



Instructions for use

ECAM33X.8Y

MAGNIFICA
— DUO —

De'Longhi

CONTENTS

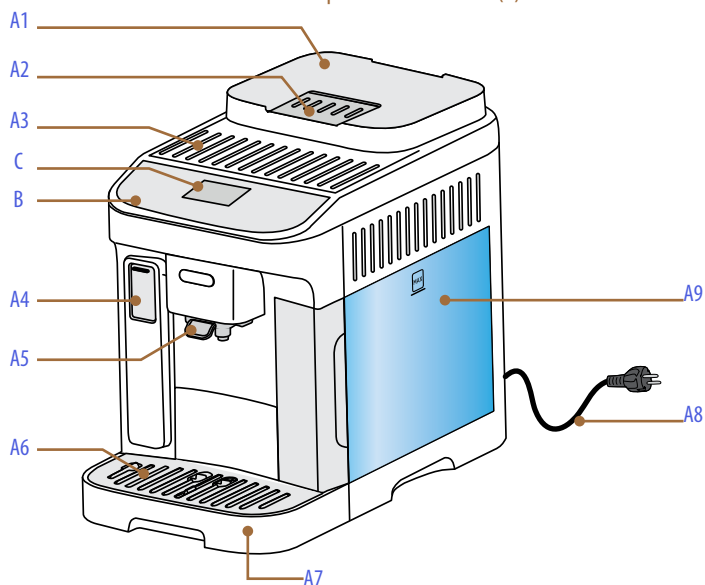
1	DESCRIPTION OF COMPONENTS	5
1.1	Description of the machine (A).....	5
1.2	Description of the control panel (B).....	7
1.3	Description of the homepage (C).....	8
1.4	Description of the accessories (D)*.....	9
1.5	Description of the milk carafe (E).....	10
2	USING THE MACHINE FOR THE FIRST TIME	11
2.1	Select your language.....	11
2.2	Fill the water tank.....	12
2.3	Prepare the machine.....	12
2.4	Using for the first time.....	12
2.5	Check the hardness of the water.....	13
2.5.1	Setting water hardness.....	13
2.6	Installing a filter.....	14
2.7	Tutorial.....	15
2.8	Support for operation.....	15
3	TURNING THE MACHINE ON	16
4	TURNING THE MACHINE OFF	17
4.1	Switching off for extended periods.....	17
5	MENU SETTINGS	18
5.1	Access the settings menu.....	18
6	SELECTION OF PROFILES	26
7	DRINKS	27
7.1	Hot coffee drinks.....	27
7.1.1	Drinks from the "More Hot Drinks" menu (B12).....	28
7.1.2	Using pre-ground coffee for hot coffee drinks.....	28
7.2	Cold Brew.....	29
7.2.1	Drinks from the "More Cold Drinks" menu (B10).....	29
7.2.2	Using pre-ground coffee for cold coffee drinks (Iced only).....	30
7.3	Directions for coffee-based drinks.....	30
7.3.1	Tips for a hotter coffee.....	31
7.4	Hot milk-based drinks.....	31
7.4.1	What milk to use in the "LatteCrema Hot" carafe?.....	31

7.4.2	Preparation and attachment of the “LatteCrema Hot” carafe.....	32
7.4.3	Milk frothing with the “LatteCrema Hot” carafe.....	33
7.4.4	Making hot drinks with milk	33
7.4.5	Using pre-ground coffee for hot drinks with milk.....	34
7.5	Cold drinks with milk	34
7.5.1	What milk to use in the “LatteCrema Cool” carafe?	35
7.5.2	Preparation and attachment of the “LatteCrema Cool” carafe.....	36
7.5.3	Milk frothing with the “LatteCrema Cool” carafe.....	36
7.5.4	Making cold drinks with milk	37
7.5.5	Using pre-ground coffee for cold drinks with milk.....	37
7.6	Tips for a Perfect coffee	38
7.4.3	Milk frothing with the “LatteCrema Hot” carafe.....	33
7.4.4	Making hot drinks with milk	33
7.4.5	Using pre-ground coffee for hot drinks with milk.....	34
7.5	Cold drinks with milk	34
7.5.1	What milk to use in the “LatteCrema Cool” carafe?	35
7.5.2	Preparation and attachment of the “LatteCrema Cool” carafe.....	36
7.5.3	Milk frothing with the “LatteCrema Cool” carafe.....	36
7.5.4	Making cold drinks with milk	37
7.5.5	Using pre-ground coffee for cold drinks with milk.....	37
7.6	Tips for a Perfect coffee	38
8	HOT WATER	39
9	“MY” FUNCTION (AVAILABLE ONLY FOR HOT DRINKS)	40
10	CLEANING AND MAINTENANCE	41
10.1	Cleaning removable parts	41
10.1.1	Cleaning methods	41
10.2	Dishwasher safe components.....	41
10.2.1	Cleaning the drip tray grille	42
10.2.2	Cleaning the milk carafes	42
10.2.2.1	Cleaning the milk carafe after use	42
10.2.2.2	Thorough cleaning of milk carafe.....	43
10.3	Components that should be soaked	45
10.3.1	Cleaning the grounds container:	45
10.3.2	Cleaning the cup tray and the drip tray	46
10.3.3	Cleaning the water spout	47

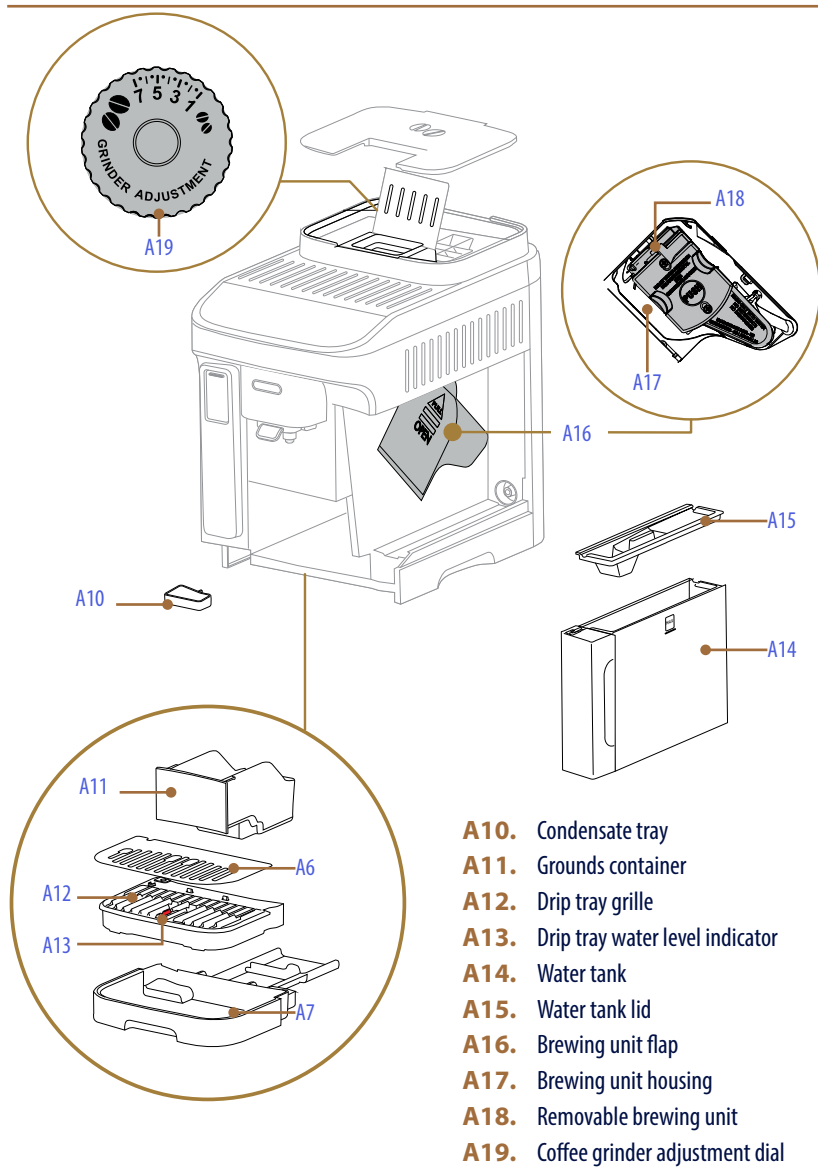
10.4	Components washed under running water	47
10.4.1	Cleaning the water tank and lid	47
10.5	Cleaning the body of the machine.....	48
10.5.1	Cleaning the inside of the machine	48
10.5.2	Cleaning the pre-ground coffee funnel	48
10.5.3	Cleaning the control panel	48
10.5.4	Coffee spouts.....	49
10.6	Deep cleaning of the machine and preventive maintenance	49
10.6.1	Deep cleaning of the machine	49
10.6.2	Descaling.....	50
10.7	Management of water filter	53
10.7.1	Installing the water filter	53
10.7.2	Replacing / Removing the water filter.....	53
11	FREQUENT PROMPTS AND ALARM MESSAGES	55
11.1	Messages regarding the water tank and the coffee grounds container.....	55
11.2	Messages regarding coffee beans and pre-ground coffee.....	56
11.3	Messages regarding the LatteCrema carafes	56
11.4	Alarm messages	58
11.5	Messages regarding cleaning and descaling	61
12	FAQ	63
13	TECHNICAL DATA	70
13.1	Tips for Energy Saving	70

1 DESCRIPTION OF COMPONENTS

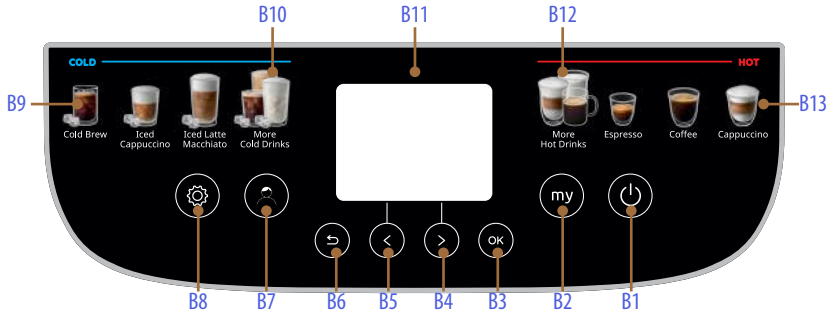
1.1 Description of the machine (A)



- A1.** Bean container with lid
- A2.** Pre-ground coffee funnel flap
- A3.** Cup shelf
- A4.** Accessories connector flap
- A5.** Coffee spouts (height-adjustable)
- A6.** Cup tray
- A7.** Drip tray
- A8.** Power cord
- A9.** Removable water tank assembly



1.2 Description of the control panel (B)

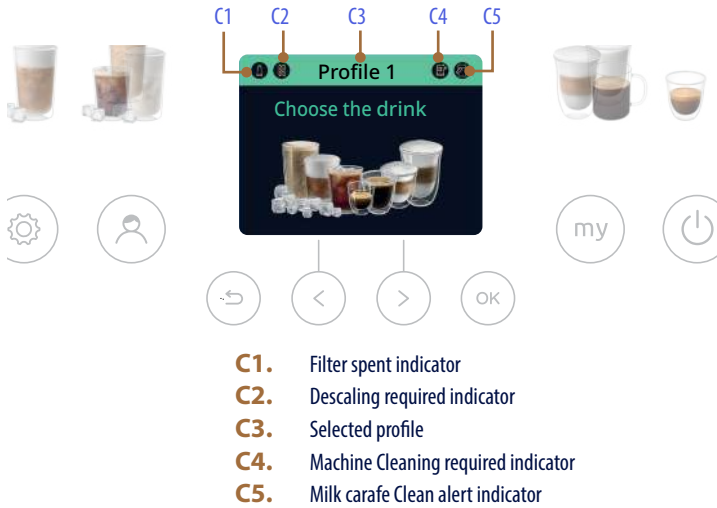


- B1.** ON/Standby button
- B2.** "My" button: customization of drinks
- B3.** Press OK to confirm
- B4.** Scroll arrow/intensity selection - pre-ground
- B5.** Scroll arrow/quantity selection
- B6.** ↵ button (Esc) used to exit
- B7.** Profile change button
- B8.** Machine settings menu button
- B9.** Direct Cold drink selection
- B10.** More Cold drinks menu
- B11.** Display
- B12.** More Hot drinks menu
- B13.** Direct hot drink selection

