒸汽杆（A6）不朝向使用者。



3. 为了获得理想的奶泡量，请把喷嘴浸入牛奶液面下方适当位置。旋转蒸汽旋钮至  位置开始制作奶泡。咖啡机的蒸汽冲击力会把空气混合进牛奶，形成细密的奶泡。



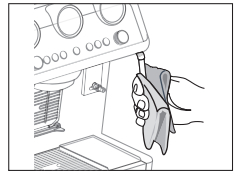
4. 蒸汽杆的喷嘴应始终浸入牛奶液面，切忌不要让太多空气进入，以免奶泡过大。



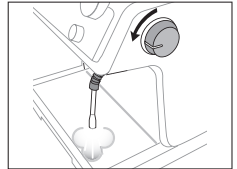
5. 将蒸汽杆喷嘴插入牛奶液面下方：蒸汽冲击力制造出涡流。达到理想的奶泡状态和温度后，关闭蒸汽旋钮（A5），等蒸汽完全停止后，取下牛奶容器。

清洁蒸汽杆（A6）

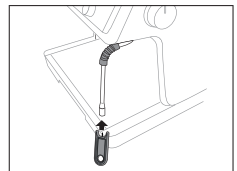
1. 每次使用蒸汽杆后，用一块柔软的湿布擦除蒸汽杆上的牛奶残留物。推荐使用德龙咖啡机多功能清洁剂以获得更好的清洁效果。多功能清洁剂可以有效去除牛奶中的蛋白和脂肪，保证机器的清洁卫生。



2. 使用蒸汽功能做更深度的清洁。



3. 为保持蒸汽杆的最佳使用性能，我们建议使用清洁针（C15）来清理喷嘴孔。

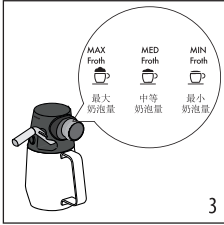
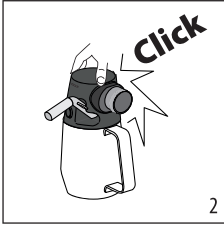
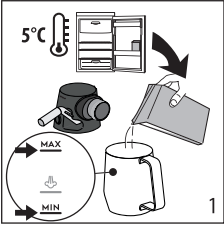
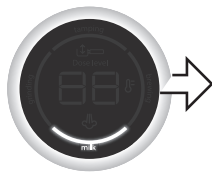


制作咖啡小贴士：

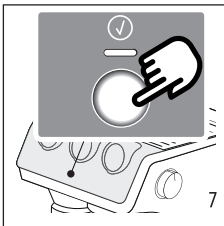
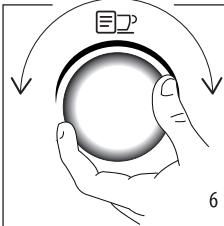
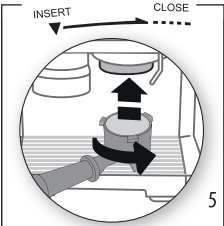
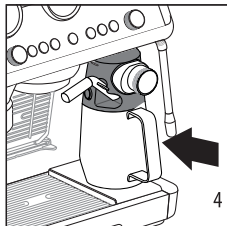
• 为了获得最佳效果，推荐使用新鲜的冷全脂牛奶。乳制品和非乳制品替代品的种类不同，打发的奶泡质地会有差别。

制作完奶泡后，轻摇转动牛奶容器（D8）有助于清除多余的气泡。

自动制作含牛奶饮品

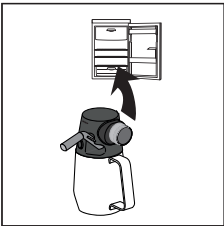
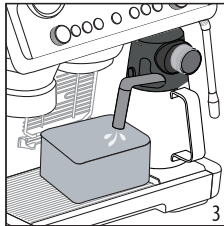
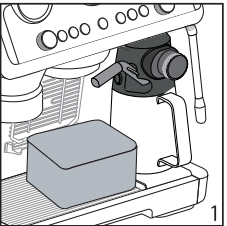


1. 将从冰箱中取出的新鲜冰牛奶（5℃）装入牛奶容器（D8）中。
2. 盖上牛奶容器盖（D1）。
3. 转动奶泡调节旋钮（D5）选择所需的奶泡绵密度。



4. 将Lattecrema连接到其接口（A7）上。
5. 准备理想咖啡粉量（请参见“6. 制作咖啡”-第一步：磨豆与第二步：压粉），然后安装过滤器手柄。
6. 选择饮品。
7. 按下 ⏻（B5）按钮开始冲煮。机器将自动按顺序冲煮咖啡，制作奶泡。

使用后清洁Lattecrema系统



1. 无需取下Lattecrema牛奶容器，也不需要清空。在牛奶流出口（D4）下方放置一个杯子或其他容器。
2. 旋转奶泡调节旋钮（D5）至“CLEAN清洁”位置。
3. 3. 清洁将自动开始，随后自动停止。
注意：清洁完成后，将奶泡调节旋钮转回牛奶泡沫位置。
4. 取出Lattecrema牛奶容器，并根据以下建议将其放入冰箱冷藏以备后续使用：

连续制作多份饮品：

- 每完成一份含奶咖啡饮品的制作后，“清洁牛奶容器指示灯”（B11）会亮起，提示需要清洁牛奶容器（“CLEAN清洁”功能）。制作完最后一杯饮品后，再清洁牛奶容器。

制作完成后，牛奶容器已清空，或者已经没有足够的牛奶来制作其他饮品

- 完成清洁步骤（“CLEAN清洁”功能）后，拆下牛奶容器并清洁所有部件，按照“10.3彻底清洁Lattecrema”章节的描述进行操作。

制作完成后，牛奶容器中剩余的牛奶足以制作其他饮品

- 完成清洁步骤（“CLEAN清洁”功能）后，取下牛奶容器，并立即放入冰箱。装有牛奶的牛奶容器在冰箱中的储存时间不得超过2天，之后应按照“10.3 彻底清洁Lattecrema”章节的描述清洁所有部件。

重要提示：

如果牛奶容器在冰箱外的放置时间超过30分钟，则应该按照“10.3 彻底清洁Lattecrema”章节的描述拆卸并清洁所有部件。

制作含奶饮品后的一般注意事项：

- 如果您没有清洗牛奶容器，“清洁牛奶容器指示灯”（B11）将持续亮起，提醒需要进行清洁。要启动此功能，请参考“使用后清洁Lattecrema系统”。
- 在某些情况下，在清洁牛奶容器之前，机器需要预热。
- 请等待清洁功能完全结束，以确保正确完成。此功能会自动停止。清洁过程中不得中断。

请注意：推荐使用德龙咖啡机多功能清洁剂以获得更好的清洁效果。多功能清洁剂可以有效去除牛奶中的蛋白和脂肪，保证机器的清洁卫生。

10.1 含牛奶饮品配方



饮品	建议旋钮位置	杯量 (ml)	X2 (ml)
Cappuccino卡布奇诺	中等	≈ 150	≈ 230
Flat White澳白	最小	≈ 150	≈ 230
Latte拿铁	中等-最小	≈ 250	≈ 330

- 双倍量（x2）含牛奶饮品：**向牛奶容器中倒入足量牛奶，但不要超过牛奶容器（D8）上标注的MAX（最高位置）线。牛奶容器侧边的每条标记线对应约100毫升牛奶。
- 使用新鲜的冰全脂牛奶，效果最好。

10.2 奶泡旋钮位置：

CLEAN

每次使用后，需要清洁LatteCrema系统。

MAX
Froth

最大奶泡量

MED
Froth

中等奶泡量

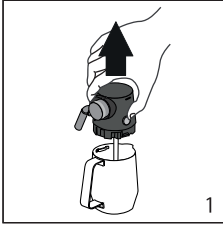
MIN
Froth

最小奶泡量

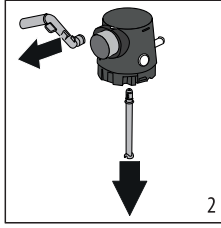
INSERT

向外拔出或按入奶泡调节旋钮（D5）

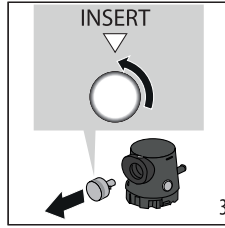
10.3 彻底清洁Lattecrema



1. 按下开启按钮 (D3)，
提起牛奶容器盖 (D1)；

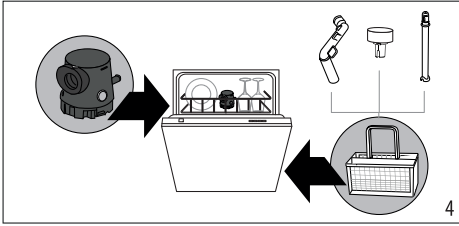


2. 取下牛奶流出口 (D4)
和进奶管 (D7)；

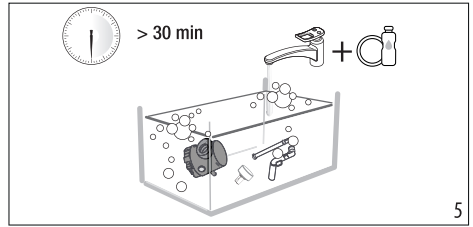


3. 将奶泡调节旋钮 (D5)
转至INSERT“插入”
位置并取出。

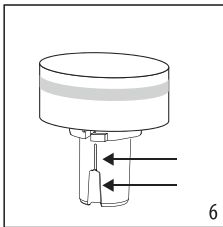
4. 使用洗碗机清洗（推荐）或手洗，如下所示：



• **洗碗机清洗：**使用温饮用水（至少40°C）冲洗所有部件：将牛奶容器盖竖直边缘朝下放在洗碗机上层篮筐中，较小的可拆卸部件（出奶管、进奶管、旋钮）放入餐具篮。使用50°C的洗涤程序进行清洗，例如环保标准模式。



• **手洗：**仔细用温饮用水（至少40°C）冲洗所有部件，确保去除所有可见残留物：确保水流能通过各个孔洞。将所有部件（包括牛奶容器）浸入温饮用水（至少40°C）和洗涤液中浸泡至少30分钟。用热饮用水冲洗所有部件，并用手逐个擦拭清洁。



6. 确认进奶管和出奶管没有
被牛奶残留物堵塞；











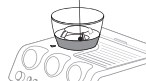

7. 使用干净的干布擦干部件；














8. 重新组装牛奶容器的
所有部件。

请注意：
机器会定期提醒您彻底清
洁牛奶容器，并提示完整
的清洁步骤。

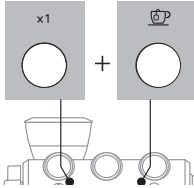
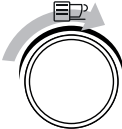


























5. 确保旋钮底部的凹槽和
通道中没有残留牛奶。如
有必要，请用牙签清洁。

11.功能指示灯说明

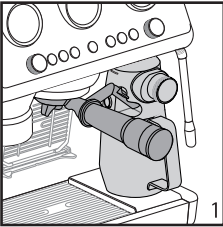
指示灯情况	指示灯说明	操作
所有指示灯均短暂闪烁	开启机器	自我诊断
 常亮	机器第一次开机时，水回路须加满水	按照“5. 首次使用前的准备工作”章节的描述操作
 亮	节能模式已启用	如果您想禁用此功能，请参见“12. 菜单设置”章节
 亮（橙色）	咖啡豆容器（A1）是空的	加满咖啡豆容器
 闪烁（橙色）	研磨咖啡过程中，咖啡豆容器（A1）中无咖啡豆	加满咖啡豆容器
 亮	水箱（A16）内水量不足或水箱未正确插入	水箱需要加水或取出水箱并正确放置
 闪烁	制作饮品过程中，水箱（A16）中无水	往水箱中加水
 亮（红色）	通用警示	联系德龙售后服务中心
 亮（橙色）	需要清洁咖啡流出口（A8）	
 亮（红色）	研磨度选择器（A3）的设置不正确（或超出正确研磨度范围）（见上图）	在从粗到细的15个级别范围内调节选择器，请记住： • 一定要在磨豆时调整研磨度选择器 每次只调整一个研磨度，至少制作5杯咖啡才能再次调整
	咖啡豆容器（A1）未正确拧紧到位，机器出于安全原因停止工作	检查咖啡豆容器是否已安装到位
<div>超出正确研磨度范围</div> <div></div> <div>正确研磨度范围</div> <div></div>		
 闪烁（红色）	开始磨豆后，发现研磨度选择器（A3）的设置不正确（或超出正确研磨度范围）（见上图）	在从粗到细的15个级别范围内调节选择器，请记住： • 一定要在磨豆时调整研磨度选择器 • 每次只调整一个研磨度，至少制作5杯咖啡才能再次调整
	开始磨豆后，发现咖啡豆容器（A1）未正确拧紧到位，机器出于安全原因停止工作	检查咖啡豆容器是否已安装到位
...→		

