

Instructions for use

EMF3

LatteMix

DēLonghi

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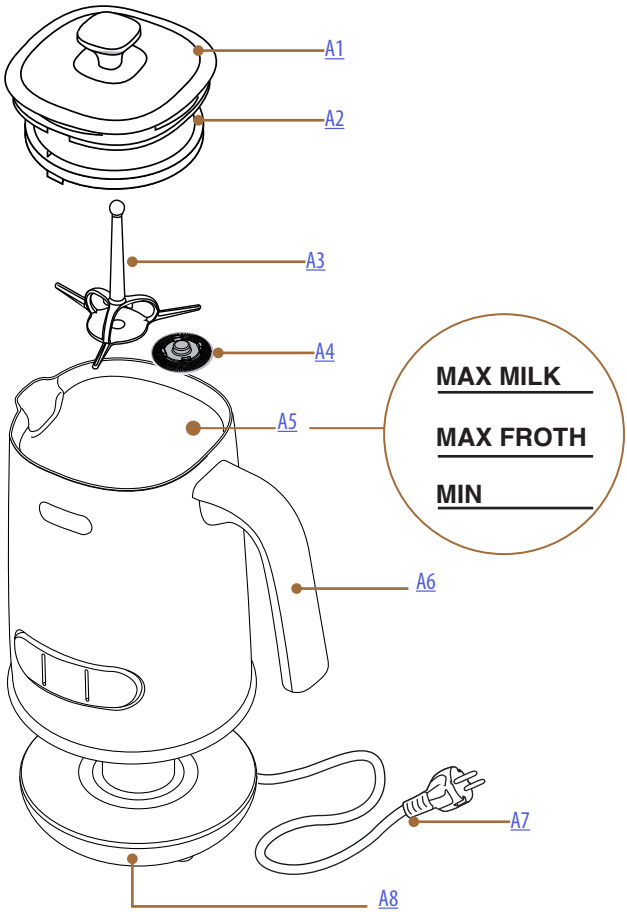
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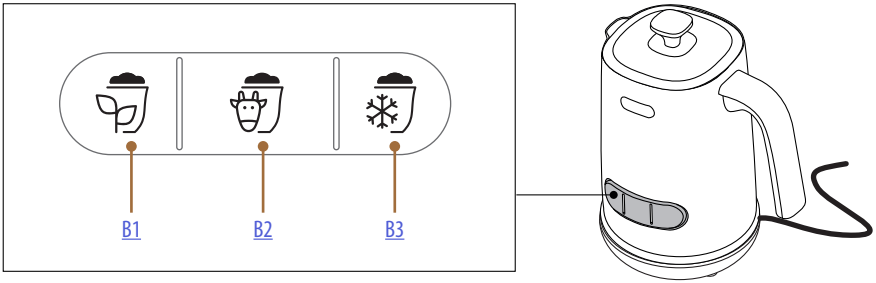
1 DESCRIPTION OF COMPONENTS

1.1 Description of the machine



A1. Lid
A2. Seal
A3. Whisk holder
A4. Whisk
A5. Milk carafe
A6. Frother handle
A7. Power cord
A8. Frother base with electrical connector

1.2 Description of controls



B1. Vegetable drinks button:

- Press once: to froth hot drinks
- Press and hold for 3 seconds: to warm the drink

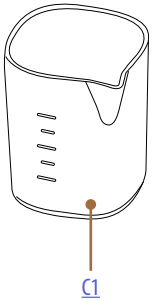
B2. Cow's milk button:

- Press once: to froth the milk
- Press and hold for 3 seconds: to warm the milk

B3. Cold drinks button:

- Press once: to froth the milk or vegetable drink

1.3 Description of accessories (certain models only)



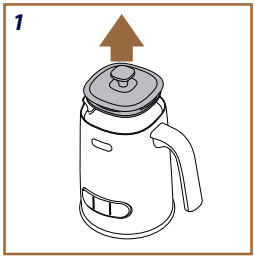
C1. Recipe measuring cup (*certain models only)

