EC9250

# La Specialista
## ARTE EVO

## COFFEE MAKER

Instructions for use. Keep these instructions
Visit delonghi.com for a list of service centers near you.
ELECTRIC CHARACTERISTICS
120 V~ 60 Hz 1600 W

## MACHINE À CAFÉ

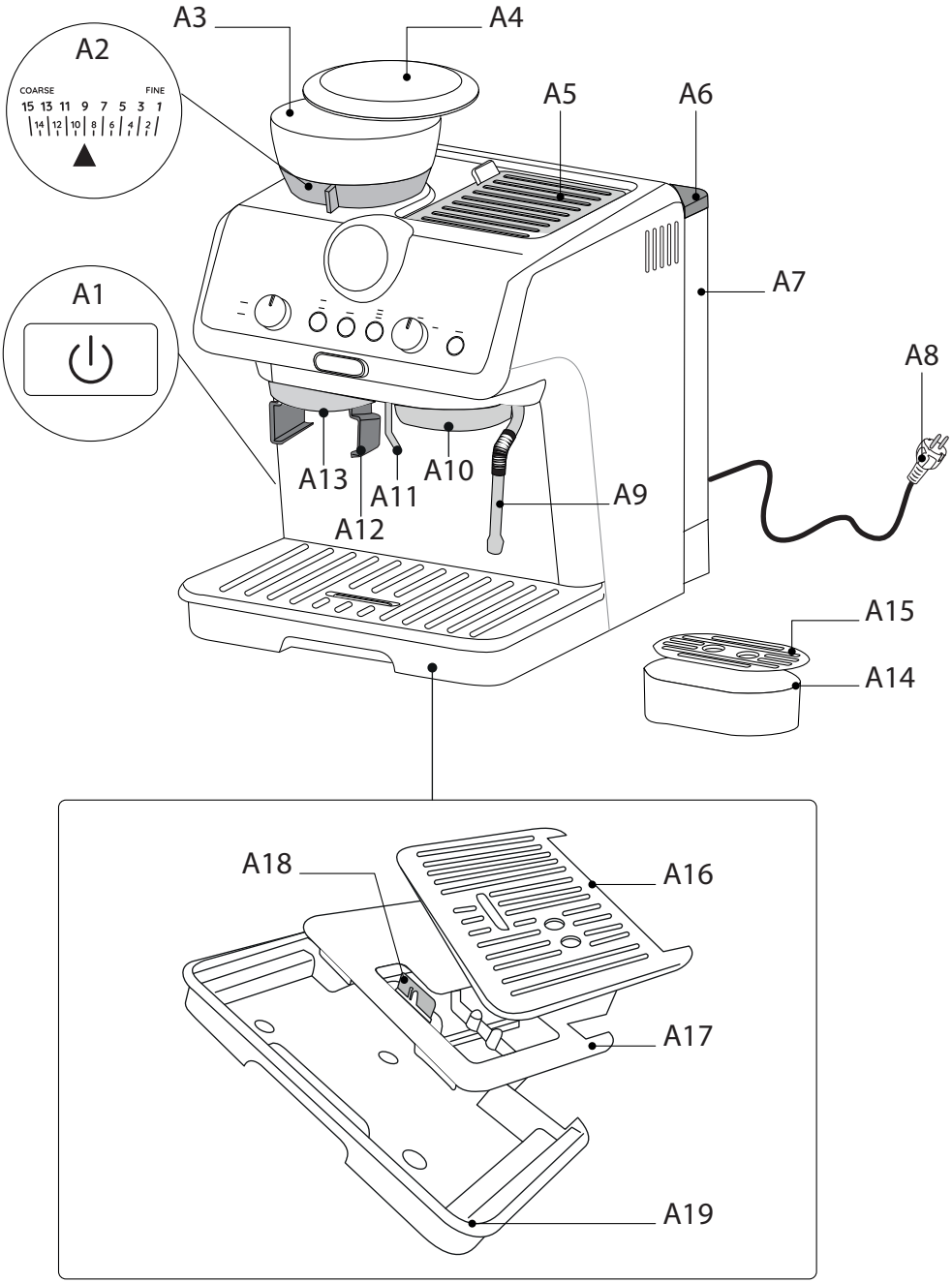
Mode d'emploi . Conservez cette notice
Visitez delonghi.com pour y voir une liste des centres de réparation proches de chez vous.
CARACTÉRISTIQUES ÉLECTRIQUES
120 V~ 60 Hz 1600 W

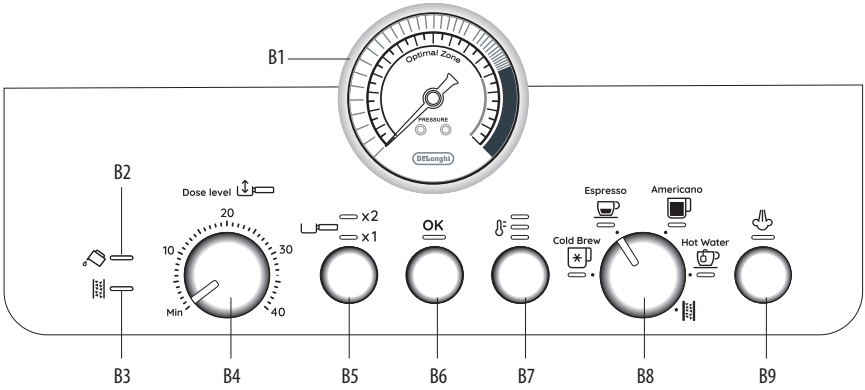
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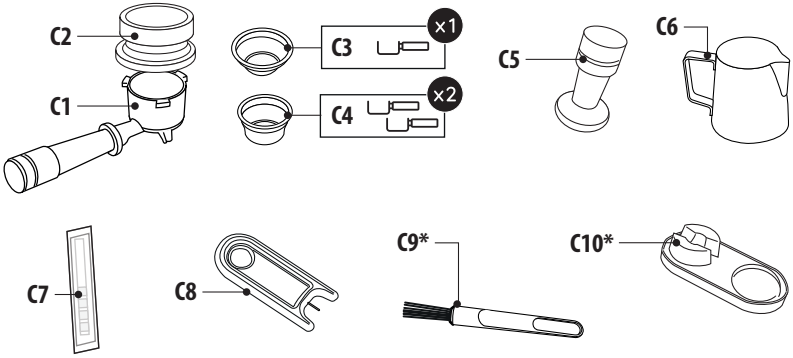
Repase y guarde estas instrucciones.
Lea cuidadosamente este instructivo antes de usar su aparato.
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CARACTERISTICAS ELECTRICAS:
120 V~ 60 Hz 1600 W