指示灯情况	指示灯说明	操作
 亮（红色）	每次使用后，请清洁Lattec-rema系统	所有牛奶饮品制作好后，转动奶泡调节旋钮（D5）至“CLEAN清洁”位置进行自动清洗
 亮	机器已开启且准备就绪	机器达到可以制作蒸汽的温度，如需制作蒸汽，请转动蒸汽旋钮（A5）
 闪烁	机器已开启，节能模式已启用。蒸汽旋钮（A5）处于蒸汽排出位置	指示灯闪烁，表示机器准备制作蒸汽。当机器达到规定温度时，立即开始释放蒸汽
	机器正在制作蒸汽的过程中	待指示灯稳定亮起时，机器达到规定温度，可以开始制作蒸汽
	机器正释放蒸汽	
 亮（橙色）	机器需除垢	按照“16. 除垢”章节的描述对机器进行除垢
 闪烁（橙色）	正在除垢	按照“16. 除垢”章节的描述完成操作：指示灯变为白色时，进行除垢冲洗循环
 亮（白色）	必须进行除垢冲洗循环	
 闪烁（白色）	正在进行除垢冲洗循环	
 闪烁（白色）	正在进行热水冲洗	
 闪烁（蓝色）	正在进行冷水冲洗	
 +  闪烁	如果安装了软水过滤器，机器内部回路可能有气泡，而阻碍咖啡制作	按下  指示灯对应的按钮（B7）。机器开始自动出水，然后自动停止。
	咖啡豆研磨得太细，导致咖啡制作速度很慢或根本不出咖啡	取下过滤器手柄（C1），重复操作以达到理想咖啡粉量（请参见“6.1 调整粉量”和“6.2 达到理想咖啡粉量”）。
	咖啡过滤器被堵塞	使用流水冲洗咖啡过滤器或使用冲洗功能（B6）。
	水箱（A16）安装不正确，底部的阀门没有打开	轻轻按下水箱，打开底部阀门
	水路有水垢	按照“16. 除垢”章节的描述进行除垢
 闪烁	咖啡研磨器的咖啡粉进料管堵塞	按照“14.9 清洁“智能压粉器””章节的描述进行清洁。如果问题仍然存在，打开咖啡粉进料管盖（A20），使用咖啡管道清洁刷疏通咖啡粉进料管（C10）
		检查所使用的咖啡过滤器是否与选定杯数匹配
		转动旋钮（B1），减少咖啡粉量

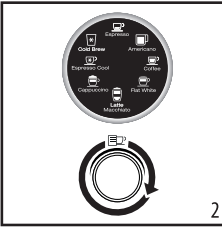
12.菜单设置

1.预热完成后进入菜单设置：同时按下两个按钮5秒，直到指示灯变化			
			
2.选择设置：选择与您想要查看或更改的设置相对应的饮品指示灯			
			
饮品	对应的功能	如何进入和更改	Led显示屏（B18） 指示灯参考
 Espresso 意式浓缩咖啡	额外研磨调整 仅为补偿磨损而增加研磨器时间（参见“高效研磨”）	按  进入，再按一次进行更改	 = 关闭
			 = 开启
 Americano 美式咖啡	水硬度	按  进入，再按一次显示与水硬度文本方格对应的数字	
 Coffee 咖啡	自动关机	按  进入，再按一次进行更改	 = 5 分钟
			 = 90 分钟
			 = 180 分钟
 Flat White 澳白	节能模式	按  进入，再按一次进行更改	 = 关闭
			 = 开启
 Latte 拿铁	提示音	按  进入，再按一次进行更改	 = 关闭
			 = 开启
 Cappuccino 卡布奇诺	重置为默认值	长按  “确认” 按钮5秒进行重置	
 Espresso Cool 冷冷浓缩咖啡  Cold Brew 冷萃咖啡	数据统计	按  “确认”	
3.按下  “确认” 按钮（B5）保存新设置（若30秒内无操作，机器将自动退出设置菜单）。			

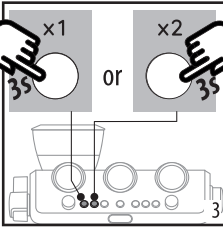
13.定制咖啡饮品杯量



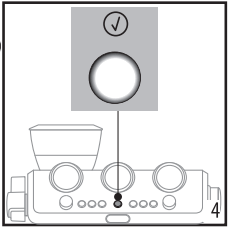
1. 机器准备制作饮品就绪。调整至理想咖啡粉量（请参见“6.1 调整粉量”及“6.2 达到理想咖啡粉量”），并将过滤器手柄（C1）安装到咖啡流出口（A8）；如需个性化调整含奶饮品，请准备并连接 Lattecrema系统。



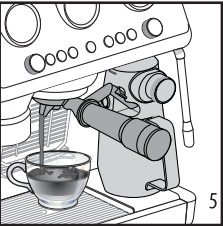
2. 转动旋钮（B9）选择您想要定制饮品。



3. 按下1杯或2杯按钮“x1”（B2）或“x2”（B3）并保持至少3秒，直至所选饮品的指示灯开始闪烁，确认机器已进入设置模式。



4. 按下✔按钮（B5）开始制作饮品。✔按钮对应的指示灯闪烁。



5. 已达到所需杯量时，再次按下✔按钮（B5）。如果配方中含有另一种材料，机器开始制作：当饮品达到所需杯量，再次按下✔按钮。

请注意：

- 咖啡饮品可以定制，但蒸汽和热水不能定制。
- 饮品定制会改变饮品的杯量，但不会改变咖啡粉量。
- 当选择了一个已定制饮品时，相应的指示灯会短暂闪烁。
- 若30秒内无操作，机器将自动退出定制模式。
- **My LatteArt**（手动制作奶泡）不可定制。

咖啡配方	默认杯量 （毫升）	可设定杯量 （毫升）
Espresso 意式浓缩咖啡	≈ 35	≈ 15 至 ≈ 90
Espresso X2 意式浓缩咖啡	≈ 70	≈ 30 至 ≈ 180
Coffee 咖啡	≈ 80	≈ 50 至 ≈ 120
Coffee X2 咖啡	≈ 160	≈ 120 至 ≈ 240
Americano 美式咖啡	≈ 120	•意式浓缩咖啡： ≈ 15 至 ≈ 90 •水： ≈ 25 至 ≈ 120

咖啡配方	默认杯量 （毫升）	可设定杯量 （毫升）
X2 Americano 美式咖啡	≈ 240	• 意式浓缩咖啡： ≈ 30 至 ≈ 180 • 水：≈ 50 至 240
Cold Brew 冷萃咖啡	≈ 110	≈ 90 至 ≈ 130
X2 Cold Brew 冷萃咖啡	≈ 180	≈ 160 至 ≈ 220
Espresso Cool 沁冷浓缩咖啡	≈ 40	≈ 30 至 ≈ 50
X2 Espresso Cool 沁冷浓缩咖啡	≈ 80	≈ 60 至 ≈ 110


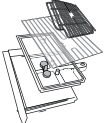








14. 清洁与维护

重要提示!

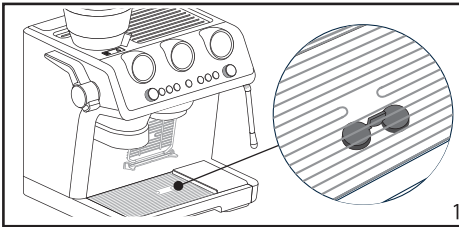
- 切勿使用化学溶剂、带研磨性清洁剂或酒精清洗咖啡机。
- 切勿使用金属物体除垢或去除咖啡沉淀物，以避免擦伤咖啡机的金属表面或塑料表面。
- 如果机器超过一周未使用，我们建议您在再次使用之前进行一次冲洗循环。

危险!

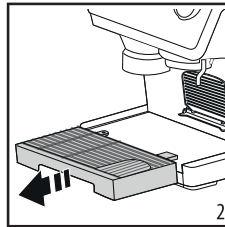
- 咖啡机是一种电器，清洁时，切勿将机器浸入水中。
- 在对机器进行任何外部清洁之前，请先关闭机器，从电源插座拔掉电源插头，并待机器冷却。

					
	×	✓	×	×	×
ECO MULTICLEAN 	✓	×	×	×	×
	✓	×	×	✓	×
	×	✓	✓	✓	✓
	×	✓	✓	×	✓

14.1 清洁滴水盘



1. 滴水盘装有一个水位指示浮标（A13），显示滴水盘中的水量。该水位指示浮标从玻璃杯/马克杯盘（A10）中浮出来前，必须清空滴水盘（A12）并清洗，否则水会从滴水盘的边缘溢出来，损坏机器和弄脏放置机器的桌面及其四周。



2. 清洗滴水盘。

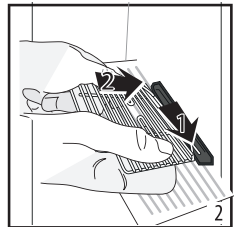
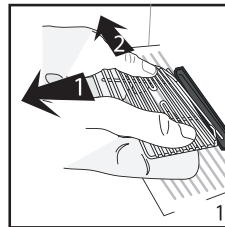
3. 取下滴水盘网格盖板（A11）以及滴水盘水位指示浮标（A13），倒空水，用清洁布擦拭所有部件，然后重新组装滴水盘。所有部件均可用洗碗机清洗。

4. 将滴水盘装回机器。

14.2 清洗意式浓缩咖啡杯盘

1. 从左侧拉出意式浓缩咖啡杯盘（A9），随后从支架上取下。用清洁布清洁支架，清洗杯盘（可用洗碗机清洗）。

2. 将咖啡杯盘从右侧放回支架上，然后推动直至其正确安装。

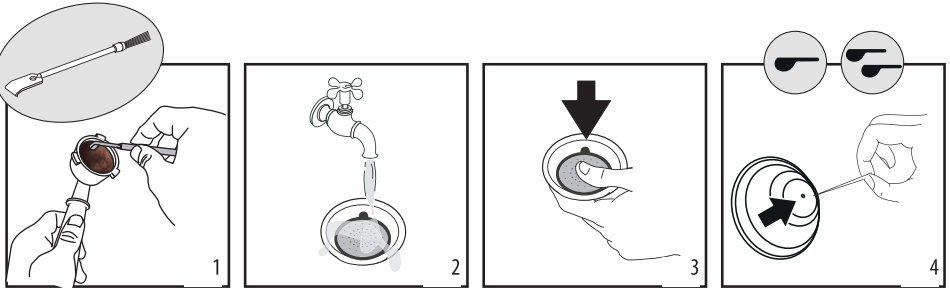


14.3 咖啡过滤器（C2）和（C3）的清洗和维护

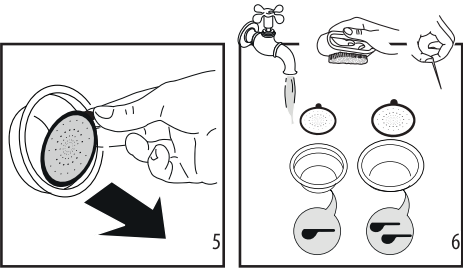
咖啡过滤器须始终保持干净，使用温水和洗涤剂彻底清洗，确保无咖啡残渣。使用大量流水冲洗咖啡过滤器或使用冲洗功能（B6）。

14.4 沁冷浓缩咖啡过滤器（C4）和（C5）的清洁

咖啡过滤器的设计是为了达到理想的萃取效果。咖啡过滤器须始终保持干净，使用温水和洗涤剂彻底清洗，确保无咖啡残渣。




- 1. 每次使用后，用刮刀工具（C11）清除用过的咖啡粉。
- 2. 用大量清水清洗过滤器。
- 3. 按压网孔过滤器，确保它被正确安装。
- 4. 检查过滤器底部的小孔，确保其没有任何残留。如果过滤器依然很脏，或在任何情况下按照以下方法至少每月清洁一次咖啡过滤器：

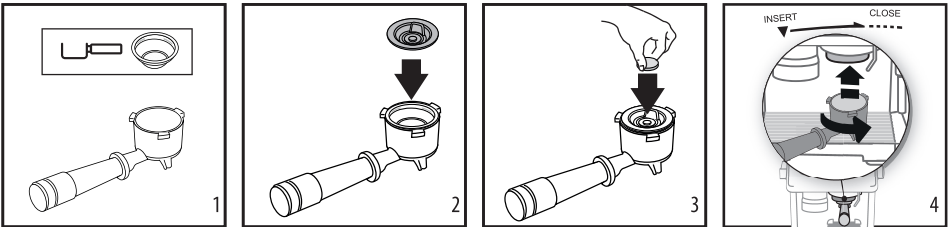


- 5. 拉出清洁片，取出网孔过滤器。
- 6. 用清水冲洗过滤器。

- 7. 确保咖啡过滤器上的小孔没有被堵塞。如有需要，可用清洁针进行清洁。
- 8. 用清洁布擦干。
- 9. 用力压下，将网孔过滤器安装回原位。

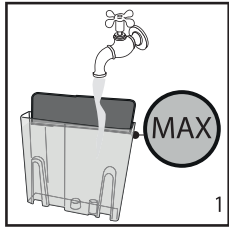
14.5 清洁咖啡流出口

当  指示灯显示为（橙色）（B12），务必清洁咖啡流出口。如需进行清洁，您需要购买有咖啡机专用清洁标签的清洁片。请按如下步骤操作：

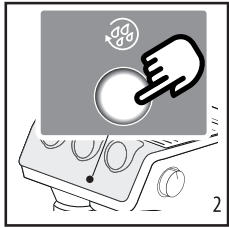


- 1. 将1杯咖啡过滤器（C2）装入过滤器手柄（C1）中。
- 2. 在咖啡过滤器上安装专用清洁盘（C13），并将其压至底部。
- 3. 将清洁片装在清洁盘上。
- 4. 将过滤器手柄安装到咖啡流出口（A8）。

清洁咖啡流出口



5. 往水箱 (A16) 中加水。确保滴水盘 (A12) 是空的。



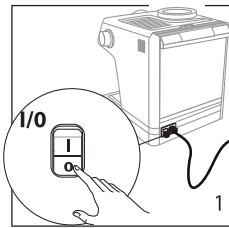
6. 长按 按钮 (B6)，直到对应的指示灯开始闪烁 (白色)。几分钟后清洁程序将自动停止。

- 取下过滤器手柄 (C1) 及清洁盘配件 (C13)。
- 使用清水冲洗过滤器手柄 (C1) 及咖啡过滤器；
- 再次安装过滤器手柄 (C1)，按下 按钮 (蓝色) (B6) 进行一次冲洗循环。冲洗时，请在过滤器手柄下方放置一个容器。
- 取下并清空滴水盘 (A12)。