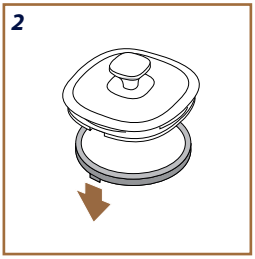
2 BEFORE USE & WHEN CLEANING THE APPLIANCE

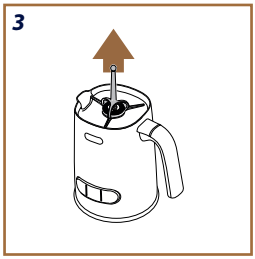
Important:

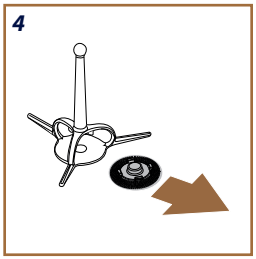
- Do not wash in a dishwasher.
- Do not use solvents, abrasive detergents or alcohol to clean the appliance.
- Keep packaging material (plastic bags) out of the reach of children.
- Never immerse the milk carafe (A5) and/or the base with the electrical connector in liquid (A8).
- Do not direct running water into the milk carafe (A5): this could cause splashes and wet the electrical components.

1. Before cleaning, disconnect the appliance from the electricity supply.
2. Remove the lid (A1) of the milk carafe (A5) (fig. 1).
3. Remove the seal (A2) (fig. 2).
4. Remove the whisk holder (A3) from the carafe (fig. 3).
5. Remove the whisk (A4) (fig. 4).





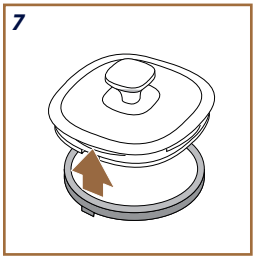


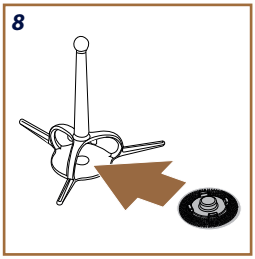




6. Immerse the separated items in warm water (40-50 °C) with washing-up liquid, and leave them to soak for at least 30 minutes (fig. 5).
7. Rinse all the parts with fresh drinking water and dry with a clean cloth (fig. 6).
8. Reassemble the seal with the lid (fig. 7) and the whisk with the holder (fig. 8).











2.1 Cleaning the milk carafe

Important:

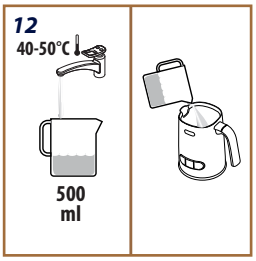
- Do not wash in a dishwasher.
- Do not use solvents, abrasive detergents or alcohol to clean the appliance.
- Keep packaging (plastic bags) out of the reach of children.
- Never immerse the milk carafe (A5) and/or the base with the electrical connector in liquid (A8).
- Do not direct running water into the milk carafe (A5): this could cause splashes and wet the electrical components.



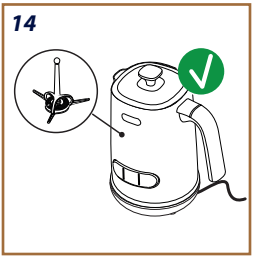
1. Prepare a solution of warm water (40-50 °C) and washing-up liquid in a jug (fig. 9).
2. Pour the solution into the milk carafe (A5) (fig. 10) and leave it to work for at least 30 minutes.
3. Thereafter, empty the milk carafe (fig. 11).
4. Rinse the milk carafe: fill a jug with fresh drinking water as indicated and pour the water into the milk carafe (fig. 12), then empty it out (fig. 11).











