Instructions for use

ECAM47X.XY

ELETTA
–ULTRA–

DēLonghi

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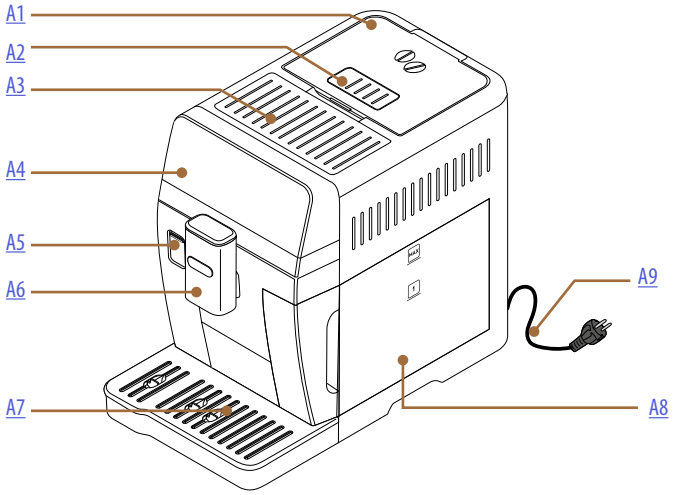
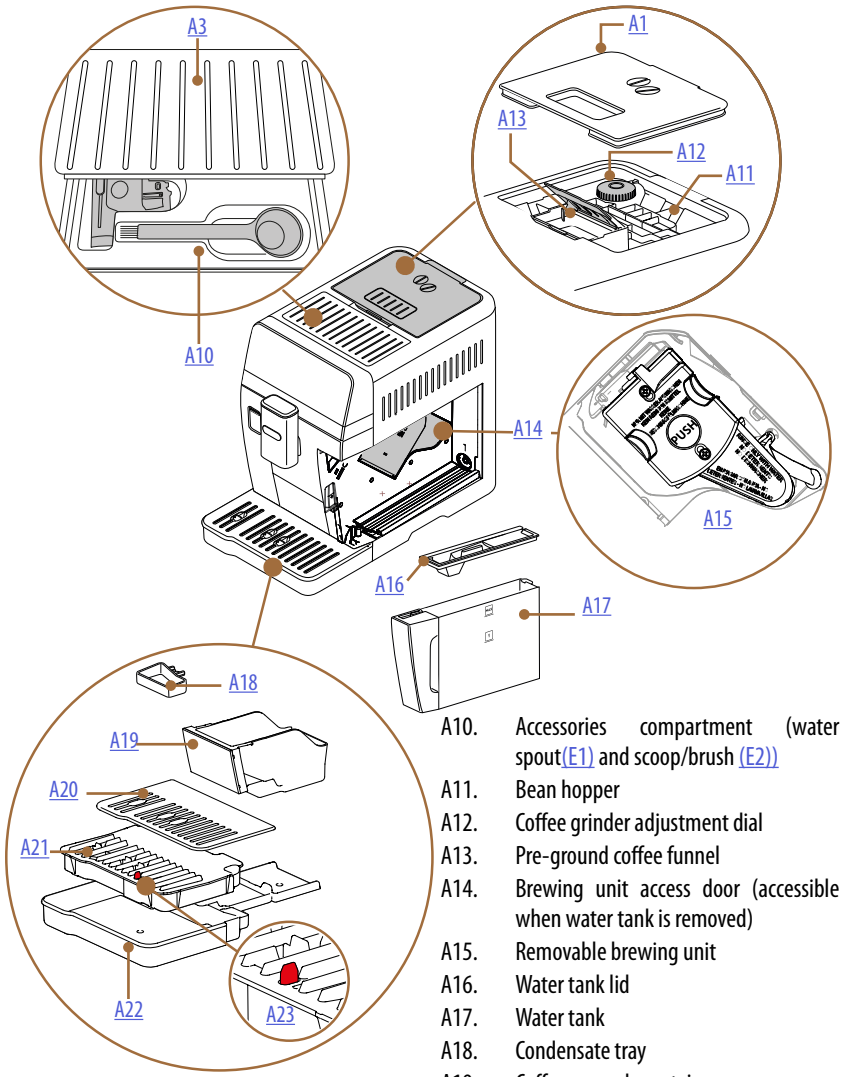
1 DESCRIPTION OF COMPONENTS

1.1 Description of the machine

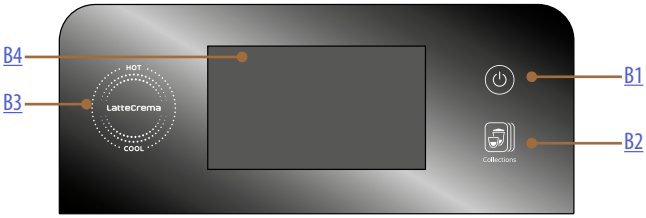


A1. Bean hopper lid and seal
A2. Pre-ground coffee funnel flap
A3. Cup shelf/Accessories compartment cover
A4. Control panel
A5. Flap covering milk carafe connector/water spout
A6. Height-adjustable coffee spout
A7. Drip tray assembly
A8. Water tank assembly
A9. Power cord

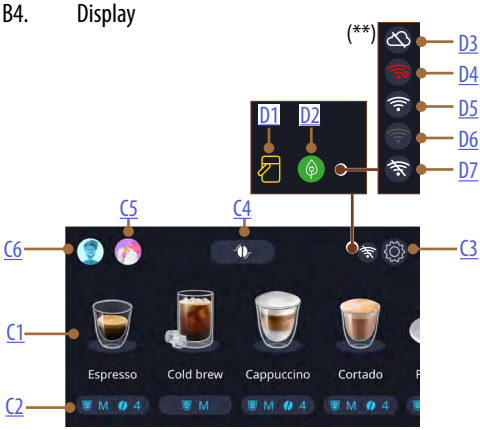


A10. Accessories compartment (water spout(E1) and scoop/brush (E2))
A11. Bean hopper
A12. Coffee grinder adjustment dial
A13. Pre-ground coffee funnel
A14. Brewing unit access door (accessible when water tank is removed)
A15. Removable brewing unit
A16. Water tank lid
A17. Water tank
A18. Condensate tray
A19. Coffee grounds container
A20. Cup tray
A21. Drip tray grille
A22. Drip tray
A23. Drip tray water level indicator

1.2 Description of panel and homepage



B1. ON/Standby button
B2. "Collections" menu
B3. "LatteCrema" indicator
B4. Display



C1. Directly selectable drinks
C2. Customization bar, displaying and allowing selection of personalized drink settings
C3. Machine settings menu
C4. Bean Adapt Technology
C5. Coffee Routines
C6. Profile selected (profiles menu access button)

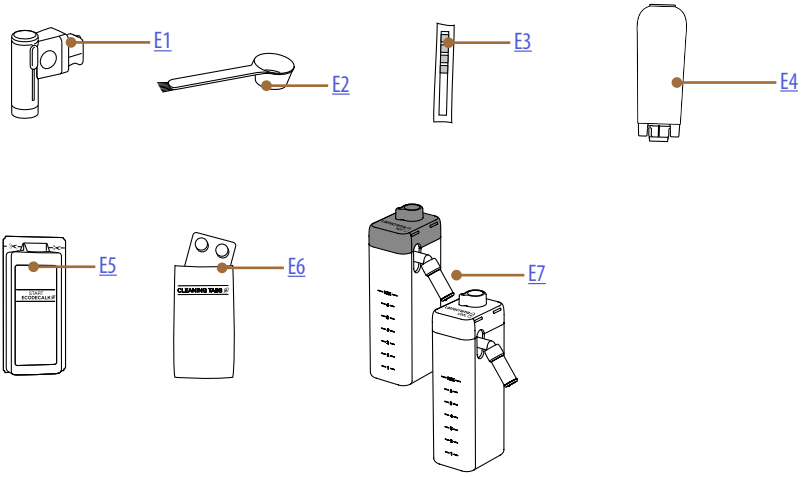
D1. Milk carafe Clean alert indicator
D2. Energy saving ON indicator

CONNECTION STATUS INDICATORS **:

D3. Cloud not reachable indicator
D4. Connection error indicator
D5. Wi-Fi active indicator
D6. Wi-Fi indicator alight but machine not paired and connected
D7. Wi-Fi indicator deactivated

(**) Models with connection only

1.3 Description of accessories*



INSIDE THE ACCESSORIES COMPARTMENT (A10)

E1. Hot water spout (height-adjustable)

E2. Pre-ground coffee scoop / cleaning brush

IN THE ACCESSORIES PACK

E3. "Total Hardness Test" strip

E4. Water softener filter

E5. Descaler

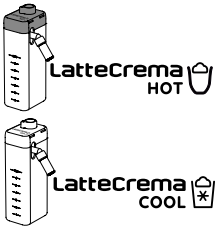
E6. 'Cleaning tabs'

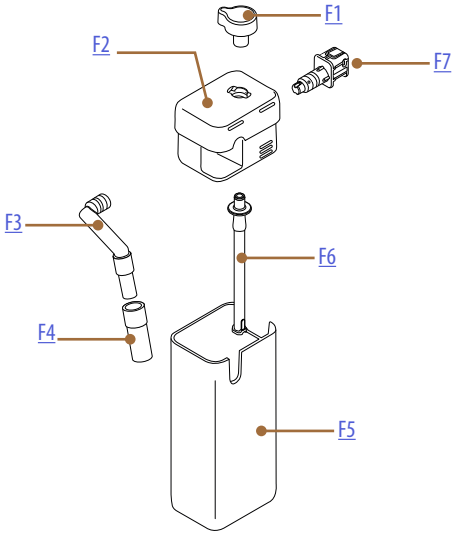
WITH DEDICATED PACK

E7. Milk carafe

(*) Accessories: number and type differ according to model

1.4 Description of milk carafe





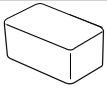
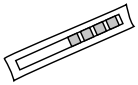
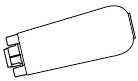
F1. Froth adjustment/Clean dial
F2. Milk carafe lid
F3. LatteCrema spout (height-adjustable)
F4. Milk spout extension (LatteCrema Hot only)
F5. Milk container
F6. Milk intake tube
F7. Milk carafe connector (removable for cleaning)

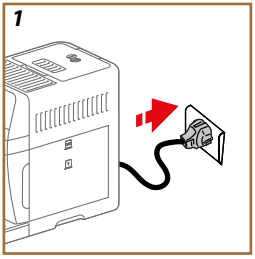
2 USING THE MACHINE FIRST TIME

Please note:

- Possible traces of coffee in the grinder are the result of settings tests performed on the machine before sale, proof of the meticulous care and attention we invest in our products.
- When used for the first time, all removable accessories that make contact with water or milk (milk carafe, water tank, etc...) should be rinsed with hot water. For best results, wash the milk carafes (E7) in a dishwasher.

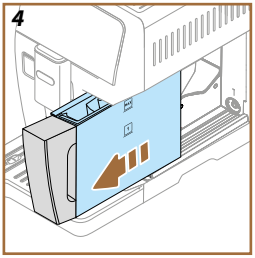
2.1 Procedure for first power-up

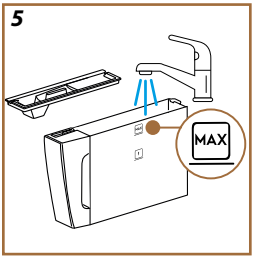
HERE ARE THE ESSENTIALS:	
	Fresh drinking water
	Water spout (you'll find it inside the accessories compartment (A10))
	Your favourite coffee beans
	A container (make sure the capacity is at least 0.4 litres)
	Water hardness test strip (you'll find it in the accessories pack)
	Water softener filter (you'll find it in the accessories pack)

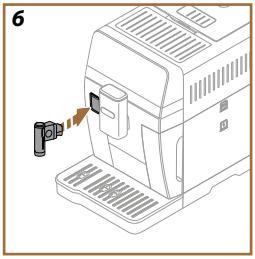


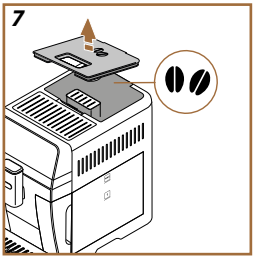
1. Connect the power cable (A9) to the mains (fig. 1): the indicator (B3) lights up, colour white.
2. On the display (B4), scroll through the pages (fig. 2) until your language appears, then select the corresponding flag;

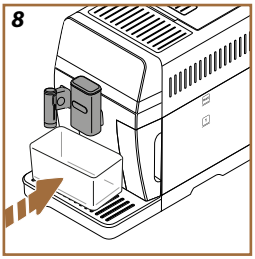
3. Press "→" to go to the next step;
4. Select the time zone, scrolling vertically, and press '→' ;
5. Set the day, hours and minutes, and the format (AM or PM), scrolling vertically. To use the "24-hour" clock format, select the relevant box (fig. 3). Press "→";
6. Remove the water tank (A8) (fig. 4);
7. Fill the tank with fresh drinking water up to the MAX level (fig. 5) and reposition it in the machine;
8. Open the accessories compartment (A10), and take out the water spout (E1);











9. Push downwards on the connector cover flap (A5) and attach the water spout (E1) to the milk carafe/water spout connector (fig. 6);
10. Fill the bean hopper (A11) (fig. 7), then confirm by pressing "→";
11. Position a container of at least 0.4 litres capacity under the spouts (fig. 8);
12. Press "Yes" to fill the water circuit: the machine will release water from the hot water spout. Delivery will stop automatically;
13. At the end of delivery, the machine proceeds to heat up and runs a rinse cycle, delivering hot water from the coffee spout (A6).
14. Once rinsing is complete, press '→' to move on to the next step.

Please note:
The first time the machine is used, the water circuit will be empty and operation could be very noisy. The noise becomes less as the circuit fills.

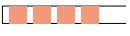
2.2 Check the water hardness

The machine will prompt for descaling to be carried out after a predetermined period of time, depending on the water hardness. The machine can also be programmed according to the actual hardness of the local water supply, by setting the appropriate frequency. Accordingly, it is advisable to set the correct value without delay, following the machine's step by step guide. Proceed as follows:

1. Take the "Total hardness test" strip (E3) from the accessories pack and remove it from its wrapper. Press "→";
2. Immerse the strip fully in a glass of the water you intend to use for brewing coffee for approximately one second.
3. Remove the strip from the water and shake lightly. Press "→". After about a minute, 1, 2, 3, or 4 red squares will appear, depending on the hardness of the water. Each square corresponds to 1 level;

2.3 Setting water hardness

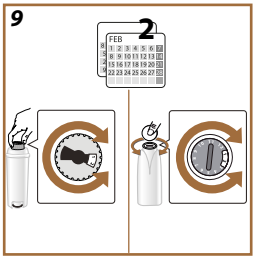
4. Press on the level corresponding to the water hardness measured previously, as indicated in the following table:

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

5. Press "→" twice to pass on to the next step;
6. The machine is now reprogrammed with the new water hardness setting.

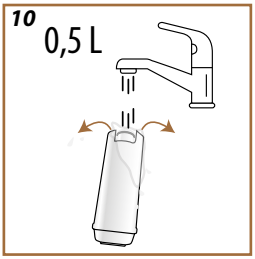
Please note:
The water hardness can be changed at any time by way of the settings menu (see heading "9.2.7 Water hardness").

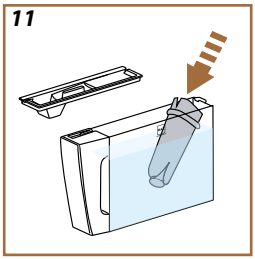
2.4 Installing the water filter

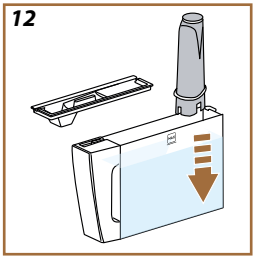


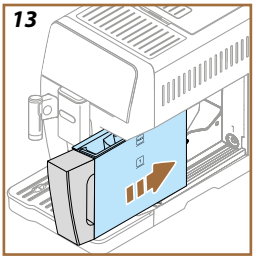
To ensure consistent machine performance over time, a message will prompt the installation of a De'Longhi water softener filter. (E4). Proceed as follows to install the filter straight away, or alternatively, press "Later" to postpone installation:

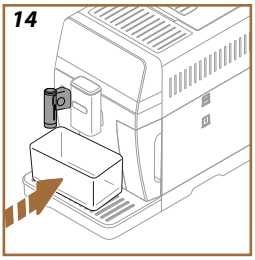
1. Take the filter out of the pack and press "Ok";
2. Turn the date indicator to show the next 2 months (fig. 9): press "→" to pass on to the next step.











Please note:
The filter lasts about two months, provided that the machine is regularly in use; if the machine is left unused with the filter installed, it will last no longer than 3 weeks.

3. To activate the filter, run at least 0,5l of tap water through the hole in the centre of the filter and wait until it has flowed out of the openings at the side for more than a minute (fig. 10). Press "→" to pass on to the next step.
4. Remove the water tank (A8) from the machine and fill with fresh drinking water; remove the lid of the tank and immerse the filter in the water, while squeezing the middle section 2 or 3 times so that the air bubbles can escape (fig. 11). Press "→" to pass on to the next step.
5. Insert the filter in its housing (fig. 12) and push fully home. Close the water tank with the lid. Press "→" to pass on to the next step.
6. Return the water tank to the machine (fig. 13).
7. Position an empty container of at least 0.5 litres capacity under the hot water spout (E1) (fig. 14) and press "Yes" to activate the filter.
8. The machine delivers hot water, then stops automatically.
9. The filter is now operational. Press "→" to access the next step.
10. Remove the water spout (E1) and return it to the accessories compartment (A10). It will come in useful for certain maintenance operations on the machine.
11. Press "Continue" to access the next step.

