



Instructions for use

ECAM630.35  
ECAM630.55  
ECAM630.75





**PRIMADONNA**  
— AROMATIC —

**DēLonghi**









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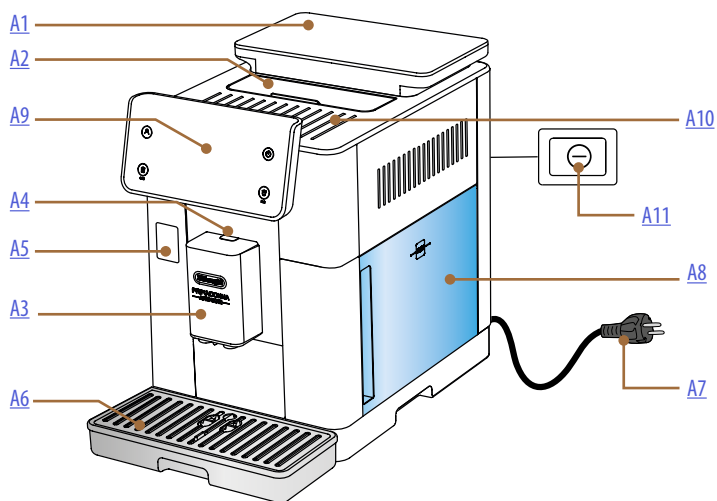
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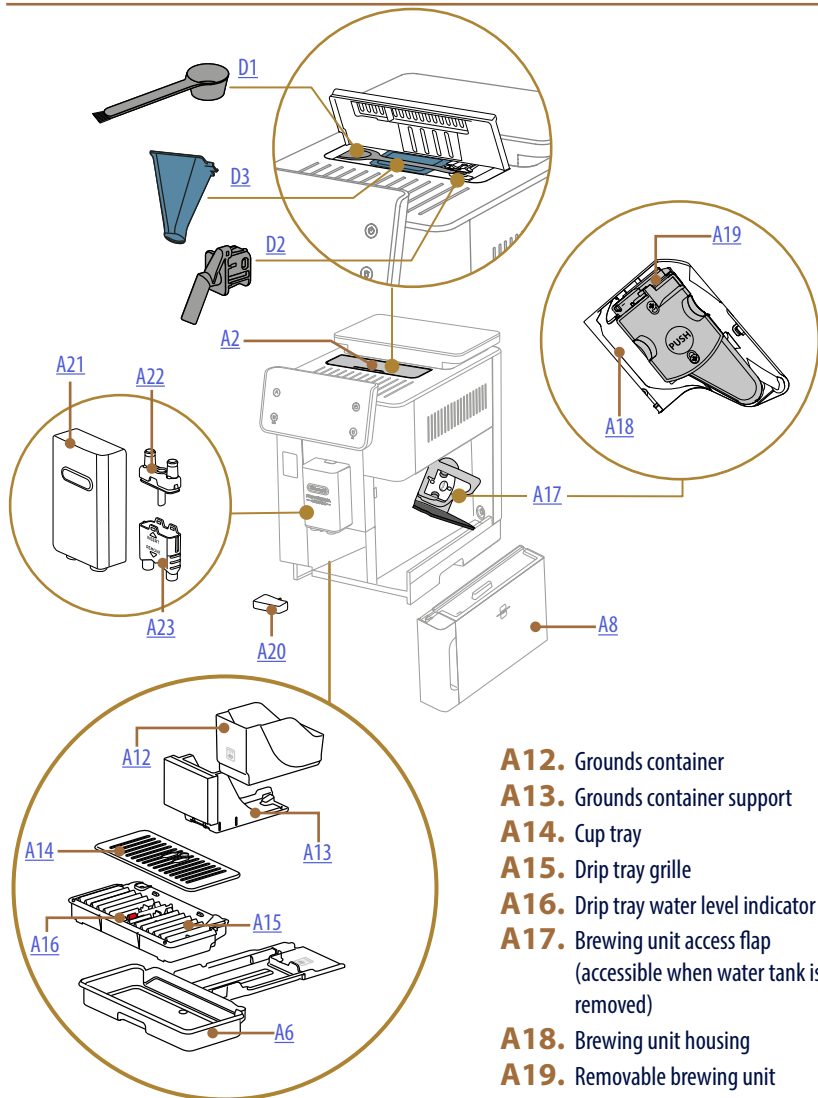
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## 1 DESCRIPTION OF COMPONENTS

### 1.1 Description of the machine

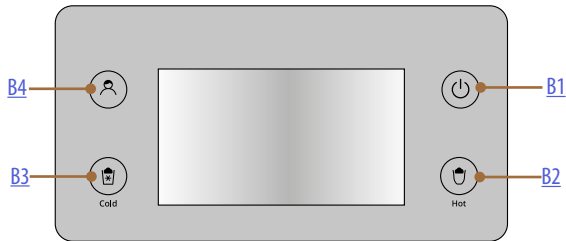


- A1.** Bean hopper with lid and seal
- A2.** Lid covering accessories/pre-ground coffee compartment
- A3.** Drinks spout (height-adjustable)
- A4.** Spout cover release button
- A5.** Flap covering milk carafe connector/service water spout
- A6.** Drip tray
- A7.** Power cord
- A8.** Water tank and lid
- A9.** Control panel
- A10.** Cup shelf
- A11.** Main switch



- A12.** Grounds container
- A13.** Grounds container support
- A14.** Cup tray
- A15.** Drip tray grille
- A16.** Drip tray water level indicator
- A17.** Brewing unit access flap  
(accessible when water tank is removed)
- A18.** Brewing unit housing
- A19.** Removable brewing unit
- A20.** Condensate tray
- A21.** Drinks spout cover
- A22.** Top coffee spout nozzle
- A23.** Bottom coffee spout nozzle

## 1.2 Description of panel and homepage



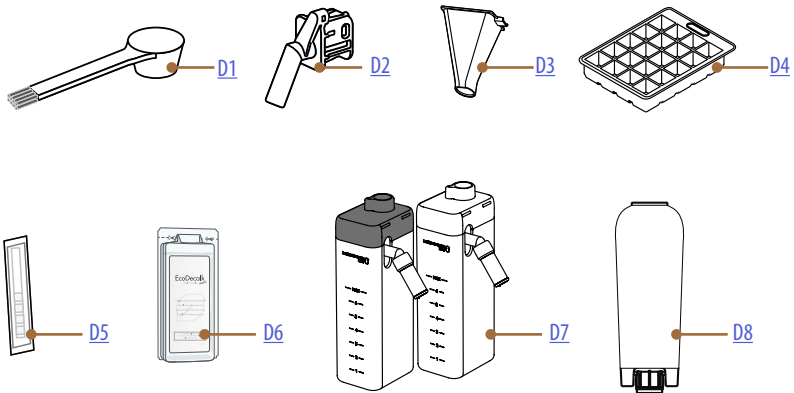
- B1.** ON/Standby button
- B2.** Hot drinks selection button
- B3.** Cold drinks selection button
- B4.** Profile selection button



- C1.** Profile selected (profiles menu access button)
- C2.** Coffee Routines
- C3.** Bean Adapt Technology
- C4.** Milk carafe Clean indicator
- C5.** Energy saving indicator
- C6.** Settings menu
- C7.** Direct drink selection
- C8.** Drink customization bar
- C9.** Day/time setting button
- C10.** Connectivity access button
- C11.** Drink select button
- C11A** Coffee button
- C11B** Milk button
- C12.** Machine maintenance alarms indicator

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### 1.3 Description of accessories\*



\* Accessories: number and type differ according to model

#### INSIDE THE MACHINE ACCESSORIES COMPARTMENT [A2](#)

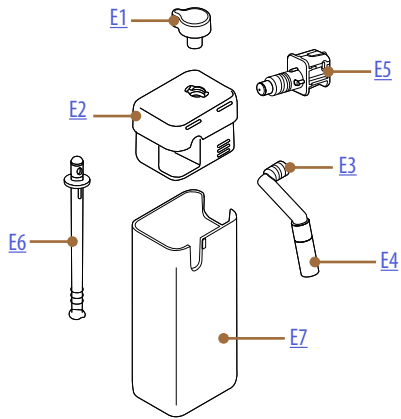
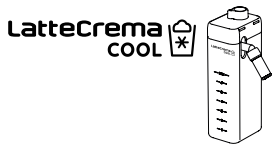
- D1.** Pre-ground coffee scoop/brush
- D2.** Service/cleaning water spout (keep the spout in a safe place after each use)
- D3.** Removable pre-ground coffee funnel

#### IN THE ACCESSORIES PACK

- D4.** Ice tray
- D5.** "Water Hardness Test" strip
- D6.** Descaler
- D7.** Milk carafe
- D8.** Water softener filter

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## 1.4 Description of milk carafe



- E1.** Froth adjustment/Clean dial
- E2.** Milk carafe lid
- E3.** Latte Crema spout (height-adjustable)
- E4.** Milk spout extension (only on Latte Crema Hot)
- E5.** Milk carafe connector (removable for cleaning)
- E6.** Milk intake tube
- E7.** Milk container



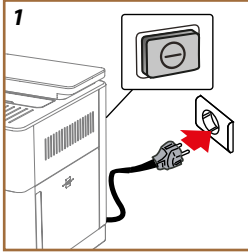
# Primadonna Aromatic

## 2 USING THE MACHINE FIRST TIME

### 2.1 Procedure for first power-up

**Please note:**




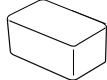


When used for the first time, all removable accessories that make contact with water or milk (milk carafe, water tank, etc...) should be rinsed with hot water. For best results, wash the milk carafe in a dishwasher.



1. Plug the power cord into the mains electricity supply and check that the switch (A11) on the back of the machine is pushed in (fig. 1).

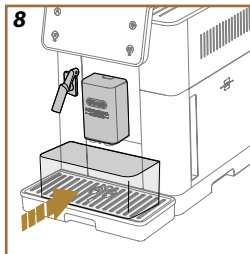
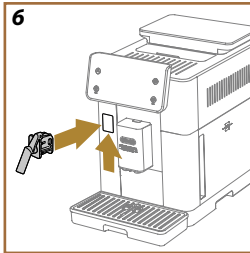
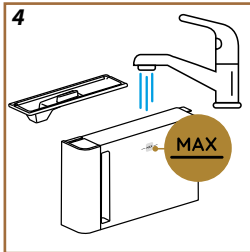
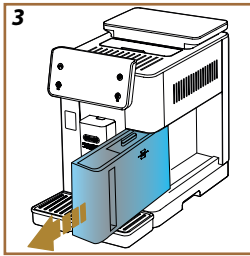
The machine switches on and will show you how to set it up the way you prefer: follow the instructions displayed and the Primadonna Aromatic will be ready for use!

**Here are the essentials:**

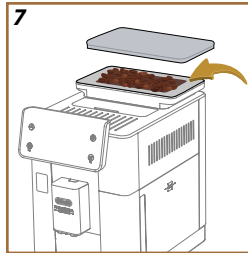
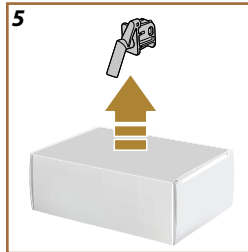
	Fresh drinking water
	Service/cleaning water spout
	Your favourite coffee beans
	A container (make sure the capacity is at least 0.4 litres)
	Water hardness test strip (you'll find it in the accessories pack)
	Water softener filter



2. Scroll through the pages of the display (fig. 2) until your language appears, then select the corresponding flag;
3. Press “→” to go to the next step.
4. Select the appropriate time zone for your location and press “→”.
5. Set the day, hours and minutes and the display format, scrolling up or down: a.m., p.m. or 24h. Press “→”.
6. Remove the water tank (A8) (fig. 3).
7. Fill the tank with fresh drinking water up to the MAX level (fig. 4)



- and reposition it in the machine.
- Take the service/cleaning water spout (D2) from the accessories pack (fig. 5).
  - Push upwards on the connector cover flap (A5) and attach the service/cleaning water spout (D2) to the milk carafe/water spout connector (fig. 6).
  - Fill the bean hopper (A1) (fig. 7), then confirm by pressing "→".



- Position a container of at least 0.4 litres capacity under the spouts (fig. 8).
- Press "Yes" to start the rinse function. Delivery will stop automatically.
- The machine now starts heating up and continues until hot water is delivered from the drinks spout (fig. (A3)).
- Press "→" to move on to the next step.

**Please note:**

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

## 2.2 Check the water hardness

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

- Take the "Total hardness test" strip (D5) from the accessories pack and remove it from its wrapper. Press "→".
- Immerse the strip completely in a glass of water for about one second.