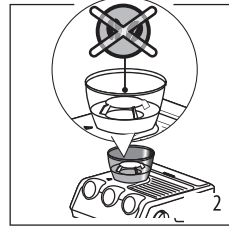
请注意：

按下 按钮 (B6) 几秒钟后开始进行冲洗；若要取消此操作，请再次按下此按钮10秒钟。

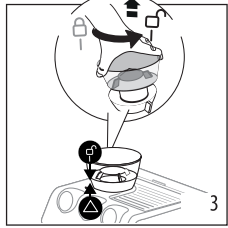
14.6 清洁咖啡豆容器



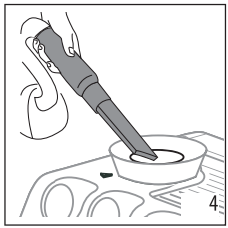
1. 关闭机器，断开电源。



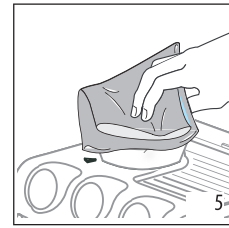
2. 确保咖啡豆容器 (A1) 是空的。如有必要，操作咖啡粉研磨器以清空咖啡豆容器。



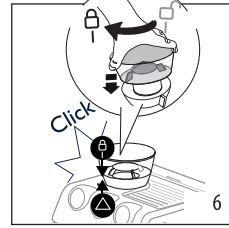
3. 逆时针旋转咖啡豆容器使其松动，然后从机器上取下。



4. 使用真空吸尘器清除咖啡残渣。



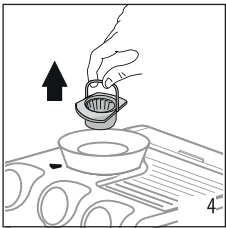
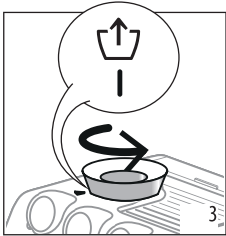
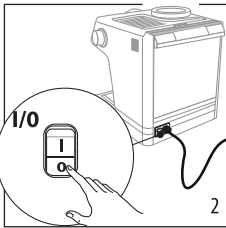
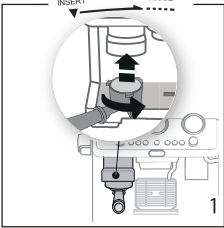
5. 用湿布清洁咖啡豆容器外壳并擦干。



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


14.7 清洁研磨器刀架

清洁咖啡豆容器（A1）的同时用湿布清洁容器外壳和上刀架。刀架可拆除，也可联系德龙授权的售后服务中心进行更换。
当研磨器被异物堵塞时，您可能需要取下刀架。如果发生这种情况，请取下咖啡豆容器并按照以下步骤清理：

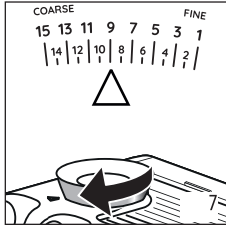
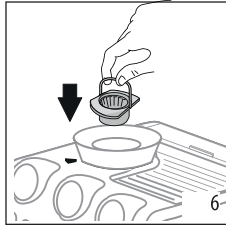
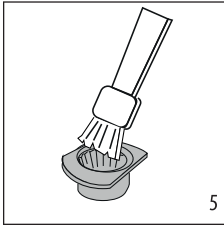


1. 安装过滤器手柄（C1），在没有咖啡豆的情况下操作研磨器，以清空咖啡粉导管。

2. 关闭机器，断开电源。

3. 将研磨度选择器（A3）逆时针旋转到  位置。

4. 抓手柄取出研磨器的上刀架。



5. 用刷子（未配备）清洁上刀架，并用真空吸尘器去除咖啡残渣。

6. 将上刀架正确插入研磨器中。

7. 转动研磨度选择器，选择所需的研磨程度。

通过拉环拉动上刀架，确保上刀架插入正确。如果插入正确，则不会移动；

额外研磨调整

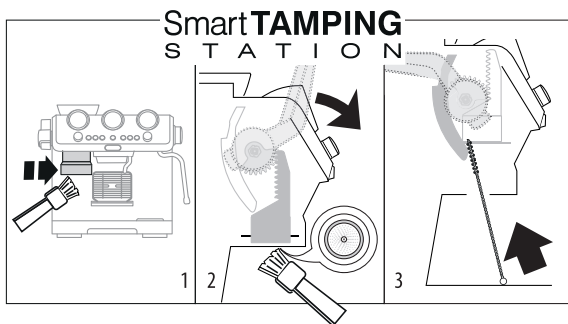
随着时间的推移，研磨器刀架会逐渐磨损，这意味着，随着持续和规律的使用，为达到理想咖啡粉量，可能需要将咖啡粉量调节旋钮（B1）转至更高的数字。一旦设置达到30至40之间，则需要额外的研磨范围（请参见“12. 菜单设置” - “额外研磨调整”）。
当磨出的咖啡粉量少于预期时，请联系服务中心更换刀架。安装新刀架后，访问设置菜单并选择额外研磨调整的第一档，调整咖啡研磨器。随后，将咖啡粉量调节旋钮（B1）转至最小位置，并将粉量设置成第一次使用时的粉量（请参见“6.2 达到理想咖啡粉量”）。

14.8 更换研磨器刀架

当咖啡粉的研磨量减少时，请联系售后服务中心更换研磨器上刀架，然后按照如下方式重新调整研磨器。进入设置菜单（参见“12. 菜单设置”章节），选择“额外研磨调整”的第一档范围。然后将咖啡粉量调节旋钮（B1）旋转到最小位置，然后将粉量设置成第一次使用时的粉量（参见“6.2 达到理想咖啡粉量”一节）。

14.9 清洁 “智能压粉器”

1. 用咖啡粉清洁刷，清洁附着区域；
2. 向下拉动压粉控制杆（A21），用咖啡粉清洁刷，清洁压粉器筒。然后松开压粉控制杆。
3. 用咖啡管道清洁刷（C10）清洁咖啡粉进料管。



14.10 水箱

定期（大约每月一次）清洁水箱（A16）。

1. 取出水箱并用饮用水冲洗；
2. 清空水箱，必要时使用温水（约40℃）和干净的无磨损性的布进行清洁。用流水彻底冲洗；
3. 往水箱中注入新鲜饮用水至-MAX-（最高位置）线，然后将水箱放回。

请注意：


如果机器超过3天未使用，请按照上述方法清洁水箱。

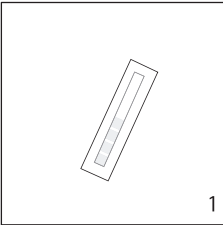
14.11 机器水循环的清洁

如果机器超过3-4天未使用，强烈建议按下列步骤执行3次热水冲洗：

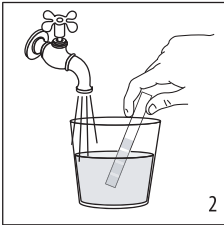
1. 在咖啡流出口（A8）下方放置一个容器；
2. 检查 ④ “确认”指示灯（B5）是否为白色（准备制作热饮）：如果不是，转动饮品选择旋钮（B9），选择一种热咖啡制作模式
3. 按下 ④ 按钮：冲洗将自动停止。
4. 重复此步骤2次。

15.水硬度

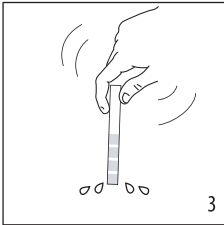
机器使用一段时间后，预先根据水硬度设置好的除垢指示灯 （B8）将亮起。您还可以根据不同地区供水的实际情况对机器进行水硬度设置，在这种情况下，所需除垢次数可能会更少。



1. 从包装中取出“水硬度测试纸”（C6）。













2. 把试纸完全浸入在一杯水中一秒钟。



3. 从水中取出试纸，轻轻摇晃。

4. 大约一分钟，根据水硬度的不同，试纸上会出现1、2、3或4个红色小方块。每个小方块对应一个水硬度。

5. 参照“12. 菜单设置”章节的描述对机器进行设置。

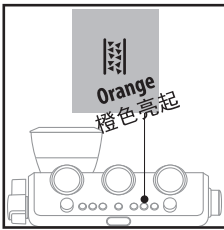
水硬度测试结果	水硬度 （显示于Led显示屏 （B18）上）
	 纯水
	 软水
	 中度硬水
	 硬水
	 非常硬的水


16. 除垢



请注意！

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




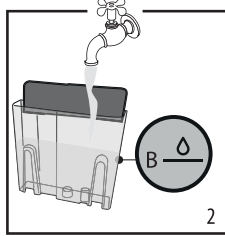
当  灯 (B8) 亮起 (橙色) 时，对机器进行除垢。


请注意！

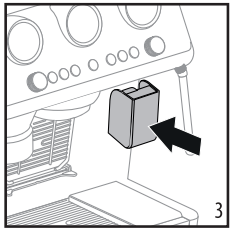
- 如您想进行除垢循环，长按除垢按钮 (图5) 3秒。
- 如您误启动除垢循环，请长按除垢按钮 (图5) 10秒取消除垢；如机器已执行至清水冲洗阶段，则必须完成剩余进程，冲洗循环不可中断 (从第9步开始)，否则无法制作咖啡。



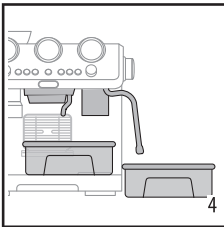
1. (如有，请取下软水过滤器)。将除垢剂倒入水箱内，直至水箱水位升至  A 处 (等于100毫升)。



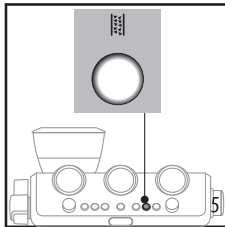
2. 2. 再加 (1升) 水至  B 位置。然后把水箱重新装入机器。





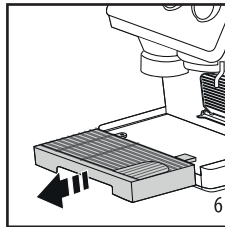
3. 3. 将除垢配件 (C8) 插入LatteCrema系统接头 (A7)。



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





5. 长按  按钮直到相应的  指示灯开始闪烁 (橙色)，开始除垢。

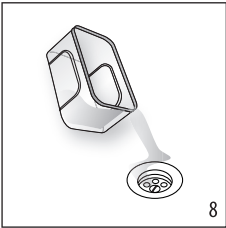


6. 取出并清空滴水盘，然后装回机器。

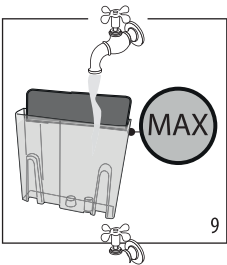
7. 除垢程序开始，除垢剂从热水流出口、蒸汽杆或咖啡流出口流出。除垢程序通过自动执行一系列的冲洗及暂停冲洗，去除机器内部的水垢沉淀物，直到清空水箱。

除垢

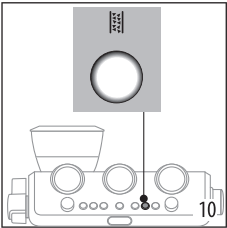
放水停止， 缺水指示灯长亮， 指示灯变成白色（长亮）。则表示需要进行冲洗：见下页。




8. 清空用于收集除垢剂的容器，然后重新放置回机器。

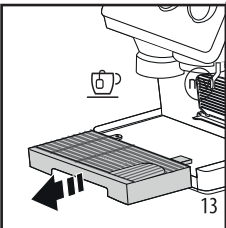


9. 取下水箱，清空除垢剂残留，用流水冲洗干净，并注入清水至-MAX-（最高位置）线。将水箱装回咖啡机。



10. 按一下白色长亮的按钮，该指示灯开始闪烁：开始冲洗。

11. 冲洗完成后，停止放水，机器再次准备就绪。
12. 清空收集水的容器。








13. 取出并清空滴水盘，然后装回机器。



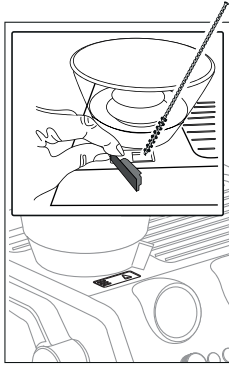


14. 清空水箱，冲洗后，重新装满新鲜水，并将水箱放回机器。

此时，机器已可进行使用。

17.故障处理

故障	原因	解决方案
滴水盘（A12）中有水	这是由内部水回路运行引起的正常现象	定期清空并清洁滴水盘
无法制作意式浓缩咖啡	水箱（A16）没有水	往水箱中加水
	 灯亮起，表示咖啡或蒸汽回路是空的	按下  与灯对应的按钮为水回路加水
	咖啡过滤器被堵塞	使用流水冲洗咖啡过滤器或使用冲洗功能（B6）。
	水箱安装不正确，底部的阀门没有打开	轻轻按下水箱，打开底部阀门
	水路有水垢	参照“16. 除垢”章节的描述进行除垢
	咖啡粉研磨得太细	调整咖啡粉量和研磨程度
过滤器手柄无法安装到机器上	咖啡粉研磨完毕未压粉，或咖啡粉过多	重新设置并再次研磨。减少咖啡粉量：检查过滤器（1杯或2杯过滤器）是否与研磨量选择器（X1或X2按钮）大小一致
意式浓缩咖啡从过滤器手柄的边缘滴出，而不是从咖啡流出口滴出	过滤器手柄安装不正确	正确安装过滤器手柄，并尽可能将其旋紧
	意式浓缩咖啡流出口的橡皮垫圈失去弹性或有水垢	请与售后服务中心联系更换意式浓缩咖啡流出口橡皮垫圈
	咖啡过滤器被堵塞	使用流水冲洗咖啡过滤器或使用冲洗功能（B6）
咖啡油脂较少（咖啡从咖啡流出口流出的速度太快）	需要检查机器设置	请参见“7. 达到意式浓缩咖啡的理想咖啡粉量”
咖啡油脂较厚（咖啡从咖啡流出口流出的速度太慢）	需要检查机器设置	请参见“7. 达到意式浓缩咖啡的理想咖啡粉量”
用LatteCrema系统制作卡布奇诺时，牛奶不起泡	牛奶不够冰	务必使用冰箱冷藏的牛奶
	奶泡调节旋钮（D5）未旋转至正确位置	检查并旋转奶泡调节旋钮至正确位置（  最大量奶泡；  中等量奶泡；  最小量奶泡）
	LatteCrema系统脏污	参照“10.3 清洁LatteCrema系统”章节的描述清洁牛奶容器
	水路有水垢	参照“16. 除垢”章节的描述进行除垢
除垢结束后，机器提示需要进一步冲洗	在冲洗过程中，水箱没有加水至-MAX-（最高位置）线	从“16. 除垢”第（8）条开始完成冲洗循环
		...→