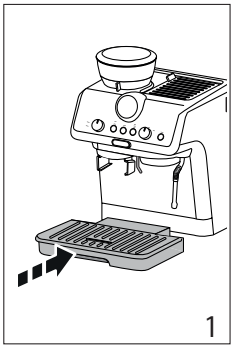


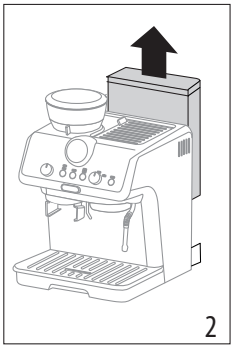

DēLonghi

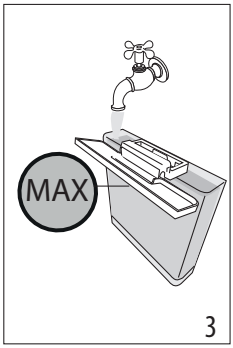

A1
A2
COARSE
FINE
15 13 11 9 7 5 3 1
14 12 10 8 6 4 2
A3
A4
A5
A6
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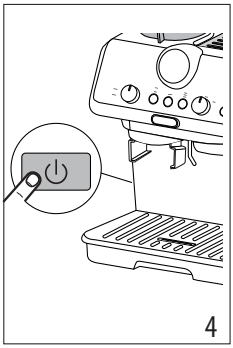

B1
Optimal Zone
PRESSURE
B2
Dose level
20
10
30
Min
40
×2
×1
OK
Espresso
Americano
Cold Brew
Hot Water
B3
B4
B5
B6
B7
B8
B9

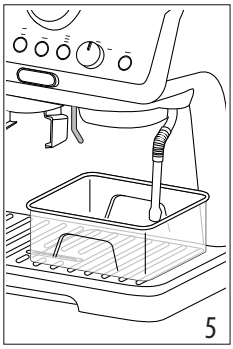

C2
C1
C3
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C4
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C5
C6
C7
C8
C9*
C10*

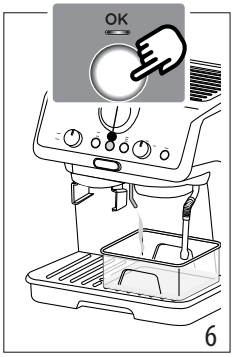

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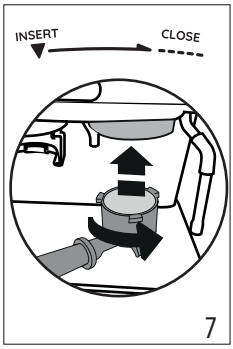

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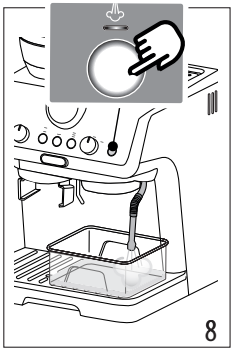

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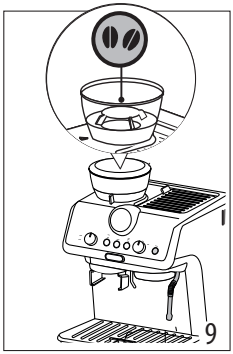

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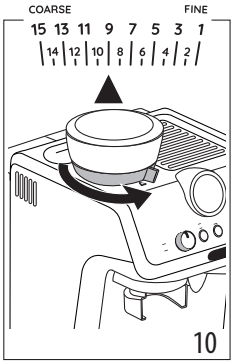

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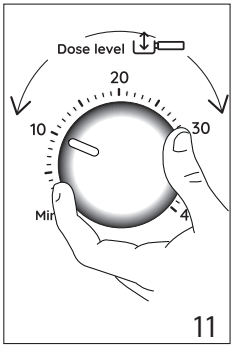

OK
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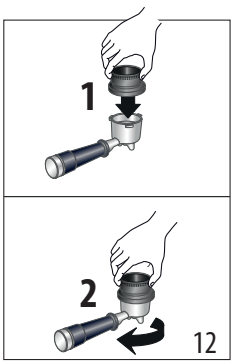

INSERT
CLOSE
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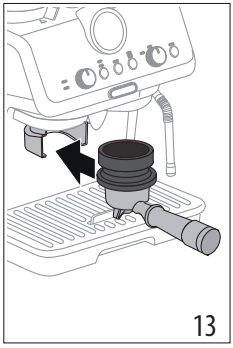

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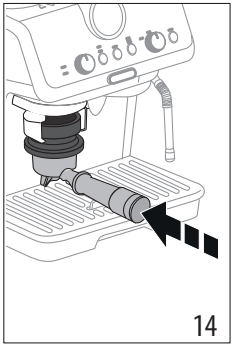

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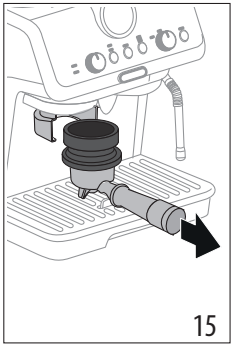

COARSE
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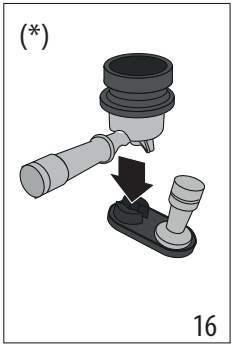

Dose level
20
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30
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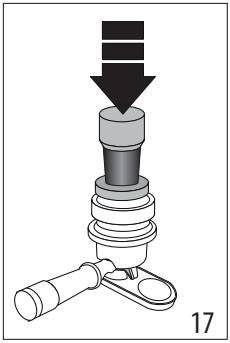

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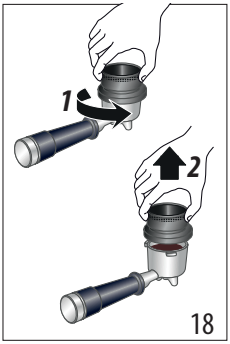

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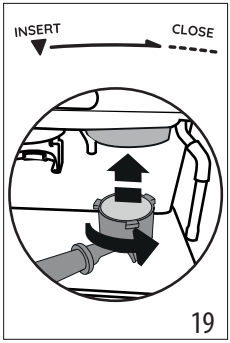

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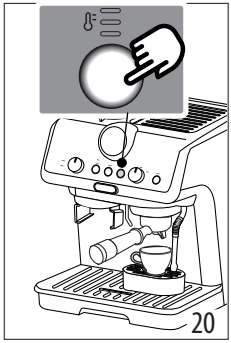

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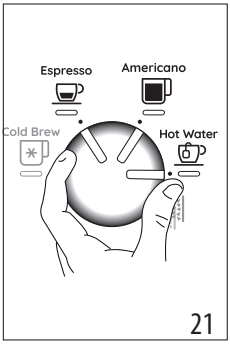


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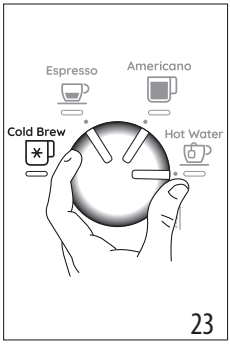
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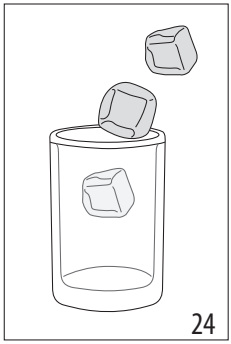