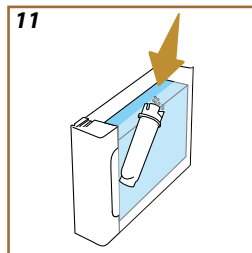
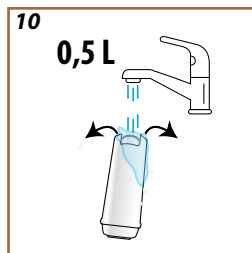
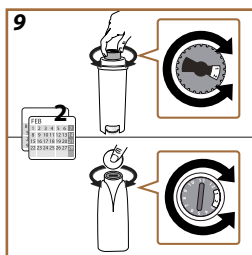
- Remove the strip from the water and shake lightly. Press “→”. After about a minute, 1, 2, 3, or 4 red squares will appear, depending on the hardness of the water. Each square corresponds to 1 level;

### 2.3 Setting water hardness

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

Select the water hardness level according to the number of red squares that appear on the strip

Level 1	
Level 2	
Level 3	
Level 4	



- Press “→” twice to move on to the next step.
- The machine is now reprogrammed with the new water hardness setting.

**Please note:**

The water hardness can be changed at any time by way of the settings menu (see heading “5.14 Water hardness”).

### 2.4 Installing the water filter

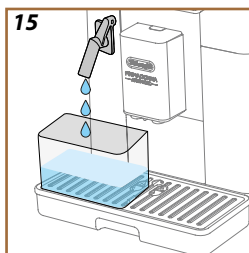
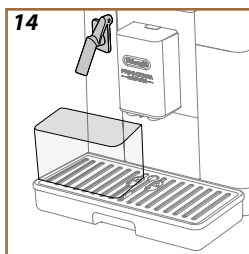
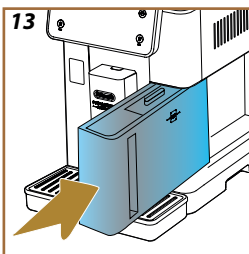
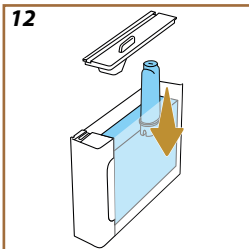
To ensure the performance of the machine remains constant over time, a message will suggest you install a De’Longhi water softener filter (D8). Proceed as follows to install the filter straight away, or alternatively, press “Later” to postpone installation:

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

**Please note:**

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

- 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. 10). Press “→” to pass on to the next step.
- Remove the water tank (A8) from the machine and fill with fresh drinking water; remove the lid of the tank and immerse the filter in the




- water, while squeezing the middle section 2 or 3 times so that the air bubbles can escape (fig. 11). Press "→" to pass on to the next step.
25. Insert the filter in its housing (fig. 12) and press fully home. Close the water tank with the lid. Press "→" to pass on to the next step.
  26. Return the water tank to the machine (fig. 13).
  27. Position an empty container of at least 0.5 litres capacity under the service/cleaning water spout (D2) (fig. 14) and press "Ok" to activate the filter.
  28. The machine delivers hot water (fig. 15) and stops automatically.
  29. The filter is now operational. Press "→" to access the next step.
  30. Remove the service/cleaning water spout (D2) and position it in the holder (if provided) or keep in a safe place. It will be useful when carrying out certain maintenance operations on the machine.
  31. Press "Ok" to move on to the next step.

**Please note:**

If the filter was not installed when the machine was first started up, access the settings menu, select "maintenance", then "filter", and follow the procedure.

### 2.5 Introduction to the features of the machine

Now that the technical part of the first start-up has been completed, the PrimaDonna Aromatic will show you how to create user profiles and get familiar with the main features it provides:

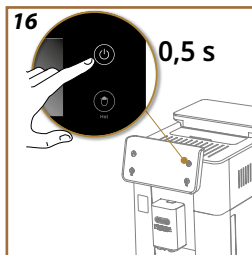
32. Press "Start" and watch the display;
33. Tap the preferred profile, if so desired, to customize the icon and the name, using the relative button (C1);
34. Press  to customize the icon;
35. Tap the "Profile1" field to customize the name.
36. Press "Done" to store the changes.
37. Press "→": the profiles have been created.
38. Press "→": the machine is ready to show a short introductory video.
39. Press "Start" and watch the display.
40. The machine illustrates the main functions.

When the introduction has finished, press "Ok" to see other informational videos, scrolling the titles with the arrow "→". This done, press "Start": the machine is ready for use.

**Please note:**

When using the machine for the first time, prepare these items without drinking them:

- 1 hot water
- 1 cold brew
- 2 espresso



### 3 HOW TO USE YOUR MACHINE


#### 3.1 Turning on and turning off

##### 3.1.1 Turning on

**Please note:**


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

Check that the machine is connected to the electrical power supply and that the main switch is in the correct position (fig. 1).

1. To turn the machine on, press the  button (B1) and hold for 0.5 second (fig. 16): the machine switches on.
2. Once the machine has heated up, a rinse cycle begins, during which hot water is delivered from the drinks spout (A3); in addition to heating up the boiler, this has the effect of heating up the internal circuits as hot water is circulated through them.

##### 3.1.2 Turning off

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

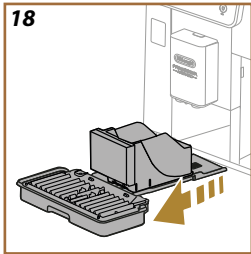
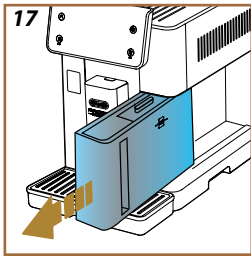
1. To turn the machine on, press the  button (B1) and hold for 0.5 second (fig. 16).
2. If envisaged, the machine runs a rinse cycle, delivering hot water from the drinks spout (A3), then switches off (stand-by).

**Important!**

- Never unplug the machine while it is switched on.
- Never press the main switch while the machine is on.


**Please note:**

- Whenever the machine is turned off after being used to make coffee, it performs an automatic rinse cycle.
- If the machine is not going to be used for any length of time, unplug it from the mains socket.



### 3.1.3 Switching off for extended periods

If it is likely the machine will not be used for more than 3 days, follow the instructions given in heading "[4.1 Drain the circuit](#)". If the machine has not been used for a few days, proceed as follows:

1. To turn the machine off, press the  button ([B1](#)) and hold for 0.5 second (fig. [16](#)).
2. Remove, empty and clean the water tank ([A8](#)) (fig. [17](#)).
3. Remove, empty and clean the drip tray ([A6](#)) and the grounds container ([A11](#))(fig. [18](#)).
4. Unplug the power cord ([A7](#)) from the socket.

**Please note:**

When turning the machine on after 3 or more days without being used, prepare the following items, without drinking them: hot water, steam, hot coffee and a Cold Brew drink (if envisaged for the particular model).



## 3.2 Homepage and external buttons

### 3.2.1 Introduction to homepage

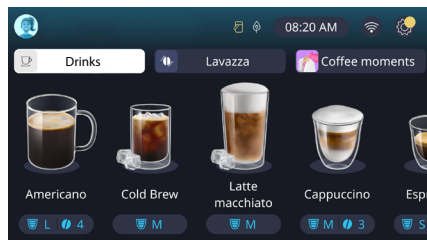
This display is designed to give you all the information you need at any given moment of your day.

Navigating with ease through this generous offering of drinks and information is crucial, which is why we have included certain features that will be of great help to you.

#### 3.2.1.1 Navigating the drinks display

When you switch on your machine, you will see a number of drinks icons in the middle of the homepage: scrolling horizontally, you can explore the entire selection the machine has to offer.

Displayed below each of the drink icons is a customization bar (grey, with rounded ends) in which the delivery settings for the relative drink are indicated. These are explained in greater detail under the heading "[4 DRINKS](#)".



#### 3.2.1.2 Upper tabs (Drinks, Bean Adapt e Coffee Routines)





Located above the drink icons are 3 tabs, which give quick access to certain functionalities of the machine or provide important information regarding the drinks you want to make.

- Selecting "Drinks" ([C11](#)) the display will show all the various drinks that can be made with your machine. This is useful when a filtered view has been selected; details can be found under the heading "[3.2.2 External buttons](#)".
- The "Bean Adapt" tab ([C3](#)) gives access to the Bean Adapt function: when this is activated (see heading "[4.8.3 Bean adapt technology](#)"), the machine self-adjusts its settings to suit the type of coffee bean being used. When Bean Adapt is active, it shows the name of the selected bean: tapping on the name, it becomes possible to select a different coffee bean or create new flavour profiles.
- The "Coffee Routines" tab ([C2](#)) can be used to show which "Coffee Moment" is active at any given time. Find out about the "[4.8.5 Coffee Routines](#)" feature in the dedicated section.

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### 3.2.1.3 Settings, notifications and indicators

The area at the top right of the display shows certain useful information regarding the daily use of your machine, as well as the time, and the icon that accesses the settings menu (C6):

- The  symbol (C4) at the top centre warns that the tubes inside the milk carafe need cleaning (see heading "[6.2.3.1 Cleaning the milk carafe after use](#)").
- When the  symbol (C5) appears on the display, it indicates that the energy saving function is active (see heading "[5.10 Energy saving](#)").
- The  symbol (C10) is the connectivity icon, which indicates the connection status of the machine (for further details see heading "[3.3 Connectivity](#)"). Tapping on the icon gives direct access to the Connectivity menu, from which you can enable/disable Wi-Fi, download the App or select other operations explained under the heading Connectivity .
- The  symbol (C12) indicates an alarm relating to maintenance of the machine (descaling, replacement/removal of water filter, cleaning operations).

### 3.2.1.4 Time

The clock shows the current time (C9), and when tapped, can be used to change the time zone, the day, the hours and minutes in the preferred format, and to enable their synchronization via Wi-Fi (the various possibilities afforded by Wi-Fi are explained under the Connectivity heading ). To make a change, press (C9) to select and adjust the parameter of interest, then press "←" to return to the previous screen and "X" to go back to the homepage.

### 3.2.1.5 Profile and background icon


At the top left of the display is a circle showing a coloured avatar (C1) that represents one of the profiles created on your machine.

You can create up to 4 profiles on this machine, each with its own avatar and distinctive colour. The colour is applied not only to the avatar but also to the background of the display and the external button (B4) so that you can always be sure which profile you are using. Profiles and Coffee Routines (see heading "[4.8.5 Coffee Routines](#)") are important tools that ensure you enjoy a truly tailor made experience with your machine. In effect, the machine will save the preferences of each user on that user's profile and — if coffee routines are active — link them to different moments of the day. This means that the machine can remember what you might want and offer it on the display as a first choice. Tapping on the avatar, you can view all the profiles created, and from there:


- tap on another avatar to go onto its homepage;

- 
- add a new profile;
  - edit an existing profile;
  - delete an existing profile;


To add add a new profile (possible as long as there are still less than 4 displayed):

- tap the avatar circle at the top left of the homepage;
- press +;
- tap on the pencil under the avatar to be removed;
- tap on the pencil  under the prompted avatar;
- select a colour from those available, then scroll through the avatars below, tap the one preferred and press “←”;
- tap the name;
- use the keyboard that pops up on the display to enter the name that will be used, then press 'Done' repeatedly, and finally 'X' to go back to the homepage.

To edit an existing profile:

- tap the avatar circle at the top left of the homepage;
- tap on the pencil  under the prompted avatar;
- select a colour from those available, then scroll through the avatars below, tap the one preferred and press “←”;
- tap the name;
- use the keyboard that pops up on the display to enter the name that will be used, then press 'Done' repeatedly, and finally 'X' to go back to the homepage.

To delete an existing profile:

- tap the avatar circle at the top left of the homepage;
- tap on the pencil  under the avatar to be removed;
- press "Delete" at the top right, then "Yes" at the bottom right;
- press "X" repeatedly at the top right until the homepage reappears.

---

## 3.2.2 External buttons

### 3.2.2.1 On/Off

The On/Off button is used to turn the electrical system of the machine on and off. For more information, see sections under heading "[3.1 Turning on and turning off](#)" regarding the machine.

Having plugged the power cord into the mains socket and checked that the switch (A11) (fig. 1) on the back of the machine is pushed in, press the on/off button (B1). The machine now switches on.

To switch the machine off, press the same button again.

### 3.2.2.2 Hot

To ensure you can find your favourite drink without difficulty, the machine is equipped with buttons that operate like filters, showing a selection of the drinks available.