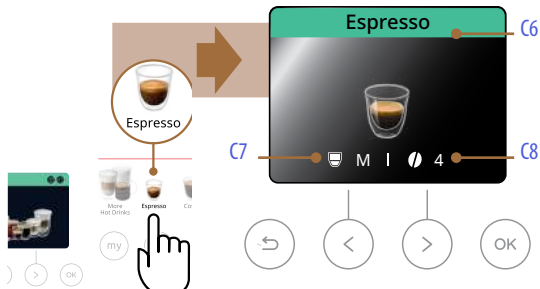
More Cold Drinks (B10)	
	Cold Milk
	Iced Caffelatte
	Iced Coffee
	Iced Espresso
	Iced Americano
	Iced Flat White

More Hot Drinks (B12)	
	Filter Coffee
	Flat White
	Americano
	Hot Milk
	Latte Macchiato
	2x Espresso
	Caffelatte
	Hot Water

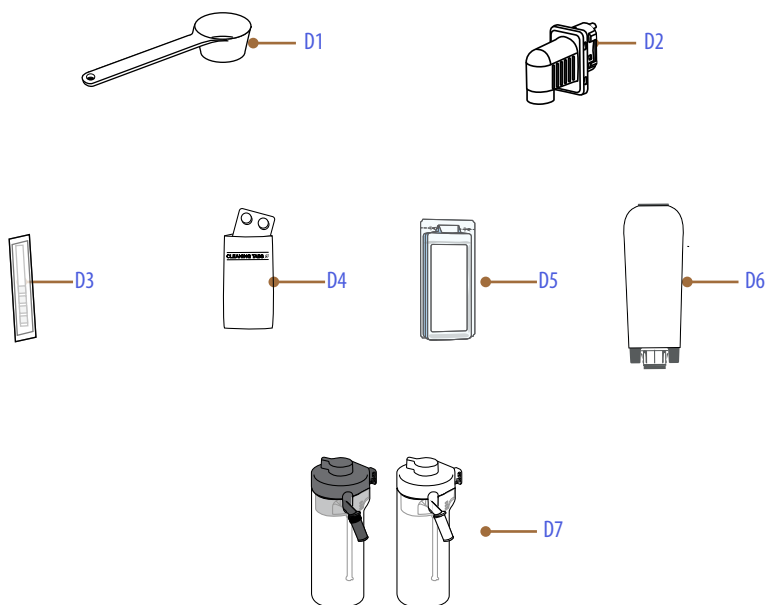
1.3 Description of the homepage (C)



Following selection of drink (e.g. Espresso)



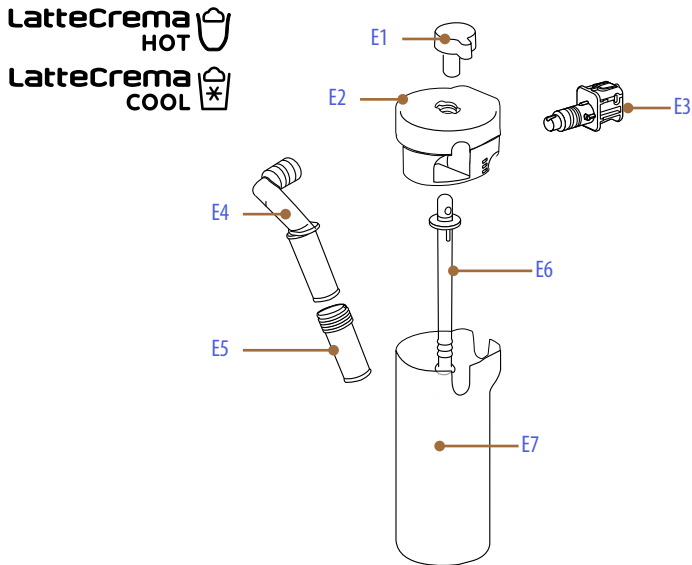
1.4 Description of the accessories (D)*



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

- D1.** Pre-ground coffee measure
- D2.** Hot water spout
- D3.** "Water Hardness Test" strip
- D4.** Cleaning tabs
- D5.** Descaler
- D6.** Water softener filter
- D7.** Milk carafe (Black lid: hot drinks; White lid: cold drinks)

1.5 Description of the milk carafe (E)



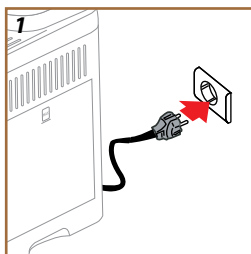
- E1.** Froth dial
- E2.** Milk carafe lid
- E3.** Milk carafe connector (removable for cleaning)
- E4.** Milk spout (adjustable height)
- E5.** Milk spout extension (LatteCrema Hot only)
- E6.** Milk intake tube (silicone)
- E7.** Milk container



2 USING THE MACHINE FOR THE 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.
- The first time the machine is used, all removable accessories and components designed to make contact with water and milk (water tank, water spout, milk carafe, etc.) should be rinsed with hot water. It is advisable to wash the milk carafe in the dishwasher (see section “10.2.2.2 Thorough cleaning of milk carafe”).



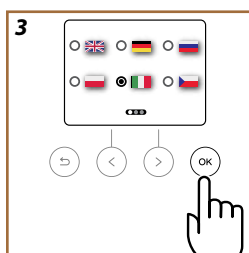
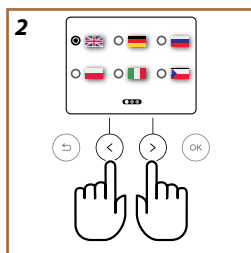
1. Connect the power cord (A8) to the mains supply (fig. 1).

The machine switches on and will show you how to set it up the way you prefer: follow the instructions displayed (B11) and the Magnifica Duo will be ready for use!

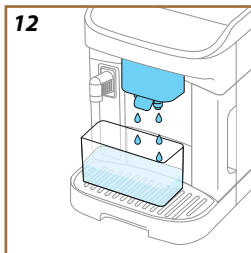
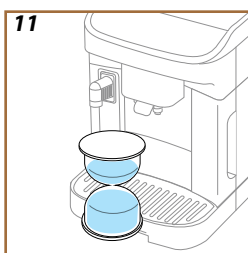
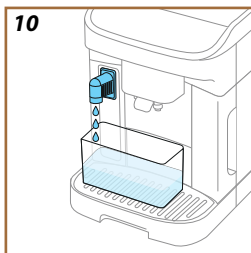
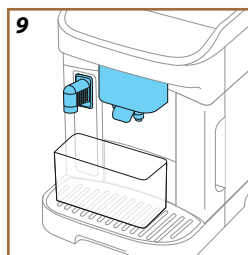
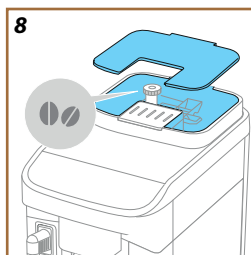
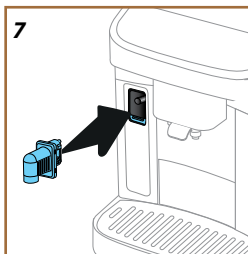
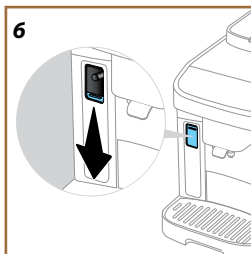
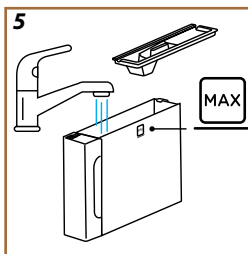
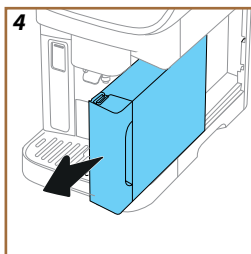
Here are the essentials:

	Cold drinking water
	Hot water spout
	Your favourite coffee beans
	A container (make sure the capacity is at least 0.2 litres)
	Water hardness test strip (you'll find it in the accessories pack)

2.1 Select your language



2. The display (B11) shows the language currently selected: use the scroll arrows “>” (B4) or “<” (B5) to select the flag corresponding to your language (fig. 2).
3. Press “OK” (B3) to confirm the language selected (fig. 3).



2.2 Fill the water tank

4. Remove the water tank (A9) (fig. 4).
5. Fill the tank with cold drinking water up to the MAX level (fig. 5) and reposition it in the machine, then press ">" (B4).

2.3 Prepare the machine

6. Check that the hot water spout (D2) is attached to the machine: if not, press downwards on the accessories connector flap (A4) (fig. 6) and fit the hot water spout (fig. 7). Press ">" (B4).
7. Fill the bean container (A1) (fig. 8), then confirm by pressing ">" (B4)

2.4 Using for the first time

8. Position a container of at least 0.2 litres capacity under the coffee spout (A5) and the hot water spout (D2) (fig. 9).
9. Press "OK" (B3) to start the rinse cycle (fig. 10). The rinse will stop automatically.
10. The machine now starts heating up (fig. 11), continuing until hot water is delivered from the coffee spout (A5) (fig. 12).
11. Press "OK" (B3) to move on to the next step.

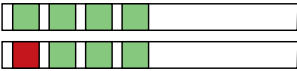
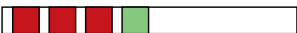
2.5 Check the hardness of the water

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, so that descaling is required less frequently. 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 (D3) (in the accessories pack) and remove it from its wrapper. Press ">" (B4).
2. Fill a glass with a sample of the water you intend to use in your machine, and immerse the strip fully for approximately one second. Press ">" (B4).
3. Remove the strip from the water and shake lightly. After about a minute, 1, 2, 3, or 4 red squares appear, depending on the hardness of the water. Each square corresponds to one level. Press ">" (B4).

2.5.1 Setting water hardness

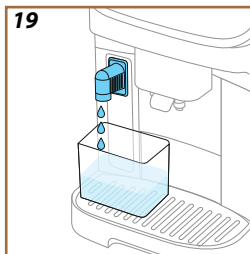
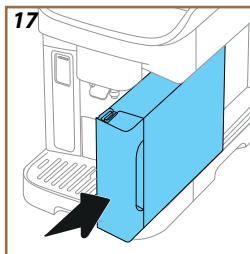
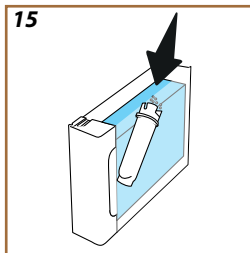
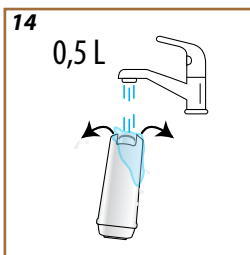
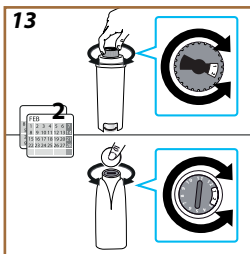
4. Using the scroll arrows "<" (B5) or ">" (B4), select the dot that corresponds to the level of hardness detected using the test strip, as indicated in the following table:

Test strip	Water hardness
Soft water 	
Slightly hard water 	
Hard water 	
Very hard water 	

5. Press "OK" (B3).
6. The machine is now reprogrammed with the new water hardness setting. Press "OK" (B3).

Please note:

The water hardness can be changed at any time by way of the settings menu (B8) (see "Water hardness").