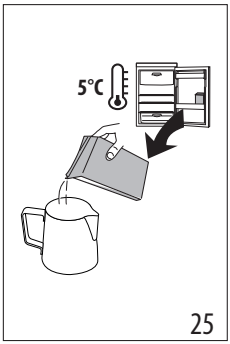
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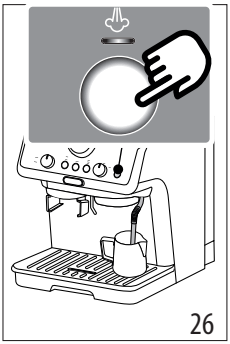


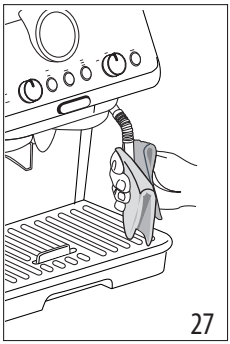
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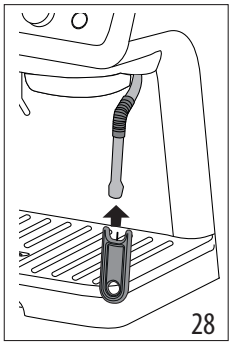

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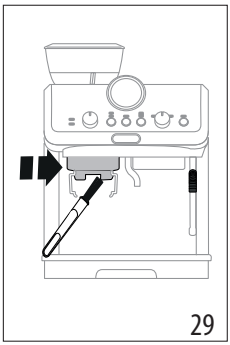


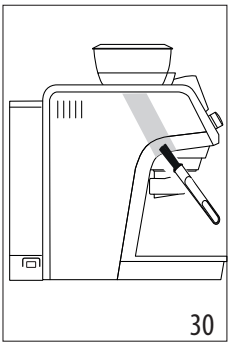
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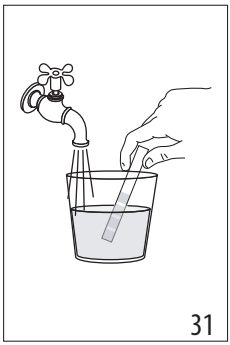

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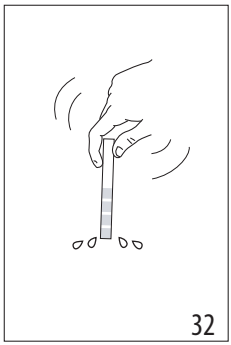

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following.

- Read all instructions carefully.
- Make sure the voltage of your electrical system corresponds to the voltage shown on the bottom of the machine.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Keep the appliance out of the reach of children and do not leave appliance unattended while in operation.
- Close supervision is necessary when any appliance is used by or near children
- Unplug from the outlet when not in use and before cleaning.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or personal injury.
- Do not use outdoors.
- Make sure the power cord does not hang over the edge of the table or counter-top to avoid getting accidentally caught or entangled.
- Do not place the appliance or its electrical parts on or near electric stoves, cooking surfaces, or gas burners.
- Plug cord into the wall outlet. To disconnect, first turn machine "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use. This appliance is to be utilized for domestic use only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. The manufacturer declines all responsibility for any damage caused by improper, incorrect, or irresponsible use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- WARNING: To avoid the risk of injury, do not open the brewing chamber during the brewing process.
- The surface of the heating element remains hot after use and the outside of the appliance may retain the heat for several minutes depending on use.
- Clean all the components thoroughly, taking particular care with parts in contact with the milk.
- IMPORTANT: to prevent damage to the appliance, do not clean with alkaline detergents; use a soft cloth and, where applicable, neutral detergent.
- Appliances with removable cord: avoid splashes of water on the power cord connector or socket at the back of the appliance.
- IMPORTANT: Models with glass surfaces: do not use the appliance if the surface is cracked.
- The coffee maker must not be placed inside a cabinet or kitchen unit during use.
- The cleaning and user maintenance shall not be made by children without supervision.

**WARNING: To reduce the risk of fire or electric shock, do not remove the cover or the exterior of the unit. Don't attempt to repair or modify the machine, doing so will void the warranty. Repair should be done by authorized service personnel only!**

## SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

# SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

## 1. GENERAL INFORMATION

### 1.1 Instructions for use

Read all the instructions for use carefully before using the appliance. Failure to follow these instructions may result in burns or damage to the appliance.
The manufacturer is not liable for damage deriving from failure to respect these instructions for use.

***Please note:***

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

**Keep this leaflet carefully together with the appliance.**

If the appliance is passed to other persons, they must also be provided with these instructions for use.

### 1.2 What water to use

- Use only potable fresh water.
- Do not use sparkling (carbonated) or distilled water.

### 1.3 What milk/plant-based beverage to use

- The machine can be used both with cow's milk and plant-based beverages.
- Do not use raw milk.
- Use only pasteurized or UHT milk or plant-based beverages stored according to the manufacturer's instructions.
- The cleaning methods described in the instructions do not guarantee the complete removal of allergens.
- In case of allergies or suspected allergies and/or intolerances, make sure that your machine has not already been used with types of milk or plant-based beverages that contain allergens you are allergic to or substances to which you are intolerant.

## 2. BEFORE USE

### 2.1 Checking the appliance

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

### 2.2 Installing the appliance

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

- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm/ 1.18 in between the surfaces of the appliance and the side and rear walls and at least 15 cm/ 5.90 above the coffee maker.
- Water penetrating the appliance could cause damage. Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the power cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

### 2.3 Connecting the appliance

Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance.
Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 13 A only.
If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

### 2.4 Setting up the appliance

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. CLEANING AND MAINTENANCE

- Carefully perform the regular cleaning of the machine and its accessories as indicated in the instructions for use provided and/or prompted by the display or warning lights of the appliance itself
- Do not use solvents, abrasive or alkaline cleaners, or alcohol to clean the appliance, as they could damage it: use a soft cloth and, where applicable, neutral detergent.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

### 3.1 Cleaning before first use

- When using for the first time, clean the appliance and the removable accessories that come into contact with water, coffee and milk/plant-based beverages, as indicated in the instructions for use provided. Check in the instructions provided the washing procedure for the accessories, including which of them are dishwasher safe.
- When using the machine for the first time, 4-5 preparations will need to be made before it gives satisfactory results.

### 3.2 Cleaning and maintenance of the water tank.

- **Regular cleaning:** Clean the water tank every 30 days following the instructions provided.
- **Beverages served hot:** The water in the tank should be changed at least every 3 days.
- **Cold extraction technology (if included in the model):** Before making cold extraction drinks, empty out the water tank, rinse thoroughly and refill with fresh potable water.

### 3.3 Descaler

- To perform the required descaling process (see dedicated section "Descaling" on page <?>) use only De'Longhi Eco-Decalk, available at delonghi.com. The use of unsuitable descalers may result in defects not covered by the manufacturer's warranty.
- Before use, carefully read the safety warnings provided with the descaler and the instructions on the packaging
- Perform descaling according to the frequency and methods outlined in the instructions provided, or indicated by the user interface
- Failure to follow the descaling instructions may result in defects not covered by the manufacturer's warranty.
- The descaler could damage delicate surfaces. If the product is accidentally spilt, dry immediately.