Please note:
If the filter installation did not take place at first startup, enter the settings menu (C3), "9.1 Maintenance"-"9.1.2 Water filter" and follow the procedure.

2.5 Introduction to the features of the machine

Once the technical phase of the initial start-up is complete, the machine will guide you through creating user profiles and familiarizing yourself with its main features.

1. Press "Start" and watch the display (B4);
2. Select the number of people that will be using this machine. Press "→". When more than one profile is created, the machine automatically defaults to the "Family" profile, allowing the most frequently used drinks for each user profile to be displayed in a single list. Press "Ok" to access the next step.
3. If you want to customize the icon and name of the profile, click on the profile;
4. Press ✎ to customize the icon, and when done, press '<';
5. Press on the 'Profile1' box to customize the name: once the new name has been typed in, press 'Done' to save it;

6. Press "Done" to store the changes;
7. Press "→" : the profiles have been created;
8. Press "→": the machine is ready to show a short introductory video;
9. Press 'Start' and watch the display: the machine illustrates the main functions.

Once the introduction is complete, use the forward arrow button "→" to view additional informational videos. When done, press "Start": the machine is ready for use.

Please note:

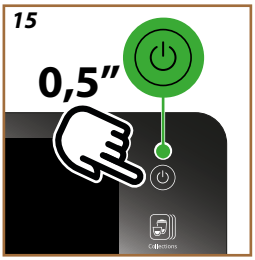
- When using the machine for the first time, prepare a few drinks without consuming them. Refer to the safety warnings to find out the type and number of drinks that should be delivered.
- To ensure proper ventilation of the machine, do not place objects on the flap of the pre-ground coffee funnel (A2).

3 HOW TO USE YOUR MACHINE

3.1 Turning on and turning off

3.1.1 Turning on

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



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

10. To switch on the machine, press the ⏻ (B1) button and hold for 0.5 seconds (fig. 15).
11. Once the machine has heated up, a rinse cycle begins, during which hot water is delivered from the coffee spout (A6); in addition to heating up the boiler, this process also warms the internal circuits as hot water is circulated through them.

3.1.2 Turning off

Please note:
Each time the machine is switched off, if a coffee has been brewed, it automatically performs a non-interruptible rinse cycle to keep the internal circuits clean.

1. To turn the machine off, press the ⏻ button (B1) and hold for 0.5 seconds (fig. 15);
2. If envisaged, the machine runs a rinse cycle, delivering hot water from the coffee spout (A6), then switches off (stand-by).

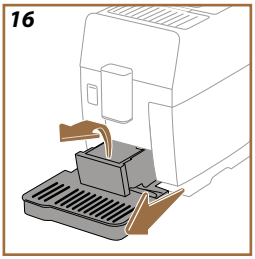
Important!
Never unplug the machine while it is switched on.

Please note:
If the machine is not going to be used for any length of time, unplug it from the mains socket.

3.1.3 Switching off for extended periods

If it is likely the machine will not be used for more than 3 days, use the function "9.1.6 Draining the circuit". If the machine has not been used for a few days, proceed as follows:

1. To turn the machine off, press the ⏻ button (B1) and hold for 0.5 seconds (fig. 15);
2. Once the machine is turned off completely, take out, empty and clean the water tank (A8) (fig. 4);



3. Remove, empty and clean the drip tray (A7) and the grounds container (A19) (fig. 16);
4. Unplug the power cord (A9) from the socket.

Please note:
When the machine is switched on after being unused for a certain time (3 days or more), prepare and deliver a few drinks without consuming them. Refer to the safety warnings to find out the type and number of drinks that should be delivered.

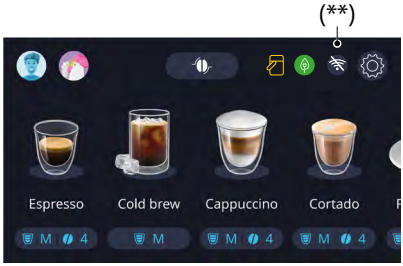
3.2 Homepage and control panel

3.2.1 Introduction to the homepage

This display (B4) is designed to give you all the information you need to get the best use out of your machine.
Navigating with ease through this generous offering of drinks and information is crucial, which is why we have included certain features that will be of great help to you.

3.2.2 Navigating the drinks display

When you switch on your machine, you will see a number of drinks icons in the middle of the homepage: scrolling horizontally, you can explore the entire selection the machine has to offer.
Displayed below each of the drink icons is a customization bar (C2) illustrating the delivery settings for the corresponding drink. These are explained in greater detail under the heading "4 DRINKS".



(**) Models with connection only

3.2.3 Profile icon and background

At the top left of the display is a circle showing a coloured avatar (C6) that represents one of the profiles created on your machine.
You can create up to 4 profiles on this machine, each with its own avatar and distinctive colour. The colour is applied not only to the avatar but also to the customization bar (C2) and the display background (B4) so you can always be sure which profile is active. Profiles and Coffee Routines (see heading "8.2 Coffee Routine ") are key tools that ensure a truly tailor made experience with your machine. In effect, the machine will save the

preferences of each user on that user's profile and — if Coffee Routines are active — link them to different moments of the day. This means that the machine can remember what you might want and offer it on the display as a first choice. Tapping on the avatar, you can view all the profiles created, and from there:

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

To **add a new profile** (available only if fewer than four profiles are currently displayed):

- tap the avatar circle at the top left of the homepage;
- press + 'Add profile';
- tap the pencil icon ✎ below the selected avatar;
- select a colour from the available options, then scroll through the avatars below, tap your preferred one and press "←";
- tap the name field (box below the avatar);
- use the on-screen keyboard to enter the profile name, then press 'Done' repeatedly, and finally 'X' to go back to the homepage.

Please note:

When the second profile is created, the machine automatically generates the 'Family' profile. At any time of day, this profile displays the three most frequently selected drinks for each saved user profile.

To **edit an existing profile**:

- tap the avatar circle at the top left of the homepage;
- tap on the pencil icon ✎ under the avatar to be edited;
- tap on the pencil icon ✎ under the selected avatar;
- select a colour from the available options, then scroll through the avatars below, tap your preferred one and press "<";
- tap the name field (box below the avatar);
- use the on-screen keyboard to enter the profile name, then press 'Done' repeatedly, and finally 'X' to go back to the homepage.

To **delete an existing profile**:

- tap the avatar circle at the top left of the homepage;
- tap on the pencil icon ✎ under the avatar to be deleted;
- press "🗑" at the bottom left, then on the next screen press "Yes" at the bottom right;
- press "X" repeatedly at the top right until the homepage reappears.

Please note:

The "Family" profile cannot be edited or deleted.

3.2.4 Screen top icons (Coffee Routine and Bean Adapt)

Alongside the profile icon at the top left of the display, a second icon shows the Coffee Routine in use, while a further icon at the top centre shows the bean adapt profile.

- The (C5) icon lets the user know which 'Coffee Routine' is active at any given time. Further details on the "8.2 Coffee Routine " function are provided in the dedicated heading.
- The "Bean Adapt" icon (C4) gives access to the Bean Adapt function: when this is activated (see heading "8.1 Bean Adapt Technology "), the machine self-adjusts its settings to suit the type of coffee bean being used. When Bean Adapt is active, it shows the name of the selected bean: tapping on the name, it becomes possible to select a different coffee bean or create new flavour profiles.

3.2.5 Settings, notifications and indicators

The area at the top right of the display shows certain useful information regarding the everyday use of your machine, as well as the icon that accesses the settings menu (C3):

- The indicator (D1) lights up when the milk carafe needs cleaning ("clean" function, see heading 10.2.2.1 Cleaning the milk carafe after use).
- The indicator (D2) lights up when the energy saving function is active (see heading "9.2 General").
- The number with yellow background on the settings icon (C3) indicates an alarm relating to maintenance operations (descaling, replacement/removal of water filter) that can be carried out by accessing the settings menu.

CONNECTION STATUS INDICATORS **:

The indicator showing connection status appears on models that have connectivity. Tapping on the icon gives direct access to the Connectivity menu, from which users can enable/disable Wi-Fi, download the App or select other operations explained in the relative heading "3.4 Connectivity (**)".

Indicator on homepage	Meaning
	Connectivity disabled
	Machine awaiting first connection
	The device is connected to the Wi-Fi network
	Connection error (e.g. the machine is connected to the home Wi-Fi, but there is no network)
	The cloud is not reachable

3.3 Introduction to the control panel

3.3.1 ON/Standby button

The On/Standby button (B1) is used to turn the electrical system of the machine on and off. For more information, see sections under heading "3.1 Turning on and turning off" regarding the machine.
Having connected the power cord to the mains, press the (B1) button and hold for 0.5 seconds. The machine now switches on.
To switch off, press the button again for 0.5 seconds.

3.3.2 "Collections" menu

Your machine offers a huge variety of drinks: to guide you through selection, we have ordered them according to their particular features: press (B2) to view the Collections on the display:

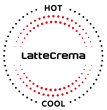
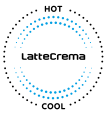
Collection	Drinks
 Intense & Energising The freshly ground beans release their unmistakable aroma into the environment	• Espresso • Espresso Intenso • Espresso Lungo • Italian Ristretto • Filter Coffee • Coffee • Americano • Verlängerter • Espresso Macchiato • Cortado • Doppio+ • Filter Mild • Coffee Pot
	···›

Collection	Drinks
 Warm & Creamy Coffee ideal for relaxation, reflection, comfort	• Cappuccino • Cappuccino+ • CappuccinoMix • Latte Macchiato • Caffelatte • Flat White • Café au lait • Galão • Cafe con Leche • Milchkaffee • Koffie Verkeerd • Babyccino • Hot Milk
 Fresh & Revitalizing A moment of relaxation, and a little self-indulgence	• Iced Espresso • Iced Americano • Iced Coffee • Cold Brew • Cold Brew To-Mix • Cold Brew carafe
 Fresh & Creamy Refreshing, to help the mood and concentration	• Cold Brew Cappuccino • Cold Brew Latte • Iced Cappuccino • Iced Cappuccino Mix • Iced Flat White • Iced Latte Macchiato • Iced Caffelatte • Cold Milk
 Creative & Stimulating A plunge into the creativity of coffee drinks	• Cold Tiramisu Espresso • Mint & Ginger Ale Cold Brew Fizz • Cold Lemon & Rosemary Espresso Tonic • Caramel Almond Cappuccino • Maple & Cinnamon Filter Macchiato • Peach & Lemonade Cold Brew
	···›

Collection	Drinks
 Discover & Explore Journey around the world, discovering the different nuances of coffee on different continents	• Italian Ristretto • Verlängerter • Black Eye • Red Eye • Espresso Macchiato • Cortado • Flat White • Café au lait • Galão • Cafe con Leche • Milchkaffee • Koffie Verkeerd
 Selected for you Your machine generates this collection automatically, suggesting drinks that might match up with your particular tastes	The collection unlocks after a certain number of preparations

3.3.3 "LatteCrema" indicator (B3)

It is an indicator that lights up and changes colour according to the accessory attached to the machine and the operation required (or in progress), as specified in the table below.

Indicator colour	Carafe attached	Colour meaning
		• **Red, permanently alight:** LatteCrema Hot carafe in position • **Red, blinking:** milk delivery in progress
		• **Blue, permanently alight:** LatteCrema Cool carafe in position • **Blue, blinking:** milk delivery in progress

Below the indicator is the connector (A5) used for attaching the LatteCrema carafe to the machine (E7) or coupling the water spout (E1).

3.4 Connectivity (**)

3.4.1 Activating the Wi-Fi connection

This function is used to activate or deactivate connectivity of the machine. Proceed as follows:

1. Tap the symbol (D7) on the display;
2. Touch the switch next to the W-Fi identifier to activate the Wi-Fi connection, along with remote control (by way of the “My Coffee Lounge” App, to complete the configuration and connect via Wi-Fi) and automatic updates;
3. The machine PIN needed to connect to the App is displayed on the screen;
4. Press "X" to save the new selection and go back to the homepage.

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

3.4.2 Resetting the Wi-Fi connection

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

1. Tap the symbol on the display; (D5)
2. Press “Reset” ;
3. Press “Ok” to confirm deletion of the network settings and deactivation of the Wi-Fi connection;
4. Reconnect with the App, selecting the new credentials and following the indications given above (previous heading "3.4.1 Activating the Wi-Fi connection ").

3.4.3 Deactivating the Wi-Fi connection

To deactivate the Wi-Fi connection and remote control, press the symbol on the display (D5) and touch the switch next to Wi-Fi identifier: the (D7) symbol on the homepage indicates that Wi-Fi is disabled.

3.5 Download the App

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

1. Access the connection screen by tapping the connection status symbol on the homepage (see "Connection status indicators **:");
2. Scan the QR-code on the display and download the 'My coffee Lounge' app:

or download the app from one of the stores.

Download on App Store

AVAILABLE ON Google Play

This symbol indicates the functions you can control remotely (** connected models only) or consult via the App.

Please note:

- CHECK THAT THE APP IS AVAILABLE IN YOUR COUNTRY. "app-availability.delonghi.com".
- To access functions using the App, first activate the Wi-Fi connection (see "3.4.1 Activating the Wi-Fi connection ").
- Check for compatible devices on "http://compatibledevices.delonghi.com".

4 DRINKS

As explained under the heading "3.2 Homepage and control panel" above, this machine offers a great variety of different drinks.
The following sections of the manual will provide you with all the information you need to prepare your drink, to customize it, and, in the case of milk-based drinks, to ensure you use the milk carafes correctly.

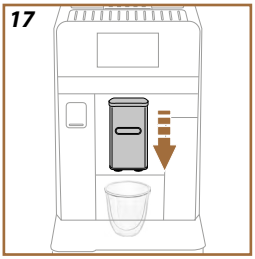
- 4.1 Hot coffee drinks *
- 4.2 Coffee Pot
- 4.3 Cold Brew and Over Ice coffee drinks*
- 4.4 Cold Brew carafe
- 4.5 Hot milk-based drinks
- 4.6 Cold drinks with milk*
- 4.7 Tips for a Perfect coffee
- 4.8 Creative recipes*

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

4.1 Hot coffee drinks *

Your can use your machine to prepare a wide variety of hot coffee drinks.
To select the desired drink:

1. Press (B2) and view the Collections on the display (B4);
2. Select the Collection that includes the hot coffee drink you want to prepare:



4.1.1 Direct selection of hot coffee drinks

1. Place 1 or 2 cups under the coffee spout (A6) (fig. 17) and lower the spout so as to bring it down as near as possible to the cup, as this will give a creamier top.
2. Tap the image on the display (B4) that illustrates the desired drink (e.g. espresso, fig. 18).
3. The machine proceeds with the preparation.
4. A description of each single step (grinding, delivery of coffee) appears on the display.

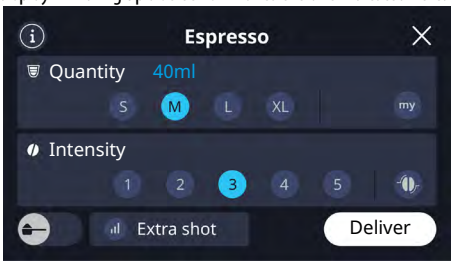
Once the preparation has been completed, the machine is ready for use again.

Please note

- From the homepage, in addition to the collections, you can select '2x Espresso' to prepare two cups of Espresso at the same time, just as you would for a single drink.
- "Cancel": press to interrupt preparation completely and go back.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient
- To increase the quantity of coffee in the drink following delivery, if the Extra Shot option is available, simply press "(+) Extra". When the desired quantity has been reached, press "(■) Stop" or "Cancel".

4.1.2 Customization of hot coffee drinks

1. Place 1 cup under the coffee spout (A6) and lower the spout so as to bring it down as near as possible to the cup (fig. 17): this will give a creamier top;
2. Tap the customization bar (C2) below the desired drink (fig. 19). The display will bring up a screen similar to the one indicated here:



Press ⓘ at the top left-hand corner for a short description of the selected drink.

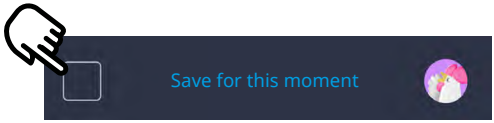
The first selection bar determines the amount of liquid dispensed, and is used to choose the preferred size of drink (S, M, L, ad for certain drinks

only, XL). An icon positioned alongside this same bar allows selection of the "My" function (see heading "7 "MY" FUNCTION (available only for hot drinks)"),

The second selection bar is used to select the intensity of the beverage, from extra-light (1) to extra-strong (5) (Bean Adapt intensity is also available for Espresso coffee if a relative Bean Adapt profile has already been created and the Bean Adapt Technology function is activated; see heading "8.1 Bean Adapt Technology ").

For certain drinks only, buttons at the bottom of the screen can be used to select preparation using pre-ground coffee (see heading "4.1.3 Using pre-ground coffee for hot coffee drinks"), and the "Extra Shot" option (see heading "8.3 Extra shot (certain hot drinks only)"), which consists in adding an Espresso to the drink for a little extra energy.