2.6 Installing a filter

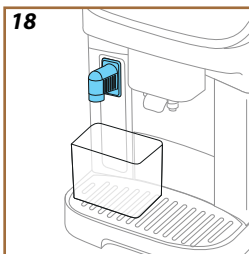
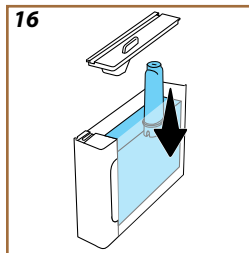
To ensure the performance of the machine remains constant over time, a message will suggest you install a De'Longhi water softener filter (D6). Proceed as follows to install the filter straight away, or alternatively, press "↶" (B6) to postpone installation:

1. Take the filter out of the pack and press "OK" (B3).
2. Turn the date indicator to show the next 2 months (fig. 13): press the forward arrow ">" (B4) to pass on to the next step.

Please note:

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

3. To activate the filter, run tap water through the hole in the centre of the filter until water comes out of the openings at the side for more than a minute (fig. 14). Press the forward arrow ">" (B4) to pass on to the next step.



4. Remove the water tank (A9) from the machine and fill with cold 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. 15). Press the forward arrow ">" (B4) to pass on to the next step.
5. Locate the filter in the special housing (fig. 16) and push fully home. Close the water tank with the lid. Press the forward arrow ">" (B4) to pass on to the next step.
6. Return the water tank to the machine (A9) (fig. 17). Press the forward arrow ">" (B4).

7. Position an empty container of at least 0.5 litres capacity under the hot water spout (fig. 18) and press "OK" (B3) to activate the filter.
8. The machine delivers hot water (fig. 19) and stops automatically.
9. The filter is now operational. Press "OK" (B3).

The technical part is finished: press the forward arrow ">" (B4).

2.7 Tutorial

A short video tutorial will help you get to know your machine better.

2.8 Support for operation

Scanning the QR code shown in the display with your smartphone, you can get access to manuals and informative materials for operation of the machine. Press the forward arrow ">" (B4) .

The QR code can be found in the settings menu (B8), under the item "Support".

Press the forward arrow ">" (B4), then "OK" (B3): the machine is ready for use.

Please note:

- The first time the machine is used, it will be necessary to make 4-5 cappuccinos before the drink in the cup tastes as it should.
- 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.



3 TURNING THE MACHINE ON

Please note:

Each time the machine is turned on, it carries out an automatic preheat and rinse cycle, which cannot be interrupted. The machine is not ready for use until the cycle has been completed.

1. To turn the machine on, press the  button (B1) and hold for 0.5 second (fig. 20): the machine switches on.
2. Once preheated to a preset temperature, a rinse cycle takes place and hot water flows from the coffee spouts (A5); in addition to heating the boiler, this has the effect of heating the internal circuits by circulating hot water through them.

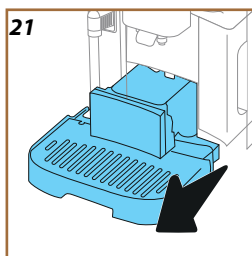
4 TURNING THE MACHINE OFF

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

1. To turn the machine off, press the  button (B1) and hold for 0.5 second (fig. 20).
2. If envisaged, the machine runs a rinse cycle, delivering hot water from the coffee spout (A5), then switches off (stand-by).

Important!

Never unplug the machine while it is switched on.



4.1 Switching off for extended periods

If the machine is not going to be used for extended periods (e.g. holidays, periods of absence), follow the directions in heading [Drain water](#).

If the machine is not used for a few days, proceed as follows:

1. To turn the machine off, press the  button (B1) and hold for 0.5 second (fig. 20).
2. Remove, empty and clean the drip tray (A7), the grounds container (A11) (fig. 21) and the water tank (A9);
3. Unplug the power cord (A8) from the socket.

Please note:

When turning the machine on again, fill the water tank and, before making any kind of drink, run 3 rinse cycles as indicated in section [Rinsing](#).



5 MENU SETTINGS

5.1 Access the settings menu

1. Press the  button (B8) (fig. 22).

The settings are divided into three topics:

- | | | |
|----------------------|----------------------|-----------------|
| • Maintenance | • Preferences | • Info |
| __Rinsing | __Auto-off | __Statistics |
| __Descaling | __Beep sound | __Serial number |
| __Water filter | __Energy saving | __Support |
| __Machine cleaning | __Coffee temperature | |
| __Milk carafe | __Grinder | |
| __Drain water | __Water hardness | |
| | __Languages | |
| | __Default values | |

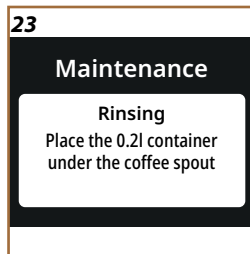
2. Use the scroll arrows ">" (B4) or "<" (B5) to select the topic of interest.
3. Press "OK" (B3) to access the settings.
4. Press "" (B6) to go back.
5. Press "" again to go back to the homepage.

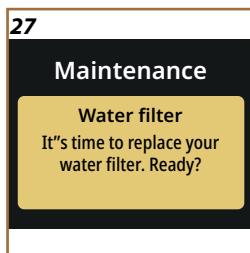
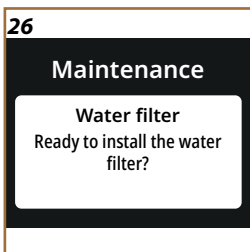
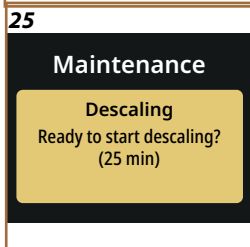
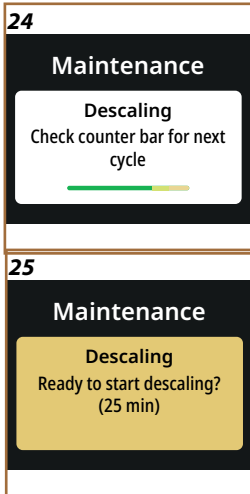
Maintenance: Rinsing

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Rinse" (fig. 23).
Using this function, hot water can be delivered from the coffee spout to clean and heat the internal circuit of the machine.
To carry out a rinse immediately:
4. Place a container of at least 0.2 litres capacity under the coffee spout (A5) (fig. 9).
5. Press "OK" (B3): after a few seconds, hot water is delivered from the coffee spout to clean and heat the internal circuit of the machine.
6. To stop rinsing, press "" (B6) or wait for rinsing to stop automatically.

Please note:

- If the machine is not used for more than 3-4 days, it is highly advisable, when turning it on again, to run 2-3 rinses before use;
- After cleaning, it is normal for the grounds container (A11) to contain water.





Maintenance: Descaling

1. Press the button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Descaling". The display (B11) shows a progress bar (fig. 24) indicating when the next descale will be required (fig. 25).
4. To descale immediately, press "OK" (B3) and follow the guided procedure. The instructions are also given in the heading "10.6.2 Descaling".
5. To select a different item, press the scroll arrow ">" (B4) or "<" (B5) until the required topic is highlighted; otherwise press "↶" (B6) to exit.

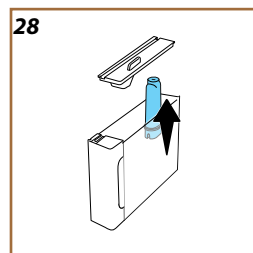
Maintenance: Water filter

To ensure the performance of the machine remains constant over time, it is advisable to install a De'Longhi water softener filter (D6).

For further information, visit www.delonghi.com.

WATERFILTER EAN: 8004399327252

1. Press the button (B8).
 2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
 3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Water filter". If the water filter is not installed (fig. 26):
 4. Press "OK" (B3) and follow the guided procedure. The instructions are also given in the heading "2.6 Installing a filter".
- If the water filter needs to be replaced (fig. 27) press "OK" (B3):
4. Press "OK" (B3) to confirm and follow the guided procedure.
 5. Detach the water tank (A9), remove the lid and take out the water softener filter (fig. 28). Press "OK" (B3) to confirm removal of the filter and proceed. Press the scroll arrow ">" (B4) to continue.



6. To install a new filter: press "OK" (B3) and follow the guided procedure. The instructions are also given in the heading "2.6 Installing a filter".
7. To use the machine without a filter: press "↶" (B6). To select a different item, press the scroll arrow ">" (B4) or

29

Maintenance

Machine cleaning
A deep cleaning of your
coffee machine



30

Maintenance

Machine cleaning
It's time to clean your
machine. Ready?
(~10 min)

31

Maintenance

Milk carafe
How to get the best results
from your milk carafe

"<" (B5) until the required topic is highlighted; otherwise press "↩" (B6) to exit.

- Press "↩" (B6) a second time to go back to the homepage.

Maintenance: Machine cleaning

- Press the  button (B8).
- Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
- Use the scroll arrows ">" (B4) or "<" (B5) to select "Machine Cleaning".

The display (B11) shows a progress bar (fig. 29) indicating when the next cleaning will be required (fig. 30).

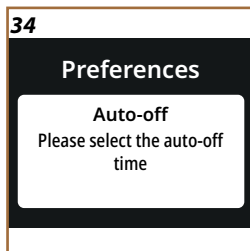
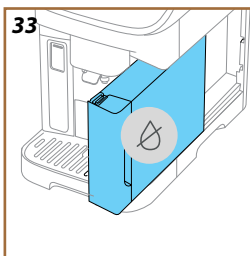
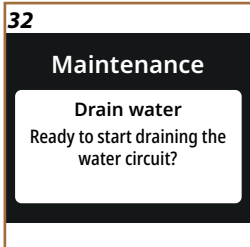
- To proceed immediately, press "OK" (B3) and follow the guided procedure. The instructions are also given in the heading "10.6.1 Deep cleaning of the machine".
- To select a different item, press the scroll arrow ">" (B4) or "<" (B5) until the required topic is highlighted; otherwise press "↩" (B6) to exit.

Maintenance: Milk carafe

- Press the  button (B8).
- Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
- Use the scroll arrows ">" (B4) or "<" (B5) to select "Milk carafe" (fig. 31).

This section has all the information you need to guarantee the long-term reliability of your milk carafe, and ensure you get your froth just right every time. Press "OK" (B3). Use the scroll arrows ">" (B4) or "<" (B5) to select the topic of interest:

- Cleaning:** To start the cleaning cycle, press "OK" (B3) and follow the guided procedure. On completion of the cycle, press "OK" (B3) to go back to the homepage.
- Deep cleaning:** the machine will prompt regularly for deep cleaning. To view the operations that must be carried out, press "OK" (B3) and view the various screens with the aid of the scroll arrows ">" (B4) or "<" (B5). The instructions are also given in the heading "10.2.2.2 Thorough cleaning of milk carafe". When done, press "OK" (B3) to go back to the homepage.
- Tips on frothing:** press "OK" (B3) and view the various screens with the aid of the scroll arrows ">" (B4) or "<" (B5). This information is also available in the heading "7.4.1 What milk to use in the "LatteCrema Hot" carafe?" and "7.5.1 What milk to use in the "LatteCrema Cool" carafe?". When done, press "OK" (B3) to go back to the homepage.