## 4. DESCRIPTION

### 4.1 Description of appliance - A

A1. Main switch (ON/OFF)
A2. Grinding level selector
A3. Beans container
A4. Beans container lid
A5. Accessory door
A6. Water tank lid
A7. Water tank
A8. Power cord
A9. Steam wand
A10. Coffee spout
A11. Hot water spout
A12. Coffee grinder portafilter bracket
A13. Coffee grinder outlet
A14. Small cup drip tray
A15. Small cup grille
A16. Cup/mug grille
A17. Cup/mug grille support
A18. Drip tray water level indicator
A19. Drip tray

### 4.2 Description of control panel - B

B1. Pressure gauge
B2. "No water" indicator
B3. "Descale" indicator
B4. Ground coffee quantity dial
B5. 1 or 2 cup button (to use the corresponding coffee filter)
B6. "OK" button: deliver drink/confirm
B7. "Coffee temperature" button
B8. Function selector dial
    - Cold Brew
    - Espresso
    - Americano
    - Hot water
    - Descaling
B9. "Steam" button: to deliver steam

### 4.3 Description of accessories - C

(* Accessories different for type and number upon model)
C1. Portafilter
C2. Dosing and tamping guide
C3. 1 cup filter
C4. 2 cup filter
C5. Tamper
C6. Milk pitcher
C7. "Total Hardness Test" paper
C8. Steam wand cleaning needle
C9. Cleaning brush (*certain models only)
C10. Tamping mat (*certain models only)

### 4.4 Optional cleaning accessories recommended by the manufacturer

For more information, visit www.delonghi.com.

ECO MULTICLEAN **Cleaner**
EAN: 8004399333307

ECODECALK **Descaler**

## 5. PREPARING THE APPLIANCE

Wash all accessories with warm water and washing-up liquid, then proceed as follows:

1. Insert the drip tray (A19) complete with cup grille (A16) and relative support (A17) (fig. 1);
2. Extract the water tank (A7) (fig. 2) and fill with fresh clean water, taking care not to exceed the MAX level (fig. 3).
3. Put the tank back in the appliance.

**Important:** *Never operate the appliance without water in the tank or without the tank.*

**Please note:** *You should customise water hardness as soon as possible following the instructions in section "9. Settings menu".*

## 6. SETTING UP THE APPLIANCE

1. Plug into the mains socket. Press the main switch (A1) (fig. 4).
2. **Place a container of at least 100ml/3.38 fl oz capacity under the hot water spout (A11)** (fig. 5).
3. Press the OK button (B6) (fig. 6). Delivery begins and stops automatically. Empty the container.

Before using the coffee maker, the internal circuits of the machine must be rinsed. Proceed as follows:

4. Place the coffee filter (C3) or (C4) in the portafilter (C1).
5. Attach the portafilter (C1) complete with filter to the appliance: to ensure it is attached correctly, align the handle of the portafilter with "INSERT" (fig. 7), then turn the handle to the right until it is aligned in the "CLOSE" position.
6. Place a container under the portafilter and the steam wand (A9).
7. Press the OK button (B6): delivery will begin.
8. When delivery has finished, press the steam button (B9) (fig. 8) and release the jet for a few seconds so as to rinse the steam circuit; to ensure best possible results, this operation should be repeated 3 or 4 times. The purpose of this procedure is to purge any water from the circuit before using steam to prepare a drink.

The appliance is ready for use.

**Please note:** *We also recommend rinsing the internal circuits if the appliance is not used for a long period.*

When using the machine for the first time, 4-5 cups of coffee will need to be made before it gives satisfactory results. Pay particular attention to the quantity of ground coffee in the filter ((C3) or (C4)) (see instructions in section "4.1 Step 1 - Grinding"). Proceed as described in section "The "perfect dose"".

## 7. MAKING COFFEE

### 7.1 Step 1 - Grinding

1. Put coffee beans in the container (A3) (fig. 9). It is best to grind only a quantity of beans sufficient for immediate use, so that the coffee will always be fresh.
2. The default grinding setting is 9 (medium ground). If this is too fine or too coarse, adjust the level according to personal taste and the type of coffee used (adjust only when the coffee grinder is in operation (fig. 10).

**Please note:** *Adjust the level according to the flow. If the flow is too slow, increase the grinding setting; if it is too fast, reduce it. Selecting levels between 3 and 1 will result in the beans being ground very fine. This kind of setting is suitable only for very special coffee (light roast) or when the quality of the ground coffee is less than ideal, and attributable to worn burrs (grinding too coarse).*

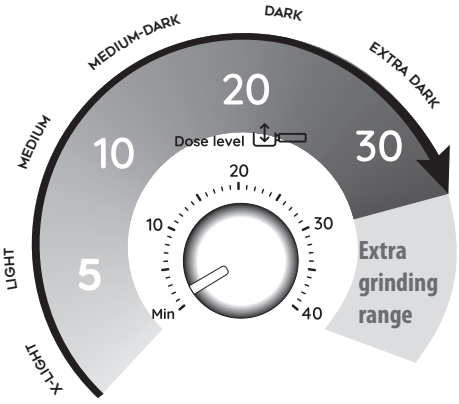
3. Place one of the coffee filters (C3) or (C4) in the portafilter (C1). Press ☕ (B5) to select preparation of 1 or 2 cups. This also doubles the quantity of espresso delivered.
4. Set the quantity by adjusting the dial (B4), starting from the minimum position (fig. 11).

The first time you use it, leave the dial in the Min. position. In the beginning, it is normal to make a few attempts before finding the optimal setting. We suggest you start with the default values, then modify them if necessary following the suggestions in section "Adjusting the quantity of ground coffee in the filter".

5. Attach the dosing and tamping guide (C2) to the portafilter: 1 press; 2 rotate to lock (fig. 12).
6. Insert the portafilter in the coffee grinder outlet (A13) (fig. 13).
7. Press the portafilter until you hear a "click" (fig. 14), then release. Grinding starts and stops automatically.

**Please note:** *To manually stop grinding, just press the portafilter again (until you hear a click).*

**Adjusting the quantity of ground coffee in the filter**



Different varieties of coffee bean give different results when ground: consequently, the initial adjustment of the dosage requires special care.
This illustration shows how to regulate the dosage, based on the roast colour: this should be taken as a general guide, given that in practice, the final adjustment can vary according to the composition of the beans.

1. Set the quantity (to the raised mark inside the coffee filter), starting from the minimum position. The numbers on the dial are a handy reference to note down once the quantity in the filter is ideal. The numbers do not correspond to the coffee grinder settings, measurement units (g/oz) or grinding time.
2. Looking at the roast colour of your particular beans, turn the dial slowly to find the right adjustment.