3. Once all the desired settings have been selected, tap "Deliver" and the machine proceeds with preparation.
4. A description of each single step (grinding, delivery of coffee) appears on the display.
5. Once preparation has been completed, the machine asks if you want to save the new setting. If Coffee Routines are active (see heading "8.2 Coffee Routine "), the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



6. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again.
7. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

Please note

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

- If you wish to increase the quantity of coffee, immediately following delivery, press "(+) Extra". When the desired quantity has been reached, press "(■) Stop" or "Cancel".

4.1.3 Using pre-ground coffee for hot coffee drinks

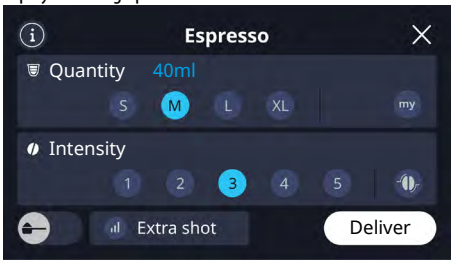
Many drinks can be prepared using pre-ground coffee. If this function is available on the drink customization page, then the "pre-ground" symbol will appear.

Proceed as follows:

Important!

- Never add pre-ground coffee when the machine is switched off, as it may penetrate the internal components and cause soiling. In this situation the machine could be damaged.
- Never insert more than one level scoop, as this may soil the inside of the machine or block the funnel (A13).
- When using pre-ground coffee, you can make only one cup at a time and it will not be possible to select the intensity of the drink via the display, since the intensity depends on the amount of coffee you pour into the funnel, which can never be more than one level scoop.
- Certain drinks cannot be prepared with pre-ground coffee: Doppio+, 2xEspresso, Ristretto Italiano, Espresso Intenso, Red Eye, Black Eye and Coffee Pot.
- Preparing Filter Coffee: halfway through the cycle, when prompted by the machine, add one level scoop of pre-ground coffee and press 'Deliver'.

1. Place 1 cup under the coffee spout (A6) (fig. 17);
2. Tap the customization bar (C2) below the desired drink (fig. 19). The display will bring up a screen similar to the one indicated here:

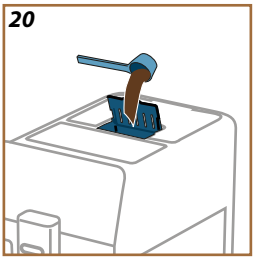


3. Select the desired size of drink (S, M, L, XL);
4. Select for pre-ground;

Important!
Selecting Pre-ground, the screen changes and the option of altering the intensity setting is removed, since the intensity depends on the amount of pre-ground coffee introduced (which in any event must be no more than 1 level scoop).

5. Press "Start";
6. Remove the bean hopper lid (A1) and raise the flap of the pre-ground coffee funnel (A2) (fig. 20).
7. Make sure the funnel (A13) is not blocked, then add one level scoop (E2) of pre-ground coffee;
8. Press "Deliver" to proceed.
9. The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee) appears on the display.

20



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

Please note

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

4.2 Coffee Pot

4.2.1 Direct selection for Coffee Pot

Coffee Pot is a drink to be enjoyed in company.
Given the convivial nature of the drink, the quantity will not be expressed in sizes (S, M, L, XL) but in terms of cups (2, 3, 4, 5, 6), and the estimated fluid amount can always be seen on the display in the cup box.

Optional accessory for certain models:	
	Pot (capacity 750ml)
	Type: DLSC078
	EAN: 8004399028333

To make the drink, proceed as follows:

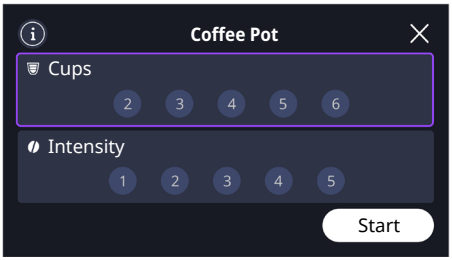
1. On the homepage (C), tap the image corresponding to the required drink (C1);

2. Fill the water tank (A17) up to the MAX level (fig. 5) and fill the bean hopper (A11) (fig. 7).
3. Having made sure there is sufficient water and coffee for preparation of the drink, press "→";
4. Position a jug or pot of suitable size carafe under the coffee spout (A6). Press "Deliver";
5. The machine proceeds with preparation, carrying out a number of grinding steps and deliveries appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.

With preparation completed, the machine is ready for use again.

4.2.2 Customization of Coffee Pot

1. Tap the customization bar (C2) below the Coffee Pot image. The display will bring up a screen similar to the one indicated here:



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

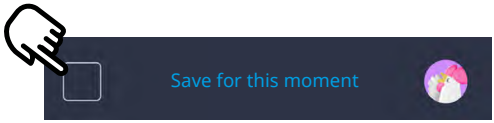
Number of cups	Number of grinding steps	Total quantity (ml)****
2	2	250
3	3	375
4	4	500
5	5	625
6	6	750

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

3. Press "Start" to pass on to the next step;
4. Fill the water tank (A17) up to the MAX level (fig. 5) and fill the bean hopper (A11) (fig. 7).
5. Having made sure there is sufficient water and coffee for preparation of the drink, press "→";
6. Position a jug or pot of suitable size carafe under the coffee spout

(A6). Press "Deliver";

7. The machine carries out a number of grinding steps and deliveries appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
8. With preparation completed, if the number of cups to be prepared and/or the intensity of the drink was changed at step 2, the machine asks if you want to save the new setting. If Coffee Routines are active, the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



9. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again.
10. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

Important!

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

Please note

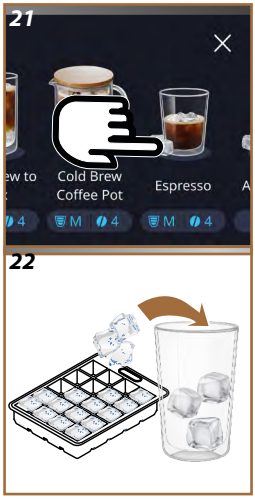
- "Cancel" or "Stop": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- If saved, the new settings will be stored ONLY in the selected profile.
- Cleaning the pot after use: the pot should be washed every time it has been used, with warm water (40-50 °C) and mild washing-up liquid. Thereafter, rinse thoroughly with warm water (40-50 °C) to remove any trace of washing-up liquid. The coffee pot is dishwasher-safe.

4.3 Cold Brew and Over Ice coffee drinks*

Your can use your machine to prepare a great variety of cold coffee drinks, including Cold Brew (slow extraction with cold brew using Cold Extraction Technology) and Iced (hot brew over ice).

1. Press (B2) and view the Collections on the display (B4);
2. Select the Collection that includes the hot coffee drink you want to prepare;

4.3.1 Direct selection of Cold Brew and Iced coffee drinks



1. Tap the image (C1) on the homepage that illustrates the desired drink (fig. 21);
2. **Cold Brew drinks:** select "Original" or "Intense": press "→";
   Iced drinks: make the selection "Ice" or "Extra ice" and press "→";
3. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results.
4. Place the number of ice cubes indicated in the glass (fig. 22), position the glass under the coffee spout (A6), then press "Deliver".
5. The machine proceeds with the preparation. A description of each single step (grinding, delivery of coffee) appears on the display.

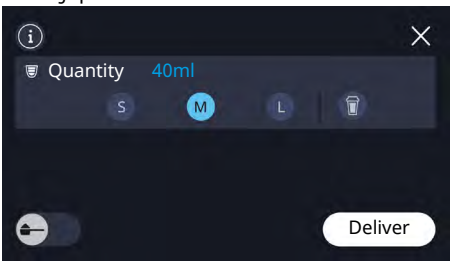
Once the preparation has been completed, the machine is ready for use again.

Please note

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

4.3.2 Customization of cold coffee drinks (Cold Brew and Iced)

1. Tap the customization bar (C2) below the desired drink. The display will bring up a screen similar to the one indicated here:

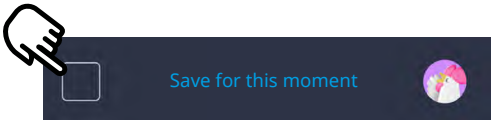


Press ⓘ at the top left-hand corner for a short description of the selected drink.

The selection bar, used to determine the size/length of the drink, allows selection of the desired size from those available (L and 'To Go' are available only for certain drinks).

The bottom part of the bar allows the choice of preparation using pre-ground coffee (see heading "4.3.3 Use of pre-ground coffee in cold coffee drinks (Iced only)").

2. Once all the desired settings have been selected, press "Start";
3. **Cold Brew drinks:** select "Original" or "Intense": press "→";
   Iced drinks: select "Ice" or "Extra ice": press "→";
4. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results.
5. Place the number of ice cubes indicated in the glass (fig. 22), position the glass under the coffee spout (A6), then press "Deliver".
6. The machine proceeds with the preparation. A description of each single step (grinding, delivery of coffee) appears on the display.
7. Once preparation has been completed, the machine asks if you want to save the new setting. If Coffee Routines are active, the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



8. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again.
9. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

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

Please note

- If saved, the new settings will be stored ONLY in the selected profile.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- Should you want to use pre-ground coffee, details can be found under the heading "4.3.3 Use of pre-ground coffee in cold coffee drinks (Iced only)".
- To ensure the features typical of certain drinks are preserved, selection of the intensity will not be possible. For the same reason, the "To Go" option is not available for certain drinks.

4.3.3 Use of pre-ground coffee in cold coffee drinks (Iced only)

Many "Iced" drinks can be prepared using pre-ground coffee. If this function is available for your favourite drink, the " " button will appear on the drink customization screen.

Proceed as follows:

Important!

- Never add pre-ground coffee when the machine is switched off, as it may penetrate the internal components and cause soiling. In this situation the machine could be damaged.
- Never insert more than one level scoop, as this may soil the inside of the machine or block the funnel(A14).
- When using pre-ground coffee, you can make only one cup at a time.
- Cold Brew drinks cannot be prepared using pre-ground coffee.

1. Tap the customization bar (C2) below the desired drink. A page appears on the display, showing the parameters that can be customized according to preference;
2. Press " ";
3. Select the desired size of drink. Press "Start";
4. Make the selection between "Ice" or "Extra ice" and press "→";
5. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results;
6. Place the number of ice cubes indicated in the glass (fig. 22), position the glass under the coffee spout (A6), then press "Deliver".
7. Remove the bean hopper lid (A1) and raise the flap of the pre-ground coffee funnel (A2) (fig. 20).
8. Check that the pre-ground coffee funnel (A13) is not blocked; add one level scoop (E2) of pre-ground coffee;
9. Press "Ok" to proceed with delivery.
10. The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee) appears on the display.

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

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

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

4.4 Cold Brew carafe

Cold Brew carafe is a refreshing Cold Brew type drink ideal for serving and enjoying in company. Given the convivial nature of the drink, the quantity will not be expressed in sizes (S, M, L, XI) but in terms of cups (2, 3, 4, 5, 6), and the estimated fluid amount can always be seen on the display in the cup box.

Optional accessory for certain models:	
	Pot (capacity 750ml)
	Type: DLSC078
	EAN: 8004399028333

Please note

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

4.4.1 Direct selection for Cold Brew carafe

To make the drink, proceed as follows:

1. Tap the image (C1) on the homepage that illustrates the desired drink;
2. Select the desired intensity: "Original" or "Intense", then press "→";
3. As prompted by the machine, for best results, place ice in the glasses (3-4 cubes) before serving the drink: press '→';
4. Empty the water tank (A17), rinse, and fill with fresh drinking water up to the MAX level. Fill the bean hopper (A11): press "→";
5. Position a carafe of suitable size carafe under the coffee spout (A6). Press "Deliver";
6. The machine proceeds with preparation, carrying out a number of grinding steps and deliveries appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
7. The machine is ready to be used again.

Important!

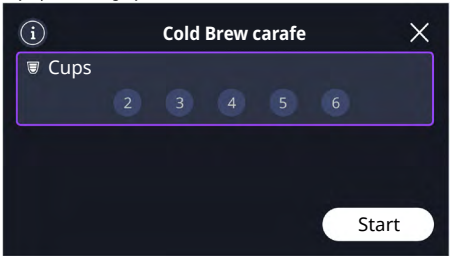
After making a pot of coffee, leave the machine to cool for 5 minutes before making another drink. Risk of overheating.

Please note

- "Cancel "or Stop": press to stop preparation completely and go back to the homepage.
- To ensure a correct balance between ice and coffee, the Extra shot option cannot be used, as this would spoil the drink.
- **Cleaning the pot after use:** the pot should be washed every time it has been used, with warm water (40-50 °C) and mild washing-up liquid. Thereafter, rinse thoroughly with warm water (40-50 °C) to remove any trace of washing-up liquid.

4.4.2 Customization of Cold Brew carafe

1. Tap the customization bar (C2) below the Cold Brew carafe image. The display will bring up a screen similar to the one indicated here:

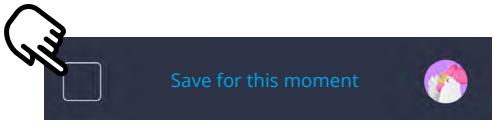


2. Select the number of cups to be prepared;

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

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

3. Press "Start" to pass on to the next step;
4. Select the desired intensity: "Original" or "Intense", then press "→";
5. As prompted by the machine, for best results, place ice in the glasses (3-4 cubes) before serving the drink: press '→';
6. Empty the water tank (A17), rinse, and fill with fresh drinking water up to the MAX level. Fill the bean hopper (A11) (fig. 7): press '→' ;
7. Position a carafe of suitable size carafe under the coffee spout (A6). Press "Deliver";
8. The machine proceeds with preparation, carrying out a number of grinding steps and deliveries appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
9. With preparation completed, if the number of cups was changed at step 2, the machine asks if you want to save the new setting. If Coffee Routines are active, the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



10. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again.
11. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

Please note

- "Cancel" or "Stop": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- If saved, the new settings will be stored ONLY in the selected profile.
- **Cleaning the pot after use:** the pot should be washed every time it has been used, with warm water (40-50 °C) and mild washing-up liquid. Thereafter, rinse thoroughly with warm water (40-50 °C) to remove any trace of washing-up liquid. The coffee pot is dishwasher-safe.

4.5 Hot milk-based drinks

When preparing hot drinks with milk you need to use the LatteCrema Hot carafe, identified by the black coloured carafe lid (F2) .
The next few headings give indications on the types of milk to use, on how to utilize and clean the carafe and, as in the case of coffee drinks, how to deliver and customize your hot milk-based drinks.
Your can use your machine to prepare a wide variety of hot drinks with milk. To select the desired drink:

1. Press (B2) and view the Collections on the display (B4);
2. Select the Collection that includes the hot milk drink you want to prepare:

Intense & Energising

Espresso Macchiato

Cortado

Discover & Explore

Flat White

Cafè au Lait

Galão

Espresso Macchiato

Cafè con Leche

Milchkaffee

Koffie Verkeerd

Cortado

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

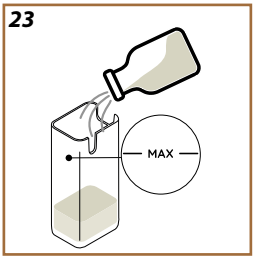
With the LatteCrema Hot carafe, milk can be heated and frothed to different levels, so that any hot drink made with milk will be prepared to perfection. Steam, air and milk are blended together in the proportions guaranteed to produce a perfect froth, delivered directly from carafe to cup. In addition,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

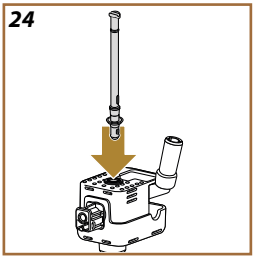
The quality of the froth can vary depending on:

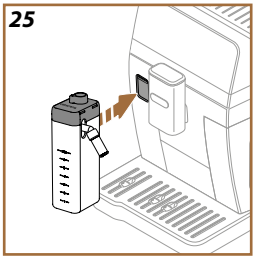
- the temperature of the milk or vegetable drink used (for best results, always use straight from the fridge, 5 °C);
- type of milk or vegetable drink;
- the brand utilized;
- ingredients and nutritional values.

	LatteCrema HOT
Cow's milk	
Whole (fat >3,5%)	✓
	•••

Semi-skimmed (fat between 1.5 and 1.8%)	✓
Skimmed (fat <0.5%)	✓
Vegetable drinks	
Soya	✓
Almond	✓
Oat	✓







4.5.2 Preparation and attachment of the "LatteCrema Hot" carafe

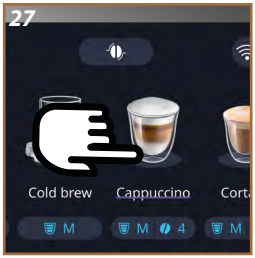
This heading explains how to prepare the LatteCrema Hot carafe for use.
Remember to ensure that the milk is left out of the fridge for as short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the heading "4.5.1 What milk to use in the "LatteCrema Hot" carafe?".

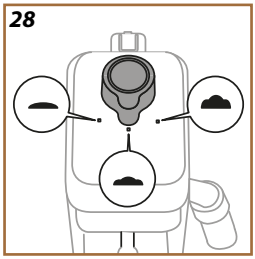
1. Raise the lid (F2) and fill the milk container (F5) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 23);
2. Make sure the milk intake tube (F6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 24). Reposition the lid on the milk container;
3. Lower the flap (A5) and attach the carafe to the connector, pushing it fully home (fig. 25). The indicator (B3) turns red and the machine emits a beep, if the beep function is enabled.