This way, it will be easier to pick out a Long Black or a Cappuccino for your breakfast.

More exactly, button (B2) will show you all the hot drinks your machine is able to make. In this new filtered view that appears, there will be two new tabs ("Coffee" C11A and "Milk" C11B) at the top of the screen; if selected, these filter the list of drinks further, distinguishing between black coffee drinks, and drinks that make use of milk.

To go back to the full list, simply select button (B2) a second time, or press "X" at the top right. For more information, see heading "[4 DRINKS](#)".

### 3.2.2.3 Cold

To ensure you can find your favourite drink without difficulty, the machine is equipped with buttons that operate like filters, showing a selection of the drinks available.

This way, it will be easier to pick out a Cold Brew To Mix for your evening drink, or a Cold Cappuccino for your breakfast.

More exactly, button (B3) will show you all the cold drinks (cold brew or over ice) your machine is able to make.

In this new filtered view that appears, there will be two new tabs ("Coffee" C11A) and "Milk" (C11B)) at the top of the screen; if selected, these filter the list of drinks further, distinguishing between black coffee drinks, and drinks that make use of milk.

**Please note:**

For models of the machine that do not come with the Latte Crema Cool Carafe (with white lid) in the accessories pack, the coffee and milk tabs will not appear, and the cold drinks available will include only coffee drinks without milk.

To go back to the full list, simply select button (B3) a second time, or press "X" at the top right.

For more information, see heading "[4 DRINKS](#)".

---

#### 3.2.2.4 Profiles

As mentioned under the heading "[3.2.1.5 Profile and background icon](#)" up to 4 profiles can be created and managed in such a way as to access a customized view of every user's favourite drinks.

Button [\(B4\)](#) is used to switch quickly from one profile to another: simply tap the button as many times as is necessary to bring up the desired profile.


Alternatively, the user can switch from one profile to another as illustrated in heading "[3.2.1.5 Profile and background icon](#)".

---

### 3.3 Connectivity

#### 3.3.1 Activating the Wi-Fi connection

Use this function to enable or disable connectivity. Proceed as follows:



1. Tap the  symbol (C10) on the display;
2. Tap the  field next to the relative item to activate the Wi-Fi connection, along with remote control (by way of the “My Coffee Lounge” App — connect via Wi-Fi to complete the configuration) and automatic updates;
3. The machine PIN needed to connect to the App is displayed on the screen;
4. Press "X" to save the new selection and go back to the homepage.

**Please note:**


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






#### 3.3.2 Resetting the Wi-Fi connection

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

5. Tap the  symbol (C10) on the display;
6. Press “Reset” ;
7. Press “Ok” to confirm deletion of the network settings and deactivation of the Wi-Fi connection;
8. Press "X" and reconnect with the App, selecting the new credentials and following the indications given above (previous heading "[3.3.1 Activating the Wi-Fi connection !\[\]\(471044b4f9d54af8df868b923e31cd01\_img.jpg\)](#)").


#### 3.3.3 Deactivating the Wi-Fi connection

To deactivate the Wi-Fi connection and remote control, press the  symbol on the display (C10) then tap the  field next to the relative item.


Symbols on the homepage	Meaning
	Wi-Fi disabled
	Wi-Fi enabled but machine not paired and connected
	Status of Wi-Fi connection
	Wi-Fi connection error
	Cannot reach cloud

---

### 3.3.4 Download the App

Download the App by tapping the connectivity symbol  (C10) on the homepage and scanning the QR code on the screen with your smartphone, then create your account by following the instructions given in the App.

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

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

CHECK THAT THE APP IS AVAILABLE IN YOUR COUNTRY.

[app-availability.delonghi.com](http://app-availability.delonghi.com)

***Please note:***

To access functions using the App, first activate the Wi-Fi connection (see "3.3.1 Activating the Wi-Fi connection ").

Check for compatible devices on "[compatibledevices.delonghi.com](http://compatibledevices.delonghi.com)".

## 4 DRINKS

As explained under the heading "[3.2 Homepage and external buttons](#)" 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.

The drinks are divided into 5 groups:

- [4.1 Hot coffee drinks:](#) ☺
- [4.2 Cold Brew and Over Ice coffee drinks](#) ☺
- [4.3 Hot milk-based drinks](#) ☺
- [4.4 Cold milk-based drinks](#) ☺
- [4.5 Delivering hot water](#) e [4.6 Tea function](#)



### **Important!**

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

[WATCH THE VIDEO HERE](#)

### 4.1 Hot coffee drinks: ☺

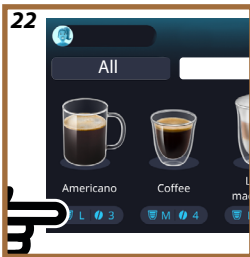
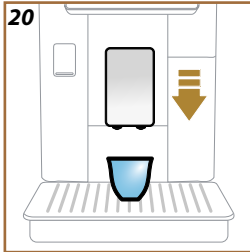


You can use your machine to prepare a wide variety of hot coffee drinks: first select Hot ([B2](#)) then select the "Coffee" tab in the top part of the display, as described previously under the heading "[3.2.2 External buttons](#)". These are the hot coffee drinks that will appear in the display of your machine (fig. 19).

Quantities table	
Drink	Programmable quantity
Espresso	20-80 ml
2x Espresso***	(20+20)-(80+80) ml
Espresso lungo	60-180 ml
Doppio+	80-180 ml
Filter Coffee	115-250 ml
Coffee	100-270 ml
Americano	70-480 ml
Long Black	90-660 ml

### **Please note**

\*\*\* Customizing the "Espresso" drink, the respective double version will automatically be customized as well.



#### 4.1.1 Direct selection of hot coffee drinks

1. Place 1 or 2 cups under the drinks spout (A3).
2. Lower the spout as near as possible to the cup (fig. 20): this makes a creamier coffee.
3. Tap the image on the homepage that illustrates the desired coffee drink (e.g. Americano, fig. 21).
4. The machine proceeds with the preparation.
5. A description of each single step (grinding, preparation, delivery of coffee) appears on the display.

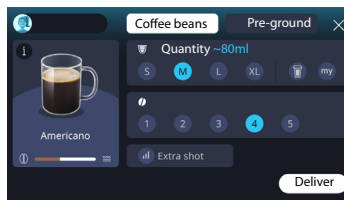
Once the preparation has been completed, the machine is ready for use again.

##### **Please note**

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

#### 4.1.2 Customization of hot coffee drinks

1. Place 1 cup under the drinks spout (A3);
2. Lower the spout as near as possible to the cup (fig. 20): this makes a creamier coffee;
3. Tap the customization bar C8 below the desired drink (fig. 22). The display will bring up a screen similar to the one indicated here:





The drink icon on the left is also a button ⓘ that you can tap to bring up a short description of the selected drink and, if the drink comprises multiple ingredients (e.g. coffee and water), a bar indicating the proportions.


The dashboard on the right displays the various controls for customizing the drink. If the selected drink uses beans ground at the moment of brewing, a "Coffee beans" tab appears at the top of the screen.

---

**Please note**


Should you want to use pre-ground coffee, details can be found under the heading "[4.1.3 Using pre-ground coffee for hot coffee drinks](#)".

A first box relating to the size/quantity of the drink presents a choice of different sizes (S, M, L, XL), and two functions: My (see heading "[4.8.4 "My" function](#) ) and To Go (see heading "[4.8.2 To Go](#) "). On selecting the preferred quantity, an updated estimate of the actual fluid amount will be shown at the top of the box.

The second box allows selection of the desired intensity for the drink (selecting an Espresso, Bean Adapt intensity will also be available if a Bean Adapt profile has been created and the Bean adapt technology function has been activated; see heading "[4.8.3 Bean adapt technology](#) ").

Finally there is the "ExtraShot" option, which sets the machine to deliver an added *ristretto* for a bit of extra energy.

4. Once all the desired settings have been selected, tap "Deliver" and the machine proceeds with preparation.
5. A description of each single step (grinding, preparation, delivery of coffee) appears on the display.

When the preparation has been completed, the machine asks if you want to save the new setting and, if the Coffee Routines function is active, to confirm whether or not you want to save this particular drink for all times of the day or only for the current time (in which case, tap the time of day currently displayed and confirm with 'Yes'). All the information you need on Coffee routines can be found under the heading "[4.8.5 Coffee Routines](#) ".

**Please note**

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "+Extra". When the required quantity has been reached, press "Stop".
- To ensure that the features typical of certain drinks are preserved, customization of the To Go option and the intensity setting may be inhibited.

### 4.1.3 Using pre-ground coffee for hot coffee drinks

Many drinks can be prepared using pre-ground coffee. You will know if this function is available for your favourite drink, as the "pre-ground" tab is displayed on the customization page. The steps for preparing your hot coffee drink with pre-ground coffee are described below.

---

**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 one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time and it will not be possible to select the intensity of the drink via the display, since the intensity depends on the amount of coffee you pour into the funnel, which can never be more than one level scoop.
- Certain drinks cannot be prepared using pre-ground coffee: Doppio+, 2xEspresso and Coffee Pot.
- Making **Filter Coffee**: halfway through preparation, when prompted by the machine, add one level measure of pre-ground coffee and press "Deliver".

1. Place 1 cup under the drinks spout (A3);
2. Tap the customization bar C8 below the desired drink (fig. 22). A page appears on the display, showing the parameters that can be customized according to preference;
3. Select the "Pre-ground" tab at the top right;

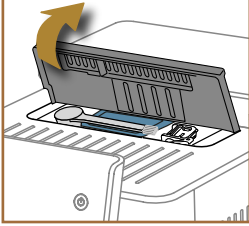
**Important!**

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

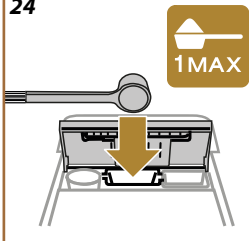
4. Choose the preferred quantity: an updated estimate of the actual fluid amount will be shown at the top of the page. Press "Deliver";
5. Lift the lid A2 of the accessories compartment (fig. 23);
6. Check that the pre-ground coffee funnel (D3) is in place and make sure it is not blocked; add one level scoop (D1) of pre-ground coffee (fig. 24). Press "Ok";
7. 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. In contrast to other customizations, the use of pre-ground coffee cannot be saved but must be selected at each preparation.

23



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#### Please note

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "+Extra". When the required quantity has been reached, press "Stop".

#### 4.1.4 Coffee pot

Coffee pot is a drink to be enjoyed in company, and more exactly, a light and balanced "Coffee-based" drink, with a thin covering of cream.

Given the convivial nature of the drink, the quantity will not be expressed in sizes (s, m, l, xl) but in terms of cups, and the estimated fluid amount can always be seen on the display in the cup box.

To make the drink, proceed as follows:

1. On the homepage (C), select and tap the image of the desired drink (C7), or alternatively, if the intention is to select the number of cups to prepare and/or the desired intensity, tap the drink customization bar (C8) and make the selection; now press "Start" to move on to the next step;
2. Fill the water tank (A8) up to the MAX level, and fill the bean hopper (A1).
3. Having made sure there is sufficient water and coffee for preparation of the drink, press "→";
4. Procure a container of the appropriate capacity, no more than 14cm in height, and position it under the drinks spout (A3). Press "Deliver";
5. The machine proceeds with preparation, carrying out a number of grinding steps appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
6. With delivery ended, in the event that during step 1 the number of cups and/or the intensity of the drink were changed, confirm with "Yes" to store the new settings, or press "No" to retain the previous parameters. You can also save them in your Coffee Routine by ticking the relative box.

All the information you need on Coffee routines can be found under the heading "[4.8.5 Coffee Routines](#)".

The machine is ready to be used again.

---

***Important!***

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

***Please note***

- "Cancel "or Stop": press to stop preparation completely and go back to the homepage.
- Ideally, wash the coffee pot after each use with warm drinking water (40-50 °C) and mild washing up liquid. Thereafter, rinse thoroughly with warm drinking water (40-50 °C) to remove any trace of detergent. The coffee pot is dishwasher-safe.

## 4.2 Cold Brew and Over Ice coffee drinks

You can use your machine to prepare a wide variety of cold coffee drinks (Over Ice and Cold Brew): first select Cold ([B3](#)) then, if featured on your model of the machine, select the "Coffee" tab at the top of the display as described previously under the heading "[3.2.2 External buttons](#)".