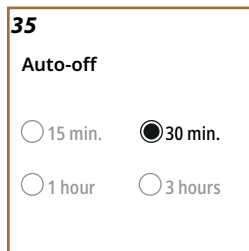
Maintenance: Drain water

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Drain water" (fig. 32).

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

4. Press "OK" (B3) and follow the guided procedure.
5. Remove the drip tray (A7) (fig. 21); empty and clean both the tray and the grounds container (A11). Return the parts to the machine.
6. Press the forward arrow ">" (B4). Position a container of at least 0.2 litres capacity under the coffee spout (A5) and the hot water spout (D2) (fig. 9).
7. Press "OK" (B3): the machine will run a rinse cycle, releasing hot water from the spouts.
8. Once rinsing is complete, remove the water tank (fig. 33) and empty it.
9. Remove the filter (D6) (if installed) from the water tank and press the forward arrow ">" (B4).
10. Reposition the tank (empty) and press the forward arrow ">" (B4).
11. When ready, confirm by pressing "OK" (B3).
12. Wait for the machine to empty 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.
13. Once the circuit has emptied, remove, empty and reposition the drip tray, then press "OK" (B3).
14. Press "OK" (B3): the machine will switch off (standby).
15. Unplug the machine from the mains power supply.
16. The next time the machine is turned on, follow the instructions in the heading "2 Using the machine for the first time".

Preferences: Auto-off



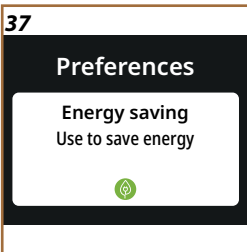
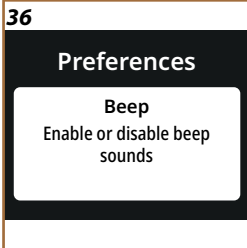
1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Auto-off" (fig. 34).

Auto-off can be set so that if the machine is not being used, it will switch off after 15 or 30 minutes or after 1 or 3 hours have elapsed.

4. Press "OK" (B3): the display will show the auto-off time currently selected and the other options available (fig. 35).
5. Use the scroll arrows ">" (B4) or "<" (B5) to select a preferred auto-off time other than the current setting; press "OK" (B3) to save the new setting.
6. Press "↶" (B6) to go back to the previous screen.
7. Press "↶" (B6) to go back to the homepage.

Preferences: Beep sound

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Beep" (fig. 36). If enabled, the machine emits a beep whenever an operation is performed. Selecting this item, you can enable or disable the beep.
4. Press "OK" (B3): the display will show the preference currently selected.
5. Use the scroll arrows ">" (B4) or "<" (B5) to enable (On) or disable (Off) the function: press "OK" (B3) to save the new setting.
6. Press "↶" (B6) to go back to the previous screen.
7. Press "↶" (B6) to go back to the homepage.



Preferences: Energy saving

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Energy saving" (fig. 37).

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

4. Press "OK" (B3): the display will show the preference currently selected.
5. Use the scroll arrows ">" (B4) or "<" (B5) to enable (On) or disable (Off) the function: press "OK" (B3) to save the new setting.

Please note:

- The  symbol indicates that the function is active.
- The  symbol indicates that the function is not active.

38

Preferences

Coffee temperature
Please set the water temperature for coffee

Preferences: Coffee temperature

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Coffee temperature" (fig. 38).

Selecting this item, you can change the temperature of the water used to make coffee.

4. Press "OK" (B3): the display will show the preference currently selected.
5. Use the scroll arrows ">" (B4) or "<" (B5) to select the preferred temperature: press "OK" (B3) to save the new setting.
6. Press  (B6) to go back to the previous screen.
7. Press  (B6) to go back to the homepage.

Please note:

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

39

Preferences

Grinder
Adjust your grind level for a perfect extraction

Preferences: Grinder

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Grinder" (fig. 39). The machine offers a tutorial on how to adjust the coffee grinder correctly and ensure the best results.
4. Press "OK" (B3): view the tips on how grinding is adjusted, and scroll the pages with the arrows ">" (B4) or "<" (B5) to read the entire tutorial.
5. Press "OK" (B3) 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 coffee delivery is still not correct, repeat the procedure.
- The adjuster ring must be turned only when the coffee mill is in operation during the initial step of coffee preparation.

Preferences: Water hardness

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).

40

Preferences

Water hardness

You can set the water hardness level using the test strip

3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Water hardness" (fig. 40).

To enter a new water hardness setting, proceed as follows:

4. Measure the water hardness as described above, see "[Check the hardness of the water](#)".
5. Press "OK" (B3) and change the selection using the scroll arrows ">" (B4) or "<" (B5).
6. Press "OK" (B3) to store the new setting.
7. Press " (B6) to go back to the previous screen.
8. Press " (B6) to go back to the homepage.

Preferences: Languages

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Languages" (fig. 41).

To enter a new language setting, proceed as follows:

4. Press "OK" (B3) and change the selection using the scroll arrows ">" (B4) or "<" (B5).
5. Press "OK" (B3) to store the new setting.
6. Press " (B6) to go back to the previous screen.
7. Press " (B6) to go back to the homepage.

Preferences: Default values

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Preferences". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Default values" (fig. 42).

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).

4. Press "OK" (B3): use the scroll arrows ">" (B4) or "<" (B5) to select what you want to reset: "Machine" or "Single profile".
- **Machine:** Press "OK" (B3) twice and wait for the machine to reset itself. Press "OK" (B3) again to go back to the homepage.

Please note:

When the machine has been reset to default values, it displays the tutorial prompt.

41

Preferences

Languages

What language should we speak in?

42

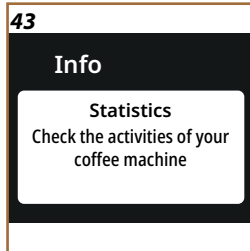
Preferences

Default values

Reset the machine to default values entirely or for the single profile

- **Single profile:** Press "OK" (B3) and use the scroll arrows ">" (B4) or "<" (B5) to select the profile you want to reset. Press "OK" (B3) twice and wait for the machine to reset the profile. Press "OK" (B3) again to go back to the homepage.

Info: Statistics

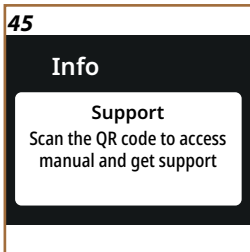


1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Info". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Statistics" (fig. 43).
4. Press "OK" (B3). View all the data of your machine, scrolling with the arrows ">" (B4) or "<" (B5).
5. Press "" (B6) to go back to the previous screens.
6. Press "" (B6) twice to go back to the homepage.



Info: Serial number

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Info". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Serial number" (fig. 44). The display will show the serial number of the machine, which is useful for identification purposes.
4. Press "" (B6) to go back to the previous screens.
5. Press "" (B6) to go back to the homepage.



Info: Support

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Info". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Support" (fig. 45).
4. Press "OK" (B3). Scan the QR-Code with your smartphone to see the manual and access support.
5. Press "" (B6) to go back to the previous screen.
6. Press "" (B6) twice to go back to the homepage.

6 SELECTION OF PROFILES

The machine has 3 selectable profiles, each one of which identified by a different colour:

- Profile 1: 
- Profile 2: 
- Profile 3: 

The default setting is Profile1: to select a different profile, press the  button (B7): the profile can be selected both before and after making the selection of the drink.



7 DRINKS

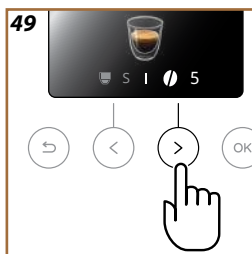
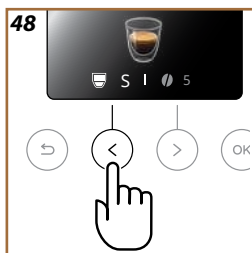
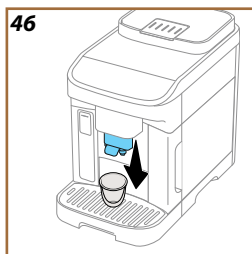
As explained under the heading “[1.2 Description of the control panel \(B\)](#)” above, this machine offers a great variety of different drinks.

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.

- [7.1 Hot coffee drinks](#)
- [7.2 Cold Brew](#)
- [7.3 Directions for coffee-based drinks](#)
- [7.4 Hot milk-based drinks](#)
- [7.5 Cold drinks with milk](#)
- [7.6 Tips for a Perfect coffee](#)

Important!

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



7.1 Hot coffee drinks

1. Place 1 or 2 cups under the coffee spout (A5).
2. Lower the spout as near as possible to the cup (fig. 46): this makes a creamier coffee.

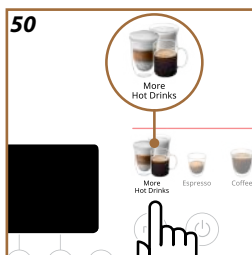
The machine offers a wide variety of coffee-based hot drinks to select from. See [Drinks from the “More Hot Drinks” menu \(B12\)](#) for details of the drinks included in “More Hot Drinks”.

1. Press the image corresponding to the drink (e.g. Espresso) (fig. 47).
2. Press “OK” (B3) if you want to use the standard quantity and intensity when delivering the drink, or to customize it, proceed as follows:
 - Press the back arrow “<” (B5) to change the quantity (fig. 48): **S, M, L or XL**.
 - Press the forward arrow “>” (B4) to change the intensity (fig. 49): from **1** (extra-weak) to **5** (extra-strong).
3. Press “OK” (B3) to start the preparation: the machine proceeds to make the drink, and a description of each single step (grinding, delivery of coffee) appears on the display.
4. Once the drink has been delivered, changes can be saved and stored in the current profile, pressing “OK” (B3). If you do not want to save any new settings, press “↶” (B6).

Please note

If saved, the new settings will be stored **ONLY** in the selected profile.

The machine is ready to be used again.

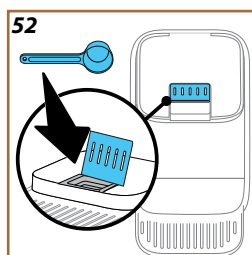
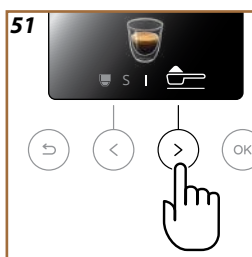


7.1.1 Drinks from the "More Hot Drinks" menu (B12)

1. Press the "More Hot Drinks" image (fig. 50).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select the desired drink. Press "OK" (B3).
3. Press "OK" (B3) to confirm the selection of the drink.
4. The drink can now be customized:
 - Press the back arrow "<" (B5) to change the quantity (fig. 48): **S, M, L or XL**.
 - Press the forward arrow ">" (B4) to change the intensity (fig. 49): from **1** (extra-weak) to **5** (extra-strong).
5. Press "OK" (B3) to start the preparation: the machine proceeds to make the drink, and a description of each single step (grinding, delivery of coffee) appears on the display.
6. Once the drink has been delivered, changes can be saved and stored in the current profile, pressing "OK" (B3). If you do not want to save any new settings, press "↶" (B6).

Please note

If saved, the new settings will be stored **ONLY** in the selected profile.