4.5.3 Milk frothing with the "LatteCrema Hot" carafe

The LatteCrema Hot carafe is designed to give 3 levels of froth, adapting perfectly to any drink you may have in mind.
Turn the froth adjustment dial (F1) to select the amount of milk froth that will be delivered when making milk based drinks. When selecting a drink, the display will suggest the appropriate position for setting the froth adjustment dial.

Dial position	Recommended for…
MIN Light foam	• Caffelatte • Hot milk (not frothed) • Café au lait • Café con leche • Milchkaffee
MED Creamy froth	• Latte Macchiato • Flat White • Cortado • Koffie Verkeerd • Galão
MAX Thick froth	• Cappuccino • Cappuccino Mix • Espresso Macchiato • Cappuccino+ • Hot milk (frothed) • Babyccino





4.5.4 Direct selection of drinks with hot milk

1. Follow the instructions given under the heading "4.5.2 Preparation and attachment of the "LatteCrema Hot" carafe";
2. Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
3. Adjust the milk spout extension (F4) to suit the height of your cup and lower the coffee spout (A6) so as to bring it down as near as possible to the cup (fig. 26).
4. Tap the image (C1) on the homepage that illustrates the desired drink (e.g. Cappuccino fig. 27).
5. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display (fig. 28).
6. A description of each single step (grinding, delivery of coffee, delivery of milk) appears on the display.
7. Once the drink has been prepared, the machine will prompt for the carafe to be cleaned (Clean function), to ensure the lid (F2) is not left unwashed: the indicator (B3) blinks for a few seconds, coloured white, drawing attention to the fact that cleaning is required. Follow the instructions given under the dedicated heading "10.2.2.1 Cleaning the milk carafe after use"
8. If the milk carafe is not cleaned, the carafe symbol (D1) appears on the homepage as a reminder that cleaning is required.

Please note

- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "10.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- To increase the quantity of coffee immediately following delivery, simply press "Extra". When the desired quantity has been reached, press "Stop"

4.5.5 Customization of hot drinks with milk

1. Follow the instructions given under the heading "4.5.2 Preparation and attachment of the "LatteCrema Hot" carafe";
2. Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
3. Tap the customization bar (C2) (fig. 29) below the desired drink. The display will bring up a screen similar to the one indicated here:

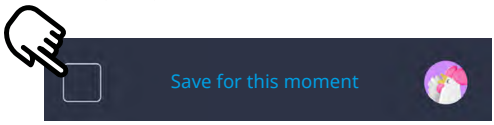
Press ⓘ at the top left-hand corner for a short description of the selected drink.

The first selection bar determines the amount of liquid dispensed, and is used to choose the preferred size of drink (S, M, L, XL). An icon positioned alongside this same bar allows selection of the "my" function (see heading 7 "MY" FUNCTION (available only for hot drinks)),

The second selection bar determines the intensity of the drink, and is used to choose the preferred setting, from extra-mild (1) to extra-strong (5). Buttons at the bottom can be used to select preparation using pre-ground coffee (see heading "4.5.6 Using pre-ground coffee for drinks with hot milk"), and the 'Extra Shot' option (see heading "8.3 Extra shot (certain

hot drinks only)"), which consists in adding an Espresso to the drink for a little extra energy.

4. Adjust the milk spout extension (F4) to suit the height of your cup and lower the drinks spout so as to bring it down as near as possible to the cup (fig. 26).
5. Once all the desired settings have been selected, tap "Deliver" and the machine proceeds with preparation;
6. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display (fig. 28).
7. A description of each single step (grinding, delivery of coffee, delivery of milk) appears on the display;
8. Once preparation has been completed, the machine asks if you want to save the new setting. If Coffee Routines are active (see heading "8.2 Coffee Routine "), the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



9. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again.
10. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

Please note

- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "10.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- To increase the quantity of coffee immediately following delivery, simply press "Extra". When the desired quantity has been reached, press "Stop"

4.5.6 Using pre-ground coffee for drinks with hot milk

Many drinks can be prepared using pre-ground coffee. If this function is

available on the drink customization page, then the "pre-ground" symbol will appear. Proceed as follows:

Important!

- Never add pre-ground coffee when the machine is switched off, as it may penetrate the internal components and cause soiling. In this situation the machine could be damaged.
- Never insert more than one level scoop, as this may soil the inside of the machine or block the funnel (A13).
- When using pre-ground coffee, you can make only one cup at a time.
- A Cappuccino+ drink cannot be prepared using pre-ground coffee.

1. Follow the instructions given under the heading "4.5.2 Preparation and attachment of the "LatteCrema Hot" carafe";
2. Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3);
3. Tap the customization bar (C2) below the desired drink (fig. 29). The display will bring up a screen similar to the one indicated here:

4. Select the desired size of drink (S, M, L, XL);
5. Select for pre-ground;

Important!

Selecting Pre-ground, the screen changes and the option of altering the intensity setting is removed, since the intensity depends on the amount of pre-ground coffee introduced (which in any event must be no more than 1 level scoop).

6. Press "Start";
7. Remove the bean hopper lid (A1) and raise the flap of the pre-ground coffee funnel (A2) (fig. 20).
8. Make sure the funnel (A13) is not blocked, then add one level scoop (E2) of pre-ground coffee;
9. Press "Deliver" to proceed.
10. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recom-

mended on the display;

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

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

Please note

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

4.6 Cold drinks with milk*

When preparing cold drinks with milk you need to use the LatteCrema Cool carafe, identified by the white coloured carafe lid (E2) . **If your model does not have this accessory, you can purchase it on the delonghi.com website.**

The next few headings give indications on the types of milk to use, on how to utilize and clean the carafe and, as in the case of coffee drinks, how to deliver and customize your cold milk-based drinks.

Your can use your machine to prepare a wide variety of cold drinks with milk. To select the desired drink:

1. Press (B2) and view the Collections on the display (B4);
2. Select the "Fresh & Creamy" Collection;

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

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

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

5°C	LatteCrema COOL
Cow's milk	
Whole (fat >3,5%)	✗
Semi-skimmed (fat between 1.5 and 1.8%)	✗
Skimmed (fat <0.5%)	✓
Vegetable drinks	
Soya	✓
Almond	✓
Oatmeal	✓

4.6.2 Preparation and attachment of the "LatteCrema Cool" carafe

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

explained under the heading "4.6.1 What milk to use in the "LatteCrema Cool" carafe?".

1. Raise the lid (F2) and fill the milk container (F5) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 23);
2. Make sure the milk intake tube (F6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 24). Reposition the lid on the milk container;
3. Lower the flap (A5) and attach the carafe to the connector, pushing it fully home (fig. 25). The indicator (B3) turns blue and the machine emits a beep, if the beep function is enabled.
4. Place a sufficiently large cup under the outlets of the coffee spout (A6) and under the milk spout (F3).

4.6.3 Milk frothing with the "Latte Crema Cool" carafe

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

Turn the froth adjustment dial (F1) to select the amount of milk froth that will be delivered when making milk based drinks. When selecting a drink, the display (B4) will suggest the appropriate position for setting the froth adjustment dial.

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

4.6.4 Direct selection of cold drinks with milk

1. Follow the instructions given under the heading "4.6.2 Preparation and attachment of the "LatteCrema Cool" carafe";
2. Tap the image (C1) on the homepage that illustrates the desired drink (e.g.. Cappuccino) (fig. 30);
3. **Cold Brew drinks:** select "Original" or "Intense": press "→";
   Iced drinks: make the selection between "Ice" or "Extra ice" and press "→";
4. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results;

5. Having placed the suggested quantity of ice in the glass, position it under the coffee spout (A6) and under the milk spout (F3) of the LatteCrema Cool carafe, then press "Deliver";
6. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display;

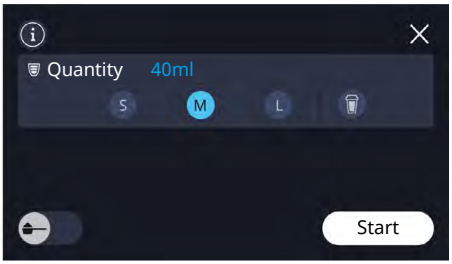
Please note
If "Energy Saving" mode is enabled (see relative heading), there may be a few seconds delay before the drink is delivered.

7. A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;
8. Once the drink has been prepared, the machine will prompt for the carafe to be cleaned (Clean function), to ensure the lid (F2) is not left unwashed: the indicator (B3) blinks for a few seconds, coloured white, drawing attention to the fact that cleaning is required. Follow the instructions given under the dedicated heading "10.2.2.1 Cleaning the milk carafe after use"
9. If the milk carafe is not cleaned, the carafe symbol (D1) appears on the homepage as a reminder that cleaning is required.

Please note
- Once all the cold milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "10.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.

4.6.5 Customization of cold drinks with milk

1. Follow the instructions given under the heading "4.6.2 Preparation and attachment of the "LatteCrema Cool" carafe";
2. Tap the customization bar (C2) below the desired drink. The display will bring up a screen similar to the one indicated here:



Press ⓘ at the top left-hand corner for a short description of the selected drink.

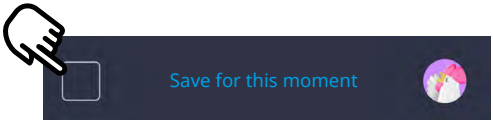
The first selection bar determines the amount of liquid dispensed, and is used to choose the preferred size of drink (S, M, L). For certain drinks only, the "To go" function can be selected on the quantity bar (see heading "6 TO GO ").

3. Select the desired quantity. Press "Start";
4. **Cold Brew drinks:** select "Original" or "Intense": press "→";
   Iced drinks: select "Ice" or "Extra ice": press "→";

Please note

- Should you want to use pre-ground coffee, details can be found under the heading "4.6.6 Using pre-ground coffee for cold drinks with milk".

5. On the basis of the selection, the machine will suggest how many ice cubes you should put in the glass;
6. Having placed the suggested quantity of ice in the glass, position it under the outlets of the coffee spout (A6) and under the milk spout F3 of the LatteCrema Cool carafe, then press "Deliver";
7. As the machine proceeds with preparation and delivery, set the level of froth by turning the adjustment dial (F1) to the position recommended on the display;
8. A description of each single step (grinding, delivery of coffee, delivery of milk) appears on the display (B4) ;
9. Once preparation has been completed, the machine asks if you want to save the new setting. If Coffee Routines are active (see heading "8.2 Coffee Routine "), the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



10. To save, select "Yes": the display confirms that the settings have been

stored and the machine is ready for use again.

11. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

Please note

- Once all the cold milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "10.2.2.1 Cleaning the milk carafe after use": the carafe can be put back in the refrigerator, following the instructions given in this same heading.
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.

4.6.6 Using pre-ground coffee for cold drinks with milk

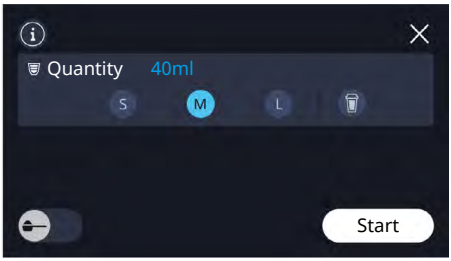
Many drinks can be prepared using pre-ground coffee. If this function is available on the drink customization page, then the "pre-ground" symbol will appear.

Proceed as follows:

Important!

- Never add pre-ground coffee when the machine is switched off, as it may penetrate the internal components and cause soiling. In this situation the machine could be damaged.
- Never insert more than one level scoop, as this may soil the inside of the machine or block the funnel(A13).
- When using pre-ground coffee, you can make only one cup at a time and it will not be possible to select the intensity of the drink via the display, since the intensity depends on the amount of coffee you pour into the funnel, which can never be more than one level scoop.
- Cold Brew Latte and Cold Brew Cappuccino drinks cannot be prepared using pre-ground coffee.

1. Follow the instructions given under the heading 4.6.2 Preparation and attachment of the "LatteCrema Cool" carafe.
2. Tap the customization bar (C2) below the desired drink. The display will bring up a screen similar to the one indicated here:



3. Choose the desired quantity from those available: the 'To go' option is available for certain drinks;
4. Select for pre-ground;
5. Press "Start";
6. **Iced drinks:** select "Ice" or "Extra ice": press "→";
7. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results;
8. Having placed the suggested quantity of ice in the glass, position it under the outlets of the coffee spout (A6) and under the milk spout (F3) of the LatteCrema Cool carafe, then press "Deliver";
9. Remove the bean hopper lid (A1) and raise the flap of the pre-ground coffee funnel (A2) (fig. 20).
10. Check that the pre-ground coffee funnel (A13) is not blocked; add one level scoop (E2) of pre-ground coffee and press "Ok";
11. The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee and delivery of milk) appears on the display (B4).

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

Please note

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

4.7 Tips for a Perfect coffee

1. If the coffee emerges drop-by-drop, too weak and not creamy enough, refer to the tutorial on adjusting the coffee grinder (see heading "9.2.6 Grinder settings") and/or consult heading "12 FAQ";
2. If the coffee is too hot or too cold, adjust the coffee temperature setting (see heading "9.2.5 Temperature" in the settings menu) and/or consult heading "12 FAQ";
3. To make a hotter coffee, proceed as follows:

- run a rinse cycle before preparing and delivering the coffee (see heading "9.1.4 Rinsing" in the settings menu ⚙);
- warm the cups with hot water (using the hot water function, see heading "5 HOT WATER & TEA FUNCTION");
- go to the water temperature settings and select an option that sets a higher temperature than the current one (see the relevant heading "9.2.5 Temperature" in the settings menu ⚙).

4. To make a cooler coffee:

- empty the water tank and fill with fresh water;
- cool the cup/glass with cold water or with ice, to be removed before the coffee is delivered;
- if the cup or glass is able to withstand sharp changes in temperature, place in the fridge for a few minutes before delivering the hot drink.

4.8 Creative recipes*

A number of creative recipes stored in your machine will help you explore new ways of enjoying coffee. In addition to these locally stored recipes, you can always retrieve the QR code, which allows you to download the App and find out about all the recipes we have put together, just for you.

5. Press (B2) and view the Collections on the display (B4);
6. Select the "Creative & Stimulating" Collection and choose the recipe you want to prepare:

7. The machine sets out the list of "Tools" that will be needed to make

the drink: press 'Ok';

8. The machine now gives you the list of "Ingredients": press 'Start' to begin;
9. Press '→' to scroll through all the instructions, and then "Deliver" to prepare coffee and, where included in the recipe, the selected milk/ vegetable drink;
10. With preparation completed, press "Done" and enjoy your drink.

5 HOT WATER & TEA FUNCTION

5.1 Delivering hot water

1. Attach the hot water spout (E1) to the machine (fig. 6);
2. Place a cup under the hot water spout;
3. On the homepage, scroll through the drinks until the image illustrating hot water is displayed:

- tap on the image (C1): delivery begins;
- tap the customization bar (C2) under the image and select the required quantity, then press "Deliver": delivery begins;

4. Delivery will stop automatically.

Please note

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

5.2 Tea function

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

1. Attach the hot water spout (E1) to the machine (fig. 6);
2. Place a cup under the hot water spout;
3. On the homepage, scroll through the drinks until the image illustrating the tea function is displayed:

- tap the image (C1) corresponding to the tea function: delivery begins;
- tap the customization bar (C2) below the image, select the quantity to be delivered and the temperature (the machine indicates the kind of tea suitable for the selected temperature), then press "Deliver": delivery begins;
- Delivery will stop automatically.

The machine is ready to be used again.

Recommended brewing times	
	White tea - Temperature 1 1-3 minutes brewing time
	Green Tea - Temperature 2 1-2 minutes brewing time
	Oolong Tea - Temperature 3 30 seconds to 1 minute brewing time
	Black Tea - Temperature 4 1-5 minutes brewing time

The De'Longhi Tea function will prepare a cup of tea at just the right temperature, delivering the amount of water you prefer.

Please note:

- To interrupt delivery of the drink manually, press "Stop" or "Cancel".
- To increase the quantity immediately following delivery, simply press "Extra".. When the desired quantity has been reached, press "Stop" or "Cancel".
- The tea that was saved is displayed on the homepage.