### **Please note**

- For models of the machine that do not come with the Latte Crema Cool Carafe (with white lid) in the accessories pack, the "Coffee" and "Milk" tabs will not appear, and the cold drinks available will include only coffee drinks without milk.
- Cold Brew drinks use Cold Extraction Technology, which is a brewing method that takes a few minutes to complete.
- For best results with Cold Brew, empty the water tank ([A8](#)), rinse out and fill with fresh drinking water.
- When a Cold Brew drink is selected immediately after making a hot drink, the machine prompts to carry out a cold rinse so that the new drink will be delivered at the right temperature. In this situation, respond by selecting the cold rinse or press "Skip" to proceed with preparation.

Drink	Over ice	
Espresso	✓	✗
Coffee	✓	✗
Americano	✓	✗
Cold Brew	✗	✓
Cold Brew carafe	✗	✓
Cold Brew to Mix	✗	✓

### **Important!**

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

### 4.2.1 Direct selection of Cold Brew and Over Ice coffee drinks

1. Tap the image [C7](#) on the homepage that illustrates the desired coffee drink (e.g. Coffee).
2. Make the selection between "Ice" or "Extra ice", in the case of "Over Ice" drinks, or between "Original" or "Intense" in the case of "Cold Brew" drinks: press "→";

3. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results.
4. Position a glass under the drinks spout [A3](#) containing the quantity of ice cubes indicated (fig. [25](#)), lower the spout so to bring it as close as possible to the glass, and press "Deliver".
5. The machine proceeds with the preparation. A description of each single step (grinding, preparation, delivery of coffee) appears on the display.

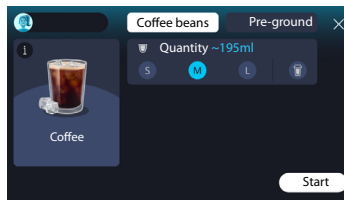
Once the preparation has been completed, the machine is ready for use again.

**Please note**

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

#### 4.2.2 Customization of cold coffee drinks (Cold Brew and Over Ice)

1. Tap the customization bar [C8](#) below the desired drink (fig. [22](#)). The display will bring up a screen similar to the one indicated here:



The drink icon on the left is also a button [i](#) that you can tap to bring up a short description of the selected drink and, if the drink comprises multiple ingredients (e.g. coffee and water), a bar indicating the proportions.

The dashboard on the right displays the various controls for customizing the drink. If the selected drink uses beans ground at the moment of brewing, a "Coffee beans" tab appears at the top of the screen.

**Please note**

Should you want to use pre-ground coffee, details can be found under the heading "[4.2.3 Use of pre-ground coffee in cold coffee drinks \(Over Ice only\) in cold coffee drinks \(Over Ice only\)](#)".

Also displayed is a single box indicating the size/quantity of the drink, which enables selection between the sizes (S, M and, where envisaged, L), and the To Go function (see heading "[4.8.2 To Go](#)"). On selecting the preferred quantity, an updated estimate of the actual fluid amount will be shown at the top of the box.

**Please note**

To ensure a correct balance between ice and coffee, the intensity cannot be changed; neither can the [Extra shot](#) option be used, as this would spoil the drink.

2. After setting the parameters, press "Start" and proceed as follows:
  - Make the selection between "Ice" or "Extra ice", in the case of "Over Ice" drinks, or between "Original" or "Intense" in the case of "Cold Brew" drinks: press "→";
  - Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results.
  - Position a glass under the drinks spout [A3](#) containing the quantity of ice cubes indicated (fig. [25](#)), lower the spout so to bring it as close as possible to the glass, and press "Deliver".
3. The machine proceeds with the preparation. A description of each single step (grinding, preparation, delivery of coffee) appears on the display.

When the preparation has been completed, the machine asks if you want to save the new setting and, if the Coffee Routines function is active, to confirm whether or not you want to save this particular drink for all times of the day or only for the current time (in which case, tap the time of day currently displayed and confirm with "Yes"). All the information you need on coffee routines can be found under the heading "[4.8.5 Coffee Routines](#)".



**Please note**

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Americano = coffee + hot water), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- To ensure that the features typical of certain drinks are preserved, customization of the To Go option and the intensity setting may be inhibited.

---

#### 4.2.3 Use of pre-ground coffee in cold coffee drinks (Over Ice only)

Many drinks can be prepared using pre-ground coffee. You will know if this function is available for your favourite drink, as the “pre-ground” tab is displayed on the customization page.

The steps for preparing your drink with pre-ground coffee are described below.

##### **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 one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time.
- A Cold Brew drink cannot be prepared using pre-ground coffee.

1. Tap the customization bar **C8** below the desired drink. A page appears on the display, showing the parameters that can be customized according to preference;
2. Select the “Pre-ground” tab at the top right;
3. Choose the preferred quantity: an updated estimate of the actual fluid amount will be shown at the top of the page. Press “Start”;
4. Make the selection between an “Ice” or an “Extra ice” drink, and press “→”;
5. Depending on the selection, the machine will adjust the extraction parameters and suggest the correct amount of ice to use for optimum results. Position a glass under the drinks spout **A3** containing the quantity of ice cubes indicated (fig. 25), lower the spout so to bring it as close as possible to the glass, and press “Deliver”.
6. Lift the lid (A2) of the accessories compartment (fig. 23);
7. Check that the pre-ground coffee funnel (**D3**) is in place and make sure it is not blocked; add one level scoop (**D1**) of pre-ground coffee (fig. 24) and press “Ok”;
8. 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. In contrast to other customizations, the use of pre-ground coffee cannot be saved but must be selected at each preparation.

---

**Please note**

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

#### 4.2.4 Cold Brew carafe

Cold Brew carafe is a refreshing Cold Brew type drink ideal for serving and enjoying in company. Given the convivial nature of the drink, the quantity will not be expressed in sizes (s, m, l, xl) but in terms of cups, and the estimated fluid amount can always be seen on the display in the cup box.

**Please note**

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

To make the drink, proceed as follows:

1. Tap the image [C7](#) of the drink on the homepage;
2. Select the desired intensity: "Original" or "Intense", then press "→";
3. To get the best results, the machine suggests placing the ice (3-4 cubes) in the glasses before serving the drink: press "→";
4. Empty the water tank ([A8](#)), rinse, and fill with fresh drinking water up to the MAX level. Fill the bean hopper ([A1](#));
5. Having made sure there is sufficient water and coffee for preparation of the drink, press "→";
6. Procure a container of the appropriate capacity, no more than 14cm in height, and position it under the drinks spout ([A3](#)). Press "Deliver";
7. The machine proceeds with preparation, carrying out a number of grinding steps appropriate for the number of cups selected, and a description of each single step (grinding, delivery of coffee) appears on the display.
8. With delivery ended, in the event that during step 1 the number of cups was changed, confirm with "Yes" to store the new settings, or press "No" to retain the previous parameters. You can also save them in your Coffee Routine by ticking the relative box.

All the information you need on coffee routines can be found under the heading "[4.8.5 Coffee Routines](#)". The machine is ready to be used again.

---

***Please note***

- "Cancel "or Stop": press to stop preparation completely and go back to the homepage.
- To ensure a correct balance between ice and coffee, the Extra shot option cannot be used, as this would spoil the drink.



### 4.3 Hot milk-based drinks

When preparing hot drinks with milk you need to use the Latte Crema 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 drinks: first select Hot ([B2](#)), then the "Milk" tab in the top part of the display, as described previously under heading "[3.2.2 External buttons](#)".

These are the hot drinks with milk that will appear in the display of your machine.







Drinks	
Caffelatte	Galão
Hot milk (not frothed)	Cappuccino
Café au lait	Cappuccino Mix
Café con leche	Espresso Macchiato
Latte Macchiato	Cappuccino+
Flat White	Hot milk (frothed)
Cortado	

#### 4.3.1 What milk to use in the "Latte Crema Hot" carafe?

With the Latte Crema Hot carafe, milk can be heated and frothed to different levels, so that any drink made with hot 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 Latte Crema Hot 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:

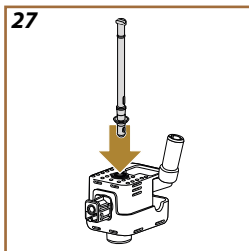
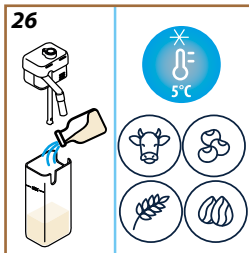
- the temperature of the milk or vegetable drink used (for best results, always use straight from the fridge, 5 °C);
- type of milk or vegetable drink;
- the brand used;
- ingredients and nutritional values.

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

### 4.3.2 Preparation and attachment of the “Latte Crema Hot” carafe

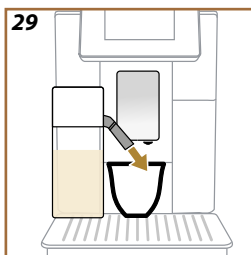
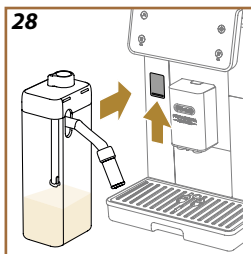
This heading explains how to prepare the Latte Crema Hot carafe for use. Remember to ensure that the milk is left out of the fridge for as short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the heading “4.3.1 What milk to use in the “Latte Crema Hot” carafe?”.

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. 26);
2. Make sure the milk intake tube (E6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 27). Reposition the lid on the milk container;
3. Raise the flap (A5) and attach the carafe (D7) to the connector (fig. 28), pushing it fully home. The machine emits a beep (if the beep function is enabled).






### 4.3.3 Milk frothing with the “Latte Crema Hot” carafe


The Latte Crema 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 adjust the amount of froth on the milk delivered while making cappuccinos and milk-based drinks. When selecting a drink, the display will suggest the appropriate position for setting the froth adjustment dial.

Dial position	Recommended for...
	Hot
 MIN Light froth	<ul style="list-style-type: none"> <li>• Caffelatte</li> <li>• Hot milk (not frothed)</li> <li>• Café au lait</li> <li>• Café con leche</li> </ul>
 MED Creamy froth	<ul style="list-style-type: none"> <li>• Latte Macchiato</li> <li>• Flat White</li> <li>• Cortado</li> <li>• Galão</li> </ul>
 MAX Thick froth	<ul style="list-style-type: none"> <li>• Cappuccino</li> <li>• Cappuccino Mix</li> <li>• Espresso Macchiato</li> <li>• Cappuccino+</li> <li>• Hot milk (frothed)</li> </ul>

#### 4.3.4 Direct selection of drinks with hot milk

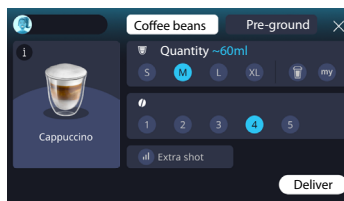
1. Follow the instructions given under the heading "[4.3.2 Preparation and attachment of the "Latte Crema Hot" carafe](#)";
2. Place a sufficiently large cup under the outlets of the drinks spout (A3) and under the milk spout (E3);
3. Adjust the milk spout extension (E4) to suit the height of your cup and lower the drinks spout (A3) so as to bring it down as near as possible to the cup (fig. 29): this will give a creamier top.
4. Tap the image (C7) on the homepage that illustrates the desired drink (e.g. Cappuccino, fig. 30).
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, preparation, delivery of coffee, delivery of milk) appears on the display.
7. Once the preparation has ended, the machine will prompt the user to clean the carafe (E1) (Clean function) to ensure the lid is not left unwashed. Follow the instructions given under the dedicated heading "[6.2.3.1 Cleaning the milk carafe after use](#)"
8. If the milk carafe is not cleaned, the  symbol (C4) 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 "[6.2.3.1 Cleaning the milk carafe after use](#)". If there is still some milk left in the carafe, return it to the refrigerator; if not, clean the carafe thoroughly as indicated under the heading "[6.2.3.2 Thorough cleaning of milk carafe](#)".
- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "+Extra". When the required quantity has been reached, press "Stop".

### 4.3.5 Customization of milk-based hot drinks

1. Follow the instructions given under the heading "[4.3.2 Preparation and attachment of the "Latte Crema Hot" carafe](#)";
2. Place a sufficiently large cup under the outlets of the drinks spout (A3) and under the milk spout (E3);
3. Tap the customization bar C8 below the desired drink (fig. 31). The display will bring up a screen similar to the one indicated here:



The drink icon on the left is also a button ⓘ that you can tap to bring up a short description of the selected drink and, if the drink comprises multiple ingredients (e.g. coffee, water and milk), a bar indicating the proportions.

The dashboard on the right displays the various controls for customizing the drink. If the selected drink uses beans ground at the moment of brewing, a "Coffee beans" tab appears at the top of the screen.