7.1.2 Using pre-ground coffee for hot coffee drinks

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than 1 level scoop (D1) of pre-ground coffee, otherwise the inside of machine could become soiled, or the funnel blocked.
- When using pre-ground coffee, you can make only one cup at a time.
- Certain drinks cannot be prepared using pre-ground coffee: **2x Espresso**
- When making **Filter Coffee**: halfway through preparation, when prompted by the machine, add one level scoop of pre-ground coffee and press "OK" (B3).

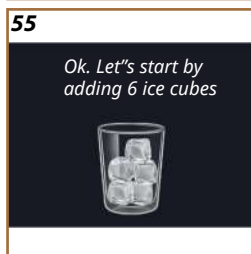
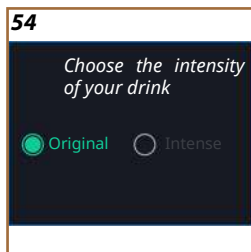
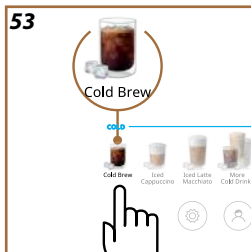
1. Select the drink to be prepared, as illustrated in headings "7.1 Hot coffee drinks" or "7.1.1 Drinks from the "More Hot Drinks" menu (B12)"
2. Having accessed the drink customization screen, scroll with the forward arrow ">" (B4) to the ☞ symbol (coffee scoop) (fig. 51).
3. Lift the flap of the pre-ground coffee funnel (A2) (fig. 52).

4. Check that the pre-ground coffee funnel is not blocked; add one level scoop of pre-ground coffee and press "OK" (B3) to proceed with delivery.
5. 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.

7.2 Cold Brew

Please note

- Coffee Extraction Technology is a slow extraction: therefore it will take some minutes.
- Before serving Cold Brew drinks, empty out the water tank, rinse thoroughly and refill with fresh potable water.



1. Press the image corresponding to the drink (fig. 53).
2. Select "Original" or "Intense" (fig. 54): press OK (B3);
3. Place the number of ice cubes indicated in the glass (fig. 55), position the glass under the coffee spout (A5);
4. Press "OK" (B3) to start the preparation: the machine proceeds to make the drink, and a description of each single step (grinding, delivery of coffee) appears on the display.
5. Once the drink has been delivered, changes can be saved and stored in the current profile, pressing "OK" (B3). If you do not want to save any new settings, press "↩" (B6).

Please note

If saved, the new settings will be stored ONLY in the selected profile.

The machine is ready to be used again.

7.2.1 Drinks from the "More Cold Drinks" menu (B10)

1. Press the "More Cold Drinks" image (fig. 56).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select the desired drink. Press "OK" (B3).
3. Press "OK" (B3) to confirm the selection of the drink.
4. Select "Ice" or "Extra Ice": press OK;
5. Place the number of ice cubes indicated in the glass, position the glass under the coffee spout (A5);
6. Press "OK" to start the preparation: the machine proceeds to make the drink, and a description of each single step (grinding, delivery of coffee) appears on the display.
7. Once the drink has been delivered, changes can be saved and stored in the current profile, pressing "OK". If you do not want to save any new settings, press "↩" (B6).

Please note

If saved, the new settings will be stored ONLY in the selected profile.

7.2.2 Using pre-ground coffee for cold coffee drinks (Iced only)

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than 1 level scoop (D1) of pre-ground coffee, otherwise the inside of machine could become soiled, or the funnel blocked.
- When using pre-ground coffee, you can make only one cup at a time.

1. Select the drink to be prepared, as illustrated in heading “7.2.1 Drinks from the “More Cold Drinks” menu (B10)”
2. Having accessed the drink customization screen, scroll with the forward arrow “>” (B4) to the  symbol (coffee scoop).
3. Lift the flap of the pre-ground coffee funnel (A2) (fig. 52).
4. Check that the pre-ground coffee funnel is not blocked; add one level scoop of pre-ground coffee and press “OK” (B3) to proceed with delivery.
5. The machine proceeds with preparation as illustrated in 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.

7.3 Directions for coffee-based drinks

- While the machine is making coffee, delivery can be interrupted at any time by pressing the button corresponding to “Stop” (B5). or “” (B6).
- At the end of delivery, to increase the quantity of coffee in the cup, simply press the button corresponding to “Extra” (B4). When the desired quantity has been reached, press the button corresponding to “Stop” (B5) or “” (B6).
- Sundry alarm messages could be displayed while using the machine (“Fill tank with fresh water up to the MAX level”, etc.) their meaning is explained in heading “11 FREQUENT PROMPTS AND ALARM MESSAGES”.
- **Cold Extraction Technology:** for best results when preparing Cold Brew drinks, fill the water tank with fresh potable water.

- If the coffee emerges drop-by-drop, too weak and not creamy enough or too cold, refer to the tutorial on adjusting the coffee grinder (see section “Grinder”) and heading “12 FAQ”.
- If “Energy saving” mode is activated, there may be a few seconds delay before the first coffee is delivered.

7.3.1 Tips for a hotter coffee

To make a hotter coffee, proceed as follows:

- run a rinse cycle before preparing and delivering the coffee (see “Rinsing” in the settings menu  (B8)).
- warm the cups with hot water using the hot water function (see heading “8 Hot water”).
- select a higher temperature setting for the coffee (see “Coffee temperature” in the settings menu  (B8)).

[WATCH THE VIDEO HERE](#)



7.4 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 (E2).

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

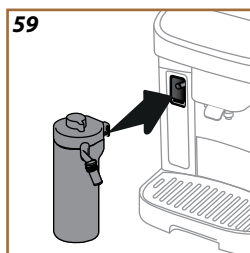
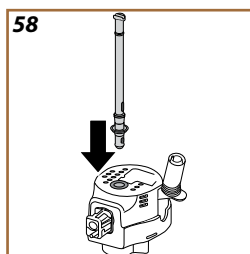
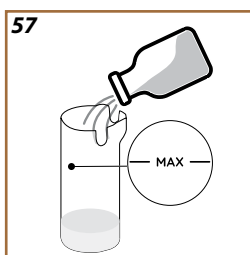
You can use your machine to prepare a wide variety of hot drinks with milk.

7.4.1 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	✓

7.4.2 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 “[7.4.1 What milk to use in the “LatteCrema Hot” carafe?](#)”.

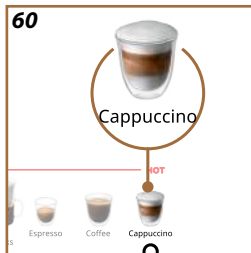
1. Raise the lid (E2) and fill the milk container (E7) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 57);
2. Make sure the milk intake tube (E6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 58). Reposition the lid on the milk container;
3. Lower the flap (A4) and attach the carafe to the connector, pushing it fully home (fig. 59). The machine emits a beep (if the beep function is enabled).

7.4.3 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 (E1) 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)
 MED Creamy froth	• Latte Macchiato • Flat White
 MAX Dense froth	• Cappuccino • Hot milk (frothed)



7.4.4 Making hot drinks with milk

1. Follow the instructions given under the heading [7.4.2 Preparation and attachment of the “LatteCrema Hot” carafe](#) and [7.4.3 Milk frothing with the “LatteCrema Hot” carafe](#)
2. Place a sufficiently large cup under the outlets of the coffee spout (A5) and under the milk spout (E4);
3. Adjust the milk spout extension (E5) to suit the height of your cup and lower the coffee spout (A5) so as to bring it down as near as possible to the cup.
4. Press the icon that illustrates the desired drink (e.g. Cappuccino) (fig. 60) on the control panel or select from the “More Hot Drinks” menu (B12)):
5. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (E1) to the position recommended on the display.
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 (E2) is not left unwashed. 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  (C5) 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.

7.4.5 Using pre-ground coffee for hot drinks with milk

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than 1 level scoop (D1) of pre-ground coffee, otherwise the inside of machine could become soiled, or the funnel blocked.
- When using pre-ground coffee, you can make only one cup at a time.

1. Follow the instructions given under the heading [7.4.2 Preparation and attachment of the "LatteCrema Hot" carafe](#) and [7.4.3 Milk frothing with the "LatteCrema Hot" carafe](#)
2. Place a sufficiently large cup under the outlets of the coffee spout (A5) and under the milk spout (E4);
3. Select the drink to be prepared on the control panel or in the "More Hot Drinks" menu.
4. Having accessed the drink customization screen, scroll with the forward arrow ">" (B4) to the  symbol (coffee scoop) (fig. 51).
5. Lift the flap of the pre-ground coffee funnel (A2) (fig. 52).
6. Check that the pre-ground coffee funnel is not blocked; add one level scoop of pre-ground coffee and press "OK" (B3) to proceed with delivery.
7. The machine proceeds with preparation. 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.

7.5 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.

You can use your machine to prepare a wide variety of cold drinks with milk.

7.5.1 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.

		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	

7.5.2 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 “[7.5.1 What milk to use in the “LatteCrema Cool” carafe?](#)”.

1. Raise the lid (E2) and fill the milk container (E7) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. [57](#));
2. Make sure the milk intake tube (E6) is secured correctly to the socket on the underside of the milk carafe lid (fig. [58](#)). Reposition the lid on the milk container;
3. Lower the flap (A4) and attach the carafe to the connector, pushing it fully home (fig. [59](#)). The machine emits a beep (if the beep function is enabled).

7.5.3 Milk frothing with the “LatteCrema Cool” carafe

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

Turn the froth adjustment dial (E1) 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	• Iced Caffelatte
 MED Creamy froth	• Iced Latte Macchiato • Iced Flat White
 MAX Dense froth	• Iced Cappuccino • Cold milk (frothed)

7.5.4 Making cold drinks with milk

1. Follow the instructions given under the heading [7.5.2 Preparation and attachment of the "LatteCrema Cool" carafe](#) and [7.5.3 Milk frothing with the "LatteCrema Cool" carafe](#)
2. Press the icon that illustrates the desired drink (on the control panel or select from the "More Cold Drinks" menu (B10)); press OK;
3. Select to make an "Ice" or "Extra Ice" drink: press "OK";
4. Depending on the previous selection, before delivery, the appliance suggests the quantity of ice cubes. Add the quantity of ice cubes indicated to the glass, put it under the coffee spouts, then press "OK".
5. The appliance starts preparation: the machine proceeds to make the drink, and a description of each single step (grinding, deliveries of milk and coffee) appears on the display.
6. Once the drink has been delivered, changes can be saved and stored in the current profile, pressing "OK". If you do not want to save any new settings, press " (B6).
7. Once the drink has been prepared, the machine will prompt for the carafe to be cleaned (Clean function), to ensure the lid (E2) is not left unwashed. 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  (C5) 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.

7.5.5 Using pre-ground coffee for cold drinks with milk

Important!

- Never add pre-ground coffee when the machine is off, or it could spread through and soil the inside of the machine. In this situation the machine could be damaged.
- Never use more than 1 level scoop (D1) of pre-ground coffee, otherwise the inside of machine could become soiled, or the funnel blocked.
- When using pre-ground coffee, you can make only one cup at a time.