6 TO GO

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

Optional accessory for certain models:	
	Travel mug (capacity 235ml)
	Type: DLSC074
	EAN: 8004399024465

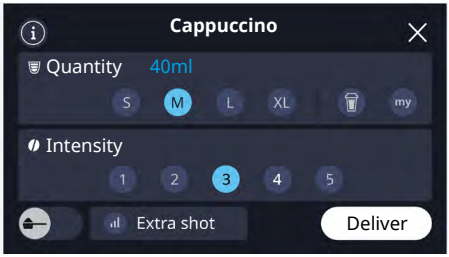
The "To Go" function is available for preparation of the following drinks:

Hot drinks

Iced drinks

Proceed as follows:

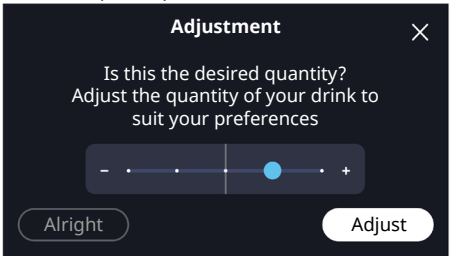
1. Place the travel mug under the coffee spout (A6);
2. If the intention is to prepare a drink with milk, follow the instructions given under headings "4.5.2 Preparation and attachment of the "LatteCrema Hot" carafe" or "4.6.2 Preparation and attachment of the "LatteCrema Cool" carafe";
3. Tap the customization bar (C2) below the desired drink (fig. 28). The display will bring up a screen similar to the one indicated here:



4. Press "To Go" in the upper box;

The first time a drink is delivered for a given profile using the "To Go" option:

5. The machine remembers the ideal size of travel mug to use: press "Ok";
6. For hot drinks: press "Deliver";
   For cold drinks: press "Start" and follow the instructions on the display (B4) ;
7. On completion, the machine asks if the quantity delivered is satisfactory: confirm with "Alright", if the quantity is correct, otherwise indicate whether the amount of liquid for future deliveries needs to be more (moving the indicator toward +) or less (moving the indicator toward -) and press "Adjust" to save;



With subsequent deliveries of each drink for each profile using the "To Go" option:

4. For hot drinks: press "Deliver";

For cold drinks: press “Start” and follow the instructions on the display;

5. Following delivery, the machine returns to the ready state.

Please note:

- For subsequent deliveries, if you wish to adjust the quantity, press 'Adjust' before the delivery begins.
- If saved, the new settings will be stored ONLY in the selected profile.
- Each time a different mug is used, it is advisable to stay close to the machine to check the amount of liquid effectively dispensed.
- A good way to ensure that hot drinks stay warm is to preheat the travel mug with hot water.
- If the intention is to use a travel mug other than the one supplied, bear in mind that it must be no taller than 14 cm.

Important

- The contents of the travel mug should be used within 2 hours maximum: once this time has elapsed, empty the mug and clean it.
- Before screwing on the lid of the travel mug, open the locking cap to release the pressure;
- Whenever drinks have been prepared with milk, clean the carafe as indicated under the heading "10.2.2.1 Cleaning the milk carafe after use".
- Cleaning the travel mug after use: the mug should be washed every time it has been used, with warm water (40-50 °C) and mild washing-up liquid. Thereafter, rinse thoroughly with warm water (40-50 °C) to remove any trace of washing-up liquid. The lid of the travel mug is dishwasher safe.
- For more information, refer to the leaflet accompanying the travel mug.

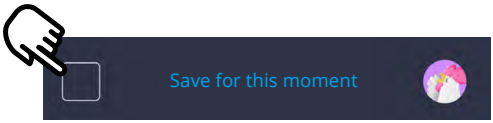
7 "MY" FUNCTION (available only for hot drinks)

With the "My" function, you can select the quantity of each individual ingredient used to prepare the hot drink you wish to make. The "My" function differs from the quantity selection described in the drink customization sections, as it allows you to adapt the drink precisely to your specific cup.
The way it works is simple and intuitive: once you have started preparing your drink, you need only stop the delivery whenever you choose, and that quantity will be saved as a 'My' quantity on the active profile.
Given below are the step-by-step instructions on how to save the "My" setting for a drink with two ingredients (e.g. Cappuccino = milk + coffee). The same procedure can be followed for a drink with just one ingredient.

1. Check that the selected profile (C6) is the one for which you want to customize the drink;
2. Tap the customization bar (C2) below the desired drink (fig. 28). The display will bring up a screen similar to the one indicated here:

3. Press (my);
4. Press "Start";
5. If preparing a coffee based drink, select the desired intensity; if you are using the tea function, select the temperature, then press "→".
6. Place the preferred cup under the coffee spout (A6) and press "Deliver";
7. The machine starts delivering the first ingredient. A progress bar appears and fills up gradually as preparation proceeds;
8. After a few seconds of delivering the ingredient, the bottom part of the display will show the "Stop" button, which you can press at any time to terminate delivery. If the selected drink has only one ingredient, the quantity released into the cup up to the moment of pressing Stop will be stored, and you can retrieve it at any time as a "My" quantity.
9. If the drink includes another ingredient, a new progress bar appears on the screen, similar to the one described above, and you simply repeat the same procedure for this second ingredient. At the conclusion of this second cycle, the "My" quantity will be saved likewise.
10. If Coffee Routines are active (see heading "8.2 Coffee Routine "),

the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



11. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again.
12. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

Please note

- If saved, the new settings will be stored ONLY in the selected profile.
- You can exit Programming mode at any time by pressing 'X'; any values entered will not be saved.
- My' is one of the selectable dose/volume settings. This means that you may switch to any other setting or revert to the 'My' configuration at any time, with the assurance that it corresponds to the value stored using the procedure described above. If you wish to reprogramme the "My" quantity, simply tap the "Reset" button, which appears whenever "My" is selected. Once the reset is done, you can set the quantity again via the process illustrated above.
- To reprogramme the "My" drink, the parameters must be reset to the factory default values: tap the customization bar (C2) of the drink and check that the function is enabled. Press "Reset" to restore the factory default values for the drink. The drink can now be reprogrammed.

8 ADDITIONAL FEATURES

8.1 Bean Adapt Technology

A coffee expert at your fingertips, guiding you in just a few steps to optimise the brewing of your espresso and its taste in the cup.
This smart technology guides you through machine setup and operation according to the selected coffee beans: from grinding to brewing, each step is controlled to ensure the best results from any coffee bean.

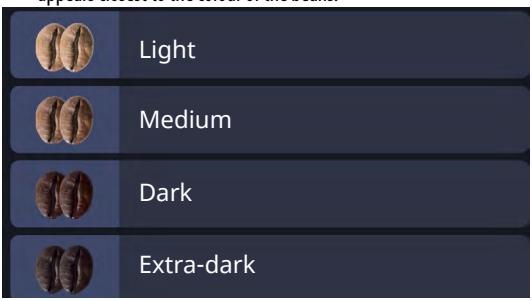
1. Tap the Bean Adapt symbol (C4) on the homepage (fig. 31);
2. To enable Bean Adapt, set the On/Off switch (fig. 32) to On;

Please note

A message on the display indicates that, to proceed, the machine must have prepared at least three Espresso servings using the same bean variety and the same grinder setting. If these preparatory steps have not yet been completed, press "Ok"; then "X" and finally "Yes" to exit without saving, and proceed with preparation of the 3 cups of coffee as required.

3. Select the variety of coffee bean being used (this information will be found on the pack containing the beans):
   - 100% Arabica
   - Arabica and Robusta blend

   Press ⓘ for additional information. Press "→";
4. Select the type of roast, tapping the colour depth description that appears closest to the colour of the beans.



   Press ⓘ for additional information. Press "→";

The machine will now check how the settings can be adjusted to give the best possible outcome, based on the information it has:

5. Check the setting of the coffee grinder and select the corresponding number. Press "→";
6. Press "Deliver" to prepare an Espresso. Following delivery, press "→";

The machine now has all the information it needs to be able to define the optimum parameters (in some cases it may also ask for an opinion on the coffee just made), which will first be displayed and then adopted in the machine settings.

7. Press "→", and from each successive screen, press "→" again to pass on to the next parameter:
   - Coffee temperature;
   - Intensity;
   - Grinder setting.
8. Tap on the name of the Bean Adapt profile, and the keyboard pops up so you can customize it. Press "Done" to confirm the name;
9. Press "→": the machine stores the settings and the name of the bean appears in place of the logo.

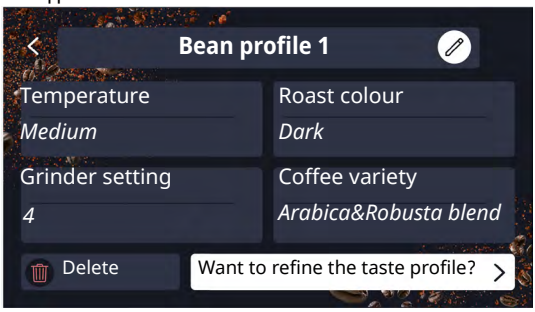
Please note

- Bean Adapt Technology will be visible as an intensity setting for espresso coffee only, but will improve the brewing results for all other coffee based drinks as well.
- Up to 6 different bean profiles can be stored: every time you change the type of beans used in the machine, simply tap the Bean Adapt button (C4) on the homepage and select the new bean from the list.

8.1.1 Refining the taste profile

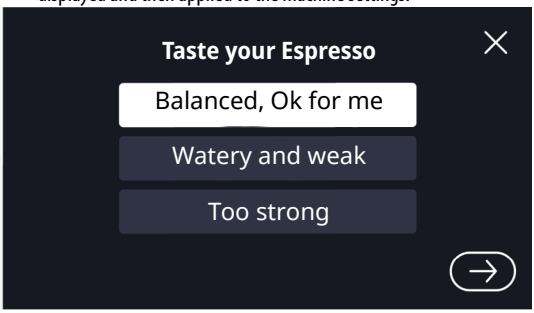
If, after three espressos have been dispensed with the Bean Adapt function active, the coffee in the cup still does not meet your expectations, the flavour profile can be further refined to match your preferences precisely. To refine the taste profile, proceed as follows:

1. On the homepage, tap the Bean Adapt profile (C4) currently in use;
2. Tap the "..." symbol alongside the bean profile you want to refine so as to view the current settings; a screen similar to the one below will appear:



3. Tap the field at the bottom right to refine the taste profile and follow the guided procedure;
4. Check the setting of the grinder (A12) and select the corresponding number. Press "→";
5. Press "Deliver": the machine carries out the preparation steps and then analyses the espresso extraction.

6. The machine then has all the information required to define new optimal parameters. In some cases, it may also ask for your feedback on the coffee just prepared (see screen below). These parameters are first displayed and then applied to the machine settings.

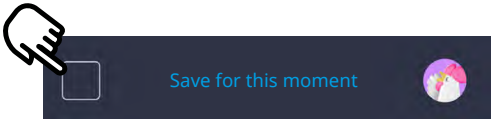


7. Press "→", and from each successive screen, press "→" again to pass on to the next parameter:
   - Coffee temperature;
   - Intensity;
   - Grinder setting.
8. Press '→': the machine stores the new settings, then confirms they have been saved
9. The machine memorizes the settings and confirms they have been saved.

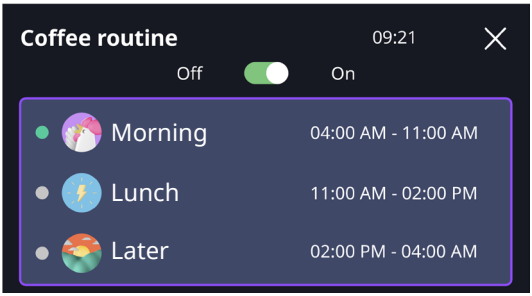
The display reverts to the homepage and the machine is ready for use again.

8.2 Coffee Routine

With this function, the machine remembers how you prefer your coffee at different times of the day and updates the drink list accordingly.
While the function is active, whenever the settings for a drink (quantity, intensity, etc.) are changed, the machine gives you the option to save the new settings for that specific moment of the day by selecting the dedicated checkbox and confirming with "Yes"



If you prefer to save the new settings for all times of the day, simply select "Yes" on the dedicated screen.
The machine is set with the "Coffee Routine" function active: tap the icon (fig. 33) on the homepage to view the available routines and the relative times:



To disable the Coffee Routine function, if preferred, proceed as follows:

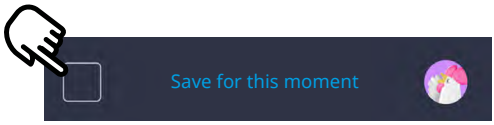
1. Tap the Coffee Routine icon (C5) (fig. 33);
2. Set the slider to 'Off';
3. Confirm by pressing "Yes";
4. Select the routine you want to keep as the default for your profile: press "Ok" to confirm;
5. The symbol appears on the homepage, indicating that the function is not active.

Please note:
Make sure the time on the clock is correct, or adjust as necessary, following the instructions given in heading "9.2.8 Day and time".

8.3 Extra shot (certain hot drinks only)

Give a boost to your drink by adding an Espresso (30 ml). Proceed as follows:

1. Tap on the customizations (C2) below the desired drink (e.g. espresso, fig. 19). The display shows the parameters that can be customized according to preference. The "Extra Shot" button is located at the bottom of the screen;
2. Press "Extra Shot": the first time this function is used, the machine confirms the delivery of an Espresso in addition to the selected coffee drink: press "Ok" to confirm;
3. Select the desired quantity and intensity. Activation of the feature will be visible by the fact that EXTRA SHOT is highlighted. Press "Deliver".
4. The machine proceeds with preparation and a description of each single step appears on the display (B4).
5. Once preparation has been completed, the machine asks if you want to save the new setting.
6. If Coffee Routines are active (see heading "8.2 Coffee Routine "), the machine lets you save the settings — momentarily — by checking the box in the Coffee Routine window;



7. To save, select "Yes": the display confirms that the settings have been stored and the machine is ready for use again. In this instance, the Extra Shot is indicated by the symbol in the customization bar of the drink.
8. If you do not wish to save, select "No": the display confirms that the settings have been discarded; press "X" to return the machine to the ready state.

The machine is ready to be used again.

Please note

- If saved, the new settings will be stored ONLY in the selected profile.
- This function is not available with pre-ground coffee.
- Customizations can be saved as applicable to all times of the day, or if Coffee Routines are activated, only for the current time. See heading "4.6.5 Customization of cold drinks with milk".

9 SETTINGS

Settings are divided into four topics:

• **"9.1 Maintenance"** 9.1.1 Descaling 9.1.2 Water filter 9.1.3 Cleaning the machine 9.1.4 Rinsing 9.1.5 Cleaning the carafe 9.1.6 Draining the circuit	• **"9.2 General"** 9.2.1 Auto-off 9.2.2 Beep 9.2.3 Energy saving 9.2.4 Languages 9.2.5 Temperature 9.2.6 Grinder settings 9.2.7 Water hardness 9.2.8 Day and time 9.2.9 Default values
• **"9.3 Tips and guides"** 9.3.1 Support 9.3.2 Carafe tips	• **"9.4 Machine info"** 9.4.1 Statistics 9.4.2 More information

9.1 Maintenance

1. Press (C3) (fig. 34);
2. Select "Maintenance" on the left hand side of the display and scroll the menu items on the right, selecting the one desired. For certain items, the machine indicates whether or not maintenance operations need to be carried out.
3. Press "X" to go back and to return to the homepage.

9.1.1 Descaling

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

1. After selecting the "Maintenance" topic, choose "Descaling" from the menu on the right;
2. Press "Info": the machine lists what is required to proceed with the operation and displays a QR code to retrieve purchase information for the De'Longhi descaler.
3. If you have everything to hand and want to proceed with descaling immediately, without waiting for the machine prompt, press "→" and follow the guided procedure. The instructions can also be found under the heading "10.6.2 Descaling".
4. Otherwise, press "X" to go back and to return to the homepage.

9.1.2 Water filter

To ensure the performance of the machine remains constant over time, the use of a De'Longhi water softener filter (E4) is recommended.
For further information, visit www.delonghi.com.

WATERFILTER EAN: 8004399327252

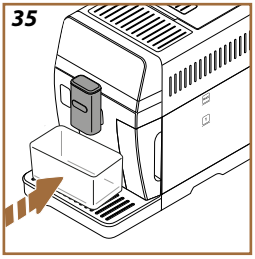
1. After selecting the “Maintenance” topic, choose “Water Filter” from the menu on the right;
2. Press 'Info': the machine lists what is needed to proceed with the operation and displays a QR-code for the retrieval of purchase information for the De'Longhi filter;
3. If you have everything to hand and want to proceed with replacement or removal of the filter immediately, without waiting for the machine prompt, press “→” and follow the guided procedure. The instructions can also be found under the heading "10.6.3.2 Replacing / Removing the water filter".
4. Otherwise, press “X” to go back and to return to the homepage.

9.1.3 Cleaning the machine

To give the nozzles of the coffee spout (A6) and the removable brewing unit (A15) a thorough clean before being prompted automatically by the machine, proceed as follows:

1. After selecting the “Maintenance” topic, choose “Machine cleaning” from the menu on the right.
2. Press “Info”: the machine lists what is required to proceed with the operation and displays a QR code to retrieve purchase information for De’Longhi cleaning tabs.
3. If you have everything to hand and want to proceed with cleaning directly, before being prompted by the machine, press '→' and follow the guided procedure. The instructions can also be found under the heading "10.6.1 Deep cleaning of the machine".
4. Otherwise, press “X” to go back and to return to the homepage.

9.1.4 Rinsing



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

To start the rinse function, proceed as follows:

1. After selecting the “Maintenance” topic, choose “Rinsing” from the menu on the right;
2. Press "Yes" to initiate the guided procedure;
3. Place a container of at least 0.2l capacity (fig. 35) under the coffee spout (A6).
4. Press "Yes" to start delivery: after a few seconds, hot water will be released to clean and heat the internal circuit of the machine.
5. To stop rinsing, press "Stop", or wait for the rinse cycle to stop automatically.
6. The machine is ready for use.

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

9.1.5 Cleaning the carafe

This section has all the information you need to guarantee long-term reliability of the milk carafe (the full procedure is described under the heading "10.2.2.2 Thorough cleaning of milk carafe").

1. After selecting the "Maintenance" topic, choose "Cleaning the carafe" from the menu on the right;
2. Press "Info" and follow the guided procedure using the scroll arrows "→" or "←". At the end of the procedure, press "Done" to confirm that cleaning is finished and go back to the homepage.

9.1.6 Draining the circuit

When it is likely the machine will not be used for more than 3 days, or if it needs to be taken to a service centre, it is advisable to empty the internal circuit completely so as to ensure that water cannot freeze and stagnate inside the various passages: proceed as follows.