### Please note

Should you want to use pre-ground coffee, details can be found under the heading "[4.3.6 Using pre-ground coffee for drinks with hot milk](#)".

A first box relating to the size/quantity of the drink presents a choice of

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different sizes (S, M, L, XL), and two functions: My (see heading "[4.8.4 "My" function](#)") and To Go (see heading "[4.8.2 To Go](#)"). On selecting the preferred quantity, an updated estimate of the actual fluid amount will be shown at the top of the box.

The second box is used to select the desired level of intensity.

Finally there is the "ExtraShot" option, which sets the machine to deliver an added *ristretto* for a bit of extra energy.

4. Adjust the milk spout extension (E4) to suit the height of your cup and lower the drinks spout so as to bring it down as near as possible to the cup (fig. 29): this will give a creamier top.
5. Once all the desired settings have been selected, tap "Deliver";
6. 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;
7. A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;
8. When the preparation has been completed, the machine asks if you want to save the new setting and, if the Coffee Routines function is active, to confirm whether or not you want to save this particular drink for all times of the day or only for the current time (in which case, tap the time of day currently displayed and confirm with 'Yes'). All the information you need on coffee routines can be found under the heading "[4.8.5 Coffee Routines](#)".

**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 "[6.2.3.1 Cleaning the milk carafe after use](#)". If there is still some milk left in the carafe, return it to the refrigerator; if not, clean the carafe thoroughly as indicated under the heading "[6.2.3.2 Thorough cleaning of milk carafe](#)".

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**Please note**

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "+Extra". When the required quantity has been reached, press "Stop".
- To ensure that the features typical of certain drinks are preserved, customization of the To Go option and the intensity setting may be inhibited.

#### 4.3.6 Using pre-ground coffee for drinks with hot milk

Many drinks can be prepared using pre-ground coffee. You will know if this function is available for your favourite drink, as the "pre-ground" tab is displayed on the customization page. The steps for preparing your hot milk drink with pre-ground coffee are described below.

**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 one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time.
- A Cappuccino+ drink cannot be prepared using pre-ground coffee.

1. Follow the instructions given under the heading "[4.3.2 Preparation and attachment of the "Latte Crema Hot" carafe](#)";
2. Place a sufficiently large cup under the outlets of the drinks spout (A3) and under the milk spout (E3);
3. Tap the customization bar C8 below the desired drink (fig. 30). A page appears on the display, showing the parameters that can be customized according to preference;
4. Select the "Pre-ground" tab at the top right;
5. Lift the lid of the accessories compartment (fig. 23).
6. Check that the pre-ground coffee funnel is inserted and make sure it is not blocked; add one level scoop of pre-ground coffee (fig. 24). Choose the quantity and press "Deliver".
7. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (E1) to the position

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recommended on the display;

8. The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee and milk frothing) appears on the display.

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

***Please note***

- "Cancel": press to interrupt preparation completely and go back to the homepage, without saving the customization.
- "Stop": when preparing drinks with multiple ingredients (e.g. Cappuccino = milk + coffee), press this button to terminate the delivery of the current ingredient and pass on to delivery of the next ingredient.
- At the end of delivery, to increase the quantity of coffee in the drink, simply press "+Extra". When the required quantity has been reached, press "Stop".



#### 4.4 Cold milk-based drinks

When preparing cold drinks with milk you need to use the Latte Crema 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 drinks: first press Cold (B3) to select cold drinks, then the "Milk" tab in the top part of the display, as described previously under heading "3.2.2 External buttons".

These are the cold drinks with milk that will appear in the display of your machine.












Drinks	
Caffelatte	Cold milk (frothed)
Latte Macchiato	Flat White
Cappuccino	Cold brew latte
Cappuccino Mix	Cold brew cappuccino

##### 4.4.1 What milk to use in the "Latte Crema Cool" carafe?

With the Latte Crema Cool carafe, milk can be frothed to different levels, so that any drink made with cold 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 Latte Crema Cool 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. **If you do not have the Latte Crema Cool carafe, you can purchase it on the delonghi.com website.**

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 used;
- ingredients and nutritional values.

	
Whole (fat >3,5%)	
Semi-skimmed (fat between 1.5 and 1.8%)	
Skimmed (fat <0.5%)	
 Soya	
 Almond	
 Oatmeal	

#### 4.4.2 Preparation and attachment of the “Latte Crema Cool” carafe

This heading explains how to prepare the Latte Crema Cool carafe for use. Remember to ensure that the milk is left out of the fridge for as short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the heading "[4.4.1 What milk to use in the “Latte Crema 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. 26);
2. Make sure the milk intake tube (E6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 27). Reposition the lid on the milk container;
3. Raise the flap (A5) and attach the carafe (D7) to the connector (fig. 28), pushing it fully home. The machine emits a beep (if the beep function is enabled);
4. Place a sufficiently large cup under the outlets of the drinks spout (A3) and under the milk spout (E3);
5. Select the required drink.




**Please note**

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

#### 4.4.3 Milk frothing with the "Latte Crema Cool" carafe

The Latte Crema Cool 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 adjust the amount of froth on the milk delivered while making cappuccinos and milk-based drinks. When selecting a drink, the display will suggest the appropriate position for setting the froth adjustment dial.


Dial position	Recommended for...
	Cold
 MIN Light froth	<ul style="list-style-type: none"> <li>• Caffe latte</li> </ul>
 MED creamy froth	<ul style="list-style-type: none"> <li>• Latte Macchiato</li> <li>• Flat White</li> <li>• Cold brew latte</li> </ul>
 MAX thick froth	<ul style="list-style-type: none"> <li>• Cappuccino</li> <li>• Cappuccino Mix</li> <li>• Cold milk (frothed)</li> <li>• Cold brew cappuccino</li> </ul>

#### 4.4.4 Direct selection of cold drinks with milk

1. Follow the instructions given under the heading "[4.4.2 Preparation and attachment of the "Latte Crema Cool" carafe](#)";
2. Tap the image [C7](#) on the homepage that illustrates the desired drink (e.g. Cappuccino);
3. Select how cold you want your drink to be — "Ice" or "Extra ice" — or, in the case of Cold Brew drinks, if you want the intensity to be "Original" or "Intense", and press "→";
4. On the basis of the selection, the machine will suggest how many ice cubes you should put in the glass;
5. Having placed the suggested quantity of ice in the glass, position it under the drinks spout (A3) and under the milk spout (E3) of the Latte Crema Cool carafe, then press "Deliver";
6. As the machine heats up and proceeds with preparation, set the level of froth by turning the adjustment dial (E1) to the position recommended on the display;

### **Please note**

If "Energy Saving" mode is enabled (see heading "[5.10 Energy saving](#)"), there may be a delay of a few seconds before the drink is delivered.

7. A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;
8. Once the preparation has ended, the machine will prompt the user to clean the carafe (E1) (Clean function) to ensure the lid (E2) is not left unwashed. Follow the instructions given under the dedicated heading "[6.2.3.1 Cleaning the milk carafe after use](#)"
9. If the milk carafe is not cleaned, the  symbol (C4) appears on the homepage as a reminder that cleaning is required. See heading for further details.

### **Please note**

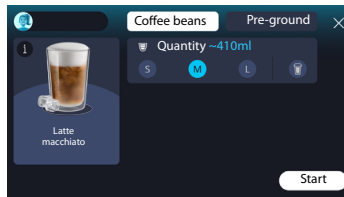
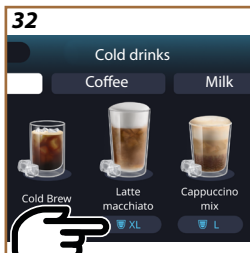
Once all the cold milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "[6.2.3.1 Cleaning the milk carafe after use](#)". If there is still some milk left in the carafe, return it to the refrigerator; if not, clean the carafe thoroughly as indicated under the heading "[6.2.3.2 Thorough cleaning of milk carafe](#)".

### **Please note**

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

#### 4.4.5 Customization of cold drinks with milk

1. Follow the instructions given under the heading "[4.4.2 Preparation and attachment of the "Latte Crema Cool" carafe](#)".
2. Tap the customization bar (C8) below the desired drink (fig. 32). The display will bring up a screen similar to the one indicated here:



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The drink icon on the left is also a button **i** that you can tap to bring up a short description of the selected drink and, if the drink comprises multiple ingredients (e.g. coffee and milk), a bar indicating the proportions.

The dashboard on the right displays the various controls for customizing the drink. If the selected drink uses beans ground at the moment of brewing, a "Coffee beans" tab appears at the top of the screen.

**Please note**

Should you want to use pre-ground coffee, details can be found under the heading "[4.4.6 Using pre-ground coffee for cold drinks with milk](#)".

A first box relating to the size/quantity of the drink presents a choice of different sizes (S, M, L), and the To Go function (see heading [4.8.2 To Go U](#)). On selecting the preferred quantity, an updated estimate of the actual fluid amount will be shown at the top of the box.

**Please note**

To ensure a correct balance between ice and coffee, the intensity cannot be changed; neither can the "Extra shot" option be used, as this would spoil the drink.

3. Once all the desired settings have been selected, press "Start";
4. Select how cold you want your drink to be — "Ice" or "Extra ice" — or, in the case of Cold Brew drinks, if you want the intensity to be "Original" or "Intense", and press "→";
5. On the basis of the selection, the machine will suggest how many ice cubes you should put in the glass;
6. Having placed the suggested quantity of ice in the glass, position it under the outlets of the drinks spout (**A3**) and under the milk spout (**E3**) of the Latte Crema Cool carafe, then press "Deliver";
7. As the machine sets itself to prepare the drink, set the level of froth by turning the adjustment dial (**E1**) to the position recommended on the display;
8. A description of each single step (grinding, preparation, delivery of coffee, delivery of milk) appears on the display;
9. When the preparation has been completed, the machine asks if you want to save the new setting and, if the Coffee Routines function is active, to confirm whether or not you want to save this particular drink for all times of the day or only for the current time (in which case, tap the time of day currently displayed and confirm with 'Yes'). All the information you need on coffee routines can be found under the heading "[4.8.5 Coffee Routines](#)".

### **Please note**

Once all the cold milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "[6.2.3.1 Cleaning the milk carafe after use](#)". If there is still some milk left in the carafe, return it to the refrigerator; if not, clean the carafe thoroughly as indicated under the heading "[6.2.3.2 Thorough cleaning of milk carafe](#)".

### **Please note**

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

#### 4.4.6 Using pre-ground coffee for cold drinks with milk

Many drinks can be prepared using pre-ground coffee. You will know if this function is available for your favourite drink, as the "pre-ground" tab is displayed on the customization page. The steps for preparing your cold milk drink with pre-ground coffee are described below.

### **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 one level scoop as it could dirty the inside of the machine or clog the funnel.
- When using pre-ground coffee, you can make only one cup at a time.
- Cold Brew Latte and Cold Brew Cappuccino drinks cannot be prepared using pre-ground coffee.



1. Follow the instructions given under the heading "[4.4.2 Preparation and attachment of the "Latte Crema Cool" carafe](#)".
2. Tap the customization bar **C8** below the desired drink (e.g. Cappuccino mix, fig. 33). A page appears on the display, showing the parameters that can be customized according to preference;
3. Select the "Pre-ground" tab at the top right;
4. Choose the preferred quantity: an updated estimate of the actual fluid amount will be shown at the top of the page. Press "Start";
5. Make the selection between an "Ice" or an "Extra ice" drink, and press "→";
6. On the basis of the selection, the machine will adjust the brewing parameters and suggest how many ice cubes should be used to en-

- 
- sure best results: place the suggested quantity of ice in the glass and position it under the outlets of the drinks spout (A3) and under the milk spout (E3) of the Latte Crema Cool carafe, then press "Deliver";
7. Lift the lid (A2) of the accessories compartment (fig. 23);
  8. Check that the pre-ground coffee funnel (D3) is in place and make sure it is not blocked; add one level scoop (D1) of pre-ground coffee (fig. 24) and press "Ok";
  9. The machine proceeds with preparation and a description of each single step (water heating, delivery of coffee and milk frothing) appears on the display.

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

**Please note**

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

#### 4.5 Delivering hot water

1. Place a cup under the drinks spout A3 (fig. 20).
2. On the homepage (C):
  - tap the image C7 corresponding to hot water: delivery begins;
  - tap the customization bar C8 at the bottom of the image and select the required quantity, then press "Deliver": delivery begins;
3. Delivery will stop automatically.