故障	原因	解决方案
机器不研磨咖啡	咖啡研磨器内有异物导致无法研磨咖啡	按照“14.7 清洁研磨器刀架”章节的描述清洁刀架，确保在取出刀架之前，将所有咖啡豆从咖啡豆容器（A1）中取出。 在放回刀架之前，使用吸尘器将所有残留物从外壳中清除（详见“14.6清洁咖啡豆容器”中图4）
	咖啡豆容器未放置在正确位置	将咖啡豆容器正确装回咖啡粉研磨器中。当▲箭头与  标志对齐并听到咔嚓声时，说明咖啡豆容器正确插入
如果您想改变咖啡的种类	您必须清除机器内所有咖啡豆	<ul style="list-style-type: none">• 清空咖啡豆容器（如有必要，在不装咖啡豆的情况下操作咖啡粉研磨器，或使用真空吸尘器清除剩余的咖啡豆）• 安装过滤器手柄，在没有放置咖啡豆的情况下，多次操作咖啡粉研磨器，以排空管道内的咖啡粉。将过滤器手柄连接到咖啡粉研磨出口（A19），将其与 ^{INSERT}“插入” 对齐，然后向右转动。过滤器手柄转动到 （关闭）位置后开始研磨，之后研磨自动停止，操作压粉控制杆按压，然后将粉倒掉。一直重复直到咖啡过滤器内没有咖啡粉• 将新的咖啡豆放入咖啡豆容器。• 如果咖啡粉的量不足以达到理想量，按照按第一次使用时的要求设置机器
研磨后，咖啡过滤器是空的	咖啡研磨器的咖啡粉进料管堵塞	按照“14.9 清洁“智能压粉器””章节的描述进行清洁。如果问题仍然存在，请打开咖啡豆仓，使用清洁刷刷通咖啡粉进料管） 
压粉完成后，咖啡过滤器中的粉量过多		

...→

故障	原因	解决方案
研磨后，过滤器中的咖啡粉没有达到“理想咖啡粉量”	“智能压粉器”需要清洁	按照“14.9清洁“智能压粉器””章节的描述进行清洁，然后再次研磨
	咖啡粉的量需要调节	使用咖啡粉量调节旋钮（B1）调节咖啡粉量。如果旋钮已经调至最大值，选择第一档研磨调整范围（参照“12.菜单设置”章节中“额外研磨调整”的描述进行操作）。如果问题仍然存在，请参照“14.8更换研磨器刀架”章节的描述更换刀架
	随着时间的推移，研磨器刀架逐渐磨损	按照“14.8 更换研磨器刀架”章节的描述更换刀架

1. FUNDAMENTAL SAFETY WARNINGS

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Designated use: this appliance is designed and made to prepare drinks based on coffee, milk and hot water. Use drinking water only in the tank. Never use the accessories to make drinks other than those described in these instructions. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.
- The surface of the heating element remains hot after use and the outside of the appliance may retain the heat for several minutes depending on use.
- Clean all the components thoroughly, taking particular care with parts in contact with the milk.
- Cleaning and user maintenance shall not be made by children without supervision.
- IMPORTANT: to prevent damage to the appliance, do not clean with alkaline detergents; use a soft cloth and, where applicable, neutral detergent.
- This is an household appliance only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the plug or power cord is damaged, it must be replaced by customer services only to avoid all risk.
- Appliances with removable cord: avoid splashes of water on the power cord connector or socket at the back of the appliance.
- IMPORTANT: Models with glass surfaces: do not use the appliance if the surface is cracked.
- The coffee maker must not be placed inside a cabinet or kitchen unit during use



Never clean the machine by immersing it in any kind of liquid.

FOR EUROPEAN MARKETS ONLY:

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are above 8 years old and supervised. Keep the appliance and power cord away from children under 8 years of age.

- The appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Always unplug the appliance when left unattended and before assembly, taking apart or cleaning.
- **Models with coffee pot function:** wait 5 minutes between drinks brewing.



Surfaces marked with this symbol become hot during use (the symbol is present in certain models only).

This is an electrical appliance and may cause electric shock.

You should therefore follow these safety warnings:

- Never touch the appliance with damp hands or feet.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the cord as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair. Turn it off, unplug from the mains socket and contact Customer Services.
- Before cleaning the appliance, turn it off, unplug from the mains socket and allow to cool.
- ATTENTION: Setting a longer auto-off time leads to an increase in energy consumption.

Important!

Keep all packaging (plastic bags, polystyrene foam) away from children.

CHOKING HAZARD. The appliance might contain small parts. Some of those small parts might be required to get disassembled during cleaning and maintenance operations. Handle with care and keep small parts out of reach of children.

Danger of burns!

This appliance produces hot water and steam may form while it is in operation.

During operation (automatic rinsing, hot drink delivery, steam delivery, cleaning), avoid contact with splashes of hot water or steam.

When the appliance is in operation, the cup shelf could become very hot.

2. GENERAL INFORMATION

2.1 Instruction for Use

Read all the Instruction for Use carefully before using the appliance. Failure to follow this Instruction for Use may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect this Instruction for Use.

Please note:

These safety warnings are valid for all De'Longhi coffee machines.

Keep this leaflet together with the instructions accompanying the appliance.

If the appliance is passed to other persons, they must also be provided with this Instruction for Use.

3. BEFORE USE

3.1 Checking the appliance

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present. Do not use the appliance if it is visibly damaged. Contact De'Longhi Customer Services.

3.2 Installing the appliance

When you install the appliance, you should respect the following safety warnings:

- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls and at least 15 cm above the coffee maker.
- Water penetrating the appliance could cause damage. Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the power cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

3.3 Connecting the appliance

Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance.

Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only.

If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

3.4 Setting up the appliance

The first time you use the machine, the water circuit is empty and the appliance could be very noisy. The noise becomes less as the circuit fills.

3.5 What water to use

- Potable fresh water is recommended.
- Do not use sparkling (carbonated) or distilled water

3.6 Cleaning and maintenance of materials in contact with food

- When utilized for the first time, or after 3 days without use, clean the appliance and the removable accessories that come into contact with water, coffee and milk, as indicated in the instructions for use. Check in the instructions which accessories are dishwasher safe.
- **Beverages served hot:** After 3 days without the machine being used, change the water in the tank and rinse out the circuit as described in the instructions, before making any further drinks. If the machine is not going to be used for a period longer than 3 days, it is advisable to empty the water tank.

Cold extraction technology: before making cold brewed drinks, empty out the water tank, rinse thoroughly and refill with fresh potable water.

- Be certain to take maximum care when carrying out all cleaning and maintenance operations described in the instructions for use and/or prompted by the display or warning lights of the appliance itself.

3.7 Making cappuccinos and milk-based coffees


- The machine can be used both with cow's milk and with plant-based beverages.
- Do not use raw milk.
- Use pasteurized or UHT milk, or plant-based beverages kept and stored in accordance with the indications given by the producer.
- The cleaning methods described in the instructions do not guarantee the complete removal of allergens.
- Before dispensing any kind of drink, make certain that the machine has not been operated previously using types of milk, or types of plant-based beverage, containing allergens to which you may be allergic or substances you may be intolerant to.
- In the event that unused milk or plant-based beverage may be left in the carafe, this can be kept in the refrigerator for further use, observing the indications for storage given by the producer of the beverage, and under no circumstances for longer than 2 days. If the milk carafe is not returned to the refrigerator, empty the contents and clean the carafe as described in the instruction manual.

4. DESCRIPTION

4.1 Description of appliance - A

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

4.2 Description of control panel - B

- B1. Coffee dose dial
- B2. "x1" button: to use the 1 coffee filter
- B3. "x2" button: to use the 2 coffees filter
- B4. Coffee Temperature button
- B5.  button: to deliver the drink/confirm
- B6. "Active Rinse" button
- B7. Hot water button
- B8. "Descaling" button
- B9. Drink selector dial
- B10. Drink selected light:

Hot Espresso based drinks

- Espresso
- Americano
- Coffee

Cold coffee based drinks

- Espresso Cool
- Cold Brew

Milk based drinks

- Cappuccino
- Flat White
- Latte

- B11. "Milk clean" light
- B12. "General alarm" light
- B13. "No water" light

- B14. Pressure gauge
- B15. "Energy saving" light
- B16. "No beans container" light
- B17. "Anti-clogging" light
- B18. Led module process:
 - Indicates the operation the appliance is running
 - The setting of the dose level
 - The infusion temperature setting
 - The selected setting (see "12. Menu settings")

4.3 Description of accessories - C*

(* The accessories may vary in type and number depending on the model.)

- C1. Portafilter
- C2. 1-cup coffee filter
- C3. 2-cups coffee filter
- C4. 1-cup Espresso cool filter
- C5. 2-cups Espresso cool filter
- C6. "Water hardness test" indicator paper
- C7. Descaler
- C8. Descaling accessory
- C9. Removable power cord
- C10. Tube brush
- C11. Cleaning brush
- C12. Cloth
- C13. Coffee outlet cleaning disk accessory
- C14. Coffee outlet cleaning tabs
- C15. Accessory for cleaning the steam wand

4.4 Recommended optional cleaning accessories

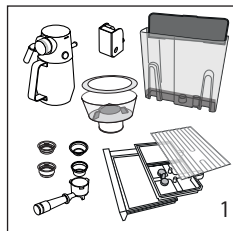
Visit Delonghi.com for more information.

ECO MULTICLEAN  **Cleaner**
EAN: 8004399333307

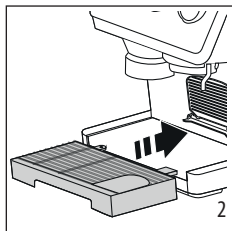
4.5 Description of LatteCrema - D

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

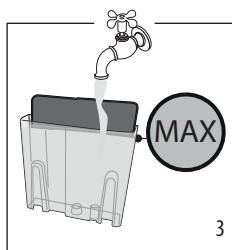
5. PREPARING YOUR MACHINE FOR FIRST USE



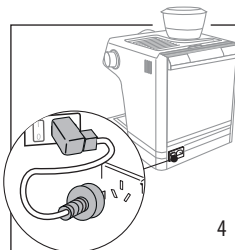
1. Wash and dry all accessories (including water tank) with warm water and washing-up liquid.



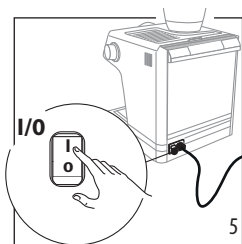
2. Insert the drip tray (A12) complete with cup grill (A10) and (A11).



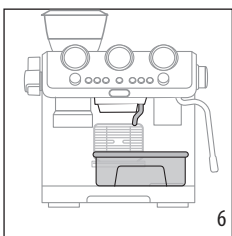
3. Remove the water tank (A16) and fill with fresh clean water*, taking care not to exceed the MAX level.



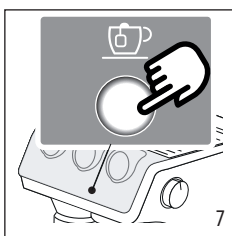
4. Plug the power cord connector (C9) into the socket (A17) at the back of the machine, then plug into the mains socket.




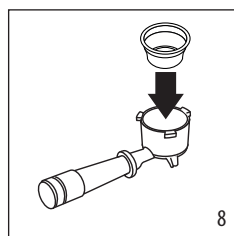
5. Make sure the main switch (A18) at the back of the machine is pressed and in the I position.



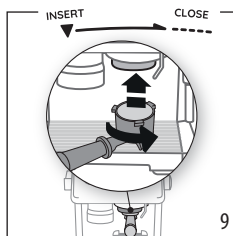
6. Place a container with a minimum capacity of 100 ml under the hot water spout (close to the coffee outlet (A8)).




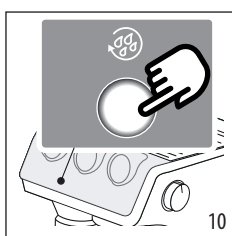
7. Press  (B7) to rinse.




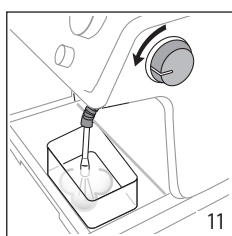
8. Insert the coffee filter in the portafilter (C1).



9. Attach the portafilter filter to the machine. To attach correctly, align the portafilter handle with the lower arrow, then turn the handle to the right until it is aligned in the "CLOSE" position .



10. Place a container under the portafilter and frothing wand and press  (B6).



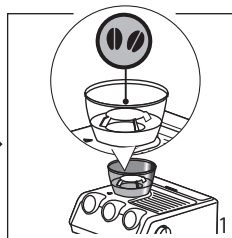
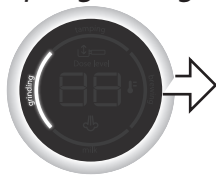
11. Open the steam dial (A5) to deliver steam for at least 5 seconds. For optimal steam performance we recommend you repeat this action 3 or 4 times. This is to purge the steam wand before frothing or steaming your milk.

* What water to use

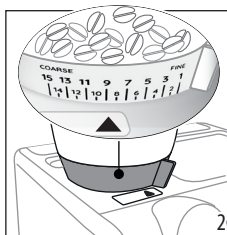
- Potable fresh water is mandatory.
- Do not use sparkling (carbonated) or distilled water
- **Cold extraction technology:** before making cold brewed drinks, empty out the water tank (A16), rinse thoroughly and refill with fresh potable water.