1. After selecting the "Maintenance" topic, choose "Empty circuit" from the menu on the right;
2. Press "Yes" and follow the guided procedure;
3. Remove the drip tray (A7) (fig. 16); empty and clean both the tray and the grounds container (A19). Return the parts to the machine.
4. Press "→". Place a container of at least 0.2 litres capacity under the coffee spout (A6) and the water spout (E1) (fig. 8).
5. Press "Yes": the machine will run a rinse cycle, releasing hot water from the coffee spout;
6. Once rinsing is complete, remove the water tank (A17) and empty it;
7. Remove the filter (E4) (if installed) from the water tank and press "→".
8. Return the tank (empty) to the machine;
9. Press "Yes" and wait for the machine to begin emptying the circuit; (Caution: beware of hot water coming from the spouts). As the water circuit gradually empties, the machine could become noisier: this is a normal aspect of operation.
10. Once the circuit has emptied, remove, empty and reposition the drip tray, then press "→" and the machine will switch off (standby).
11. Unplug the machine from the mains power supply.
12. The next time the machine is switched on, follow the instructions given under heading "2.1 Procedure for first power-up"

9.2 General

1. Press ⚙ (C3).
2. Select "General" on the left hand side of the display and scroll the menu items on the right, selecting the one desired.

3. Press "X" to go back and to return to the homepage.

9.2.1 Auto-off

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

1. After selecting the "General" topic, choose "Auto-off" from the menu on the right;
2. The display will show the auto-off time currently selected and the other options that are available.
3. Select the desired auto-off time and press "Ok":
4. Press "X" to go back to the homepage.

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

9.2.2 Beep

If enabled, the machine emits a beep whenever an operation is performed. Selecting this item, you can activate or deactivate the beep.

1. After selecting the "General" topic, choose "Beep" from the menu on the right;
2. Press "Off" to deactivate or "On" to activate.
3. Press "X" to save and go back to the homepage.

9.2.3 Energy saving

When activated, the function reduces energy consumption in compliance with European regulations. Selecting this item, you can activate or deactivate energy saving.

1. After selecting the "General" topic, choose "Energy Saving" from the menu on the right;
2. Press "Off" to deactivate or "On" to activate.
3. Press "X" to save and go back to the homepage.

Please note:
If "Energy Saving" mode is activated, there may be a few seconds delay before the first coffee is delivered.

Please note:
When the symbol (D2) appears on the display, it indicates that the function is active.

9.2.4 Languages

To change the language setting, proceed as follows:

4. After selecting the "General" topic, choose "Languages" from the menu on the right;

5. Select "Set" and choose the desired language;
6. Press "X" to store the new language and go back to the homepage.

9.2.5 Temperature

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

Accordingly, we recommend using the Bean Adapt function (see heading "8.1 Bean Adapt Technology ") to ensure the ideal temperature setting for the bean being used.

Important:

If you simply require a hotter drink, the most effective method is to pre-heat the cup with a small amount of hot water, discarding it before the machine dispenses the coffee. If on the other hand your preference is for a cooler drink, use cold water or ice to lower the temperature of the cup, before placing it empty under the spout of the coffee machine.

1. After selecting the "General" topic, choose "Temperature" from the menu on the right;
2. Set the desired temperature.
3. Press "X" to store the new temperature and go back to the homepage.

Please note:

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

9.2.6 Grinder settings

The adjustment of the coffee grinder, hence the coarseness or fineness of the ground coffee, is one of the crucial factors in achieving a good brew. Accordingly, we recommend using the Bean Adapt function (see heading "8.1 Bean Adapt Technology ") so that the grinder will be adjusted to the optimum setting for any bean you wish to use.

Should you prefer not to activate Bean Adapt , we will show you in this heading how to change the grinder settings and offer a few suggestions on how to adjust it correctly.

1. After selecting the "General" topic, choose "Grinder Settings" from the menu on the right;
2. Press "Info" for a more detailed explanation on how to adjust the grinding level: use the scroll arrows to pass from one screen to the next, then press "X" to go back to the homepage.

Please note:

- After completing the above procedure, at least 3 coffees should be prepared and delivered before making any further adjustment to the coffee grinder. If the coffee is still not being delivered correctly by the machine, repeat the procedure.

9.2.7 Water hardness

During initial start-up, the machine prompts you to set the water hardness (see 2.3 Setting water hardness). If necessary, a new water hardness setting can be programmed later.

1. After selecting the "General" topic, choose "Water Hardness" from the menu on the right;
2. Press "Set", then proceed to test the hardness of the water, as indicated under the heading 2.2 Check the water hardness
3. Press on level 1,2,3 or 4 according to the detected water hardness value to select the new setting: press "More info on water hardness" to display the table with all the data and allow selection of the correct level;
4. Press "X" repeatedly, first to save the new level, and thereafter to go back to the homepage.

Please note:
You can carry out the water hardness test using any commercially available strip of similar type. Having measured the degree of hardness of your water, press "More info on water hardness" to view the table.

9.2.8 Day and time

Setting the day and time is necessary for the correct management of Coffee Routines (see "8.2 Coffee Routine ").

1. After selecting the "General" topic, choose "Day and time" from the menu on the right;
2. Press "Set";
3. Select:
   "Time zone"; press '>', select the correct setting and press '<';
   "Day and time": select the correct day and time from the drop-down menu; if the machine is connected, you can activate synchronization via Wi-Fi by checking the relevant box. Press "<";
   "Use 24-hour format': activate or deactivate the 24-hour clock format;
4. Press "X" to go back to the homepage.

9.2.9 Default values

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

1. After selecting the "General" topic, choose "Default values" from the menu on the right;
2. Press "Start":
3. Select what you want to reset: "Machine" or "Profile";
4. "**Machine':** press "Yes". The machine reverts to the factory default

settings.

"**Single profile':** select the profile to be reset, then press "Yes". The machine reverts to the default settings for the selected profile only.

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

Please note:
When the machine (not the individual profile) is reset to factory default values, the system will prompt you to run the first start-up procedure described in heading "2.5 Introduction to the features of the machine".

9.3 Tips and guides

1. Press (C3).
2. Select "Tips and Guides" on the left hand side of the display and scroll the menu items on the, selecting the one desired.
3. Press "X" to go back and to return to the homepage.

9.3.1 Support

Associated with this item, there will always be a QR code that leads to the present instruction manual and to other content of importance for you and your machine.

1. After selecting the "General" topic, choose "Support" from the menu on the right;
2. Scan the QR-Code to access manuals and get support.
3. Press "X" to go back to the homepage.

9.3.2 Carafe tips

This item takes you to a number of tips regarding types of milk to use for the creation of a perfect froth, hot and cold alike.

1. After selecting the "Tips and guides" topic, choose "Carafe tips" from the menu on the right;
2. Select the carafe that is to be used (LatteCrema Hot or LatteCrema Cool): doing so will access information on how to obtain the ideal froth for your drinks;
3. Press "X" repeatedly to go back to the homepage.

9.4 Machine info

1. Press (C3).
2. Select Machine Info from the left-hand navigation panel. Then, scroll through the menu options on the right and select the desired item.
3. Press "X" to go back and to return to the homepage.

9.4.1 Statistics

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

1. After selecting the "Machine Info" topic, choose "Statistics" from the

menu on the right;

2. Press 'Info' and scroll through the screens to view the statistical data of your machine;
3. Press "X" repeatedly to go back to the homepage.

9.4.2 More information

In this section you can view the serial number and the build of your machine. These items of information could be useful should you need to contact customer service.

1. After selecting the "Machine Info" topic, choose "More information" from the menu on the right;
2. Press "Info" to view the serial number of the machine and the Build code.
3. Press "X" repeatedly to go back to the homepage.

10 CLEANING AND MAINTENANCE

10.1 Cleaning removable parts

Under the heading that follows, you will find instructions on the various cleaning and servicing operations recommended by De'Longhi.
To facilitate proper cleaning of the machine, many of the components are designed so that they can be removed and washed with ease.

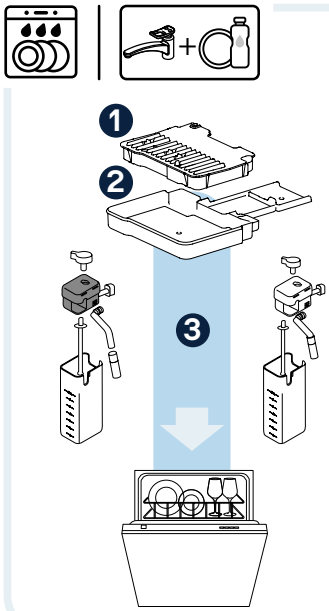
Please note:

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

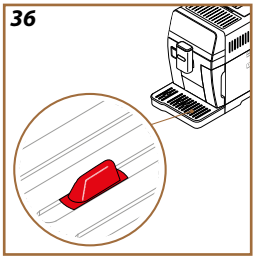
10.1.1 Cleaning methods

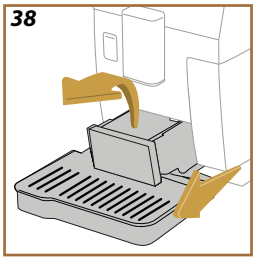
- 10.2 Dishwasher safe components
- 10.3 Components that should be soaked
- 10.4 Components washed under running water

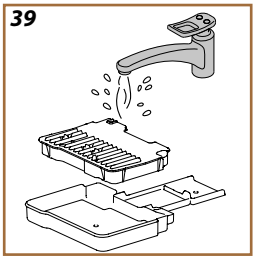
10.2 Dishwasher safe components



1. Drip tray grille (A21)
2. Drip tray (A22)
3. Milk carafe (E7) (all components must be disassembled)







Please note:

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

10.2.1 Cleaning the drip tray and the drip tray grille

The drip tray (A7) is fitted with a level indicator coloured red (A23) showing the amount of water it contains (fig. 36).

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

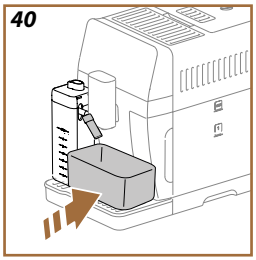
Important! Danger of scalding!

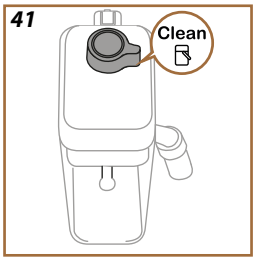
If several milk-based drinks are prepared one after the other, the metal cup tray (A20) becomes hot. Wait for it to cool down before touching it, and handle from the front only (fig. 37).

1. Switch off the machine (see heading "3.1.2 Turning off");
2. Remove the drip tray assembly (A7) (fig. 38);
3. Check the condensate tray (A18) and empty if necessary;
4. Remove the cup tray (A20) and the drip tray grille (A21), then empty the drip tray (A22) and the grounds container (A19);
5. Rinse all components with warm drinking water (40-50 °C), (fig. 39);
6. Wash the components shown in the first box in a dishwasher, then dry them with a clean cloth;
7. With these components washed, clean the others as indicated in heading "10.3 Components that should be soaked", then put the drip tray assembly back together (A7) and return it to the machine.

Important!

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





10.2.2 Cleaning the milk carafes

10.2.2.1 Cleaning the milk carafe after use

After each milk-based drink is dispensed, the machine prompts you to run the carafe cleaning cycle (Clean function) to ensure that the lid (F2) is not left unwashed. To start the cleaning operation, proceed as follows:

1. Leave the milk carafe in the machine (there is no need to empty the container);
2. Place a cup or other empty recipient under the milk spout (F3) (fig. 40);
3. Turn the froth adjustment/clean dial (F1) to the "Clean" position (fig. 41): hot water and steam are delivered from the milk spout. Cleaning stops automatically;
4. Turn the dial back to one of the froth selections;

Preparing several drinks in succession:

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

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

- Having carried out the cleaning step (with the "Clean" function), disassemble the milk carafe and clean all components, proceeding as described in heading "10.2.2.2 Thorough cleaning of milk carafe".

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

- Having carried out the cleaning step with the "Clean" function, remove the milk carafe and put it straight in the refrigerator. The LatteCrema Hot carafe can be kept in the refrigerator no longer than 2 days, and the LatteCrema Cool no longer than one day: proceed with the cleaning of all components, following the steps described in heading "10.2.2.2 Thorough cleaning of milk carafe".

Important:

If the milk carafe is left out of the refrigerator for more than **30 minutes**, disassemble and clean all components, proceeding as described in heading "10.2.2.2 Thorough cleaning of milk carafe".

Following preparation of milk-based drinks — general notes

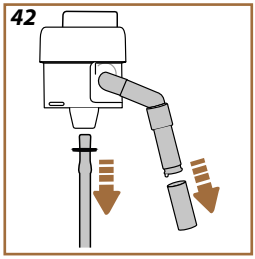
- If the milk carafe is not cleaned, the symbol (D1) appears on the homepage as a reminder that cleaning is required.
- In certain cases, the machine will need to heat up before cleaning can take place (Clean function).
- Wait until the CLEAN function has finished, to ensure it is completed correctly. The function is automatic. It must not be stopped while in progress.

10.2.2.2 Thorough cleaning of milk carafe

Thorough cleaning of the milk carafe (E7) is a key factor in securing optimum and consistent results from the machine over time.

Please note

For cleaning after each preparation of a milk-based drink, see heading "10.2.2.1 Cleaning the milk carafe after use".



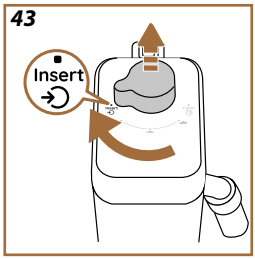
Your machine will notify you when the carafe requires cleaning. If in doubt, you can always access the cleaning instructions from the settings menu; see heading "9.1 Maintenance" "9.1.5 Cleaning the carafe".

It is recommended that you carry out a thorough clean of the carafe:

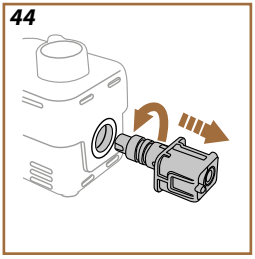
- after 1 day, for the LatteCrema Cool
- after 2 days, for the LatteCrema Hot

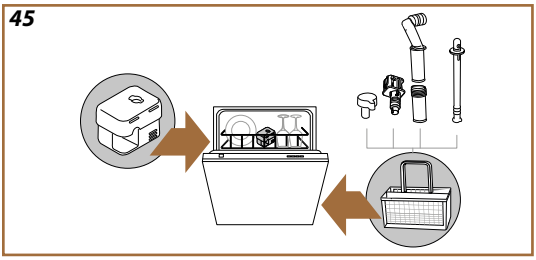
Proceed as follows:

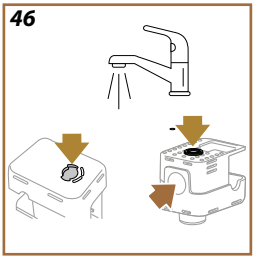
1. Raise the lid (F2) from the milk container (F5);
2. Detach the milk spout (F3), the milk spout extension (F4) (if fitted) and the milk intake tube (F6) (fig. 42);
3. Turn the froth adjustment dial (F1) clockwise to the "Insert" position (fig. 43) and pull off upwards;
4. Turn the connector-coupling of the milk carafe (F7) anticlockwise and pull out (fig. 44).
5. Wash in a dishwasher (recommended) or by hand, as indicated below:



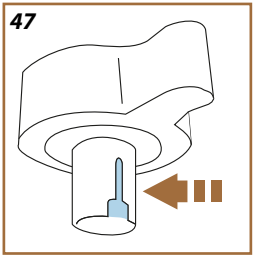
- **In a dishwasher:** Rinse all components with warm drinking water (40-50°C): place the lid of the carafe in the top basket of the dishwasher, standing upright on its edge, and the smaller detachable parts (outlet tube, intake tube, connector, dial) in the cutlery basket (fig. 45). Run a wash program at 50 °C, e.g Eco Standard.







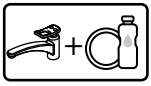
- **By hand:** Rinse all components carefully under warm drinking water (40-50 °C) to ensure that all visible residues are removed: make certain the water passes through the holes (fig. 46). Immerse all components (including the milk container) in a solution of warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Rinse all components thoroughly with warm drinking water (40-50 °C), rubbing them individually between fingers and thumbs.

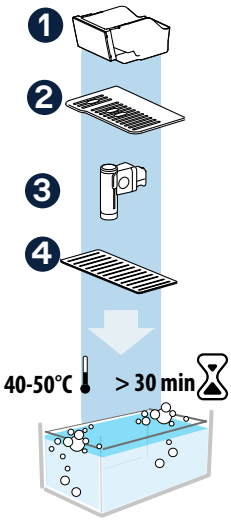


6. Make sure there are no milk residues left in the cavity and the channel on the underside of the dial (fig. 47). If necessary, scrape with a toothpick;
7. Check that the milk intake tube (F6) and the milk delivery spout (F3) are not clogged with milk residues.
8. Dry the components with a clean dry cloth;
9. Reassemble all components of the milk carafe.