## 7.2 Step 2 - Tamping

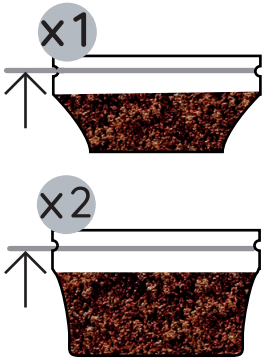
1. After grinding, remove the portafilter (fig. 15).
2. Tap the dosing and tamping guide (C2) to level the ground coffee.
3. (Certain models only): rest the portafilter in the housing on the tamping mat (C12) (fig. 16).
4. Press the coffee using the tamper (C5) (fig. 17).
5. Remove the dosing and tamping guide by turning it anti-clockwise and pulling upwards (fig. 18), and check that the quantity is correct (see "The "perfect dose"").
6. Attach the portafilter to the coffee outlet (A10) (fig. 19).

**Please note:** *Coffee left on the edges of the filter after pressing does not in any way compromise the quality of the brewing and therefore the end result.*

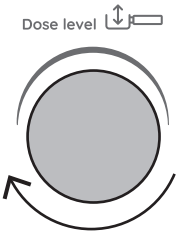
**The "perfect dose"**
See next paragraph.

## 7.3 Achieve perfect dose

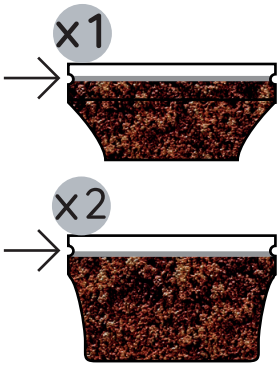
**Under dose**




- The coffee ground quantity in the filter is not enough.
- To encrease coffee quantity, turn clockwise the coffee dose dial (B4) to increase the number one by one.

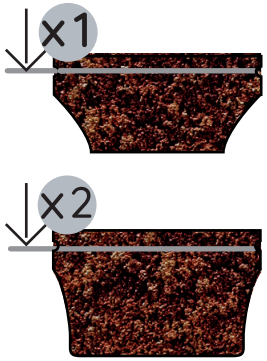



**PERFECT DOSE**

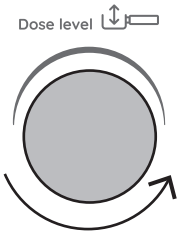



- The filter is filled up to the level of the mark
- The coffee dose dial (B4) is correctly set

**Over dose**




- Too much ground coffee in the filter.
- Next grinding, reduce the coffee quantity by turning anti-clockwise the coffee dose dial (B4) to decrease the number one by one.



### 7.4 Step 3 - Brewing

1. Select the temperature (fig. 20) (see "Coffee preparation temperature").
2. Select the desired drink (fig. 21). If the drink has been programmed (see section "8. Programming drink quantities"), the drink light blinks briefly.
3. Press OK (B6) to start brewing (fig. 22) (pre-infusion and infusion). Delivery of the coffee will stop automatically.

**Coffee preparation temperature**

The water temperature is controlled during the entire preparation process to ensure its stability during the extraction step. The machine has 3 infusion temperatures* in a range between 92/ 197.6 and 96/ 204.8 °C/°F.

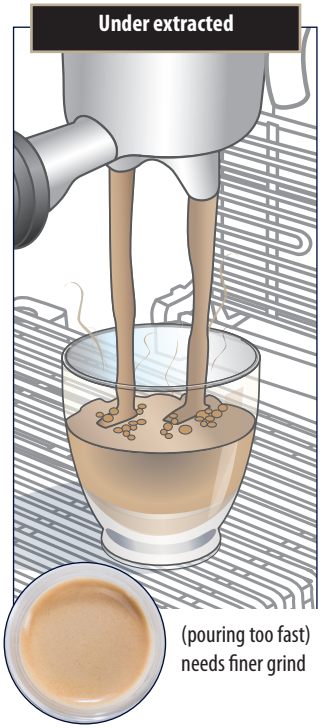
The temperature effectively utilized will depend typically on the variety of been and the roast: Robusta beans require a lower temperature, and Arabica beans a higher temperature. The same applies for dark roasted beans or for light roasted beans, respectively.

| Temperature level | Corresponding indicator light | Roast colour |
|---|---|---|
| **MIN** |  | **Dark** |
| **MED** |  | **Medium-dark** |
| **MAX** |  | **Light - medium** |

* This is the temperature of the water in the thermoblock. It is therefore different to the temperature of the drink in the cup or the temperature of the drink at the moment of release from the outlets of the portafilter.

## 8. ACHIEVE ESPRESSO PERFECTION

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

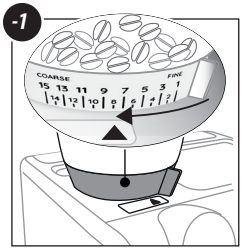



(pouring too fast) needs finer grind

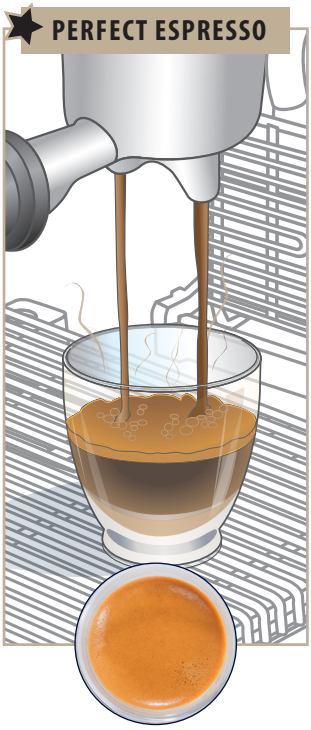
- Flowing fast like water
- Light and pale Crema

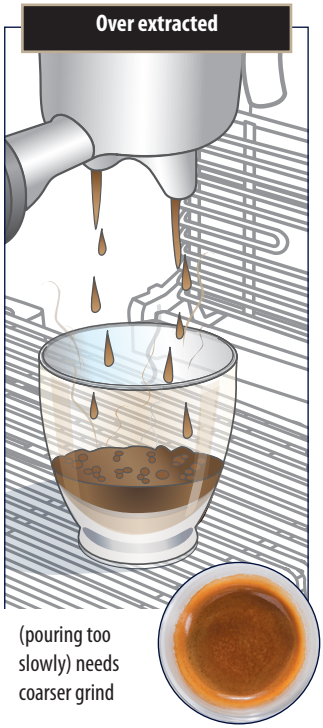
**To make it perfect:**

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




- Make sure ground coffee quantity reaches the "perfect dose": if not, adjust the coffee dose dial (B4) (see "4.3 Achieve perfect dose").



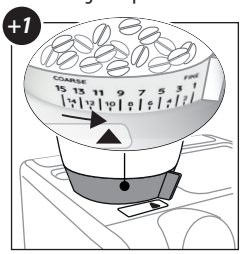




(pouring too slowly) needs coarser grind

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

**To make it perfect:**

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




- Make sure ground coffee quantity reaches the "perfect dose": if not, adjust the coffee dose dial (B4) (see "4.3 Achieve perfect dose").