6. COFFEE DELIVERY

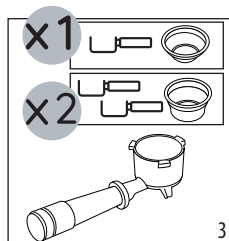
Step 1-grinding



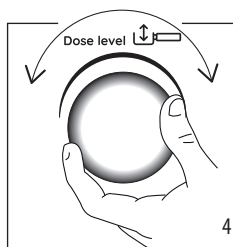
1. Add beans to beans container (A1) Fresh is best; fill in just with the quantity you need.



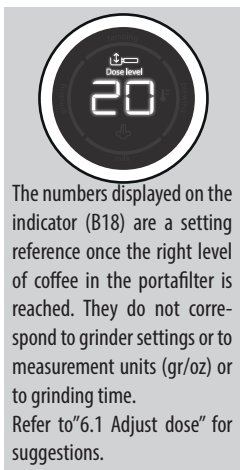
2. Check that the ground selector (A3) is set to 9 (factory setting).



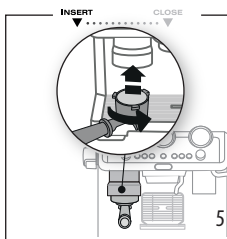
3. Select 1-cup (C2) or 2-cups (C3) coffee filter and place in the portafilter (C1).



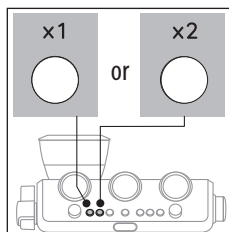
4. Set the dose level by adjusting the coffee dose dial (B1) starting from number "1" on the led module indicator (B18) ("1" corresponds to the min. position).



The numbers displayed on the indicator (B18) are a setting reference once the right level of coffee in the portafilter is reached. They do not correspond to grinder settings or to measurement units (gr/oz) or to grinding time. Refer to "6.1 Adjust dose" for suggestions.



5. Attach the portafilter to the outlet of the coffee grinder (A19), aligning it with the lower arrow, then turn the handle to the right until it is aligned in the "CLOSE" position (▲).



6. When using the 1-cup filter (C2) or (C4), press the "X1" button (B2). When using the 2-cups filter (C3) or (C5), press the 2x button (B3): this will also double the quantity of espresso coffee delivered. The grinding step begins and stops automatically.

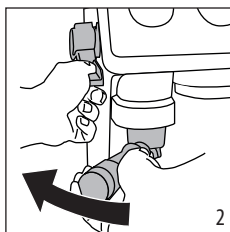
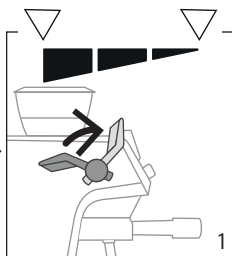
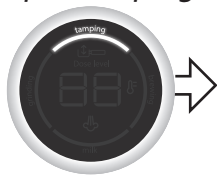
6.1 Adjust dose

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

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

1. Set the dose turning the "coffee dose dial" (B1) starting from the minimum position (number "1" on the "led module process" (B18)).
2. Look at which roasting level your coffee is and based on that, turn the dial slowly, referencing the ranges.

Step 2-tamping



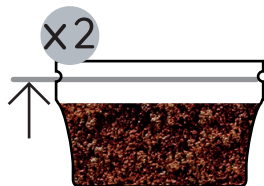
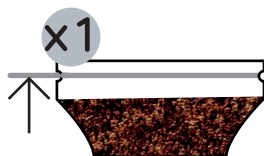
3. Check the dose (see "6.2 Achieve perfect dose").

1. After grinding, pull the lever (A21) down fully (do not remove portafilter). For best results, repeat the tamping stroke twice turning the lever to the at-rest position each time.

2. Pull the portafilter out while the tamper is still down for polished finish of coffee. Once it is done, place back the lever in its original position.

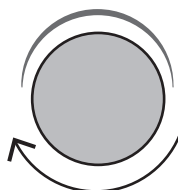
6.2 Achieve perfect dose

Under dose

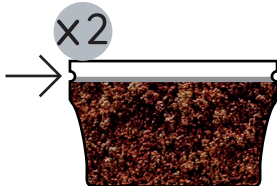
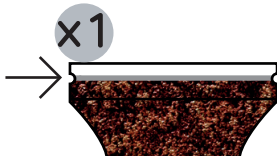


- The coffee ground quantity in the filter is not enough.
- To increase coffee quantity, turn clockwise little by little the coffee dose dial (B1).

Dose level

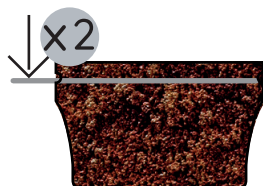
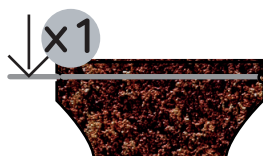


PERFECT DOSE



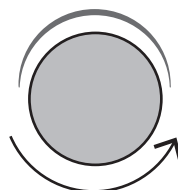
- The filter is filled up to the level of the mark
- The coffee dose dial (B1) is correctly set

Over dose



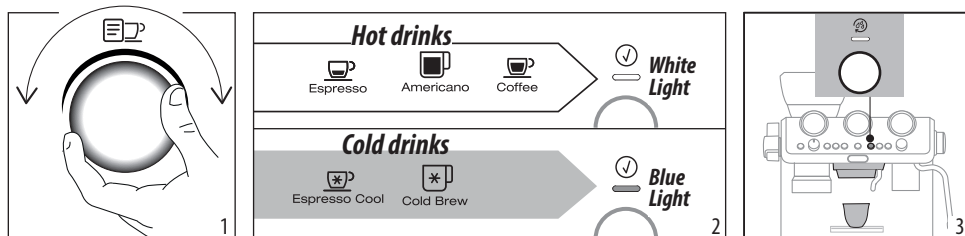
- Too much ground coffee in the filter.
- Next grinding, reduce the coffee quantity by turning anti-clockwise little by little the coffee dose dial (B1).

Dose level



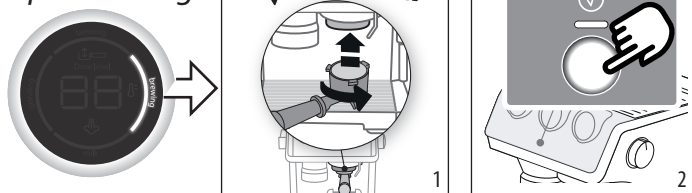
6.3 Rinsing before preparing drinks

At every use of the machine is strongly recommended to run a hot rinse to purge the shower with the dedicated button (B6). In addition, when preparing a cold drink after a hot drink and viceversa the results in cup could not be at the ideal temperature: it is therefore recommended, before brewing, to run an additional rinse.



1. Select the beverage you want to prepare.
2. The OK light turns white if you selected a hot drink or blue if you selected a cold drink.
3. Press the button: hot or cold water runs from the coffee outlet (A8) (in this way the coffee circuit will heat up or cool down).

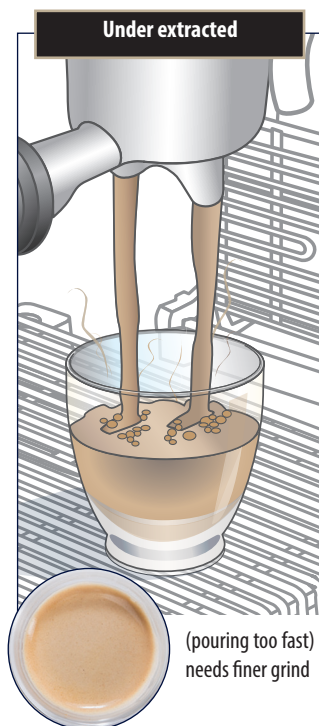
Step 3-brewing



1. Attach the portafilter (C1) to the coffee outlet (A8).
2. Press (B5) to start

7. ACHIEVE ESPRESSO PERFECTION

Extracting the perfect espresso is an art and might take a couple of tries. Be ready to adjust the coarseness of the grind and always make sure to have the tamped ground coffee at the indicator line in the filter (perfect dose) to be able to reach perfect extraction.



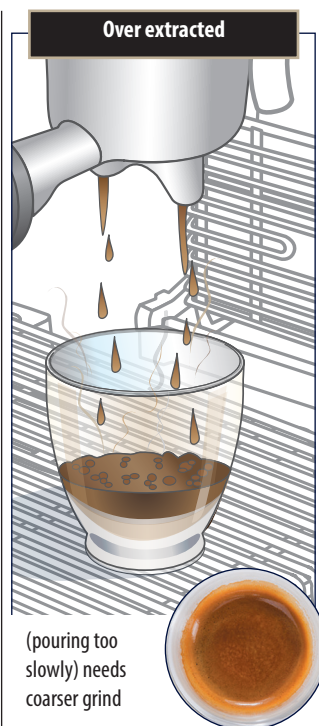
- Flowing fast like water
- Light and pale Crema

To make it perfect:

- Adjust grinding setting to a finer setting 1 step at a time.



- Make sure ground coffee quantity reaches the “perfect dose”: if not, adjust the coffee dose dial (B1) (see “6.2 Achieve perfect dose”).



- Flowing in drips or not at all
- Crema very dark and not uniformed

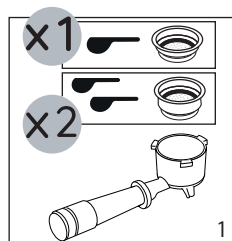
To make it perfect:

- Adjust grinding setting to a coarser setting 1 step at a time.

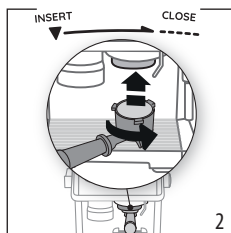


- Make sure ground coffee quantity reaches the “perfect dose”: if not, adjust the coffee dose dial (B1) (see “6.2 Achieve perfect dose”).

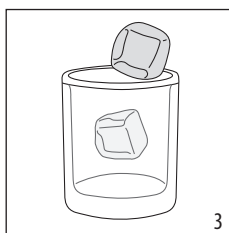
8. ESPRESSO COOL DELIVERY



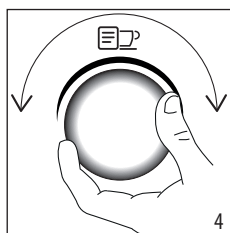
1. Insert the dedicated filter for Espresso cool (C4) or (C5).



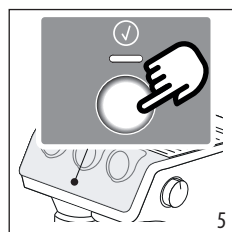
2. Proceed preparing the perfect dose (see "6. Coffee delivery" Steps 1- grinding & 2- tamping), then attach the portafilter (C1) to the coffee outlet (A8).



3. Add 1 or 2 ice cubes in the glass.



4. Select "Espresso cool".

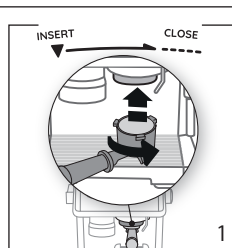


5. Press (✓) (B5) to start brewing (✓ turned blue to indicate that a cold drink is selected). Coffee delivery stops automatically.

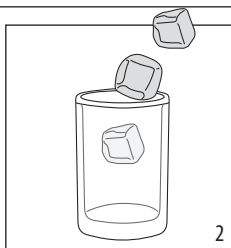
Please note:

- As no pressure is produced to brew this drink, the pressure gauge (B14) will not turn to a higher position.
- Cold Extraction Technology:** Fresh water is best: be sure the water in the tank (A16) is fresh. If the water is a couple of days old, empty and rinse the water tank thoroughly.

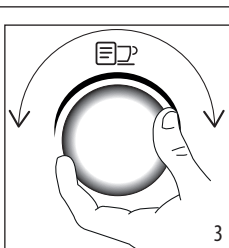
9. COLD BREW DELIVERY



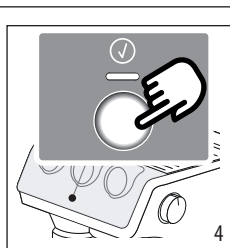
6. Proceed preparing the perfect dose (see "6. Coffee delivery" Steps 1- grinding & 2- tamping), then attach the portafilter (C1) to the coffee outlet (A8).



7. Add 2 or 3 ice cubes in the glass



8. Select "Cold brew" by turning the drink selector dial (B9).



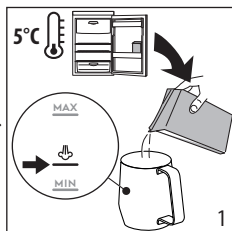
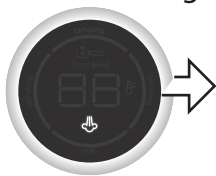
9. Press (✓) (B5) to start brewing (✓ turned blue to indicate that a cold drink is selected). Coffee delivery stops automatically.

Please note:

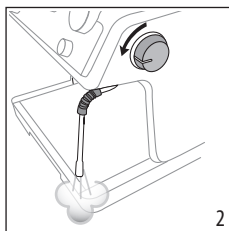
Cold Extraction Technology: Fresh water is best: be sure the water in the tank is fresh. If the water is a couple of days old, empty and rinse the water tank thoroughly. Potable fresh water is mandatory.

10. MAKING MILK DRINKS

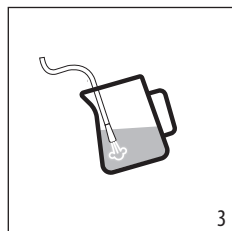
Manual frothing



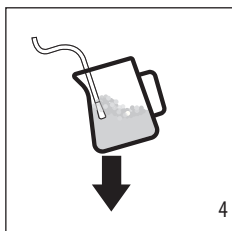
1. Fill the milk container (D8) with fresh cold milk from the refrigerator (5°C) up to . Milk will up to triple in volume.



2. Turn the steam dial (A5) on briefly to purge condensation. Make sure the steam wand (A6) is pointing away from you.



3. To make the froth, put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.



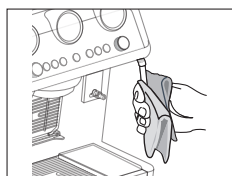
4. Keep the steam nozzle just on the surface, careful not to make big bubbles by letting too much air in.