1. Follow the instructions given under the heading [7.4.2 Preparation and attachment of the "LatteCrema Hot" carafe](#) and [7.4.3 Milk frothing with the "LatteCrema Hot" carafe](#)

-
2. Select the drink to be prepared on the control panel or in the “More Cold Drinks” menu.
 3. Having accessed the drink customization screen, scroll with the forward arrow “>” (B4) to the  symbol (coffee scoop) (fig. 51).
 4. Select to make an “Ice” or “Extra Ice” drink: press “Ok”;
 5. Depending on the previous selection, before delivery, the appliance suggests the quantity of ice cubes. . Add the quantity of ice cubes indicated to the glass, put it under the coffee spouts, then press “OK”.
 6. Lift the flap of the pre-ground coffee funnel (A2) (fig. 52).
 7. Check that the pre-ground coffee funnel is not blocked; add one level scoop of pre-ground coffee and press “OK” (B3) to proceed with delivery.
 8. The appliance starts preparation: the machine proceeds to make the drink, and a description of each single step (grinding, deliveries of milk and coffee) appears on the display.

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

7.6 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 “Grinder”) and/or consult heading “12 FAQ”;
2. If the coffee is too hot or too cold, adjust the coffee temperature setting (see heading “Coffee 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 “Rinsing” in the settings menu )
 - warm the cups with hot water (using the hot water function, see heading “8 Hot water”);
 - go to the water temperature settings and select an option that sets a higher temperature than the current one (see the relevant heading “Coffee 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.

8 HOT WATER

1. Push down the flap of the accessories compartment (A4) and attach the hot water spout (D2) (fig. 7).
2. Place a cup under the hot water spout.
3. On the control panel (B), press the image that indicates hot water.
4. Press the back arrow "<" (B5) to select the quantity: S, M, L or XL.
5. Press "OK" (B3) to start preparation.
6. Delivery will stop automatically.

Please note

- To suspend delivery manually, press the button corresponding to "Stop" (B5) or "↶" (B6).
- Immediately after delivery has stopped automatically, the quantity can be increased by pressing the button corresponding to "Extra" (B4).

9 “MY” FUNCTION (AVAILABLE ONLY FOR HOT DRINKS)

With the “my” function, you can select the quantity of each single ingredient used for preparation of the hot drink you want to make.

1. Check that the selected profile (C3) is the one for which you want to customize the drink.
2. You can access the function by pressing the dedicated “my” button (B2) and then using the forward arrow “>” (B4); now select the drink to be customized (by direct selection (B13) or via the “More Hot Drinks” menu (B12)).

Alternatively, the function can be accessed by selecting the desired drink (directly or via the “More Hot Drinks” menu), then pressing “my” button.

3. In the case of coffee-based drinks, select the intensity with the forward arrow “>” (B4).
4. Press “OK” (B3).
5. Make sure that a cup of the right size is placed under the coffee spout (A5) and press “OK” (B3).
6. As the drink is delivered, a progress bar will fill up gradually. Once the minimum programmable quantity is reached, the “OK” button (B3) will blink.
7. When the quantity in the cup is as desired, press “OK” (B3).
8. Press “OK” (B3) to store the new parameters for the drink under the selected profile.

Please note

- If saved, the new settings will be stored ONLY in the selected profile (C3).
- Customizing a single drink, the respective double version of the drink is automatically customized as well (e.g. Espresso).
- Programming mode can be exited at any given moment by pressing “↩” (B6): any values entered will not be saved.
- If the drink has already been programmed, the machine will overwrite the existing programming with the new.

Quantities table

Drink	Standard quantity	Programmable quantity
Espresso	40ml	20-180 ml
2X Espresso	40 ml + 40 ml	20-180 ml + 20-180 ml
Coffee	180ml	100-270 ml
Filter Coffee	160ml	115-250 ml
Americano	150ml	70-480 ml
Hot water	250ml	20-420 ml



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.

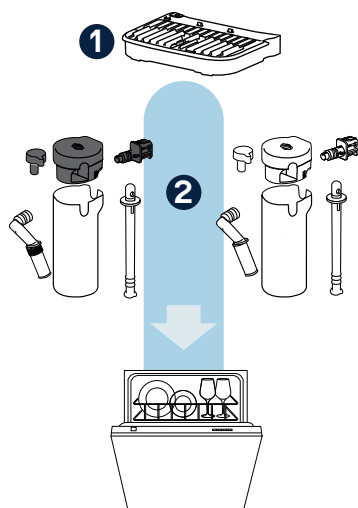
Please note:

- 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.

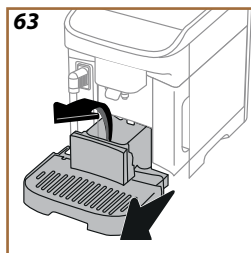
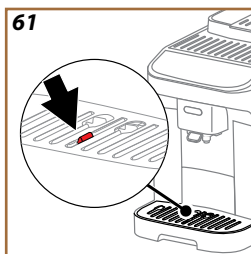
10.1.1 Cleaning methods

- [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 (A12)
- 2 Milk carafe (Black lid: hot drinks; White lid: cold drinks) (D7) (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 grille

The drip tray (A7) is fitted with a level indicator coloured red (A13) showing the amount of water it contains (fig. 61).

The drip tray must be emptied and cleaned before the indicator starts to project from the cup tray (A6), 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 (A6) becomes hot. Wait for it to cool down before touching it, and handle from the front only (fig. 62).

1. Switch off the machine (see heading “4 Turning the machine off”);
2. Remove the drip tray assembly (A7) (fig. 63);
3. Check the condensate tray (A10) and empty if necessary;
4. Remove the cup tray (A6) and the drip tray grille (A12), then empty the drip tray (A7) and the grounds container (A11);
5. Rinse all components with warm drinking water (40-50 °C), (fig. 64);
6. Wash the component 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.

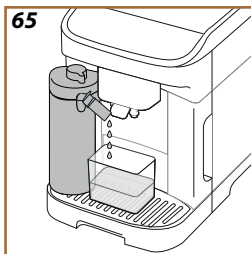
Important!

- 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 (E2) 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 (E4) (fig. 65);
3. Press “OK” (B3) to start cleaning: hot water and steam will come out of the milk spout. Cleaning stops automatically.

Preparing several drinks in succession:

4. Every time a milk-based drink has been prepared, the machine asks for the carafe to be cleaned (Clean function): other drinks can be delivered by selecting them directly or pressing “S” (B6) to postpone cleaning. 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](#)”.

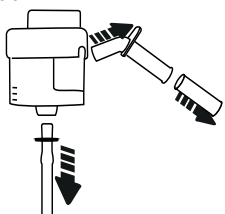
Following preparation of milk-based drinks — general notes

- If the milk carafe is not cleaned, the ☹ symbol (C5) 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.

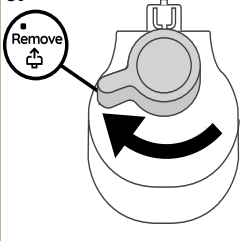
10.2.2.2 Thorough cleaning of milk carafe

Thorough cleaning of the milk carafe (D7) is a key factor in securing optimum and consistent results from the machine over time.

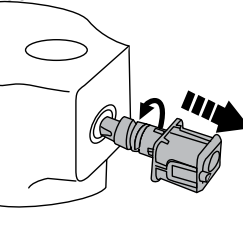
66



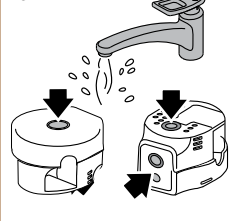
67



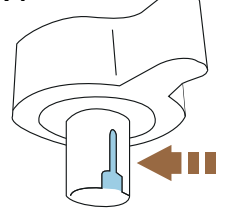
68



70



71



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 "[Milk carafe](#)".

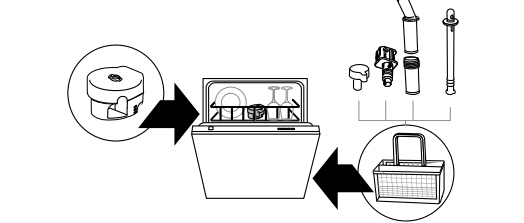
It is recommended that you carry out a thorough clean of the carafe:

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

Proceed as follows:

1. Raise the lid (E2) from the milk container (E7);
2. Detach the milk spout (E4), the milk spout extension (E5) (if fitted) and the milk intake tube (E6) (fig. 66);
3. Turn the froth adjustment dial (E1) clockwise to the "Remove" position (fig. 67) and pull off upwards;
4. Turn the milk carafe connector (E3) anticlockwise and pull out (fig. 68).

69



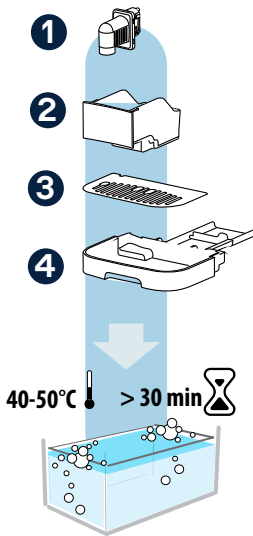
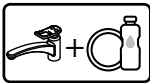
5. Wash in a dishwasher (recommended) or by hand, as indicated below:
 - **In a dishwasher:** Rinse all components with warm drinking water (40-50°C): place the lid of the carafe in the top basket of the dishwasher, standing upright on its edge, and the smaller detachable parts (outlet tube, intake tube, connector, dial) in the cutlery basket (fig. 69). 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. 70). 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. 71). If necessary, scrape with a toothpick;

7. Check that the milk intake tube (E6) and the milk delivery spout (E4) 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 Hot water spout (D2)
- 2 Grounds container (A11)
- 3 Cup tray (A6)
- 4 Drip tray (A7)

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 (A11). 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 (A6) becomes hot. Wait for it to cool down before touching it, and handle from the front only (fig. 62).

To clean (with the machine on):

1. Remove the drip tray (A7) and the grounds container (A11) (fig. 63);
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 (A7), the coffee grounds container (A11) 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 and the drip tray

Clean the cup tray (A6) and the drip tray (A7) at regular intervals, as follows:

1. Switch off the machine (see heading “4 Turning the machine 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 (A11) and the drip tray. When removing the drip tray (A7), 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.

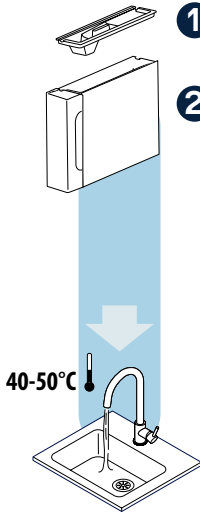
3. Lift the cup tray (A6) ;
4. Rinse thoroughly with warm drinking water (40-50 °C) (fig. 64);
5. Leave the tray to soak in warm drinking water (40-50 °C) with wash-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50 °C), and finally, dry with a clean cloth.
6. Assembly all the components of the drip tray and reposition it.

10.3.3 Cleaning the water spout

Clean the water spout (D2) at regular intervals, as follows:

1. Remove the spout from the machine.
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 (A15)

2 Water tank (A14)

10.4.1 Cleaning the water tank and lid

The water tank (A14) 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 (D6) (see heading “10.7 Management of water filter”).

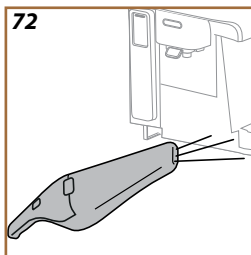
1. Take out the water tank and detach the lid (A15); remove the water softener filter (if installed) and rinse with drinking water;
2. Empty the water tank and wash out with warm drinking water (40-50 °C), wiping if necessary with a non-abrasive cloth. Rinse thoroughly with warm drinking water (40-50 °C);
3. Reinstall 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 “4 Turning the machine off”) and unplugged from the mains power supply. Never immerse the machine in water



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 and a clean cloth.
3. Remove all residues with a vacuum cleaner (fig. 72).