## 9. PREPARATION OF COLD BREW BEVERAGES

COLD EXTRACTION TECHNOLOGY

Cold Extraction Technology provides a method of preparing coffee that uses cold water, or water at room temperature. Instead of heat, a longer period of infusion is used to extract the properties of the coffee beans.

Proceed as follows:

1. Select Cold Brew (fig. 23). The indicator light of the OK button turns blue.
2. To ensure the coffee circuit is cold, it will be advisable to run a trial delivery first: accordingly, place a container under the coffee spout (A10) and press OK: press OK again after a few seconds to stop the delivery;
3. Remove and empty the container, then attach the portafilter, with the appropriate dose, to the coffee spout;
4. Prepare a glass with 2-3 ice-cubes and position it under the coffee spouts (fig. 24);
5. Press OK (indicator light blue): delivery will begin.
6. Delivery stops automatically.

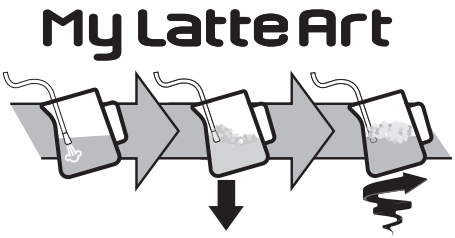
***Please note:***

- *Cold Extraction is a pressureless technology: consequently, the pressure gauge does not move during delivery.*
- *Make certain that the water in the tank is fresh. If the water is one or two days old, empty the tank and rinse thoroughly. Keep the water tank clean at all times.*

## 10. MAKING MILK DRINKS

### 10.1 Frothing the milk

1. Fill the pitcher (C6) with the amount of milk to be warmed/frothed, bearing in mind that the volume of the milk will increase 2- or 3-fold (fig. 25). For a denser and more evenly distributed froth, best results will be achieved using whole cow's milk at refrigerator temperature (about 5°C/ 41°F).




2. Place the pitcher under the steam wand and press the steam button (B9) (fig. 26).
3. To froth the milk, rest the steam wand (A9) on the surface of the liquid. This mixes air with the milk and steam.
4. Keep the steam wand in contact with the surface, taking care not to let in too much air and create excessively large bubbles.
5. Immerse the steam wand below the surface of the milk, this creates a vortex in the liquid. Once the milk is heated to the desired temperature, press the steam button again and wait for the flow of steam to stop completely before removing the milk carafe from the machine.

***Barista tips:***

- **Fresh milk is best**. Always use fresh milk straight from the fridge.
- For best results, always replace the milk carafe in the fridge when not in use.
- Whole milk ensures optimum results. The appearance and texture of froth depending on the nature of the dairy milk or vegetable drinks utilized.
- After frothing the milk, eliminate unwanted bubbles by swirling the pitcher gently.

**Cleaning the steam wand**

1. Following use, always wipe the steam wand (fig. 27) with a cloth to remove residual deposits of milk. The recommended procedure for in-depth cleaning is to use Eco MultiClean: this product ensures maximum hygiene by removing milk proteins and fats, and can be used for cleaning the entire machine.
2. Release steam for a few seconds to clean the wand (fig. 8).
3. Wait until the steam wand has cooled down. To ensure the wand works efficiently over time, use the special cleaning tool (C10) to free the holes (fig. 28) of any obstruction.

## 11. PROGRAMMING DRINK QUANTITIES

1. Prepare the appliance to deliver 1 or 2 cups of the drink you want to make, as far as attaching the portafilter (C1) complete with the (C3) or (C4) filter and ground coffee.
2. Turn the dial (B8) to select the drink being programmed.
3. Press the OK button (B6) and hold for a least 3 seconds, until the indicator relative to the selected drink starts to blink, indicating that the machine is in programming mode.
4. When the desired quantity has been reached, press the OK button again: the quantity is programmed.

***Please note:***

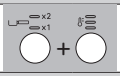
- *You can programme drinks, but not steam delivery.*
- *Programming changes the quantity of drink delivered, but not the quantity of ground coffee*
- *When a programmed drink is selected, the corresponding light blinks briefly.*
- *"**2x**" drinks can be programmed separately.*

| Coffee recipe | Default quantity (ml/fl oz) | Programmable quantity (ml/fl oz) |
|---|---|---|
| Cold Brew | ≃ 110/3.72 | ≃ 90/3.04 to ≃130/4.39 |
| Cold Brew 2x | ≃ 180/6.09 | ≃ 160/5.41 to ≃ 220/7.44 |
| Espresso | ≃ 35/1.18 | ≃15/0.51 to ≃90/3.04 |
| Espresso 2x | ≃ 70/2.37 | ≃30/1.01 to ≃180/6.09 |
| Americano | ≃ 120/4.06 | • espresso: ≃20/0.68 to ≃90/3.04<br>• water: ≃25/0.84 to ≃150/5.07 |
| Americano 2x | ≃ 240/8.11 | • espresso: ≃30/1.01 to ≃180/6.09<br>• water: ≃50/1.69 to ≃240/8.11 |
| Hot water | ≃ 250/8.45 | from ≃65/2.20 to ≃300/10.14 |

## 12. SETTINGS MENU

**1. Access the menu:**

Press together and hold for 3 seconds

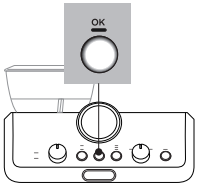



**2. Select the setting to be adjusted**




| Corresponding setting | Turn to | Press | Press again to change the setting |
|---|---|---|---|
| Statistics (info useful for assistance purposes) | Cold Brew | See section "16.1 Statistics" | |
| Pre-infusion pause | Espresso | The indicator light corresponding to the setting currently selected comes on | ➡ No<br>➡ 1 sec<br>➡ 2 sec |
| Extra grinding adjustment | Americano | The indicator light corresponding to the setting currently selected comes on | ➡ 1st range<br>➡ 2nd range |
| Auto-off | Hot water | The indicator light corresponding to the setting currently selected comes on | ➡ 9 minutes<br>➡ 1.5 hours<br>➡ 3 hours |
| Water hardness | | The indicator light corresponding to the setting currently selected comes on | ➡ soft<br>➡ medium<br>➡ water /very hard |

**3. Save the new settings by pressing OK (B6)**

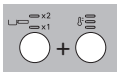



**Please note:** *The appliance exits the settings menu automatically if there is no activity for 30 seconds.*

### 12.1 Reset default settings

**1. Access the menu:**

Press together and hold for 3 seconds




**2. Reset to default values**

| | |
|---|---|
| Press and hold the steam button (B9) for 3 seconds. |  |

The OK light (B6) blinks briefly to confirm the reset.

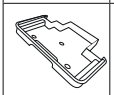
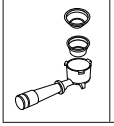
## 13. CLEANING THE APPLIANCE

***Important!***

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
- Should the machine remain idle for more than a week, it is advisable to carry out a rinse cycle before preparing any drinks.