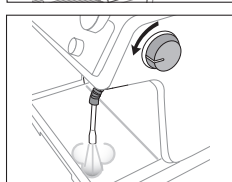
5. Insert the steam nozzle just under the milk: this create a vortex. Once the desired temperature is reached turn the steam dial (A5) off and wait till steam stops completely before removing the milk container.

Cleaning the steam wand (A6)

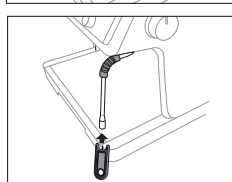
1. After every use, remove with a soft damp cloth any milk residues from the steam wand. For perfect cleaning, we recommend Eco MultiClean: it ensures hygiene by removing milk proteins and fats and can be used to clean the whole machine.



2. Use the steam for a deeper cleaning.



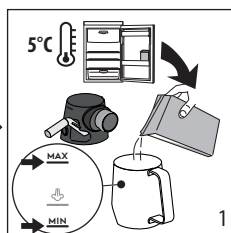
3. To maintain the better usability of the steam wand, we suggest to use the cleaning accessory (C15) for opening the hole of the nozzle.



Barista tips:

- Fresh cold whole milk is recommended for best results. Dairy and Non Dairy alternatives will vary in ease of texturing depending on type.
- After foaming milk, eliminate unwanted bubbles by swirling the milk container (D8).

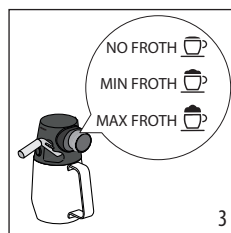
Automatic milk beverages



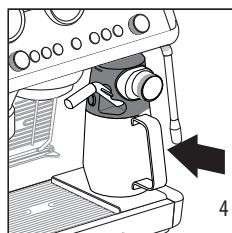
1. Fill the milk container (D8) with fresh cold milk from the refrigerator (5°C).



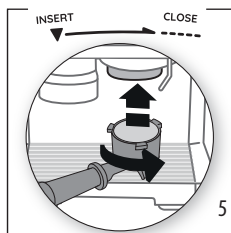
2. Close with the lid (D1).



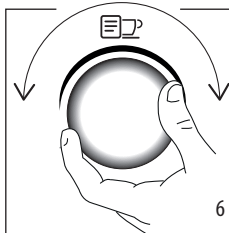
3. Turn the knob (D5) to select the desired froth.



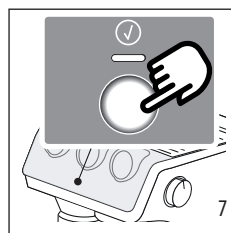
4. Attach the Lattecrema to the it's connection (A7).



5. Prepare the perfect dose (see "6. Coffee delivery"-Steps 1- grinding & 2-tamping) and attach the portafilter.

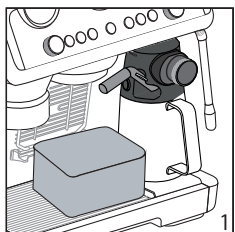


6. Select your drink.

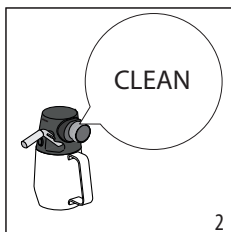


7. Press (B5) to start brewing. The appliance automatically brews coffee and milk in sequence.

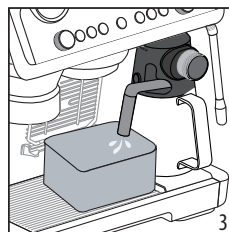
Cleaning Lattecrema after every use



1. Leave the Lattecrema in the machine (you do not need to empty it). Place a cup or other recipient under the frothed milk spout (D4).

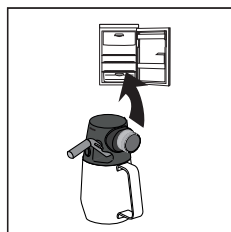


2. Turn the froth selection knob (D5) to "Clean".



3. Cleaning automatically starts and stops.

Watch out: Remember, after cleaning, to turn the knob back on foam setting.



4. Remove the Lattecrema and put it in the refrigerator keeping in mind the following suggestions:

Preparing several drinks in succession:

- Every time a milk-based drink has been prepared, the “Milk clean light” (B11) turns on to indicate that the carafe has to be cleaned (Clean function). 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 (“Clean” function), disassemble the milk carafe and clean all components, proceeding as described in section “11.3 Thorough cleaning of Lattecrema”

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

- Having carried out the cleaning step (“Clean” function), remove the milk carafe and put it straight in the refrigerator. The carafe containing milk can be kept in the refrigerator no more than 2 days, after which time all components should be cleaned as described in the section “11.3 Thorough cleaning of Lattecrema”.

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 the section “11.3 Thorough cleaning of Lattecrema”.

Following preparation of milk-based drinks — general notes:

- If the milk carafe is not cleaned, the “Milk clean light” (B11) stays on as a reminder that cleaning is required. To start the function, see “Cleaning Lattecrema after every use”
- In certain cases, the machine will need to heat up before cleaning can take place.
- 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.

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

11.1 Milk recipes



Drink	Recommended knob position	Approx. Quantity (ml)	X2 (ml)
Cappuccino	MED	150	230
Flat White	MIN	150	230
Latte	MED-MIN	250	330

- **Double dose milk drinks:** Fill the milk container with a sufficient quantity of milk, not exceeding the MAX level marked on the container (D8). Each mark on the side of the container corresponds to about 100 ml/ 3.38 fl oz of milk.
- Using fresh cold full cream milk will achieve the best results.

11.2 Milk froth knob positions:


CLEAN

To clean
LatteCrema
System after
each use

MAX
Froth



MED
Froth



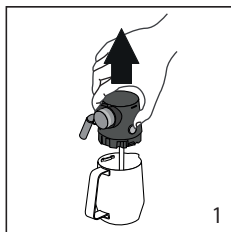
MIN
Froth



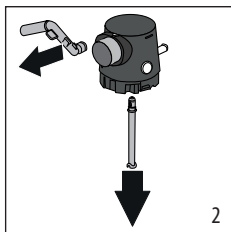

INSERT

To extract
or insert
the froth
selection
knob (D5)

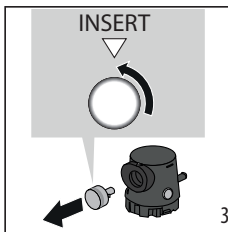
11.3 Thorough cleaning of Lattecrema



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

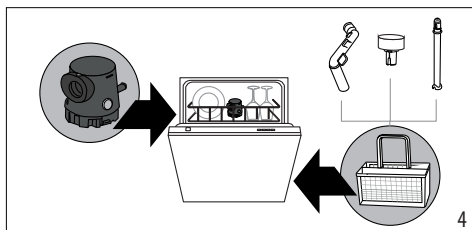


2. Remove the milk spout (D4) and milk intake tube (D7);

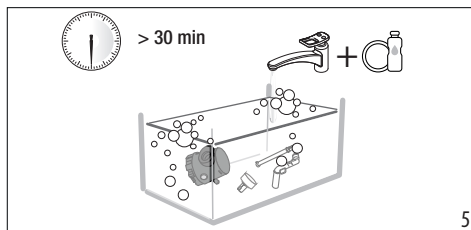


3. Turn the froth selection dial (D5) to "Insert" position and extract it.

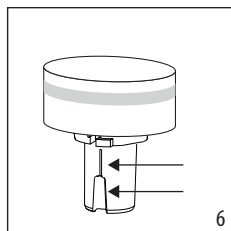
4. Wash in a dishwasher (recommended) or by hand, as indicated below:



- **In a dishwasher:** Rinse all components with warm drinking water (at least 40 °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, dial) in the cutlery basket. Run a wash program at 50 °C e.g. Eco Standard



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












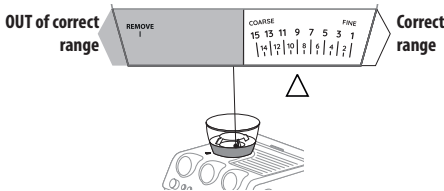

5. Make sure there are no milk residues left in the cavity and the channel on the underside of the dial. If necessary, scrape with a toothpick.

6. Check that the intake tube and the outlet tube are not clogged with milk residues;
7. Dry the components with a clean dry cloth;
8. 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.

11. EXPLANATION OF LIGHTS

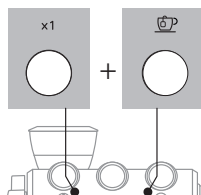
LIGHTS	EXPLANATION OF LIGHTS	OPERATION
All the lights flash briefly	Turning the machine on	Self-diagnosis
 permanently on	The appliance is being turned on for the first time and the water circuit must be filled	Proceed as described in section "5. Preparing your machine for first use"
 on	Energy saving is enabled	If you want to disable the function, see section "12. Menu settings"
 on (orange)	The beans container (A1) is empty	Fill the beans container
 flashing (orange)	You are trying to grind coffee but the beans container (A1) is empty	Fill the beans container
 on	Insufficient water in tank (A16) or water tank not inserted correctly	Fill the tank or extract the tank and put it back correctly
 flashing	You are trying to deliver a drink but water tank (A16) is empty	Fill the tank
 on (red)	General alarm	Contact Customer Services
 on (orange)	The coffee outlet (A8) requires cleaning	
 on (red)	The finess of the grind selector (A3) is incorrect (or out of correct range) (see picture above)	Move the selector within the 15 levels from coarse to fine, keeping in mind to: <ul style="list-style-type: none"> • Always adjust the coffee grinder during the grinding • Adjust one grinding level at a time and make at least 5 coffees before adjusting again
	The coffee beans container (A1) is not completely insert: the machine does not work for safety reasons	Check that the bean container is completely locked (see fig. 5 - section "14.6 Cleaning the beans container housing")
		
 flashing (red)	You started grinding but the finess of the grind selector (A3) is incorrect (or out of correct range) (see picture above)	Move the selector within the 15 levels from coarse to fine, keeping in mind to: <ul style="list-style-type: none"> • Always adjust the coffee grinder during the grinding • Adjust one grinding level at a time and make at least 5 coffees before adjusting again
	You started grinding but the coffee beans container (A1) is not completely insert: the machine does not work for safety reasons	Check that the bean container is completely locked (see fig. 5 - section "14.6 Cleaning the beans container housing")

...→

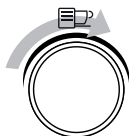
LIGHTS	EXPLANATION OF LIGHTS	OPERATION
 on (red)	After every use, the Lattecrema must be cleaned	When all the milk drinks are ready, proceed with automatic cleaning turning the knob (D5) to Clean
 on	The appliance is on and ready for use	The appliance is at the right temperature to deliver steam. To deliver steam, turn the steam dial (A5)
 flashing	The appliance is on and energy saving is enabled. The steam dial (A5) is in the steam delivery position	The light flashes to indicate that the appliance is preparing to deliver steam. Delivery begins as soon as the appliance is at temperature
	The appliance is heating up to be ready for use	The appliance is at temperature when the light remains on steadily
	The appliance is delivering steam	
 on (orange)	Descaling must be performed	Descalc the appliance as described in section "16. Descaling"
 flashing (orange)	Descaling is underway	Complete the operation as described in section "16. Descaling": the light comes white when the rinsing cycle of descaling is underway
 on (white)	The rinsing cycle of descaling must be performed	
 flashing (white)	The rinsing cycle of descaling is underway	
 flashing (white)	The hot active rinse is underway	
 flashing (blue)	The cold active rinse is underway	
 +  flashing	If the water softener filter is present, an air bubble may have been released inside the circuit, obstructing delivery	Press the button (B7) corresponding to the  light. Delivery begins and stops automatically.
	The grinding is too fine and the coffee is delivered too slowly or not at all	Extract the portafilter (C1) and repeat the operations to make the perfect dose (see "6.1 Adjust dose" and "6.2 Achieve perfect dose").
	The coffee filter is blocked.	Rinse the filters under abundant running water or by Active Rinse function (B6).
	The water tank (A16) has been inserted incorrectly and the valves on the bottom are not open	Press the water tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descalc as described in section "16. Descaling"
 blinking	The funnel of the coffee grinder is clogged	Clean as described in section "14.9 Cleaning the "Smart tamping station"". If the problem persists, access the funnel by opening the flap (A20) and clear the blockage using the tube brush (C10)
		Check that the coffee filter being used matches the number of cups selected
		Reduce the coffee dosage by turning the dial (B1)

12. MENU SETTINGS

1. Enter the setting menu: press both buttons for 3 seconds, until light changes



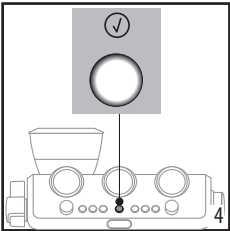
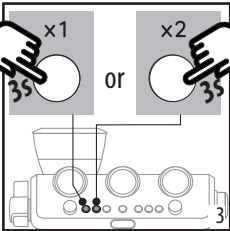
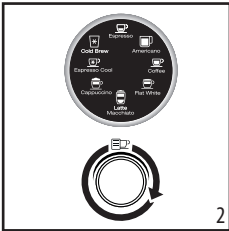
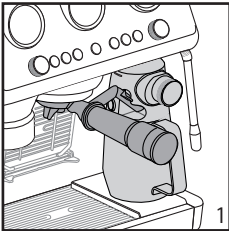
2. Select the setting: select the drink corresponding to the setting you want to check and/or change



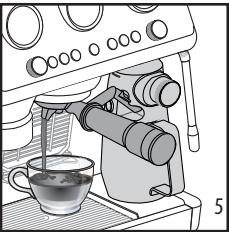
Drink	Corresponding setting	How to enter & change	Reference on the Led module process (B18)
Espresso	Extra grinding adjustment <i>Enable extra time in the grinder only to compensate wear (see "Efficient grinding")</i>	Press to enter and press again to change	= OFF
			= ON
Americano	Water hardness	Press to enter and press again to display the number shown corresponding to the squares in the water hardness text	
Coffee	Auto off	Press to enter and press again to change	= 5 minutes
			= 90 minutes
			= 180 minutes
Coffee	Energy saving	Press to enter and press again to change	= OFF
			= ON
Latte	Beep	Press to enter and press again to change	= OFF
			= ON
Cappuccino	Reset to default values	Keep pressed the OK button for 5 seconds to reset	--
Espresso Cool Cold Brew	Statistics	Press OK	See chapter "How to read the statistics"

3. Save new settings by pressing the OK button (B5) (After 30 seconds of inactivity, the machine will automatically exit the settings menu).