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

10.3 Components that should be soaked





1. Coffee grounds container (A19)
2. Cup tray (A20)
3. Hot water spout (height-adjustable) (E1)
4. Cup shelf/Accessories compartment cover (A3)

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

10.3.1 Cleaning the grounds container:

When prompted by the machine (see heading "11 FREQUENT PROMPTS AND ALARM MESSAGES"), the coffee grounds container must be emptied and cleaned (A19). The machine cannot be used to make coffee until the grounds container has been cleaned. To prevent mould from forming, the machine will display the message indicating the need to empty the grounds container 72 hours after the first coffee has been prepared, even though the container may not be full (for the 72 hours to be calculated correctly, the machine must never be disconnected from the mains power supply).

Important! Danger of scalding
If several milk-based drinks are prepared one after the other, the metal cup tray (A20) becomes hot. Wait for it to cool down before touching it, and handle from the front only (fig. 37).

To clean (with the machine on):

1. Remove the drip tray (A7) and the grounds container (A19) (fig. 38);
2. Empty the drip tray and the grounds container and clean them, taking care to remove all residues that may have collected on the bottom.
3. Rinse thoroughly with warm drinking water (40-50 °C).
4. Leave the grounds container to soak in warm water (40-50 °C) and washing-up liquid for around 30 minutes. Rinse thoroughly under running water (40-50 °C), and finally, dry with a clean cloth.
5. Clean the other components, and when finished, return the drip tray assembly (A7) to the machine complete with the coffee grounds container.

Important!
When removing the drip tray (A22), the coffee grounds container (A19) must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.
To get the best possible results from cleaning operations, remember always to include the step of emptying the drip tray .

10.3.2 Cleaning the cup tray

Clean the cup tray (A20) at regular intervals, as follows:

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

Important!
To get the best possible results from cleaning operations, remember always to include the steps of emptying the coffee grounds container (A19) and the drip tray. When removing the drip tray (A22), the coffee grounds container (A19) must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.

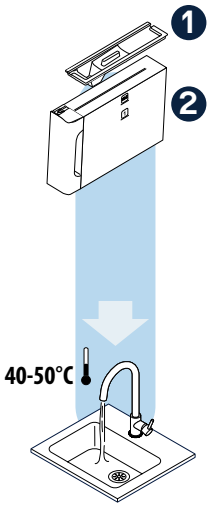
3. Lift the cup tray (A20);
4. Rinse thoroughly with warm drinking water (40-50 °C);
5. Leave the tray to soak in warm drinking water (40-50 °C) with washing-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50 °C), and finally, dry with a clean cloth.
6. Return the cup tray to the machine, and reposition the drip tray

10.3.3 Cleaning the water spout

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

1. Remove the spout from the machine or from the accessories compartment (A10);
2. First, rinse with warm drinking water (40-50 °C);
3. Leave to soak in warm water (40-50 °C) and washing-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50 °C), then dry off with a clean cloth before repositioning in the machine.

10.4 Components washed under running water



1. Water tank lid (A16)
2. Water tank (A17)

10.4.1 Cleaning the water tank and lid

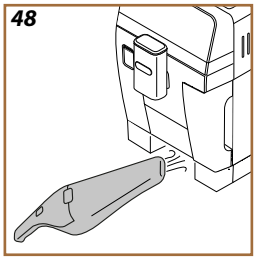
The water tank (A8) should be cleaned periodically (about once a month) or at all events, if the machine is not used for more than 3 days.
Cleaning the water tank is also a required step in the procedure for replacing the water softener filter.(E4) (see heading "10.6.3 Management of water filter").

1. Take out the water tank and detach the lid (A16); remove the water softener filter (if installed) and rinse with drinking water;
2. Empty the water tank and wash out with warm drinking water (40-50 °C), wiping if necessary with a non-abrasive cloth. Rinse thoroughly with warm drinking water (40-50 °C);
3. Reinstate the filter, if removed previously, then fill the water tank with fresh drinking water up to the MAX level, reattach the lid, and reposition in the machine.
4. (Only if a water softener filter is installed) release 100ml of hot water to reactivate the filter.

10.5 Cleaning the body of the machine

10.5.1 Cleaning the inside of the machine

Danger of electric shock!
Before cleaning internal parts, the machine must be turned off (see heading "3.1.2 Turning off") and unplugged from the mains power supply. Never immerse the machine in water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1. Check periodically (about once a month) that the inside of the machine (accessible once the drip tray (A7) has been removed) is not dirty.
2. If necessary, remove coffee deposits using the brush (E2) provided with the machine, and a clean cloth.
3. Remove all residues with a vacuum cleaner (fig. 48).

10.5.2 Cleaning the pre-ground coffee funnel

Clean the pre-ground coffee funnel regularly (about once a month), using a brush. Proceed as follows

1. Switch off the machine (see "3.1.2 Turning off");
2. Open the flap of the funnel (A2);
3. Clean the funnel with a brush;
4. Close the flap.

Important!
After cleaning, check that there are no accessories in the funnel. Ensure that there is no foreign matter in the funnel during operation, as this could damage the machine.

10.5.3 Cleaning the control panel

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

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

10.6 Deep cleaning of the machine and preventive maintenance

10.6.1 Deep cleaning of the machine

The machine needs a major clean periodically, in order to remove residual deposits of coffee that can sometimes form in and around certain parts. Your machine will let you know when this kind of cleaning is required, and you can decide whether to do it immediately, or wait until a later time (see heading "11 FREQUENT PROMPTS AND ALARM MESSAGES"). If you choose to proceed immediately, once the prompt appears, simply press '>' and follow the on-screen instructions step by step (B4) (the cleaning cycle takes approximately 10 minutes.).

To postpone deep cleaning, press "Later": the machine will then repeat the alarm every time it is switched on.

Proceed as follows:

1. When the maintenance status warning displays 'Machine cleaning required', press '>'.
2. The machine lists what is needed to proceed with the operation and displays a QR-code with information for the purchase of De'Longhi cleaning tabs: press "→";
3. Remove the water tank (A8) (fig. 3) and rinse it out;
4. Fill the water tank up to the MAX level. Return the tank to the machine and press '→';
5. Remove the bean hopper lid (A1), raise the flap (A2) of the pre-ground coffee funnel (fig. 20) and insert a cleaning tab (fig. 49): make sure it does not get stuck;
6. Press "Start";
7. Position a container of 0.5l capacity so as to collect the water that will come out of the coffee spout (A6) (fig. 35). Press 'Yes' to proceed. The machine automatically launches a procedure that includes dissolving the tablet and running a rinse cycle: this will last several minutes, during which a progress bar is displayed and fills up gradually;

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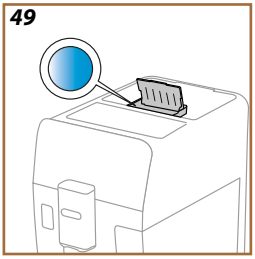
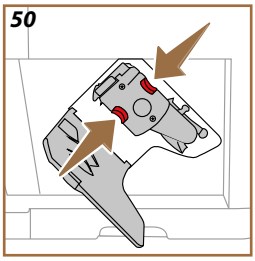
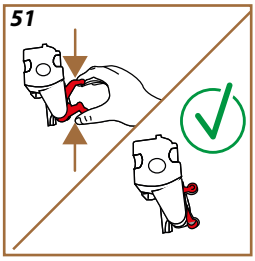




8. At the end of the rinse cycle, remove and empty the container used to collect the water.
9. Remove the water tank;
10. Open the brewing unit door (A14) on the right hand side;
11. Press the two coloured release buttons inwards (fig. 50) while at the same time pulling the brewing unit (A15) outwards;
12. Press "→";
13. Rinse the brewing unit under fresh running water, without detergents.

Important!
RINSE WITH WATER ONLY
NO DETERGENTS - NOT DISHWASHER-SAFE



14. Use the brush (E2) to remove any coffee residues remaining in the brewing unit housing, which are visible from the door.(A14);
15. Press "→";
16. Make sure to seat the brewing unit correctly by squeezing the two levers (fig. 51);
17. Reposition the brewing unit by sliding it into its housing, applying pressure so it clicks into place;
18. Once inserted, make sure the two coloured buttons have snapped out;
19. Close the brewing unit door and reposition the water tank;
20. Press "→";
21. To complete the cleaning process, the machine will run a series of rinse cycles with hot water from the coffee spout (A6): position a container of at least 0.2 litres capacity under the coffee spout and press "Yes".

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

Please note:
To carry out a more thorough clean of the brewing unit (A15), turn the machine off (see 3.1.2 Turning off) so that the brewing unit will be positioned correctly, then proceed to remove the unit and clean it as described from point 9.

WATCH THE VIDEO HERE

10.6.2 Descaling

Descaling is a deep-cleaning function of your machine, designed to eliminate the limescale residues that can form gradually along the circuit conveying water from the tank to your cup.
Not only does descaling prolong the life of your machine, it also makes a considerable difference to the quality of the drinks you prepare.
As explained under the heading "Water hardness", the machine determines and notifies you when it is the appropriate time to run a descaling

cycle, based on the number and type of drinks prepared and the hardness of the local water supply. If the water hardness setting has been entered correctly, the machine will prompt for descaling to be carried at the appropriate intervals.
You can check at any time how long remains until the next descaling cycle by selecting the Descaling item in the setting menu.

Important!

- Before using the descaler (E4), read the instructions and the labelling on the pack.
- Use only descaler supplied by De'Longhi. If unsuitable descaler is used, or descaling is not carried out properly and when required, the machine may develop faults not covered by the manufacturer's guarantee.
- Descaler can cause damage to delicate surfaces. If the product is accidentally spilt, dry immediately.

To descale	
ECODECALK EAN: 8004399327252	
Descaler	De'Longhi descaler
Container	Recommended capacity: 2.0 litres
Time	~20min

Descale the machine when the maintenance status screen displays the messages 'Descaling' and 'Request' (see heading "11 FREQUENT PROMPTS AND ALARM MESSAGES").To proceed with descaling immediately, press '>' and follow the step-by-step instructions shown on the display.
To postpone descaling to a later time, press 'Later': On the homepage, a yellow indicator appears next to the machine settings menu icon (C3) to remind you that the appliance requires descaling.
To access the descaling menu:

1. Open the settings menu (C3);
2. After selecting the "Maintenance" topic, choose "Descaling" from the menu on the right and press "Yes";
3. The machine lists what is needed to proceed with the operation and displays a Qr-code with information for purchasing De'Longhi descaler: press "→";
4. Press "Yes" to access the guided descale procedure;
5. Remove and empty the drip tray (A7) and the coffee grounds container (A19) (fig. 38), then reposition both in the machine and press "→";
6. Remove the water tank (A8), lift the lid and remove the filter (E5) (if installed). Empty the tank completely;

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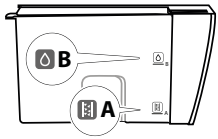

7. Press "→" to run the procedure;
8. Attach the water spout (E1) (fig. 6);
9. Pour the descaler (E5) into the water tank, filling up to level A marked on the inside of the tank (which is equivalent to one single-use pack or 100ml), then add drinking water (one litre), filling up to level B (fig. 52). Reposition the water tank (with its lid) in the machine and press "Start";
10. Position an empty container of at least 2.0 litres capacity under the spouts. Press "Yes" to start the procedure.

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

11. The descale procedure starts and the descaler solution comes out of the water spout (E1) and the coffee spout (A6); a succession of rinses is performed automatically at set intervals to remove the scale residues from inside the coffee machine; A progress bar appears on the display (B4) and fills up as the operation proceeds.

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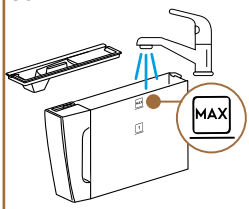


After a number of minutes, the machine completes the first step of the descaling cycle, which is followed by a rinse step. Proceed as follows:

12. Empty the container used to collect the descaler solution;
13. Remove the water tank, empty it and rinse well under running drinking water, and reinstate the water softener filter, if removed earlier.
14. Fill the tank up to the MAX level (fig. 53) with fresh water. Press "→";
15. Return the water tank to the machine;
16. After emptying the container previously used to collect the descaling solution, place it back under the spouts and press 'Yes' to start the rinse cycle.
17. Hot water is dispensed from both the water spout (E1) and the coffee spout (A6); A progress bar appears on the display and fills up as the operation proceeds.
18. When the water in the tank has been used up, empty the container used to collect the rinse water, then remove and empty the drip tray (A7) and the grounds container. (A19) Reinstall the drip tray assembly (A7) in the machine;
19. Detach the water tank and fill to the MAX level (fig. 53), then return it to the machine and press "→";
20. With this step, the descaling process is terminated: the machine confirms that the operation has been completed. Press "X";
21. The machine runs a rapid heating cycle, following which the homepage reappears.

Please note:

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

10.6.3 Management of water filter

The use of a water softener filter (see heading "10.6.3.1 Installing the water filter") can be regarded as an item of preventive maintenance that has a dual purpose:

- to improve the quality of the water that flows through the circuit of the machine and into your cup;
- to reduce the frequency with which the machine requires descaling.

To ensure the performance of the machine remains constant over time, the use of a De'Longhi water softener filter (E4) is recommended.
For more information, visit www.delonghi.com.

WATERFILTER EAN: 8004399327252

10.6.3.1 Installing the water filter

If, during initial use of the machine, you chose to postpone installation of the water filter (see heading "2.4 Installing the water filter"), or if the filter was installed and later removed and you now intend to reinstall it, proceed as follows:

1. Press the button (C3).
2. After selecting the "Maintenance" topic, choose "Water Filter" from the menu on the right;
3. Press 'Yes' and follow the guided procedure described in heading "2.4 Installing the water filter".

10.6.3.2 Replacing / Removing the water filter

You can check at any time how long it will be until replacement/removal of the filter is due:

1. Press the button (C3).
2. After selecting the "Maintenance" topic, choose "Water Filter" from the menu on the right;
3. A coloured progress bar on the right of the screen fills up as the filter lifespan is gradually depleted.

Replace the filter when the maintenance status screen displays the messages 'Change water filter' and 'Request' (see heading "11 FREQUENT PROMPTS AND ALARM MESSAGES"). To proceed with replacement immediately, press '>' and follow the step-by-step instructions on the display. To postpone replacement, press 'Later'. A yellow indicator will then appear next to the settings menu symbol (C3), on the homepage, reminding you that the filter needs to be replaced.

To remove and replace the filter, proceed as follows:

1. Press the ⚙ button (C3).
2. After selecting the “Maintenance” topic, choose “Water Filter” from the menu on the right;
3. Press "Yes" to access the guided procedure;
4. The machine lists what is needed to proceed with the operation and displays a Qr-code with information for purchasing the De'Longhi filter: press '→';
5. Detach the water tank (E4) and the spent filter: press “→” to confirm that the spent water filter has been removed;
6. Press “Yes”;
7. To install a new filter, press "Yes" and follow the instructions on the screen step by step, from point 21 of the heading "2.4 Installing the water filter"; alternatively, press "No" to go back to the homepage, without any filter installed in the machine.

11 FREQUENT PROMPTS AND ALARM MESSAGES

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

- 11.1 Messages regarding the water tank and the coffee grounds container
- 11.2 Messages regarding coffee beans and pre-ground coffee
- 11.3 Messages regarding the LatteCrema carafes
- 11.4 Messages concerning the maintenance status of the machine
- 11.5 Alarm messages
- 11.6 Messages regarding cleaning and descaling

11.1 Messages regarding the water tank and the coffee grounds container

Please insert the water tank

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

Time to fill the water tank with fresh water, then reposition it

- Insufficient water in the tank (A8).
- Remove the tank, fill with fresh drinking water to the MAX level, and return it to the machine.

I am unable to complete your drink. Please empty the grounds container and drip tray and try again

- Too much coffee has been used.
- Remove the drip tray (A7) and the grounds container (A19), empty them both, then return all parts to the machine and repeat the preparation.

I am unable to complete your drink. Please empty the grounds container and drip tray and try again Reduce the quantity of pre-ground coffee and try again. Remember, one scoop

- Too much pre-ground coffee has been used
- Remove the drip tray (A7) and the grounds container (A19), empty them both then return all parts to the machine and repeat the preparation, reducing the amount of pre-ground coffee (max 1 scoop).

Time to empty the grounds container and the drip tray. Even if not full, it is important to clear them out regularly

- The grounds container (A19) is full and was emptied more than 72h ago. (Remember that the grounds container should be emptied every 72h even if it is not full, to ensure that unpleasant smells and mould do not develop).
- Remove the drip tray (A7) and the grounds container (A19), empty them both, then return all parts to the machine.

Can you empty the drip tray and the grounds container? Fill the water tank with fresh water

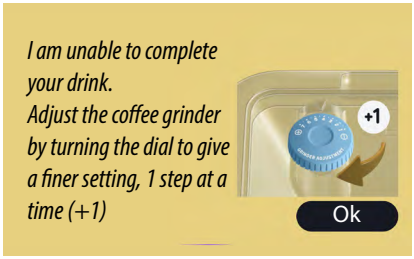
- If the water level is low and the grounds container (A19) almost due to be emptied, it is advisable to carry out both these operations at once. Remember that the grounds container should be emptied every 72h even if it is not full, to ensure that smells and mould do not develop.
- The machine asks for both operations to be done straight away so that multiple drinks can be prepared without interruption

Please insert grounds container and drip tray

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

11.2 Messages regarding coffee beans and pre-ground coffee

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

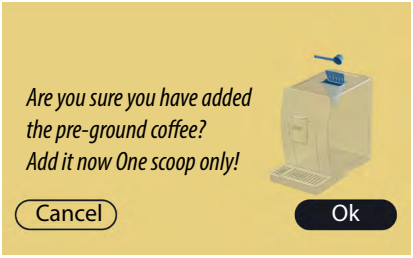


- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
- Press “Ok” to go back to the homepage. Repeat the preparation by turning the coffee grinder dial (A12) one position towards number 7 (while the grinder is in operation) during the initial step of preparing a coffee drink.