5. Dry the milk carafe (both inside and outside) using a clean dry cloth (fig. 13).
6. Insert the reassembled holder (A3) and whisk (A4) and reposition the reassembled lid (A1) and seal(A2).
7. Place the milk carafe back on its base. The frother is now ready for use (fig. 14).

3 USING THE LATTEMIX

3.1 What milk to use?

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

The quality of the froth depends on various factors:

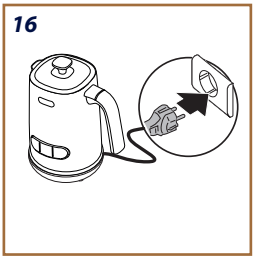
- type of milk or vegetable drink. When using vegetable drinks, it is best to use 'Barista' versions of these products as the quality of the froth be will optimized;
- the brand utilized;
- ingredients and nutritional values.



3.2 How much milk?

Level limit marks on the inside of the carafe (fig. 15) indicate how much milk should be put in when preparing a drink.

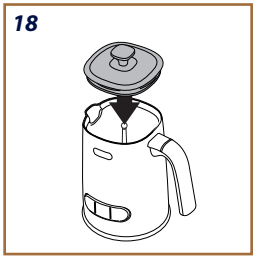
Do not exceed the MAX level mark for the type of drink prepared (MAX FROTH = frothed drink; MAX MILK = drink without froth). Also, be sure to cover the minimum level mark.

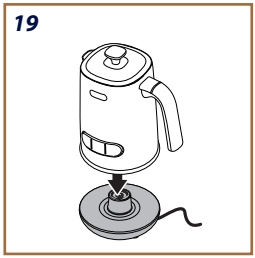


3.3 Preparing drinks

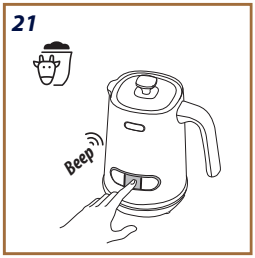
1. Connect the machine to the mains supply (fig. 16).
2. Remove the lid (A1) (fig. 1).
3. Pour the milk or vegetable drink into the milk carafe (A5) (fig. 17). Check the level of the liquid inside the carafe:
   - MAX MILK: maximum level for hot milk, no froth;
   - MAX FROTH: maximum level for frothed milk;
   - MIN: minimum level for all drinks prepared.
4. Close the lid (fig. 18).
5. Connect the carafe to the base (fig. 19).
6. Now press the button corresponding to the selected drink, as illustrated below:





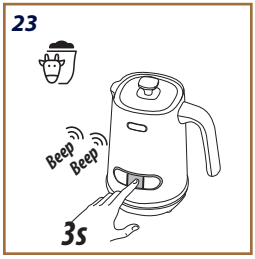


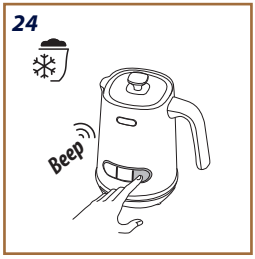




	Vegetable drinks	Milk	Vegetable drinks/Milk
Frothed hot drink (fig. 20/21)	✔	✔	✖
Hot drink (fig. 22/23)	✔ (press and hold for 3 seconds)	✔ (press and hold for 3 seconds)	✖
Frothed cold drink (fig. 24)	✖	✖	✔







7. Preparation begins and the process will stop automatically (the preparation time for cold drinks is longer). When the preparation of the drink has been completed, a long beep will be heard.
8. To stop the preparation manually, press the button currently blinking.

Please note:
If the LatteMix remains on the base for more than 5 minutes without being used, the Auto-off function will be activated. To reactivate the appliance, press one of the buttons to switch it back on and prepare it for further use.

3.4 Use the measuring cup for recipes (C1)

With this accessory you have a variety of drinks to try out: here are 3 suggestions to get you started. Find out more on delonghi.com.

Important!
Do not pour hot drinks into the measuring cup: use the cup only for measuring ingredients.