13. CUSTOMISING THE QUANTITY OF COFFEE DRINKS



1. Prepare the appliance to deliver the drink you want to make. Prepare the perfect dose (“6.1 Adjust dose” and “6.2 Achieve perfect dose”) and attach the portafilter (C1) to the coffee outlet (A8): if you have to customize a milk based drink, prepare and attach the Lattecrema .
2. Turn the dial (B9) to select the drink to be programmed.
3. Press the 1-cup or 2-cup button “1x” (B2) or “2x” (B3) and hold for at least 3 seconds, until the indicator for the selected drink starts blinking to confirm that the machine is in programming mode.
4. Press the button (B5) to start delivering the drink. The lights corresponding to the OK button flashes.



5. When you have reached the desired quantity of the drink, press the OK button again. If the recipe includes another ingredient, it starts delivery: when you have reached the desired quantity, press the OK button again.

Please note:

- Drinks can be programmed, but the delivery of steam and hot water can not.
- Programming changes the quantity of drinks delivered, but not of ground coffee.
- When a programmed drink is selected, the corresponding indicator blinks briefly.
- After 30 seconds of inactivity, the machine will automatically exit the programming mode.
- **My LatteArt** is not programmable.

Coffee Recipe	Default quantity (ml)	Programmable quantity (ml)
Espresso	≈ 35	from ≈ 15 to ≈ 90
Espresso X2	≈ 70	from ≈ 30 to ≈ 180
Coffee	≈ 80	from ≈ 50 to ≈ 120
Coffee X2	≈ 160	from ≈ 120 to ≈ 240
Americano	≈ 120	<ul style="list-style-type: none">• espresso: from ≈ 15to ≈ 90• water: from ≈ 25 to ≈ 120

Coffee Recipe	Default quantity (ml)	Programmable quantity (ml)
Americano X2	≈ 240	<ul style="list-style-type: none">• espresso: from ≈ 30to ≈ 180• water: ≈ 50 to 240
Cold Brew	≈ 110 / 3.72	≈ 90 to ≈130
Cold Brew 2x	≈ 180 / 6.08	≈ 160 to ≈ 220
Espresso Cool	≈ 40/ 1.35	≈ 30o ≈ 50
Espresso Cool 2x	≈ 80 / 2.70	≈ 60 to ≈ 110



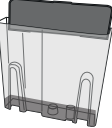







14. CLEANING AND MAINTENANCE

Important!

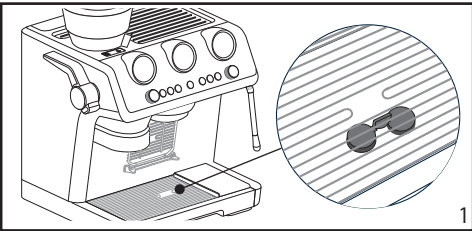
- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
- If the appliance is not used for more than a week, before using it again, we recommend you perform a rinse cycle.

Danger!

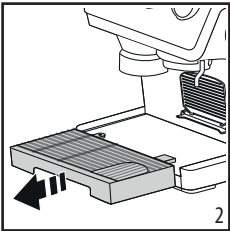
- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

					
	×	✓	×	×	×
ECO MULTICLEAN 	✓	×	×	×	×
	✓	×	×	✓	×
	×	✓	✓	✓	✓
	×	✓	✓	×	✓

14.1 Cleaning the drip tray



1. The drip tray is fitted with a level indicator (A13) showing the amount of water it contains. Before the indicator protrudes from the cup grille (A10), the drip tray (A12) must be emptied and cleaned, otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

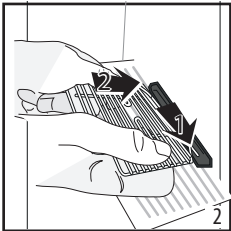
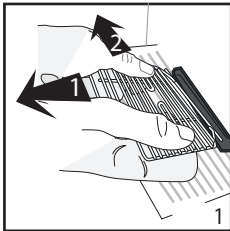


2. Remove the drip tray.

3. Remove the cup grilles (A9) and level indicator (A13), empty the water and clean all the components with a cloth, then reassemble the drip tray. All the components are dishwasher-safe.
4. Put the drip tray back in place.

14.2 Cleaning the espresso cup grille

1. Extract the grille (A9) by pulling it from the left, then removing it from the support. Clean the support with a cloth and wash the grille (dishwasher safe).
2. Put the grille back on the support from the right side, then push until it is correctly attached.



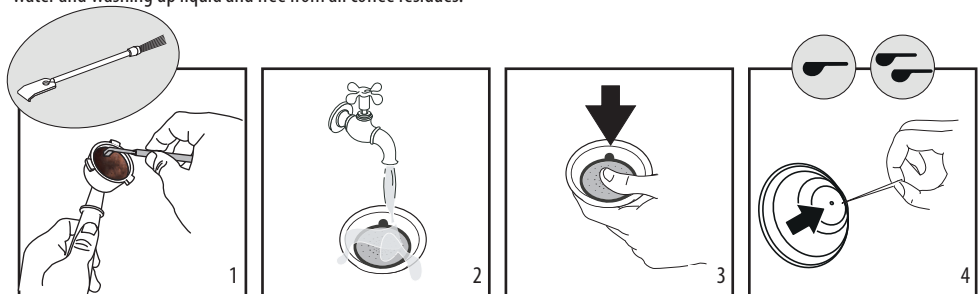
14.3 Coffee filters (C2) and (C3) cleaning and maintenance

The filters must always be clean with warm water and washing up liquid and free from all coffee residues.

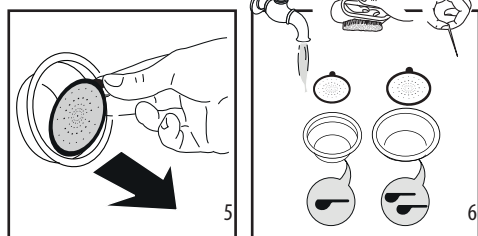
Always rinse the filters under abundant running water or by Active Rinse function (B6).

14.4 Cleaning the "Espresso Cool" filters (C4) and (C5)

These filters have been developed to deliver optimal extraction results with this recipe. The filters must always be clean with warm water and washing up liquid and free from all coffee residues.




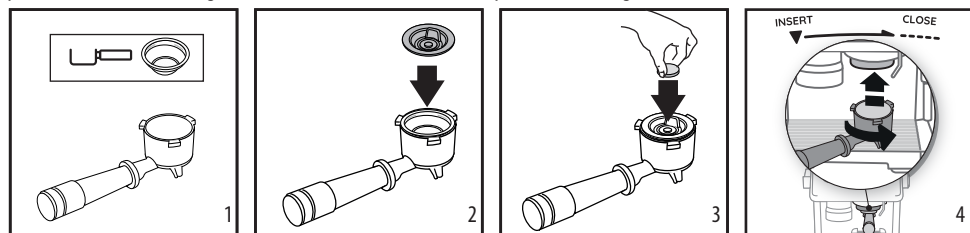
1. After using the appliance, use the scraper tool (C11) to remove the exhausted coffee dose.
2. Always clean and rinse the filters under abundant running water.
3. Push the perforated filter to make sure it is always correctly inserted in its housing.
4. Make sure the hole underneath is free from all residues. If still dirty, and in any case always at least once a month, clean the coffee filters thoroughly:



5. Extract the perforated filter by pulling the tab.
6. Rinse the filters under running water.
7. Make sure the holes are not blocked. If necessary, clean with a pin.).
8. Dry all the components with a cloth.
9. Put the perforated filter back in the housing and press as far as it will go.

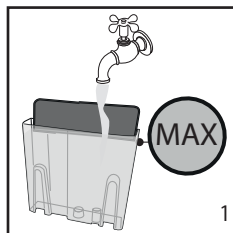
14.5 Cleaning of the coffee outlet

When the  light comes on (orange) (B12), you have to proceed cleaning the coffee circuit. To run the cleaning, you have to purchase dedicated cleaning tabs for coffee makers. For more info, please visit Delonghi.com.

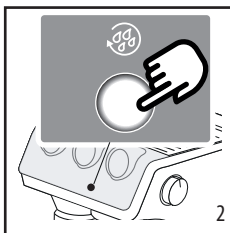



1. Insert the 1-cup coffee filter (C2) in the portafilter (C1).
2. Put on the coffee filter the special disk accessory (C13) and press it to the bottom.
3. Put on the accessory the cleaning tab.
4. Attach the portafilter to the coffee outlet (A8).


Cleaning of the coffee outlet




5. Fill the water tank (A16). Make sure the drip tray (A12) is empty.



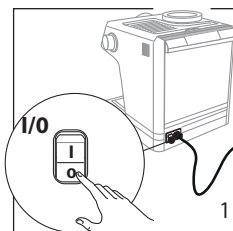
6. Keep pressed the  button (B6), until the related light start blinking (white). After few minutes the cleaning stops automatically.

- Remove the portafilter (C1) and the cleaning disk accessory (C13).
- Wash the portafilter (C1) and the filter under tap water;
- Insert the portafilter (C1) again and make a rinse by pressing the  button (blue) (B6): we suggest to put a container under the portafilter.
- Remove and empty the drip tray (A12).

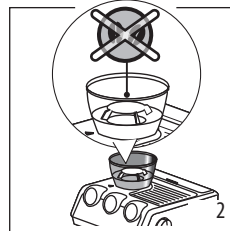
Please note:

This procedure can start by pressing the  button (B6)) for some seconds. To delete this option, press the same button for 10 seconds.

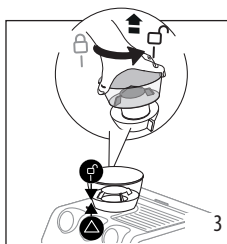
14.6 Cleaning the beans container housing



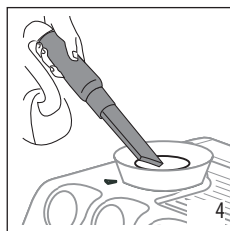
1. Turn the machine off.



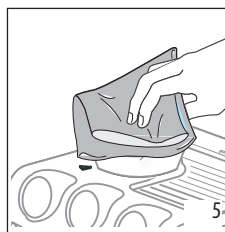
2. Make sure the beans container (A1) is empty. If necessary, operate the coffee grinder without beans to empty it.



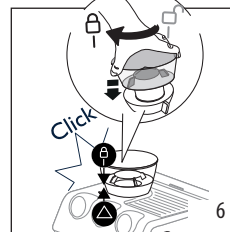
3. Release the beans container by turning it anticlockwise and extract from the appliance.





4. Remove coffee residues using a vacuum cleaner.



5. Clean the beans container housing with a damp cloth and dry.

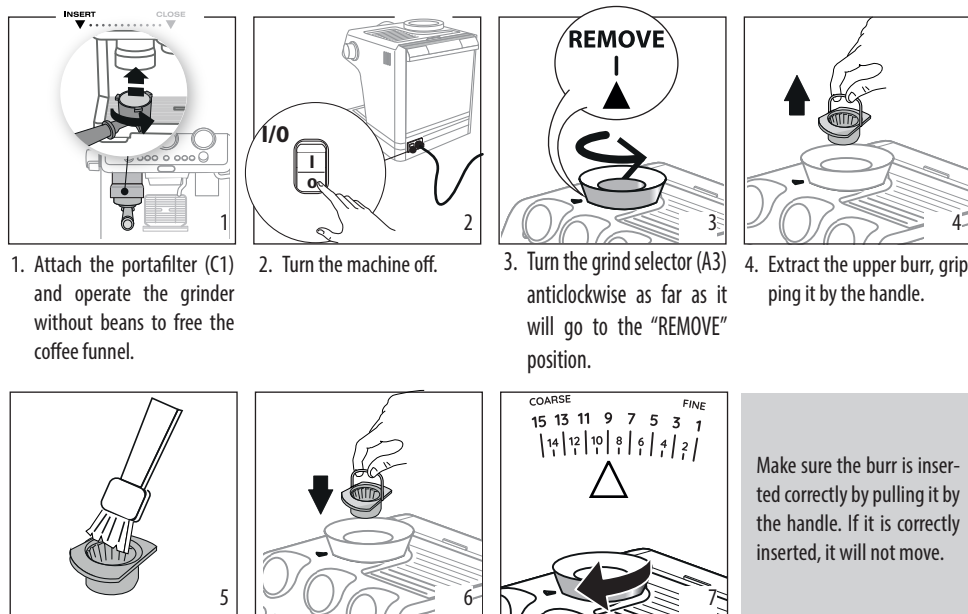


6. Put the container back inserting it in the coffee grinder. The container is correctly inserted when the arrow  is lined up with the  symbol and you hear a "click".

14.7 Cleaning the burr

When cleaning the beans container (A1), clean the container housing and upper burr with a damp cloth. The burr can be removed and replaced by an authorised customer services centre.

You may also need to remove the burr if it becomes blocked with foreign matter. If this occurs, remove the beans container and clean as follows:



1. Attach the portafilter (C1) and operate the grinder without beans to free the coffee funnel.
2. Turn the machine off.
3. Turn the grind selector (A3) anticlockwise as far as it will go to the "REMOVE" position.
4. Extract the upper burr, gripping it by the handle.
5. Clean the burr with a brush (not included) and remove the coffee residues using a vacuum cleaner.
6. Put the upper burr back in place.
7. Turn the grind selector to select the desired grinding level.

Make sure the burr is inserted correctly by pulling it by the handle. If it is correctly inserted, it will not move.