***Danger!***

- Never immerse the coffee maker in water when cleaning: it is an electrical appliance.
- Before commencing any cleaning operation on the outside of the machine, turn it off, unplug it from the mains socket and wait for it to cool down.

| | DISHWASHER SAFE | Eco MultiClean | | | |
|---|---|---|---|---|---|
|  | × | ✓ | ✓ | × | × |
|  | ✓ | × | × | ✓ | ✓ |
|  | × | ✓ | ✓ | ✓ | ✓ |
|  | × | × | × | ✓ | ✓ |
|  | × | × | ✓ | × | × |
|  | × | × | × | ✓ | ✓ |

## 14. CLEANING THE COFFEE GRINDER

1. Clean the attachment area with the brush (C11) (fig. 29).
2. Use the brush to clean the coffee guide (fig. 30).

**Efficient grinding**

The burrs are subject to wear over time. As time goes by, to achieve the perfect quantity, you need to turn the dial (B4) towards the highest numbers. When you reach a setting of between 30 and 40, you need to set the extra grinding range (see section "9. Settings menu" - "Extra grinding range").

When the quantity of ground coffee becomes less than expected, contact a service centre to have the burrs replaced. With the new burrs fitted, adjust the coffee grinder by accessing the settings menu and selecting the first range of the "extra grinding adjustment" setting. Next, turn the ground coffee quantity dial (B4) to the Min position and set the quantity as for first-time use (see "The "perfect dose"").

## 15. WATER HARDNESS

The descale indicator (B3) lights up following a predetermined period of operation that depends on the hardness of the water. The machine can also be programmed according to the actual hardness of the local water supply, in which case descaling may be required less frequently (see section "9. Settings menu").

1. Remove the "TOTAL HARDNESS TEST" indicator strip (C7) from its pack.
2. Immerse the strip completely in a glass of water for about one second (fig. 31).
3. Remove the strip from the water and shake lightly (fig. 32).

| Water Hardness Test Result | (B7) button | Level |
|---|---|---|
|  |  | **1** soft water |
|  |  | **2** medium water |
|  |  | **3** hard or very hard water |
|  | | |

4. Set the machine accordingly, as indicated in the section "9. Settings menu".

## 16. DESCALING

***Important!***

- Before using the descaler, (C8) read the instructions and the labelling on the pack.
- Use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.

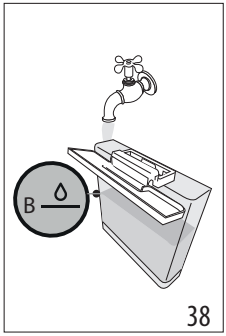
- Descaler can cause damage to delicate surfaces. If the product is accidentally spilt, dry immediately.

| **To descale** | |
|---|---|
| Descaler | De'Longhi descaler |
| Container | Capacity 2 litres / 67.63 fl oz |
| Time | ~20min |

1. When the indicator light (B3) comes on, you need to descale the appliance. You can start descaling at any time.
2. Remove and empty the drip tray (A19), then reposition it in the machine.
3. Empty the water tank (A7). (If present, remove the softballs and place in a glass of water until they can be re-inserted at the end of the descaling process.)
4. Pour the descaler into the water tank (C8) up to the level **A** marked on the inside of the tank (corresponding to the contents of one single pack or 100 ml/3.38 fl oz) (fig. 37).
5. Add water (1 litre/33.81 fl oz.) up to level B (fig. 38). Now reposition the water tank in the machine.

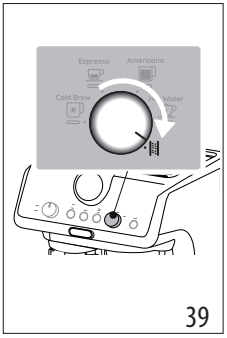


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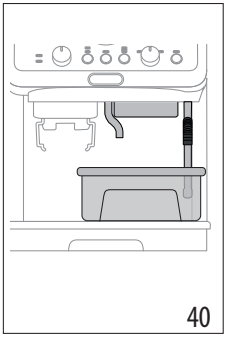


38

6. Turn the knob (B8) to (fig. 39): the OK indicator lights up and the indicator blinks.



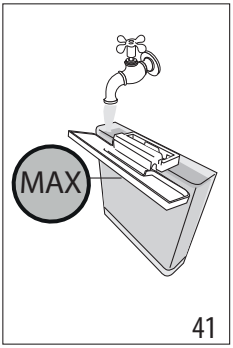
39


40

7. Make sure the portafilter (C1) is not attached. Position a container under the coffee spouts (A10) and hot water spout (A11) and another under the steam wand (A9) (fig. 40).
8. Press the hold the OK button (B6) for at least 3 seconds. The OK light blinks.
9. The descaling programme starts and the descaler liquid comes out of the spouts. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pausesuntil the tank is empty.

Descaling ceases and the OK light turns blue. This means that a rinse cycle must be carried out:

10. Empty the containers used to collect the descaler solution and reposition them under the spouts.
11. Remove the water tank, empty out any residual descaler solution, rinse under running water and fill with fresh water up to the MAX level (fig. 41). Put the tank back in its housing.



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12. Press the OK button: the rinse cycle will start.
13. When rinsing is complete, delivery stops: the indicator blinks and the OK indicator extinguishes.
14. Empty the recipient used to collect the rinse water.
15. Remove and empty the drip tray (A19), then reposition it in the machine.
16. Remove the tank, fill with fresh water and reposition in the machine. (If present, rinse the softballs with running water and put back in the tank).
17. Turn the function selection dial (B8) to one of the drinks.

The machine is now ready for use.

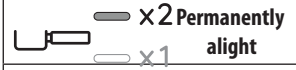
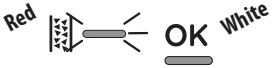
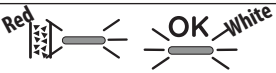
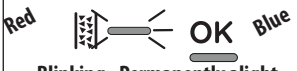
***Please note:***

- The descaling cycle can be started up at any time (even if the relative light has not yet come on).
- Should descaling be started up by mistake, it can be stopped by pressing the OK button and holding for 10 seconds; the rinse cycle cannot be stopped.

## 17. EXPLANATION OF INDICATOR LIGHTS

| LIGHTS | EXPLANATION OF INDICATOR LIGHTS | OPERATION |
|---|---|---|
| All lights blink briefly | Turning the appliance on | Self-diagnosis |
| OK **Permanently alight** | The machine has been turned on for the first time and the water circuit must be filled | Proceed as indicated in section "3. Setting up the appliance" |
| OK **Blinking** | The machine is warming up | Wait until the ideal delivery temperature has been reached |
| White OK + Espresso Americano Cold Brew Hot Water **Permanently alight** (The indicators and show the respective selections) | The machine is ready for delivery | Set up the machine and proceed with preparation of the drink |
| Blue OK + Espresso Americano Cold Brew Hot Water **Permanently alight** (The indicator shows the selection in progress) | The machine is ready for delivery | Set up the machine and proceed with preparation of the drink |
| **Permanently alight** | There is not enough water in the tank (A7) or the tank is not correctly in place | Fill the tank with water, or remove the tank and reposition it correctly |
| **Blinking** | An attempt is being made to deliver a beverage, but with water tank (A7) empty | Fill the tank with water |
| | Because the beans are too finely ground, the coffee is delivered too slowly or not at all | Remove the portafilter (C1) and repeat the coffee-making steps, bearing in mind the indications given in sections "4.1 Step 1 - Grinding" and "4.2 Step 2 - Tamping" |
| | The coffee filter (C3) or (C4) is obstructed | Rinse the filters under running water |
| | The tank (A7) is not properly in place and the relative valves are not open | Press down lightly on the tank to open the valves |
| | Limescale in the water circuit | Descale as described in section "14. Descaling" |
| ×2 ×1 **Permanently alight** | 1 cup preparation is selected | The entire preparation procedure (from grinding to delivery) is set to make 1 cup |