If the Bean Adapt profile is active:

- Following the previous alarm, remember to return the coffee grinder to the correct position so as not to lose the Bean Adapt setting.
- Turn the coffee grinder dial (A12) one position towards number 1. Press “Ok” to return to the homepage and proceed with the desired preparation.

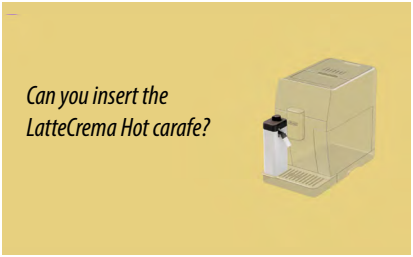
- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
- Press “Ok” to go back to the homepage. Repeat the preparation, selecting a lower intensity setting from the drink customization options (see heading "4.1.2 Customization of hot coffee drinks").



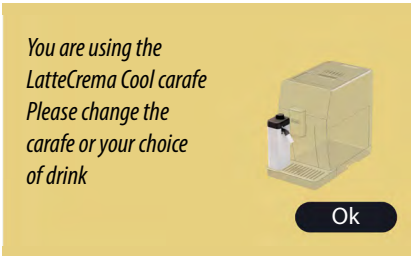
- Preparation of a drink using pre-ground coffee has been selected, but the amount of pre-ground coffee inserted is not sufficient.
- Make sure, when opening the flap (A2), that the funnel (A13) is not blocked, then put in one level scoop (E2) of pre-ground coffee and press “Ok” to resume preparation.

- Too much pre-ground coffee has been used
- Empty the grounds container and the drip tray, then repeat the preparation, reducing the amount of pre-ground coffee (max 1 scoop)

11.3 Messages regarding the LatteCrema carafes



- A hot milk-based drink has been requested, but the carafe is not inserted in the machine. The indicator (B3) blinks red.
- Position the LatteCrema Hot carafe (E7) (with black lid).



- A hot milk-based drink has been requested, but the user has inserted the wrong carafe (LatteCrema Cool carafe). The indicator (B3) blinks red.
- Remove the carafe intended for cold drinks with milk and use the carafe designed for hot drinks with milk (LatteCrema Hot carafe, with black lid).

Can you insert the LatteCrema Cool carafe?

- A cold milk-based drink has been requested, but the carafe is not inserted in the machine. The indicator (B3) blinks blue.
- Position the LatteCrema Cool carafe (E7) (with white lid).

You are using the LatteCrema Hot carafe Please change the carafe or your choice of drink

Ok

- A cold milk-based drink has been requested, but the user has inserted the wrong carafe (LatteCrema Hot carafe). The indicator (B3) blinks blue.
- Remove the carafe intended for hot drinks with milk and use the carafe designed for cold drinks with milk (LatteCrema Cool carafe, with white lid).

Position a container under the milk spout. Turn the dial to Clean

Later

- If you wish to make another drink straight away, press 'Later' and deliver the desired drink. Remember, when all preparations are finished, to take care of the carafe (E7), turning the dial to “Clean” (Clean function). The indicator (B3) blinks white.
- Proceed as described in heading "10.2.2.1 Cleaning the milk carafe after use".

Ready for cleaning? If not, turn the carafe knob to a milk froth setting

Yes

- The Latte Crema Cool carafe (E7) has been placed in the machine with the froth adjustment/clean dial (F1) in the “Clean” position. The indicator (B3) blinks white.
- Position a container under the milk spout (E3) and press "Yes" to start the procedure for cleaning the milk carafe, or turn the dial to a froth adjustment position and select a drink.

Remember to store the milk carafe in the fridge

- Preparation of the milk has finished but a few minutes have elapsed and the milk carafe is still connected to the machine. The indicator (B3) blinks red.
- Press 'Ok' and place the milk carafe in the refrigerator.

Remember to store the milk carafe in the fridge

- Preparation of the milk has finished but a few minutes have elapsed and the milk carafe is still connected to the machine. The indicator (B3) blinks blue.
- Press 'Ok' and place the milk carafe in the refrigerator.

Please turn the carafe dial to your preferred milk froth setting

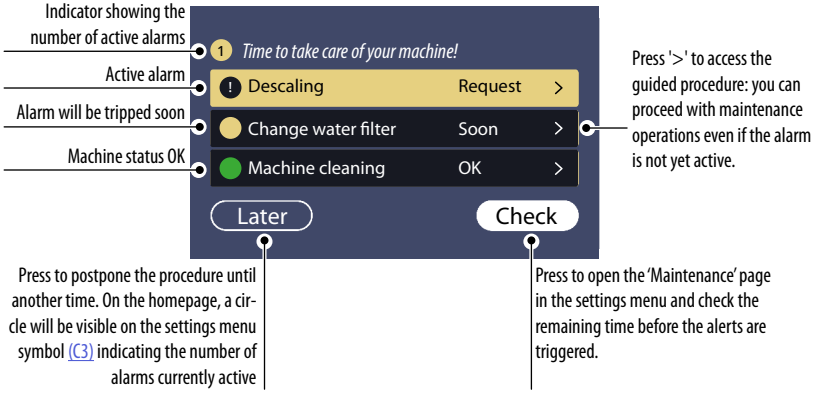
- A hot milk-based drink has been requested, (F1) but the dial is in the “Clean” position.
- Turn the dial of the carafe to the preferred milk froth setting.

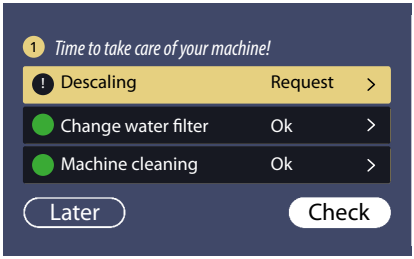
Please turn the carafe dial to your preferred milk froth setting

- A cold drink with milk has been requested, but the dial (F1) is in the “Clean” position.
- Turn the dial of the carafe to the preferred milk froth setting.

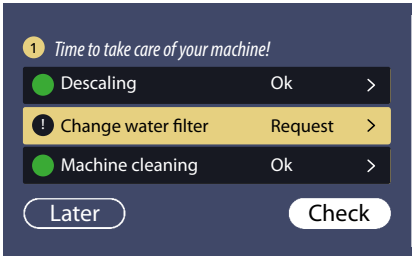
11.4 Messages concerning the maintenance status of the machine

To help you care properly for your machine and ensure optimum performance over time, the machine itself reminds you of the various operations required. The message will appear when switching on, displayed on a screen as shown below:

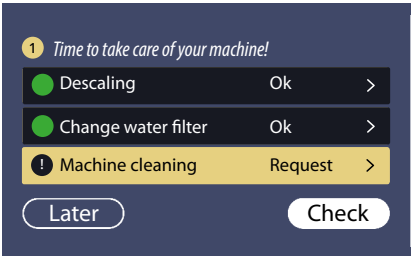




- Request for descaling.
- Select ">"' alongside "Request" to proceed (see heading "10.6 Deep cleaning of the machine and preventive maintenance"). Select "Later" to postpone the operation until another time. The alert will appear every 3 times the machine is switched on until the operation is carried out. Start and complete the descaling process.

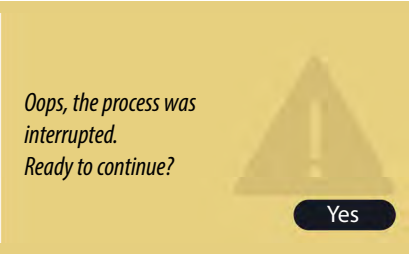


- The water softener filter (E4) is spent.
- Select ">"' alongside "Request" to replace the filter, or "Later" if the intention is to postpone the operation until another time. The alert will appear every 3 times the machine is switched on until the operation is carried out. Follow the instructions in heading "10.6.3.2 Replacing / Removing the water filter"



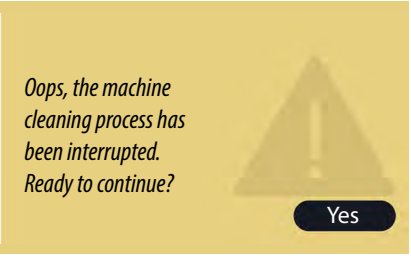
- Request for deep cleaning of the machine.
- Select ">"' alongside "Request" to proceed (see heading "10.6 Deep cleaning of the machine and preventive maintenance"). Select "Later" to postpone the operation until another time. The alert will appear every 3 times the machine is switched on until the operation is carried out. Start and complete the deep cleaning process.

11.5 Alarm messages

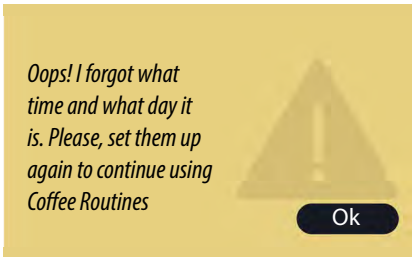


- Installation/replacement of filter interrupted or not completed correctly.
- Press "Yes" to continue (see heading "10.6.3 Management of water filter").

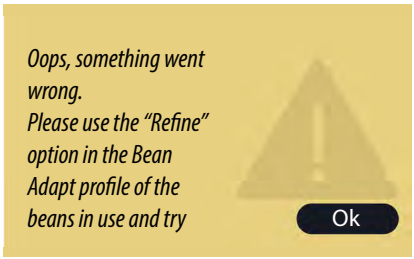
- Descaling interrupted or not completed correctly
- Press "Yes" to continue (see heading "10.6.2 Descaling").



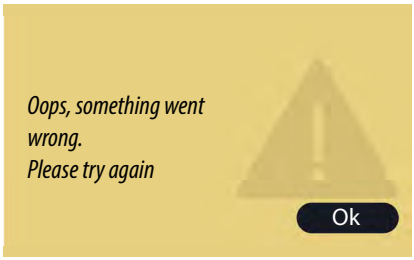
- Machine cleaning cycle interrupted or not completed correctly
- Press "Yes" to continue (see heading "10.6.1 Deep cleaning of the machine").



- Request to set the day and time again.
- Press “Ok” to set the day and time, then "Ok" again to confirm and go back to the homepage.

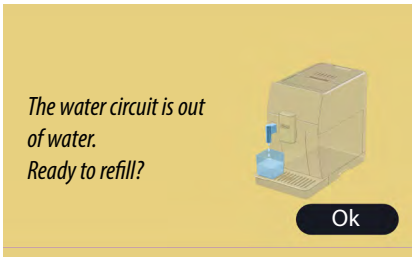


- An error occurred during the process of creating a new Bean Adapt profile
- Press 'Ok' and go back to the Espresso preparation screen. Now try making the drink again, pressing “No” and then “Deliver”.
- An error occurred during the preparation of an Espresso with Intensity set on Bean Adapt and with the Refine function enabled for the bean profile in use.
- Press 'Ok' to go back to the main screen, access Bean Adapt Technology (C4), then follow the instructions in heading "8.1.1 Refining the taste profile"



- An error occurred during the process of creating a new Bean Adapt profile
- Press 'Ok' and go back to the Espresso preparation screen. Now try making the drink again, pressing “No” and then “Deliver”.

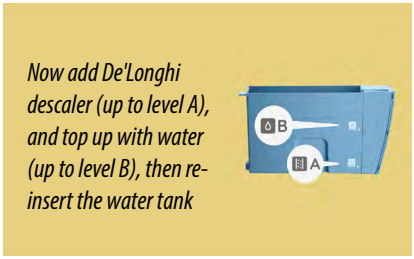
- General alarm
- The inside of the machine could be very dirty. Clean the inside of the machine thoroughly, as described in heading "10.5.1 Cleaning the inside of the machine". If the message is still displayed after cleaning, contact De'Longhi Customer Service and/or an approved Service Centre.



- The water circuit is empty
- Press "Ok" to fill the circuit. Delivery stops automatically. If the problem persists, make sure the water tank (A8) is pushed fully home.
- A new water softener filter has been installed (E4)
- Make sure the instructions for installing the new filter have been followed correctly (see heading "10.6.3 Management of water filter"). If the problem persists, remove the water filter.

11.6 Messages regarding cleaning and descaling

- The machine is currently carrying out tasks.
- Wait until the tasks have been completed.

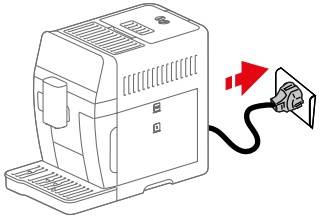


- During the guided procedure for preparation to start the descale cycle, the quantity of descaling solution put into the water tank was not sufficient
- Prepare the solution as described in heading "10.6.2 Descaling"

Please insert the water spout	• A prompt has been given to start a function requiring the use of the water spout (E1) but the accessory has not been fitted to the machine. • The water spout (E1) was detached during the process of descaling the machine or emptying the water circuit. • Attach the water spout to its connector (A5) and push fully home, to the point of hearing the beep (if activated), and repeat the operation.
Can you insert the brewing unit?	• The removable brewing unit (A15) has not been refitted after cleaning. • Refit the brewing unit as described under heading "10.6.1 Deep cleaning of the machine".

- Machine does not switch on

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



- Coffee not hot (1)

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

Tap ⚙ on the homepage to go the settings menu (see heading "9.1 Maintenance" and "9.1.4 Rinsing").

- Coffee not hot (2)

The cups have not been preheated.

Heat the cups by rinsing them with hot water: when preparing 'Ristretto Italiano', the machine recommends heating the cup with the dedicated button.

(Please note: the function described under heading "5.1 Delivering hot water" can be used).

- Coffee not hot (3)

The temperature set for preparation of the coffee is too low. Select a hotter coffee temperature in the settings menu.

press ⚙ on the homepage (see headings "9.2 General" and "9.2.5 Temperature").

- Coffee not hot (4)

Descaling is required: proceed as described under heading "10.6.2 Descaling".

This done, check that the water hardness setting is right for the water provided by your local supplier (see headings "2.2 Check the water hardness" and "2.3 Setting water hardness").

- Coffee weak or not creamy enough (1)

The coffee beans are ground too coarsely. Activate Bean Adapt (C4) or adjust the grinding level, following the steps of the tutorial in the settings menu: press ⚙ on the homepage (see headings "9.3 Tips and guides" and "9.2.6 Grinder settings").

- Coffee weak or not creamy enough (2)

The coffee is unsuitable.
Use coffee for espresso machines.

- Coffee weak or not creamy enough (3)

The coffee is not fresh: the pack has been open too long and it has lost its flavour.

- Coffee delivered from the spout is watery

If Bean Adapt (C4) is active, check the settings, or change the intensity of the drink (see headings (4.1.2 Customization of hot coffee drinks and 4.3.2 Customization of cold coffee drinks (Cold Brew and Iced))
The funnel (A13) has become clogged: proceed with cleaning as indicated in heading 10.5.2 Cleaning the pre-ground coffee funnel.

- Coffee delivered too slowly or drop-by-drop

The coffee is ground too finely. Activate Bean Adapt (C4) or adjust the grinding level, following the steps of the tutorial in the settings menu: press ⚙ on the homepage (see headings "9.3 Tips and guides" and "9.2.6 Grinder settings").

- Milk presents large bubbles, or splashes from the milk spout, or is under-frothed (1).

Use cow's milk or vegetable drinks at refrigerator temperature (about 5° C). If the result is still not as expected, try changing the brand of milk. In the case of vegetable drinks, use "Barista" versions for best results.

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

Clean the lid of the milk carafe thoroughly, as described under headings "10.2.2.1 Cleaning the milk carafe after use" and "10.2.2.2 Thorough cleaning of milk carafe".

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

The quantity selected does not match the size of the travel mug (see heading "6 TO GO ").

- On completion of the descale cycle, the machine calls for a further rinse

During the rinse cycle, the water tank (A8) has not been filled to the MAX level
Follow the procedure indicated by the machine, but first empty the drip tray (A7) to avoid water overflowing.
Refer to heading "9.1.1 Descaling".

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

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

- The brewing unit (A15) cannot be removed.

The brewing unit can be removed only when the deep cleaning procedure is selected or with the machine switched off. Refer to heading "10.6.1 Deep cleaning of the machine" or switch the machine off by pressing ⏻ (B1).

(Connected models only)

- App not working

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

- The App indicates a problem with the machine, but there is none

Machine and App data are not synchronized. Deactivate connectivity, then reactivate (see heading "3.4.2 Resetting the Wi-Fi connection").

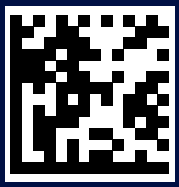
13 TECHNICAL DATA

Voltage:	220-240 V~ 50-60 Hz max. 10 A
Power:	1450 W
Pressure:	1.9 MPa (19 bar)
Water tank capacity:	1.8 litres
Size LxDxH:	245x460x375 mm
Cord length:	1150 mm
Weight (varies according to model):	11 kg
Bean hopper capacity:	250 g

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

13.1 Tips for Energy Saving

- To reduce energy consumption, after delivering one or more drinks, remove milk carafes (E7) or accessories.
- Select the lowest time setting for the auto-off function (see heading "9.2.1 Auto-off");
- Activate Energy Saving (see heading "9.2.3 Energy saving");
- Always carry out the descaling cycle (see "10.6.2 Descaling") when prompted by the machine.



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