Efficient grinding

The burrs are subject to wear over time. This means that with continuous and regular use, the dial (B1) will need to be turned toward the higher numbers in order to obtain the perfect dose. Once a setting of between 30 and 40 has been reached, the extra grinding range becomes necessary (see section "12. Menu settings" - "Extra grinding adjustment").

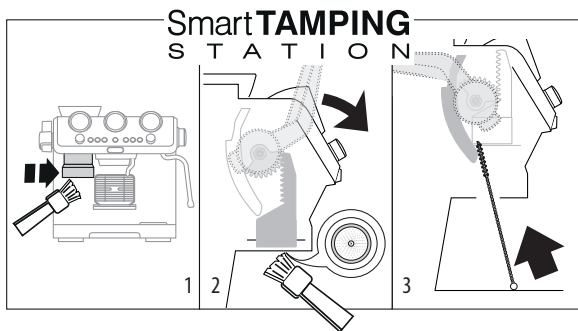
When the quantity of ground coffee becomes less than expected, contact a service centre to have the burrs replaced. With the new burrs fitted, adjust the coffee grinder by accessing the settings menu and selecting the first range of the extra grinding adjustment. Now turn the quantity adjustment dial (B1) to the Min position and set the quantity as for first-time use (see "6.2 Achieve perfect dose").

14.8 Replacing the burrs

When the quantity of coffee becomes even less, contact a customer services centre to have the burrs replaced, then adjust the grinder again as follows entering the setting menu ("12. Menu settings") and selecting the first range of the "Extra grinding adjustment". Then turn the ground coffee quantity dial (B1) to minimum position and set the dose like a first use (see "6.2 Achieve perfect dose").

14.9 Cleaning the “Smart tamping station”

1. Clean the attachment area with a brush;
2. Pull the lever (A21) as far as it will go and clean the presser cylinder with a brush. Then release the lever.
3. Use the tube brush (C10) to clean the coffee funnel.



14.10 Water tank

Periodically (about once a month) clean the water tank (A16).


1. Take out the water tank and rinse with drinking water;
2. Empty the water tank and clean with warm water (40°C/104°F approx), wiping if necessary with a clean, non-abrasive cloth. Rinse thoroughly under running water;
3. Fill the water tank with fresh drinking water up to the MAX level and return it to the machine.

Please note:


If the machine has not been used for more than 3 days, clean the water tank as described above.

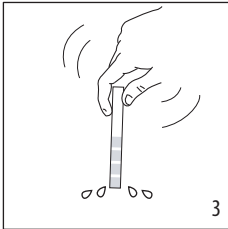
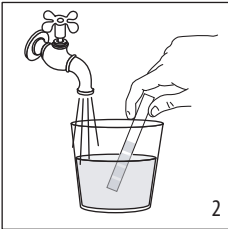
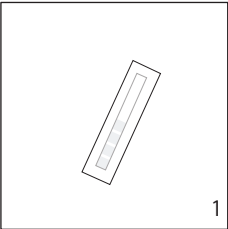
14.11 Cleaning circuit of the machine

If the machine has not been used for more than 3-4 days, it is strongly recommended to run 3 hot rinses as follows:

1. Place a container under the coffee outlet (A8);
2. Check the “OK” light (B5) is white (ready for hot preparation): if not, select a hot coffee preparation by turning the drink selector dial (B9)
3. Press the  button: the rinse stops automatically.
4. Repeat 2 more times.

15. WATER HARDNESS

The  descale light (B8) comes on after a period of time established according to water hardness. The machine can also be programmed according to the actual hardness of the water supply in the various regions, in which case descaling may be required less frequently.













1. Remove the “TOTAL HARDNESS TEST” indicator paper (C6) from its pack.

2. Immerse the paper completely in a glass of water for one second.

3. Remove the paper from the water and shake lightly.
4. After about a minute, 1, 2, 3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level.

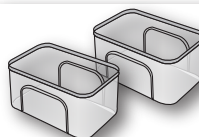
5. Set the appliance as indicated in section “12. Menu settings”.

Total Hardness Test result	Level (displayed on the led module process (B18))
	 pure water
	 soft water
	 medium water
	 hard water
	 very hard water

16. DESCALING



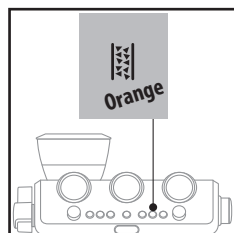
EcoDecalk
100 ml $^{\circ}\text{C}/3,40 \text{ fl.oz.}$ mini




2L

Please note

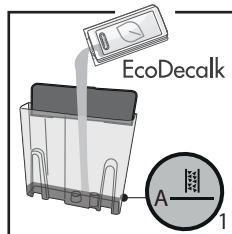
- Before use, read the instructions and the labelling on the descaler pack.
- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler could damage delicate surfaces.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




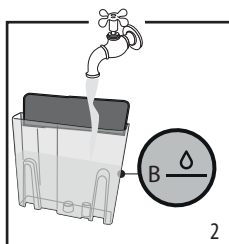
Descalc the appliance when the  light (B8) comes on (orange).


Please note

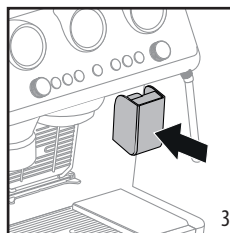
- If you want anticipate the cleaning cycle, press the descaling button (fig. 5) for 3 seconds.
- In case you start the descaling cycle by mistake, you can press the descaling button (fig. 5) for 10 seconds; the rinsing cycle can not be stopped (from step 9).



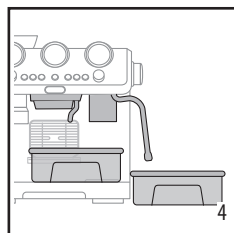
1. (IF PRESENT, REMOVE THE WATER SOFTENER DEVICE). Pour the descaler into the tank up to the level  A marked inside the tank (equal to one 100ml packet).



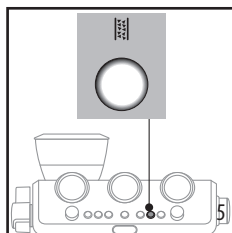
2. Add water (1 liter) up to the level  B. Then put the water tank back in the appliance.




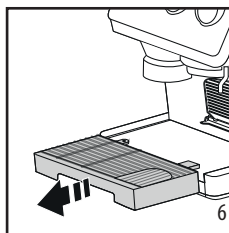
3. Insert the dedicated accessory (C8) to the Latte Crema connection (A7).



4. Make sure the portafilter is not attached and position a recipient under the coffee outlet, hot water spout and the other recipiente under the steam wand.



5. Keep pressed the  button until the corresponding light begins to blink: descaling starts.




6. Extract and empty the drip tray, then put back in the appliance

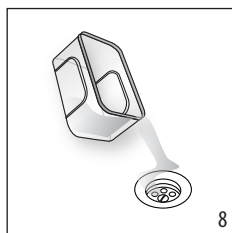
7. The descale programme starts and the descaler liquid comes out of the steam wand and coffee outlet. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pauses until the tank is empty.

See next page

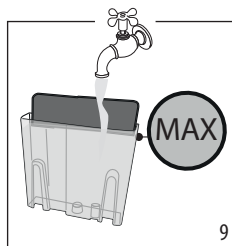


DESCALING

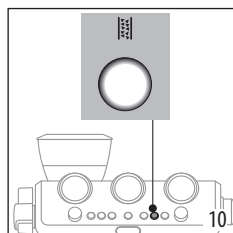
Delivery stops and the  light turns to white. This indicates that it is necessary to proceed with rinsing: see next page.




8. Empty the recipients used to collect the descaler solution and replace them empty.



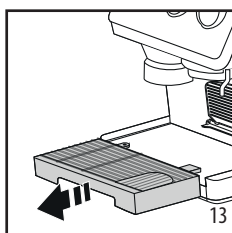
9. Remove the water tank, empty any residues of descaler solution, rinse with running water and fill with fresh water up to the MAX level. Put the tank back in its housing.



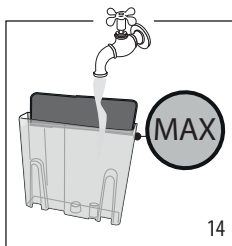
10. Keep pressed the  button until the corresponding light begins to blink: rinsing starts.

11. When rinsing is complete, delivery stops and the appliance prepares to be used again.

12. Empty the recipients used to collect the rinse water.








13. Extract and empty the drip tray, then put back in the appliance.


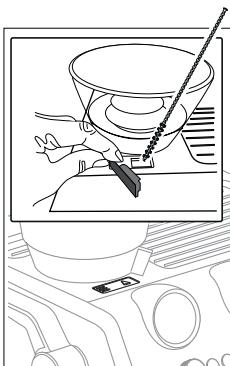


14. Empty, rinse, then fill the water tank with fresh water and replace it.

Now the appliance is ready to use.

17. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
There is water in the drip tray (A12)	It is normal: due to the internal water circuits operations	Regularly empty and clean the drip tray
No espresso coffee is delivered	No water in the tank (A16)	Fill the tank
	The  light is on to indicate that the coffee or steam circuit is empty	Press the button corresponding to the  light to fill the circuit
	The coffee filter is blocked	Rinse the filters under abundant running water or by Active Rinse function (B6).
	The tank has been inserted incorrectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descale as described in section "16. Descaling"
	Coffee grind too fine	Adjust coffee dose and grinding
The portafilter cannot be attached to the machine	The ground coffee has not been pressed or is too much	Repeat grinding with new settings. Reduce the powder quantity: check if the filter (single or double filter) is the same size as the selector of grinding quantity (1x or 2x button)
The espresso coffee drips from the edges of the portafilter rather than the holes	The portafilter is inserted incorrectly	Attach the portafilter correctly and rotate firmly as far as it will go
	The espresso boiler gasket has lost elasticity or is dirty	Have the espresso boiler gasket replaced by Customer Services
	The coffee filter is clogged	Rinse the filters under abundant running water or by Active Rinse function (B6).
The coffee crema is too light (delivered from the spout too fast)	The appliance settings need reviewing	Refer to coffee guide for suggestions
The coffee crema is too dark (delivered from the spout too slowly)	The appliance settings need reviewing	Refer to coffee guide for suggestions
No milk froth is formed when making cappuccino with Lattecrema	Milk not cold enough	Always use milk at refrigerator temperature
	The froth selection knob (D5) is not in the correct position	Check and turn to the right position the froth selection knob ( max froth;  med froth;  min froth)
	The Lattecrema is dirty	Clean the cappuccino maker as described in section "11.3 Thorough cleaning of Lattecrema"
	Scale in the water circuit	Descale as described in section "16. Descaling"
At the end of descaling, the appliance requests a further rinse	During the rinse cycle, the water tank has not been filled to the MAX level	Complete the rinse cycle from point (8) of section "16. Descaling"
...→		




PROBLEM	CAUSE	SOLUTION
The appliance does not grind the coffee	There is foreign matter that cannot be ground in the coffee grinder	Clean the burrs as described in section "14.7 Cleaning the burr", making sure you remove all the beans from the beans container (A1) before extracting it. Before putting the burr back, vacuum all residues from the housing (fig.14)
	The coffee beans container is not in the right position	The container is correctly inserted when the arrow ▲ is lined up with the  symbol and you hear a "click".
If you want to change the type of coffee	You must remove all the beans present in the machine	<ul style="list-style-type: none"> • Empty the beans container (if necessary, operate the coffee grinder without beans or use a vacuum cleaner to remove any remaining beans) • Attach the portafilter and operate the coffee grinder a number of times without beans to free the grinder. Attach the portafilter to the outlet of the grinder (A19), lining it up with "INSERT", then turning it to the right. Grinding begins when the portafilter reaches the CLOSE position and stops automatically. Repeat until the filter is empty • Place the new coffee in the beans container • If the amount of coffee ground is not enough to reach the perfect dose, proceed setting the appliance as for the first use
After grinding, the coffee filter is empty	The coffee grinder coffee funnel is clogged	Clean as described in section "14.9 Cleaning the "Smart tamping station"". If the problem persists, access the guide by opening the hatch and free it using the brush) 
After tamping, there is too much coffee in the filter		









...→

PROBLEM	CAUSE	SOLUTION
After grinding, the ground coffee in the filter does not reach the "perfect dose"	The "Smart Tamping Station" needs cleaning	Clean as described in section "14.9 Cleaning the "Smart tamping station"", then grind again
	The quantity of ground coffee needs adjusting	Adjust the quantity of coffee with the dial (B1). If the dial is already in the max. position, select the second range of grinding adjustment (see "12. Menu settings"- "Extra grinding adjustment"). If the problem persists, replace the burrs as described in section "14.8 Replacing the burrs"
	Over time the burrs wear down	Replace the burrs as described in section "14.8 Replacing the burrs"































18. HOW TO READ THE STATISTICS

When you contact the Customer Service Centre, the statistics info could be useful. Please follow this procedure:

- Enter the menu by pressing both buttons "x1" (B2) and  (B7) for 3 seconds;
- Turn the dial (B9) to select  Espresso Cool or  Cold Brew ;
- Press the "OK" (B5);
- Once entered in the menu select the desired data rotating the drink selector dial (B9) according to the next chart:

Drink selection	Counter
 Espresso	Total count of Hot drinks
 Americano	--
 Coffee	--
 Flat White	Total count of Steam preparations
 Latte	--
 Cappuccino	--
 Espresso Cool	Total count of Cold drinks
 Cold Brew	Total count of Descalings

- Check the lights corresponding to x1, x2, , OK,  to read the statistics:

Lights on control panel	Drink count	Descal count
 x1  x2   	Up to 100	Up to 1
 x1  x2   	Between 100 - 1000	Between 2 - 10
 x1  x2   	Between 1000 - 3000	Between 10 - 30
 x1  x2   	Between 3000 - 6000	Between 30 - 60
 x1  x2   	Between 6000 - 11000	Between 60 - 110
 x1  x2   	More than 11000	More than 110

- After 30 seconds of inoperation, the machine automatically exits from the menu setting and it is ready to use.



★若有任何需求请与下述地址联系：

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