MILK WITH MAPLE SYRUP AND CINNAMON	
Total preparation time:	10 min
Servings:	1
FOR THIS RECIPE, YOU NEED:	
Whole milk (150ml)	
1 espresso, medium-dark roast coffee (40ml)	
4 large spoons maple syrup	
1 teaspoon ground cinnamon	
Whipping cream (100ml)	
Ground cinnamon to sprinkle	
One cup or mug (300ml)	
PREPARATION:	
1.	Dispense one espresso coffee into the cup or mug and add the maple syrup and cinnamon; stir well to blend the ingredients.
2.	Pour the milk into the LatteMix, then press the cow's milk button and hold for 3 seconds so as to activate the Hot Milk function.
3.	When the LatteMix switches off, pour the hot milk into the cup or mug, covering the coffee and maple syrup mixed previously.
4.	Rinse out the LatteMix and put in the whipping cream.
5.	Press the COLD button and allow 60 seconds for the cream to whip up.
6.	Pour the whipped cream onto the drink and sprinkle a little cinnamon on top to add aroma. Enjoy your Latte!



NITRO-STYLE COLD COFFEE	
Total preparation time:	5 min.
Servings:	1
FOR THIS RECIPE, YOU NEED:	
Ice cubes	
1 espresso, medium roast coffee, OR 1 cold brew (40ml / 1oz)	
Cold water 100ml / 3oz	
Cold milk (optional)	
One tall glass	
PREPARATION:	
1. Espresso: prepare the coffee, wait for it to cool to room temperature, then pour it into the LatteMix.	
2. Using cold brew: put 40ml / 1oz into the LatteMix.	
3. Add water in the LatteMix.	
4. Press and hold the COLD function button to froth the contents.	
5. Prepare a tall glass, putting in ice cubes to cool it.	
6. Pour the frothed coffee onto the ice.	



ICED MATCHA LATTE

Total preparation time:	5 min.
Servings:	1

FOR THIS RECIPE, YOU NEED:

- 200ml of a preferred alternative vegetable milk - cold (a "Barista" version of the selected product will be best)
- 17g powdered matcha green tea
- One tall glass
- Ice cubes

PREPARATION:

1. Pour 150ml of a preferred alternative vegetable into the Latte-Mix together with the powdered tea.
2. Press the vegetable drinks button.
3. Prepare a tall glass, putting in ice cubes to cool it.
4. Pour the Matcha Latte over the ice.
5. Pour in the remaining 50ml of vegetable milk.

4 CLEANING

Following use, proceed as indicated in heading "2 Before use & when cleaning the appliance".



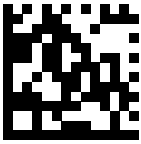
Do not wash in a dishwasher



Do not use solvents, abrasive detergents or alcohol

5 TROUBLESHOOTING

Problem	Cause	Solution
Appliance does not switch on	Appliance not plugged into a power socket.	Connect the plug to the power socket
Little or no froth on the drink following preparation	“Hot milk" function selected by mistake	Repeat the preparation, using milk straight from the refrigerator and pressing the function button just once (see heading "3 Using the LatteMIX")
	Milk too warm	Use milk at refrigerator temperature
	After cleaning, whisk (A4) not properly assembled with holder (A3), or the entire assembly not refitted, or not correctly in place	Fit the whisk to the holder and make certain it is positioned correctly in the milk carafe
	Nutritional values of the drink not suitable for the type of preparation	Select “Barista” versions of the vegetable drink
Milk overflowing from the carafe	Too much milk in the carafe	Always check that the quantity of liquid poured into the carafe does not exceed the MAX level for the intended preparation
	Appliance positioned on a sloping surface	The LatteMix frother must always be set on a flat and level surface
All buttons on fast blink	Overheating alarm	Unplug the appliance and empty the milk carafe. Wait 10 minutes, then pour in new milk at refrigerator temperature



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