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 “4 Turning the machine off”);
2. Open the flap of the funnel (A2);
3. Clean the funnel with a brush;
4. Close the flap.

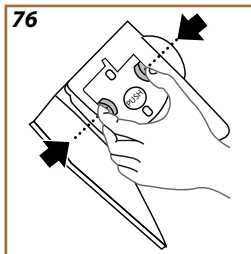
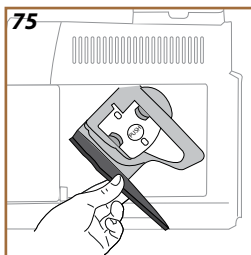
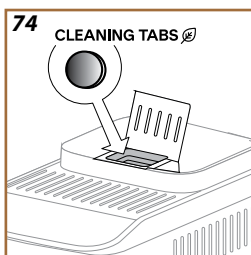
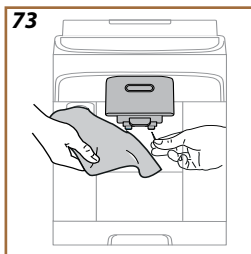
Important!

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 “4 Turning the machine 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.

10.5.4 Coffee spouts

1. Wipe the coffee spout (A5) regularly with a clean cloth (fig. 73);
2. Check that the holes in the coffee spout are not blocked. If necessary, remove coffee deposits with a toothpick (fig. 73).

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 "OK" and follow the on-screen instructions step by step (the cleaning cycle takes approximately 10 minutes.).

To postpone deep cleaning, press " (B6) : the homepage will continue to show the corresponding symbol (C4) as a reminder that cleaning needs to be carried out. (The message reappears every time the machine is turned on).

1. When the maintenance status warning displays "Machine cleaning required", press "OK".
2. Remove the water tank (A14) and rinse it out;
3. Fill the water tank up to the MAX level. Return the tank to the machine and press the forward arrow ">" (B4);
4. Raise the flap (A2) of the pre-ground coffee funnel and insert a cleaning tab (fig. 74): make sure it does not get stuck. Press the forward arrow ">" (B4)
5. Position a container of 0.5l capacity so as to collect the water that will come out of the coffee spout (A5). Press "OK" to proceed. The machine automatically launches a procedure that includes dissolving the tablet and running a rinse cycle: this will last several minutes.
6. At the end of the rinse cycle, remove and empty the container used to collect the water.
7. Remove the water tank. Press "Ok";
8. Open the brewing unit door (A16) on the right hand side (fig. 75);
9. Press the two coloured release buttons inwards (fig. 76) while at the

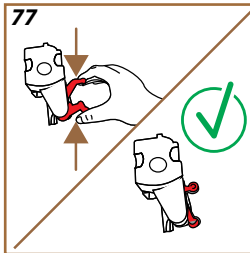
same time pulling the brewing unit outwards;

10. Press “>”;
11. Rinse the brewing unit under fresh running water, without detergents.

Important!

RINSE WITH WATER ONLY

NO DETERGENTS - NOT DISHWASHER-SAFE



12. Use a brush to remove any coffee residues remaining in the brewing unit housing, which are visible from the door (A16);
13. Press “>”;
14. Make sure to seat the brewing unit correctly by squeezing the two levers (fig. 77);
15. Reposition the brewing unit by sliding it into its housing, applying pressure so it clicks into place;
16. Once inserted, make sure the two coloured buttons have snapped out;
17. Close the brewing unit door and reposition the water tank;
18. Press “>”;
19. To complete the cleaning process, the machine will run a series of rinse cycles with hot water from the coffee spout (A5): position a container of at least 0.2 litres capacity under the coffee spout and press “OK”.

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 (A18), turn the machine off (see [4 Turning the machine off](#)) so that the brewing unit will be positioned correctly, then proceed to remove the unit and clean it as described from point 8.

[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 “[2.5 Check the hardness of the water](#)”, 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 (D5), read the instructions and the labeling 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	~25min

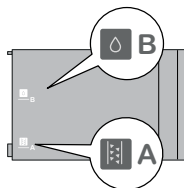
Descalc the machine when the display shows the relative message (see heading [11 FREQUENT PROMPTS AND ALARM MESSAGES](#)). To proceed with descaling immediately, press “OK” and follow the step-by-step instructions shown on the display.

To postpone descaling to a later time, press “↶” (B6): the homepage will continue to show the corresponding symbol  (C2) as a reminder that descaling needs to be carried out. (The message reappears every time the machine is turned on).

To access the descaling menu:

1. Press the  button (B8).
2. After selecting the “Maintenance” topic, use the scroll arrows “>” (B4) or “<” (B5) to select “Descaling”. Press “OK” to access the guided descale procedure;
3. Remove and empty the drip tray (A7) and the coffee grounds container (A11), then reposition both in the machine and press “>”;
4. Remove the water tank (A14), lift the lid and remove the filter (D6) (if installed). Press “>”;
5. Empty the tank completely and press “>” to continue;

78



6. Pour the descaler 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 liter) up to level B (fig. 78).
7. Reposition the water tank (with its lid) and press ">" (press "<" (B4) to go back to the previous screen or "↶" to exit the procedure, remembering in this instance to remove the descaling solution from the tank).
8. Place an empty container of at least 2 litres capacity under the spouts (A5) and (D2) (fig. 9). Press "OK" (B3) to start the procedure.

Important! Danger of scalding

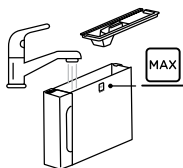
Hot water containing acid flows out of the spouts. Accordingly, take care to avoid contact with this solution.

9. The descale procedure starts and the descaler solution comes out of the water spout (D2) and the coffee spout (A5); a succession of rinses is performed automatically at set intervals to remove the scale residues from inside the coffee machine;

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

10. The machine is now ready to be rinsed out with cold water. Empty the container used to collect the descaler solution. Remove and empty the water tank, rinse thoroughly under running drinking water, then fill the tank with cold water up to the MAX level and return it to the machine. Press ">" (B4)
11. Having emptied the container used previously to collect the descaler solution, reposition it under the spouts and press "OK" (B3) to start the first rinse;
12. Hot water is released both from the hot water spout and from the coffee spout;
13. When the water in the tank has run out, empty the container used to collect the rinsing water;
14. Take out the water tank and reposition the water softener filter, if removed previously. Press ">" (B4) to continue;
15. Fill the tank with fresh potable water to the MAX level (fig.79), and return it to the machine. Press ">" (B4) to continue;
16. Having emptied the container used previously to collect the descaler solution, reposition it under the spouts and press "OK" (B3) to start another rinsing cycle;
17. When the water in the tank has run out, empty the container used to collect the rinsing water, then remove the drip tray and the grounds container, empty them and return them to the machine: press "OK" (B3);

79



18. Take out the water tank (A9), top up to the MAX level and reposition in the machine;
19. The descaling procedure is now complete: press "OK" (B3).

Please note:

- During the descale procedure, water may find its way into the grounds container (A11). 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.

10.7 Management of water filter

The use of a water softener filter (see heading "[10.7.1 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 (D6) is recommended.

For more information, visit delonghi.com.

WATERFILTER  EAN: 8004399327252

10.7.1 Installing the water filter

If, during initial use of the machine, you chose to postpone installation of the water filter (see heading "[2.6 Installing a filter](#)"), or if the filter was installed and later removed and you now intend to reinstall it, proceed as follows:

1. Press the  button (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Water filter".
4. Follow the instruction "[2.6 Installing a filter](#)".

10.7.2 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 (B8).

-
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
 3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Water filter".
 4. A coloured progress bar on the screen fills up as the filter lifespan is gradually depleted.

Replace the filter when the maintenance status screen displays the messages "It's time to replace your water filter. Ready (see heading [11 FREQUENT PROMPTS AND ALARM MESSAGES](#)). To proceed with replacement immediately, press OK and follow the step-by-step instructions on the display. To postpone replacement, press . The  indicator (C1) will then appear 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 (B8).
2. Use the scroll arrows ">" (B4) or "<" (B5) to select "Maintenance". Press "OK" (B3).
3. Use the scroll arrows ">" (B4) or "<" (B5) to select "Water filter".
4. Press "OK" to access the guided procedure;
5. Detach the water tank (A14) and the spent filter: press ">"
6. Press "OK" to confirm you want to proceed replacing the filter and follow the instructions on the screen step by step, from point (3) of the heading ["2.6 Installing a filter"](#); alternatively, press  to go back to the homepage, without any filter installed in the machine.

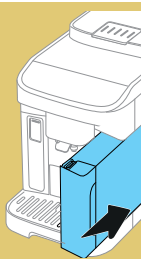
11 FREQUENT PROMPTS AND ALARM MESSAGES

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 Alarm messages](#)
- [11.5 Messages regarding cleaning and descaling](#)

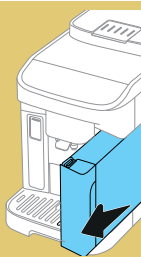
11.1 Messages regarding the water tank and the coffee grounds container

Can you insert the water tank?



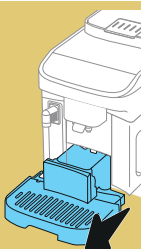
- The water tank (A9) is not in place
Reposition the tank in the machine correctly, and press fully home.

Time to fill the water tank with fresh water.



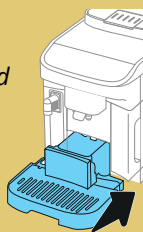
- Insufficient water in the tank
Remove the tank (A9) (fig. 4), fill with fresh drinking water up to the MAX level (fig. 5), and return it to the machine.
- Tank not correctly in place
Reposition the tank correctly and press fully home.

Please empty the drip tray and the grounds container



- The grounds container (A11) is full.
Clean as described in heading "10.3.1 Cleaning the grounds container."

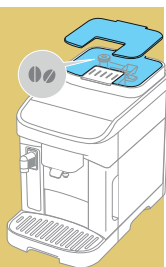
Please insert the grounds container and drip tray



- The drip tray (A7) and/or the grounds container (A11) are not correctly in place, or missing
Refit the drip tray complete with grounds container and press fully home

11.2 Messages regarding coffee beans and pre-ground coffee

*Oops! it looks like you're out of coffee beans.
Time to add some more.*



- Coffee beans have run out.
Fill the bean container (A1) and press OK (B3) to resume preparation

*You haven't added the pre-ground coffee
Add it now
One scoop only!*



- Pre-ground coffee has been selected (☞) but pre-ground coffee has not been poured into the funnel.
Make sure when opening the flap (A2) that the funnel is not blocked, then put in one level scoop (D1) of pre-ground coffee and press OK (B3) to resume preparation

11.3 Messages regarding the LatteCrema carafes

Can you insert the milk carafe?



- Milk carafe (D7) not positioned correctly, or missing.
Position the milk carafe and push fully home: the machine emits a beep (if the beep function is enabled).

Can you insert the LatteCrema Hot carafe?



- Hot milk carafe (D7) not positioned correctly, or missing. Position the Hot milk carafe and push fully home: the machine emits a beep (if the beep function is enabled).

*Wrong milk carafe!
Switch to LatteCrema
Hot or change your
drink choice*



- A hot milk-based drink has been requested, but the user has inserted the wrong carafe (LatteCrema Cool carafe). 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?



- Cool milk carafe (D7) not positioned correctly, or missing. Position the Cool milk carafe and push fully home: the machine emits a beep (if the beep function is enabled).

*Wrong milk carafe!
Switch to LatteCrema
Cool or change your
drink choice*



- A cold milk-based drink has been requested, but the user has inserted the wrong carafe (LatteCrema Hot carafe). 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).