**Please note**





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

#### 4.6 Tea function

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



1. Place a cup under the drinks spout [A3](#) (fig. [20](#)).
2. On the homepage (C):
  - tap the image [C7](#) corresponding to the tea function: delivery begins;
  - tap the customization bar [C8](#) below the image, select the quantity to be delivered and the type of tea (the machine will now select the appropriate temperature as indicated in the following table), then press "Deliver": delivery begins;
  - Delivery will stop automatically.

The machine is ready to be used again.

<b>Tea and tisane drinks</b>	
Selecting the type of tea you want to prepare, the machine sets the right temperature. This table shows the recommended brewing times.	
	White tea 1-3 minutes brewing time
	Green tea 1-2 minutes brewing time
	Oolong tea 30 seconds to 1 minute brewing time
	Black tea 1-5 minutes brewing time
Our Tea function will prepare a cup of tea at just the right temperature, delivering the amount of water you prefer.	
<b>Please note:</b>	
<ul style="list-style-type: none"> <li>• To interrupt delivery of the drink manually, press "Stop" or "Cancel".</li> <li>• At the end of delivery, to increase the quantity of coffee in the drink, simply press "+Extra". When the required quantity has been reached, press "Stop".</li> </ul>	

#### 4.7 Tips for a Perfect coffee

1. If the coffee emerges drop-by-drop, too weak and not creamy enough, refer to the tutorial on adjusting the coffee grinder (see heading "[5.13 Grinder settings](#)") and the section "[8.FAQ](#)";
2. If the coffee is too hot or cold, adjust the coffee temperature setting (see heading "[5.12 Coffee temperature](#)" in the settings menu) and consult the FAQs section;

- 
3. To make a hotter coffee, proceed as follows:
    - run a rinse cycle before preparing and delivering the coffee (see heading "[5.5 Rinsing](#)" in the settings menu );
    - warm the cups with hot water using the hot water function (see heading "[4.5 Delivering hot water](#)");
    - select a higher temperature setting for the coffee (see heading "[5.12 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.

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## 4.8 Additional features

### 4.8.1 Extra shot

Give a boost to the following drinks by adding an Espresso *ristretto* (30 ml):

Hot	
Espresso	Cappuccino Mix
Espresso lungo	Cortado
Filter Coffee	Flat White
Coffee	Doppio+
Americano	Long Black
Cappuccino	Verlängerter
Cappuccino+	Café con leche
Latte Macchiato	Café au lait
Espresso Macchiato	Galão
Caffelatte	

Proceed as follows:

1. Tap the customization bar **C8** below the desired drink (e.g. Americano, fig. 21). The display shows the parameters that are customizable according to preference:
2. Press “Extra Shot”, then “Ok”.
3. Select the desired quantity and intensity. To confirm that the feature is activated, the message EXTRA SHOT will be displayed, along with an estimate of the increased quantity. Press “Deliver”.
4. Confirm by pressing “Ok!”. (Ticking the box, the message will not be displayed again).
5. The machine proceeds with preparation and a description of each single step appears on the display.
6. When delivery has ended, press “Yes” to store the new settings or “No” to retain the previous parameters. You can also save them in your Coffee Routine by ticking the relative box. In this instance, the Extra Shot is indicated by the  symbol in the customization bar of the drink.


The machine is ready to be used again.

#### **Please note**

- If saved, the new settings will be stored ONLY in the selected profile.
- This function is not available with pre-ground coffee.
- Customizations can be saved as applicable to all times of the day, or if Coffee Routines are activated, only for the current time. See heading "[4.8.5 Coffee Routines](#)".

#### 4.8.2 To Go

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

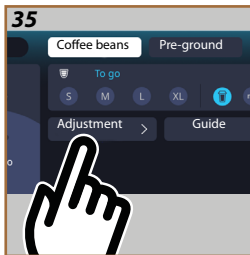
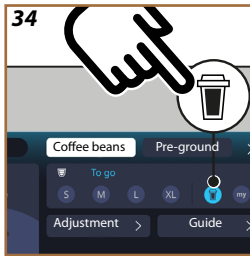
	Travel mug (not included) (capacity 235ml)
	Type: DLSC074
	EAN: 8004399024465


The “To Go” function can be used for preparation of the following drinks:

	Hot	Cold
Coffee	✓	✓
Americano	✓	✓
Cappuccino	✓	✓
Latte Macchiato	✓	✓
Caffelatte	✓	✓
Cappuccino Mix	✓	✓
Flat White	✓	✓
Milk	✓	✓
Cold Brew	✗	✓
Cold Brew Cappuccino	✗	✓
Cold Brew Latte	✗	✓

Proceed as follows:

1. Place the mug under the drinks spout (A3);
2. If the intention is to prepare a drink with milk, follow the instructions given under headings “[4.3.2 Preparation and attachment of the “Latte Crema Hot” carafe](#)” and “[4.4.2 Preparation and attachment of the “Latte Crema Cool” carafe](#)”;
3. Tap the customization bar below the desired drink (e.g. Americano, fig. [22](#)). The display shows the parameters that are customizable according to preference, and the functions that can be selected;



4. In the top box, select the “To Go” quantity  (fig. 34): the display shows two further boxes “Adjustment” and “To Go guide”;
5. Tapping the “Adjustment” box (fig. 35), the display will show a screen on which the quantity of the drink can be corrected as appropriate for the travel mug being used ( $\pm 12\%$  for each level), before the drink is delivered. If the quantity is changed on this screen, then selecting “Save”, the new quantity of the “To Go” drink will be stored and applied automatically when the next To Go is prepared;
6. Tapping the “To Go guide” box (fig. 36), the display shows the information relative to the quantity, and therefore to the correct size of travel mug being used;
7. 7a. For hot drinks: press “Deliver”;  
7b. For cold drinks: press “Start” and follow the instructions on the display;
8. The machine proceeds with the preparation, stopping automatically when done.
9. The first time any To Go drink is prepared, and similarly the first time for each profile in use, the “adjustment” function appears at the end of the preparation to allow correction of the quantity, depending on the mug being used;
10. If the quantity of the drink is satisfactory, simply confirm with “Ok”, otherwise indicate whether the amount of liquid for future deliveries needs to be more (moving the indicator toward +) or less (moving the indicator toward -) and press “Adjustment” to save;

**Important**

Using the “Adjustment” function, the quantity indicated in the top box of the customization screen may not be correct.

11. To exit the “Adjustment” function, press “X”.

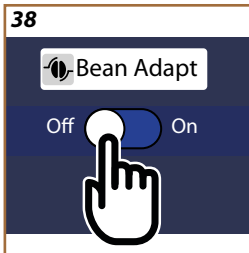
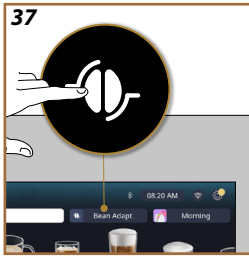
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***Please note:***

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

***Important***

- The contents of the travel mug should be used within 2 hours maximum: once this time has elapsed, empty and clean the mug as described in the following section.
- Before screwing on the lid of the travel mug, open the locking cap to release the pressure;
- Whenever drinks have been prepared with milk, clean the carafe as indicated under the heading "[Following preparation of milk-based drinks — general notes](#)".
- For more information, refer to the leaflet accompanying the travel mug.





### 4.8.3 Bean adapt technology

A coffee expert at your fingertips that helps you, in a few short steps, to optimize the brewing of your coffee and the way it tastes in the cup. Smart technology guides you through adjustment and operation of the machine, according to the selected coffee beans: from grinding to brewing, each step will be controlled to get the best from any coffee bean.



1. Tap the Bean Adapt tab  (C3) on the homepage (fig. 37);
2. To enable Bean Adapt, set the switch (fig. 38) to On;

#### **Please note**

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

3. Select the variety of coffee bean being used: 100% Arabica or a blend of Arabica and Robusta (this information will be found on the pack containing the beans). Press  for additional information. Press "→";
4. Select the type of roast, tapping the colour depth description that appears closest to the colour of the beans (fig. 39). Press  for additional information. Press "→";

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

5. Press "Deliver" to prepare an Espresso. Following delivery, press "→";
6. The machine now has all the information it needs to be able to define the optimum parameters (in some cases it may also ask for an opinion on the coffee just made), which will first be displayed and then adopted in the machine settings. With each screen that appears, press "→" to go to the next parameter:
  - Coffee temperature;
  - Intensity;
  - Grinder setting.
7. Tap  on the name of the beans and the keyboard pops up to customize the name. Press "Done" to confirm the name;
8. Press "→": the machine stores the settings and the name of the bean appears in place of the  logo.

#### **Please note**

- Bean Adapt Technology will be visible as an intensity setting for espresso coffee only, but will improve the brewing results for all other coffee based drinks as well.
- Up to 6 different bean profiles can be stored: every time you change the type of beans used in the machine, simply tap the Bean Adapt tab [\(C3\)](#) on the homepage and select the new bean from the list.

[WATCH THE VIDEO HERE](#)




#### 4.8.4 “My” function

With the “My” function, you can select the quantity of each single ingredient used for preparation of the hot drink you want to make. The My function is different from the selection of the quantity described in headings on the customization of drinks, as it allows you to adapt a drink precisely to your particular cup.

The way it works is simple and intuitive: once you have started preparing your drink, you need only stop the delivery whenever you choose, and that quantity will be saved as a 'My' quantity on the active profile.

Given below are the step-by-step instructions on how to save the “My” setting for a drink with two ingredients (e.g. Cappuccino = milk + coffee). The same procedure can be followed for a drink with just one ingredient.




1. Check that the selected profile is the one for which you want to customize the drink;
2. Tap the customization bar [C8](#) below the desired drink (e.g. Capuccino [fig. 31](#));
3. Press ;
4. Press “Start”;
5. If preparing coffee based drinks, select the intensity, or if using the tea function, select the temperature: press “→”;
6. Place the preferred cup under the drinks spout [\(A3\)](#) and press “Deliver”;
7. The machine starts delivering the first ingredient. A bar appears on the display, representing the range from 1 up to the maximum value programmable for this particular ingredient of the selected drink.
8. After a few seconds of delivering the ingredient, the bottom part of the display will show the “Stop” button, which you can press at any time to terminate the delivery. If the selected drink has only one ingredient, the quantity released into the cup up to the moment of pressing Stop will be stored, and you can retrieve it at any time as a “My” quantity.
9. If the drink comprises another ingredient, a new progress bar will

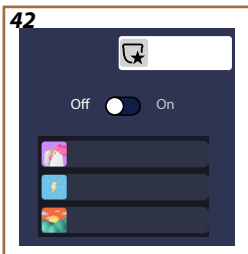
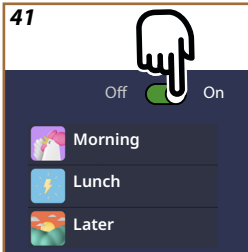
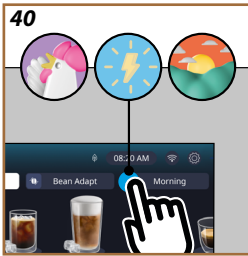
---

appear on the screen, similar to the first described above, and all you have to do is repeat the same procedure for this second ingredient. At the conclusion of this second cycle, the "My" quantity will be saved likewise.

10. If Coffee Routines are active, as explained under the "Coffee Routines" heading, the machine will ask if you want to save the setting for all times of the day or only for one particular time.

**Please note**

- If saved, the new settings will be stored ONLY in the selected profile.
- In the case of Espresso coffee, when a single drink is customized, the respective double version of the drink is automatically customized as well.
- Programming mode can be exited at any given moment by pressing "X": any values entered will not be saved.
- In practice, "My" is one of the amounts or quantities you can select for your drink, which means you can choose at any given moment to select one of the other quantities or go back to the "My" setting, certain that it will be the one saved with the process described above. If you want to reprogramme the "My" quantity, simply tap the "Reset"  tab, which appears whenever My is selected. Once the reset is done, you can set the quantity again via the process illustrated above.
- To reprogramme the My drink, the parameters must be reset to the factory default values: tap the customization bar  of the drink and check that the function is enabled. Press "Reset"  to restore the factory default values for the drink. The drink can now be reprogrammed.



#### 4.8.5 Coffee Routines

With this function the machine will remember how you like your coffee at different times through the day and update the list of drinks to match your preferences.


As long as the function is active, whenever the settings (quantity, intensity, etc.) for any given drink are changed, the machine will give you the option of saving the new settings, for that particular period during the day, by ticking the dedicated box and then confirming with 'Yes'. On the other hand, should you want to save the new settings for all times of the day, simply select "Yes" on the dedicated screen.