→

| LIGHTS | EXPLANATION OF INDICATOR LIGHTS | OPERATION |
|---|---|---|
|  | 2 cup preparation is selected | The entire preparation procedure (from grinding to delivery) is set to make 2 cups |
|  **Permanently alight** | Select one of the available temperatures | See "Coffee preparation temperature" |
|  **Blinking** | General alarm | Turn the machine off and wait 10 minutes before turning on again. If the problem continues, contact customer services. |
|  **Blinking** | The steam function is selected and in use | After a few seconds, the machine starts delivering steam |
|  **Permanently alight - red** | Descaling is required | Carry out descaling as described in section "14. Descaling" |
|  **Blinking - Permanently alight** | Descaling is selected | Press OK to start descaling or turn the dial to a drink |
|  **Flashing** | Descaling proceeds. The machine delivers descaling solution | Proceed by completing the descaling cycle (see "14. Descaling") |
|  **Blinking - Permanently alight** | The first step of the descaling cycle is complete: the next step required is a rinse. | Press OK to start rinsing. |
|  **Flashing** | The machine proceeds with the rinse to complete the descaling process | Proceed by completing the descaling cycle (see "14. Descaling") |

## 18. TROUBLESHOOTING

| PROBLEM | CAUSE | SOLUTION |
|---|---|---|
| There is water in the drip tray (A19) | This water comes from the internal circuits of the machine and is a normal consequence of their operation | Empty and clean the drip tray on a regular basis |
| The machine fails to produce espresso coffee | No water in the tank (A7) | Fill the tank |
| | The **OK** indicator (B6) is alight, meaning that the coffee circuit or the steam circuit is empty | Press the button associated with the **OK** indicator to fill the circuit |
| | Blockage in the coffee filter (C3) or (C4) | Rinse the filters under running water |
| | Coffee ground too finely | Adjust the quantity and grinding level |
| | The tank (A7)is not properly in place and the valves at the bottom are not open | Press down lightly on the tank to open the valves at the bottom |
| | Limescale in the water circuit | Descale as described in section "14. Descaling" |
| The portafilter (C1) cannot be attached to the appliance | The ground coffee has not been tamped or the quantity is excessive | Repeat phase 1 (section "4. Making coffee") using less coffee. If you are using the 1 cup filter, make sure the 1X light (B5) is on. |
| The espresso coffee drips from the edges of the portafilter (C1) instead of from the holes | The portafilter is not correctly in place | Attach the portafilter correctly (fig. 19) |
| | The coffee spout gasket has lost flexibility or is dirty | Contact a customer services centre to have it replaced |
| | Blockage in the coffee filter (C3) or (C4) | • Rinse the filters under running water<br>• Adjust the grinding settings |
| The espresso cream is too light (delivered from the spout too fast) | The machine settings need to be reappraised | See instructions in section "The "perfect dose"" |
| The espresso cream is too dark (delivered from the spout too slowly) | The machine settings need to be reappraised | See instructions in section "The "perfect dose"" |
| The coffee is cold | A Cold Brew drink has been made | When the OK indicator is blue, Cold Brew Technology is selected |
| The Cold Brew drink is warm | A hot drink was delivered shortly before the Cold Brew | Before preparing the beverage, it is advisable to cool the coffee circuit by running a trial Cold Brew delivery for a few seconds |
| | There water in the tank is not fresh | Empty the water tank, rinse and fill with fresh water |
| | No ice in the glass | Put 3-4 ice-cubes in the glass as described for the preparation of Cold Brew drinks |
| On completion of the descale cycle, the machine calls for a further rinse | During the rinse cycle, the water tank (A7) has not been filled to the MAX level | Repeat the rinse cycle (see section "14. Descaling") |
| | | → |

| PROBLEM | CAUSE | SOLUTION |
|---|---|---|
| The machine does not grind the coffee | Foreign matter has found its way into the coffee grinder | Turn the selector (A2) to 8 and remove all beans with a vacuum cleaner until the beans container (A3) is empty and clean. If the problem continues, contact customer services |
| Changing to a different type of coffee | | • You are recommended to pour only the amount of beans to be used into the beans container (A3)<br>• To empty the container, vacuum out the contents with a vacuum cleaner or grind all the beans in the container until completely empty.<br>• Add new type of coffee beans<br>• If the amount of ground coffee does not give the perfect dose, proceed to set up the machine as for first-time use |
| After grinding, the coffee filter (C3) or (C4) is empty | The funnel of the coffee grinder is clogged | Clean as described in section "11. Cleaning the coffee grinder". |
| After grinding, the amount of coffee in the filter (C3) or (C4) does not give the "perfect dose" | The quantity of ground coffee needs adjusting | Adjust the quantity with the relative dial (B4), following the indications given in section "The "perfect dose"". If the dial is already in the max. position, proceed as described in section "9. Settings menu" - "Extra grinding adjustment" |
| | You are using the 2 cup filter (C4) | Make sure the 2X light is on |
| | Over time the burrs wear down | Contact Customer Services |

## 18.1 Statistics

Machine statistics are useful in the event of service being needed. Proceed as follows:

- Access the menu by pressing buttons (B5) and (B7) simultaneously and holding for 3 seconds;
- Turn the dial (B8) to select "Cold Brew";
- Press the temperature button (B7);
- Once inside the settings menu, bring up the required statistical information by positioning the selector dial as illustrated in the following table:

| Positioning of dial | Counter |
|---|---|
| Cold Brew | Total count of cold drinks |
| Espresso | Total count of hot drinks |
| | ···→ |

| Positioning of dial | Counter |
|---|---|
| Americano | Total count of steam deliveries |
| | Total count of descale cycles |

- The numbers are shown alongside the relative indicators , OK, :

| Control panel indicators | Drinks count | Descale count |
|---|---|---|
| ×2 ×1 OK | up to 100 | up to 1 |
| ×2 ×1 OK | between 100 and 1000 | between 2 and 10 |
| | | ···→ |

| Control panel indicators | Drinks count | Descale count |
|---|---|---|
|  | between 1000 and 3000 | between 10 and 30 |
|  | between 3000 and 6000 | between 30 and 60 |
|  | between 6000 and 11000 | between 60 and 110 |
|  | more than 11000 | more than 110 |

- The machine comes out of the settings menu automatically if 30 seconds elapse without any activity.




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