Time to clean the milk carafe Place a recipient under the milk spout. Ready?



- Every time a milk-based drink has been prepared, the machine asks for the carafe (E) to be cleaned (Clean function).

Proceed as described in section "10.2.2.1 Cleaning the milk carafe after use"

Remember to store the milk carafe in the fridge



- A milk-based drink has been prepared and the milk carafe (E) is still on the machine

Remove the milk carafe and put it in the refrigerator.

11.4 Alarm messages



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

- Too much coffee has been used. Press OK (B3), remove the drip tray (A7) and the grounds container (A11), empty them both, then return all parts to the machine and repeat the preparation.



*I am unable to complete your drink.
Please reduce the pre-ground
quantity, empty the grounds
container and try again*

- Too much pre-ground coffee has been used Press OK (B3), remove the drip tray (A7) and the grounds container (A11), empty them both, then return all parts to the machine and repeat the preparation, reducing the amount of pre-ground coffee (maximum 1 scoop).



*I am unable to complete your drink.
Adjust the coffee grinder by turning
the dial to give a finer setting, 1 step
at a time (+1)*

- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
Press "OK" (B3) and adjust the coffee grinder as appropriate (see section "Grinder").



*Sorry, I am unable to complete your
drink.
Please reduce the intensity and try
again*

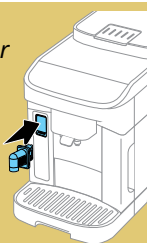
- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
Press OK (B3) to go back to the homepage. Repeat the preparation, selecting a lower intensity setting from the customizations menu (see "7 Drinks").



*I am unable to complete your drink.
Please reduce the pre-ground coffee
quantity and try again*

- Too much pre-ground coffee has been used
Press OK (B3) and repeat the preparation, reducing the amount of pre-ground coffee (maximum 1 scoop).

*Please insert the water
spout*



- Water spout (D2) not correctly in place, or missing.
Attach the water spout and push fully home: the machine emits a beep (if the beep function is enabled).



*It's time to replace your water filter.
Ready?*

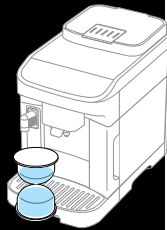
- The water softener filter (D6) is spent.
Press "OK" (B3) to remove/replace the filter, or "↺" (B6) if the intention is to replace it later. Follow the instructions in heading [Management of water filter](#).

*The water circuit is out
of water.
Ready to refill?*

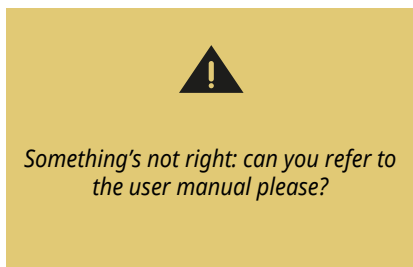


- The water circuit is empty
Press "OK" (B3) to fill the circuit: the flow of water will stop automatically.
If the problem persists, make sure the water tank (A9) is pushed fully home.
- A new water softener filter has been fitted
Make sure that the instructions for installing the new filter (D6) (section [Water filter](#)) have been followed correctly. If the problem persists, remove the water filter.

*Just doing a little
cleaning.
I'll be back in a few
seconds*

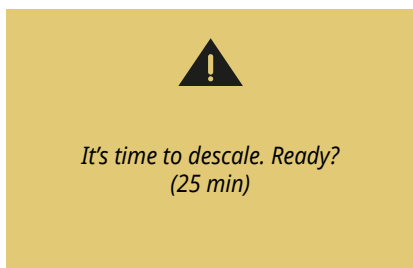


- The machine has detected impurities in its internal circuits.
Wait until the machine is ready for use again and reselect the required drink. Contact an authorized Service Centre if the problem persists.

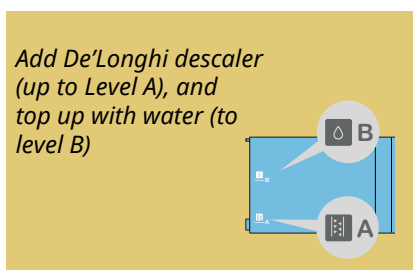


- The inside of the machine is very dirty.
Clean the inside of the machine thoroughly, as described in the heading ["10.6.1 Deep cleaning of the machine"](#). If the message is still displayed after cleaning, contact De'Longhi Customer Services and/or an approved Service Centre

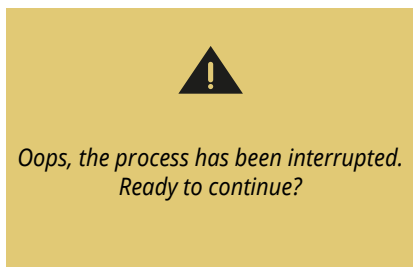
11.5 Messages regarding cleaning and descaling



- Indicates that the machine needs descaling.
To proceed with descaling, press "OK" (B3) and follow the guided procedure, otherwise press "↶" (B6): in this case the homepage (C) continues to display the  symbol (C2) as a reminder that descaling is required (see heading ["10.6.2 Descaling"](#)).



- During the guided procedure on preparation for the start of 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"](#)



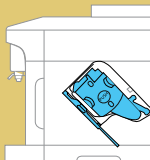
- Descaling interrupted or not completed correctly
Press OK (B3) to continue (see heading ["10.6.2 Descaling"](#)).
- Installation of filter interrupted or not completed correctly
Press OK to continue (see heading ["10.7 Management of water filter"](#)).



*It's time to clean your machine.
Ready?
(~ 10 min)*

- Request for deep cleaning of the machine.
To proceed immediately, press "OK". To postpone deep cleaning, press "↶" (B6): the machine will then repeat the alarm every time it is switched on. (see "10.6.1 Deep cleaning of the machine").

*Can you insert the
brewing unit?*

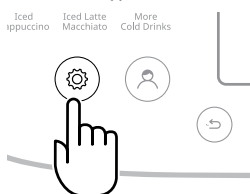


- The brewing unit has not been replaced after cleaning (A18)
Position the brewing unit as described in heading "10.6.1 Deep cleaning of the machine"

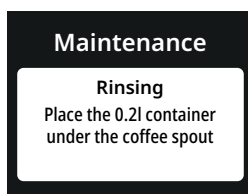
- Coffee not hot (1)

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.

On the homepage, press  to enter the settings menu:



*Go to the “Maintenance” section, select the item **Rinsing** and proceed as indicated to start delivery. After a few seconds, hot water is released from the boiler to clean and heat the internal circuit of the machine.*



- Coffee not hot (2)

The cups have not been preheated.

Warm the cups by rinsing them with hot water.

*(Please note: the “**8 Hot water**” function can be used).*

- Coffee not hot (3)

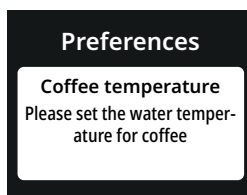
The temperature set for preparation of the coffee is too low.

Select a higher temperature as indicated below:

On the homepage, press  to enter the settings menu:



Go to the “Preferences” section, select the item [Coffee temperature](#) and proceed as indicated to select a higher temperature.



- Coffee not hot (4)

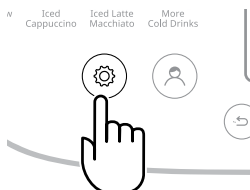
Descaling is required: proceed as illustrated in heading “[10.6.2 Descaling](#)”.

This done, check that the water hardness setting is right for the water provided by your local supplier (see [Check the hardness of the water](#) and [Setting water hardness](#)).

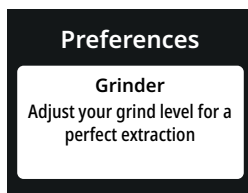
- Coffee weak or not creamy enough (1)

The coffee is ground too coarsely. Adjust the grind level following the tips given below:

on the homepage, press  to enter the settings menu:



*Go to the section containing “Preferences”, select the item **Grinder** and proceed with adjustment of the grinder dial (A19) as indicated.*



- Coffee weak or not creamy enough (2)

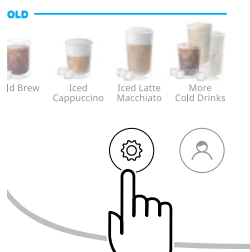
The coffee is unsuitable.

Use coffee for espresso machines.

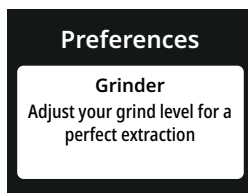
- Coffee weak or not creamy enough (3)

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

- Coffee delivered too slowly or drop-by-drop
*The coffee is ground too finely. Adjust the grind level following the tips given below:
on the homepage, press  to enter the settings menu:*



*Go to the section containing "Preferences", select the item **Grinder** and proceed with adjustment of the grinder dial (A19) as indicated.*



- Coffee does not come out of one or both spouts (A5)
*The coffee spouts are blocked. Clean as described in section
["10.5.4 COFFEE SPOUTS"](#)*



-
- The coffee delivered is watery

The funnel is clogged.

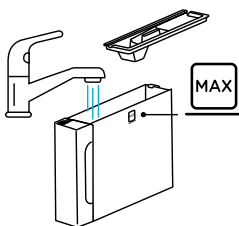
Clean as described in section "10.5.2 CLEANING THE PRE-GROUND COFFEE FUNNEL"



- Delivery of the drink short of measure

The amount of water in the tank (A9) is not sufficient.

Always fill the tank at least to the MAX level



-
- The brewing unit (A18) cannot be removed.
*The machine has not been turned off correctly.
Switch off by pressing  (B1) (see "4 Turning the machine off")*
 - On completion of the descale cycle, the machine calls for a third rinse.
*During the two rinse cycles, the water tank (A9) 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.*
 - The cup shelf (A3) is hot.
Several drinks have been prepared in rapid succession.
 - After cleaning, there is difficulty repositioning the drip tray (A7) in the machine.
*The condensate tray (A10) is not positioned correctly
Check that the condensate tray is correctly in place.*
 - The 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 (A12) has not been replaced after cleaning.
Reposition the grille in the drip tray.*

-
- Milk presents large bubbles, or splashes from the milk spout (E4) or is under-frothed (1).

See the charts on par. "7.4.1 What milk to use in the "LatteCrema Hot" carafe?" and "7.5.1 What milk to use in the "LatteCrema Cool" carafe?"

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 (E4) or is under-frothed (2).

Clean the lid of the milk carafe (E2) thoroughly, as indicated in headings "10.2.2.1 Cleaning the milk carafe after use" and "10.2.2.2 Thorough cleaning of milk carafe"

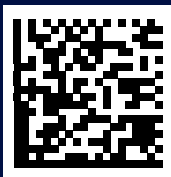
13 TECHNICAL DATA

Voltage:	220-240 V~ 50-60 Hz max. 10 A
Power:	1450 W
Pressure:	1.5 MPa (15 bars)
Water tank capacity:	1.9L
Size LxDxH:	240x440x360 mm
Cord length:	1200 mm
Weight:	9.6 kg
Bean container capacity:	250 g

De'Longhi reserves the right to change the technical specification and styling of its products at any time, while maintaining their functionality and quality unaffected.

13.1 Tips for Energy Saving

- To reduce energy consumption, remove the milk carafe (E) after one or more drinks have been delivered;
- Set auto-off to 15 minutes (see section ["Auto-off"](#));
- Enable Energy Saving (see section ["Energy saving"](#));
- Always run the descaling procedure when prompted by the machine (see [Descaling](#)).



57132C9862_00_0326