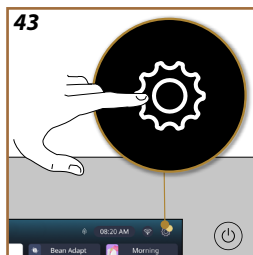
##### **Please note**

You can check on the homepage if the feature is active: if the tab on the right shows the words "Coffee Routines", this means the feature is disabled, in which case a tap on the tab will enable it.

If however the tab on the right shows one of 3 symbols (fig. 40), this means that coffee routines are active. Make certain that the time on the clock is correct, or adjust as necessary, following the instructions given under heading "[3.2.1.4 Time](#)". To disable this function:

- on the homepage, tap the symbol corresponding to the current period of the day (fig. 40);
- tap on the cursor (fig. 41) and confirm with "Yes" that the function is being disabled;
- tap on the list you want to keep as the defined list, and confirm with "Ok".

On the homepage, the symbol of the coffee routine currently in progress will be replaced by another symbol  indicating that the function has been disabled correctly (fig. 42).



## 5 SETTINGS

### 5.1 How to navigate the settings

1. Press the  button (C6) (fig. 43).

The settings are divided into four topics:

<ul style="list-style-type: none"> <li>• <b>Maintenance</b> <ul style="list-style-type: none"> <li><a href="#">5.2 Descaling</a></li> <li><a href="#">5.3 Water filter</a></li> <li><a href="#">5.4 Cleaning the machine</a></li> <li><a href="#">5.5 Rinsing</a></li> <li><a href="#">5.6 Cleaning the carafe</a></li> <li><a href="#">5.7 Drain the circuit</a></li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• <b>General settings</b> <ul style="list-style-type: none"> <li><a href="#">5.8 Auto-off</a></li> <li><a href="#">5.9 Beep</a></li> <li><a href="#">5.10 Energy saving</a></li> <li><a href="#">5.11 Languages</a></li> <li><a href="#">5.12 Coffee temperature</a></li> <li><a href="#">5.13 Grinder settings</a></li> <li><a href="#">5.14 Water hardness</a></li> <li><a href="#">5.15 Default values</a></li> </ul> </li> </ul>
<ul style="list-style-type: none"> <li>• <b>Tips and guides</b> <ul style="list-style-type: none"> <li><a href="#">5.16 Support (QR code)</a></li> <li><a href="#">5.17 Carafe tips</a></li> <li><a href="#">5.18 Creative recipes</a></li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• <b>Information on the machine</b> <ul style="list-style-type: none"> <li><a href="#">5.19 Statistics</a></li> <li><a href="#">5.20 More information</a></li> </ul> </li> </ul>

2. Select a topic, then scroll through the relative sub-menus on the screen and select the one of interest.
3. Press "X" to go back and to return to the homepage.

### 5.2 Descaling

[WATCH THE VIDEO HERE](#)

1. Press the  button (C6).
2. Press "Descale".



The display shows a progress bar that indicates when the next descale will be required .


3. To descale immediately, press "Read more", "Yes" and follow the guided procedure. The instructions can also be found under the heading "[6.6.3 Descaling](#)".
4. Otherwise, press "X" to go back and to return to the homepage.

### 5.3 Water filter

To ensure the performance of the machine remains constant over time, the use of a De'Longhi water softener filter (D8) is recommended.

For further information, visit [www.delonghi.com](http://www.delonghi.com).


**WATERFILTER**  EAN: 8004399327252

1. Press the  button (C6).
2. Press "Water Filter". The display shows a progress bar that indicates when the water filter will need to be replaced/removed.

- 
3. Press "Start" and follow the guided procedure; The instructions can also be found under the heading "[2.4 Installing the water filter](#)".
  4. Otherwise, press "X" to go back and to return to the homepage.

#### 5.4 Cleaning the machine

To give the nozzles of the drinks spout ([A22](#) and [A23](#)) and the removable brewing unit ([A19](#)) a thorough clean before being prompted automatically by the machine, proceed as follows:

1. Press the  button ([C6](#)).
2. Press "Clean machine".
3. Press "Start" and wait for the machine to complete a series of preparatory steps, then follow the guided procedure. The instructions are also given under the heading "[6.6 Deep cleaning of the machine and preventive maintenance](#)".
4. Otherwise, press "X" to go back and to return to the homepage.

#### 5.5 Rinsing

Using this function, hot water can be delivered from the drinks spout ([A3](#)) to clean and heat the internal circuit of the machine. In the event that the machine has been idle for more than 3-4 days, it is advisable to carry out 2-3 rinse cycles before using it again.

To start the rinse function, proceed as follows:

1. Press the  button ([C6](#)).
2. Press "Rinse".

To proceed with the rinse:


3. Place a container of at least 0.2 litres capacity under the drinks spout ([A3](#)) (fig. 8).
4. Press "Yes": after a few seconds, hot water is delivered from the drinks spout ([A3](#)) to clean and heat the internal circuit of the machine.
5. To stop rinsing, press "Stop", or wait for the rinse cycle to stop automatically.
6. The machine is ready for use.

**Please note:**

- Water may find its way into the grounds container ([A12](#)) during the rinse procedure: this is quite normal.

#### 5.6 Cleaning the carafe

This section has all the information you need to guarantee long-term reliability of the milk carafe (the full procedure is described under the heading "[6.2.3.2 Thorough cleaning of milk carafe](#)").

1. Press the  button ([C6](#)).
2. Press "Clean carafe".
3. Press "Start" and follow the guided procedure using the scroll ar-



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rows “←” or “→”. At the end of the procedure, press “Done” to confirm that cleaning is finished and go back to the homepage.

4. Press “X” at any time to quit the procedure and go back to the homepage.


### 5.7 Drain the circuit

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

1. Press the  button (C6).
2. Press “Drain circuit”.
3. Press “Yes”.
4. Remove the drip tray (A6) (fig. 18); empty and clean both the tray and the grounds container (A12). Return the parts to the machine.
5. Press “→”. Position a container of at least 0.2 litres capacity under the drinks spout (A3) and the service/cleaning water spout (D2) (fig. 8).
6. Press “Yes” and the machine will run a rinse cycle, releasing hot water from the drinks spout (A3).
7. Once rinsing is complete, remove the water tank (A8) and empty it. Press “→”.
8. If there is a filter (D8) installed in the water tank, remove it and press the scroll arrow “→”.
9. Reposition the tank (empty) and press “→”.
10. Press “Yes” and wait for the machine to begin emptying the circuit; (Caution: beware of hot water coming from the spouts). As the water circuit gradually empties, the machine could become noisier: this is a normal aspect of operation.
11. Once the circuit has emptied, remove, empty and reposition the drip tray, then press “→” and “Ok” and the machine will switch off (standby).
12. Unplug the machine from the mains power supply.
13. The next time the machine is turned on, follow the instructions under heading “2 USING THE MACHINE FIRST TIME 

### 5.8 Auto-off

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

1. Press the  button (C6).
2. Select “General settings” on the screen.
3. Press “Auto-off”
4. The display will show the auto-off time currently selected and the other options that are available.


5. Select the desired auto-off time and press "OK" to save.
6. Press "X" to go back to the homepage.

**Please note:**

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


### 5.9 Beep

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

1. Press the  button (C6).
2. Select "General settings" on the screen.
3. Press "Beep".
4. Press "Off" to deactivate or "On" to activate.
5. Press "X" to save and go back to the homepage.

### 5.10 Energy saving


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

1. Press the  button (C6).
2. Select "General settings" on the screen.
3. Press "Energy saving".
4. Press "Off" to deactivate or "On" to activate.
5. Press "X" to save and go back to the homepage.

**Please note:**


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

**Please note:**

When the  symbol appears on the display, this indicates that the function is active.


### 5.11 Languages

To change the language setting, proceed as follows:


1. Press the  button (C6).
2. Select "General settings" on the screen.
3. Press "languages".
4. Select "Set" and choose the preferred language, which will be selected automatically.
5. Press "X" to store the new language and go back to the homepage.

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### 5.12 Coffee temperature


Temperature is one of the main factors in determining a good coffee brew. The lighter the roast, the higher the temperature the coffee can withstand, and vice versa. Which is why we recommend using the Bean Adapt function  to ensure the ideal temperature setting for the bean being used.

**Important:** if what you are looking for is simply a hotter drink, then the best way to achieve this is to warm the cup beforehand with a little hot water, which can be poured away before your coffee drink is dispensed by the machine. If on the other hand your preference is for a cooler drink, use cold water or ice to lower the temperature of the cup, before placing it empty under the spout of the coffee machine.



1. Press the  button [\(C6\)](#).
2. Select "General settings" on the screen.
3. Press "Coffee temperature";
4. Set the desired temperature
5. Press "X" to store the new temperature and go back to the homepage.

### 5.13 Grinder settings

The adjustment of the coffee grinder, hence the coarseness or fineness of the ground coffee, is one of the crucial factors in achieving a good brew. Accordingly, we recommend using the Bean Adapt function, which will adjust the grinder to the optimum setting for any bean you wish to use. Should you prefer not to activate Bean Adapt , we will show you in this heading how to change the grinder setting and offer a few suggestions on how to adjust it correctly.

1. Press the  button [\(C6\)](#).
2. Select "General settings" on the screen.
3. Scroll through the topics and select "Grinder settings".
4. Press "Set" to access the screen for adjustment of the grinding level.
5. Press "More info on adjusting the grinder" if you need a more detailed explanation on how to adjust the grinding level: use the scroll arrows to go from one screen to the next, then press "X" to go back to the main grinder adjustment screen.
6. Select one of the grinding levels available (identified with grey background). Grinding levels can be set one at a time.



7. If the Bean Adapt function is active, the display shows the relative symbol  next to the level set for the bean profile currently in use.
8. To restore the factory settings, press reset .

9. Press "X" to go back to the "Grinder settings" menu;
10. Press "X" to go back to the homepage.

**Please note:**

- After completing the above procedure, at least 5 coffees should be prepared and delivered before making any further adjustment to the coffee grinder. If the coffee is still not being delivered correctly by the machine, repeat the procedure.
- If the Bean Adapt function is active, changing the grinding level will have the effect of deactivating the function.

### 5.14 Water hardness

The machine will prompt for descaling to be carried out after a predetermined period of time, depending on the water hardness. The machine can also be programmed according to the actual hardness of the local water supply, by setting the appropriate frequency.

**Guide to water hardness**

For information on levels of hardness in water, consult the table below

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

1. Press the button (C6).
2. Select "General settings" on the screen.
3. Scroll through the topics and select "Water hardness"
4. Press "Set" and then proceed to test the hardness of the water, as indicated under the heading "[2.2 Check the water hardness](#)".
5. Press on the level (1,2,3 or 4, depending on the value revealed by the hardness test and the table above) to select the new setting.
6. Press "X" repeatedly, first to save the new level, and thereafter to go back to the homepage.


**Please note:**

You can carry out the water hardness test using any commercially available strip of similar type. Having measured the hardness of your water, consult the table (see above) and select the button "Find out more about water hardness".

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### 5.15 Default values

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

1. Press the  button (C6).
2. Select "General settings" on the screen.
3. Scroll through the topics and select "Default values"
4. Select what it is you want to reset: "Machine" or "Profile".
5. Machine: Press "Start" and "Yes" and wait for the machine to carry out the reset. Press "X" repeatedly to go back to the homepage.


**Please note:**

Whenever the machine (not the individual profile) is reset to the factory default values, the system will suggest running the first time start-up operations from heading "[2.5 Introduction to the features of the machine](#)".

- **Profile:** Press "Start" and select the profile to be reset. Press "Yes" and wait for the machine to reset the profile. Press "X" repeatedly to go back to the homepage.


### 5.16 Support (QR code)

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

1. Press the  button (C6).
2. Select "Tips and guides" on the screen.
3. Press "Support" and scan the QR code with your smartphone.
4. Press "X" to go back to the homepage.

### 5.17 Carafe tips

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

1. Press the  button (C6).
2. Select "Tips and guides" on the screen.
3. Press "Froth tips".
4. Select "Tips for hot or cold carafe" (see heading "What milk to use").
5. Press "X" repeatedly to go back to the homepage.

### 5.18 Creative recipes


Scan the QR code to see all the creative recipes. Creative recipes are recipes that allow you, step by step, to create beverages or cocktails that blend ingredients such as syrups, liqueurs and fruit with the drinks your machine is designed to make.

With the My Coffee Lounge App, you have access at any given moment to more than 150 creative recipes using espresso, cold brew, cappuccino,

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latte macchiato, etc...

In this section, you will always find the QR code that allows you to download the App and find out about all the recipes we have put together, just for you.

1. Press the  button (C6).
2. Select "Tips and guides" on the screen.
3. Press "Creative recipes" and scan the QR code with your smartphone.
4. Press "X" to go back to the homepage.


### 5.19 Statistics

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

1. Press the  button (C6).
2. Select "Machine information" on the screen.
3. Press "Statistics".
4. Press "Read more" and swipe from right to left across the display screen to view all the statistics of your machine.
5. Press "X" repeatedly to go back to the homepage.

### 5.20 More information

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

1. Press the  button (C6).
2. Select "Machine information" on the screen.
3. Press "More information" to see the serial number and build.
4. Press "X" to go back to the homepage.



## 6 CLEANING AND MAINTENANCE

### 6.1 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.

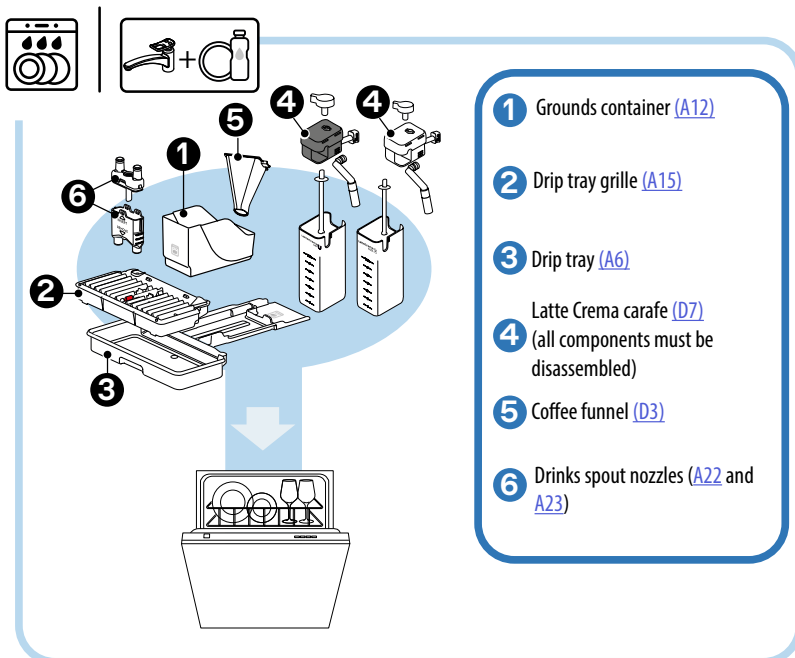
#### 6.1.1 Cleaning methods

[6.2 Dishwasher safe components](#)

[6.3 Components that should be soaked](#)

[6.4 Components washed with running water](#)

#### 6.2 Dishwasher safe components



**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.

### 6.2.1 Cleaning the grounds container:

When prompted by the machine (see heading "[7 FREQUENT PROMPTS AND ALARM MESSAGES](#)"), this must be emptied and cleaned. The machine cannot be used to make coffee again until the grounds container ([A12](#)) 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**

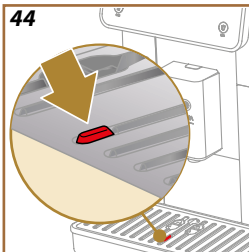
If several milk-based drinks are prepared one after the other, the metal cup tray ([A14](#)) becomes hot. Wait for it to cool down before touching it, and handle from the front only.

To clean (with the machine on):

1. Remove the drip tray ([A6](#)) and the grounds container ([A12](#)) (fig. 45);
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. Wash in a dishwasher and dry off with a clean cloth.
4. Reposition the drip tray in the machine, complete with grille ([A15](#)) and grounds container.

**Important!**

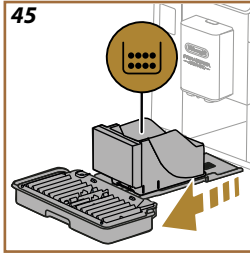
To get the best possible results from cleaning operations: when emptying the coffee grounds container, always empty the drip tray as well.



### 6.2.2 Cleaning the drip tray and the drip tray grille

The drip tray ([A6](#)) is fitted with a level indicator [A16](#) (colour red) showing the amount of water it contains (fig. 44).

The drip tray must be emptied and cleaned before the indicator starts to project from the cup tray ([A14](#)), 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:



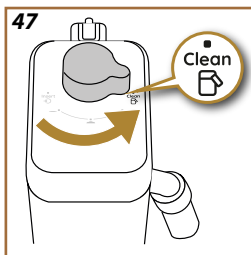
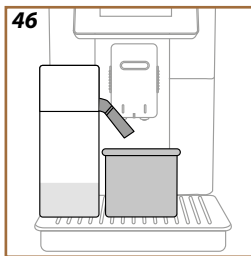
**Important! Danger of scalding!**

If several milk-based drinks are prepared one after the other, the metal cup tray (A14) becomes hot. Wait for it to cool down before touching it, and handle from the front only.

1. Switch off the machine (see heading “3.1.2 Turning off”);
2. Remove the drip tray assembly (A6), (A13) and (A12) (fig. 45);
3. Check the condensate tray (A20) and empty if necessary;
4. Remove the cup tray (A14) and the drip tray grille (A15), then empty the drip tray and the grounds container;
5. Wash the drip tray and drip tray grille in a dishwasher, and dry off with a clean cloth.
6. With these parts clean, proceed with cleaning of the grounds container support (A13) and the cup tray (A14) as indicated in heading “6.3 Components that should be soaked” and reassemble the drip tray assembly, which can now be repositioned in 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 when further coffees are prepared, the grounds container will fill up more than expected and clog the machine.
- The cup tray (A14) and the grounds container support (A13) are not dishwasher-safe. See heading “6.3 Components that should be soaked”.



## 6.2.3 Cleaning the milk carafes

### 6.2.3.1 Cleaning the milk carafe after use

Every time a milk-based drink is delivered, the machine will prompt the user to clean the carafe (D7) (Clean function) to ensure 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 carafe);
2. Place a cup or other empty recipient under the milk spout (E3) (fig. 46);
3. Turn the froth adjustment/clean dial (E1) to the "Clean" position (fig. 47): hot water and steam are delivered from the milk spout. Cleaning stops automatically;
4. Turn the dial back to one of the froth selections;

#### Preparing several drinks in succession:

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

#### After multiple preparations, the milk carafe 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 "[6.2.3.2 Thorough cleaning of milk carafe](#)".


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

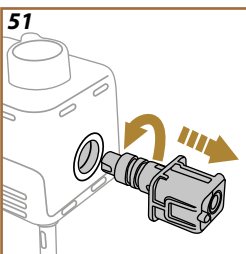
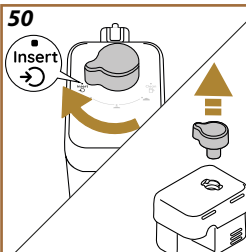
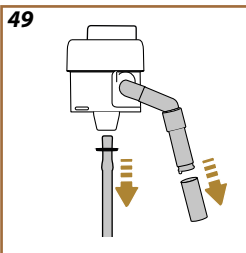
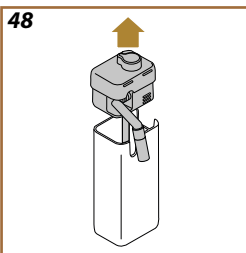
- Having carried out the cleaning step with the "Clean" function, remove the milk carafe and put it straight in the refrigerator. The Latte Crema Hot carafe can be kept in the refrigerator no longer than 2 days, and the Latte Crema Cool no longer than one day: proceed with the cleaning of all components, following the steps described in heading "[6.2.3.2 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 "[6.2.3.2 Thorough cleaning of milk carafe](#)".

#### Following preparation of milk-based drinks — general notes

- If the milk carafe is not cleaned, the  symbol (C4) 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.



### 6.2.3.2 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.

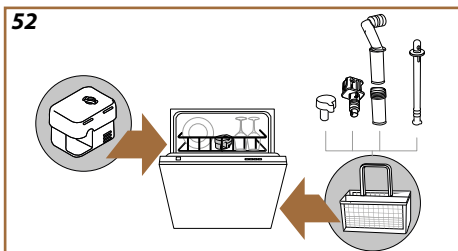
#### **Please note**

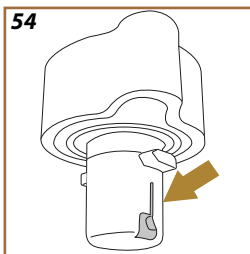
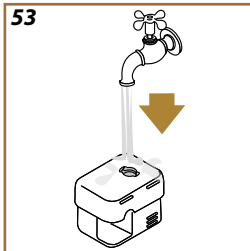
For cleaning after each preparation of a milk-based drink, see heading "[6.2.3.1 Cleaning the milk carafe after use](#)".

Your machine will remind you when the carafe needs cleaning, and if in doubt, you can always consult the cleaning instructions directly on the machine by accessing the settings menu, see heading "[5.6 Cleaning the carafe](#)".

It is recommended that you carry out a thorough clean of the carafe: in the case of the Latte Crema Cool, after 1 day if it has not been used, or in the case of the Latte Crema Hot, after 2 days if not used. Proceed as follows:

1. Remove the lid (E2) of the milk carafe (D7) (fig. 48);
2. Detach the milk spout (E3), the milk spout extension (E4) (if fitted) and the milk intake tube (E6) (fig. 49);
3. Turn the froth adjustment dial (E1) clockwise to the "Insert" position (fig. 50) and pull off upwards;
4. Turn the connector-coupling of the milk carafe (E5) anticlockwise and pull out (fig. 51).
5. Wash in a dishwasher (recommended) or by hand, as indicated below:
  - **In a dishwasher:** Rinse all components with warm drinking water (at least 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. 52). 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. 53). Immerse all components (including the milk carafe) in a solution of 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 wipe each one dry individually by hand.

6. Make sure there are no milk residues left in the cavity and the channel on the underside of the dial (fig. 54). If necessary, scrape with a toothpick.
7. Check that the intake tube (E6) and the outlet tube (E3) 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.

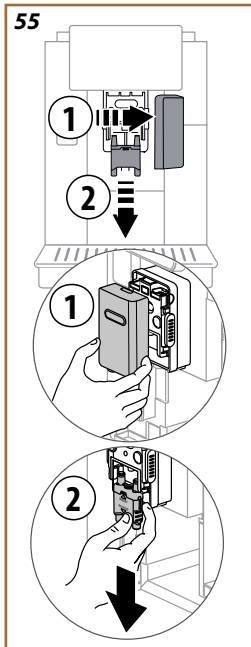
#### 6.2.4 Cleaning the coffee funnel

Clean the removable pre-ground coffee funnel (D3) regularly (about once a month). Proceed as follows:

1. Switch off the machine (see heading “3.1.2 Turning off”);
2. Lift the lid (A2) of the accessories compartment (fig. 23);
3. Remove the scoop/brush (D1);
4. Take out the removable funnel (D3);
5. Wash the funnel in a dishwasher running a 50 °C cycle, then wipe dry with a clean cloth;
6. Return the funnel to its housing and put away the brush;
7. Close the lid.

**Important!**

After cleaning, check that no accessories have been left in the funnel. The presence of foreign matter in the funnel during operation could cause damage to the machine.



### 6.2.5 Cleaning the nozzles of the drinks spout

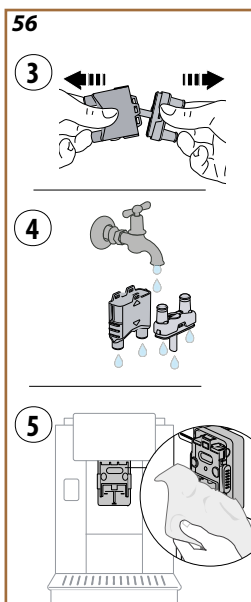
This model has been designed to give a prompt that will remind you when to clean the removable brewing unit (A19) and the coffee spout nozzles (A22 and A23) (see heading “6.6.1 Deep cleaning of the machine”). This is a quick and simple operation, but if carried out regularly, it will ensure the taste and aroma of your coffee never disappoints, as well as prolonging the life of your machine.

To clean the coffee spout nozzles whenever you please, even without the reminder, proceed as follows:

1. Switch off the machine (see heading “3.1.2 Turning off”);
2. Press the release button (A4) and remove the cover (A21) of the drinks spout (A3) by pulling it away from the front, then remove the nozzles by pulling downwards (fig. 55 details 1 and 2);
3. Separate the two nozzles (fig. 56 detail 3) and rinse them under warm running drinking water (40-50 °C) to remove all visible residues (fig. 56 detail 4). For maximum cleansing, a cycle in the dishwasher is recommended.

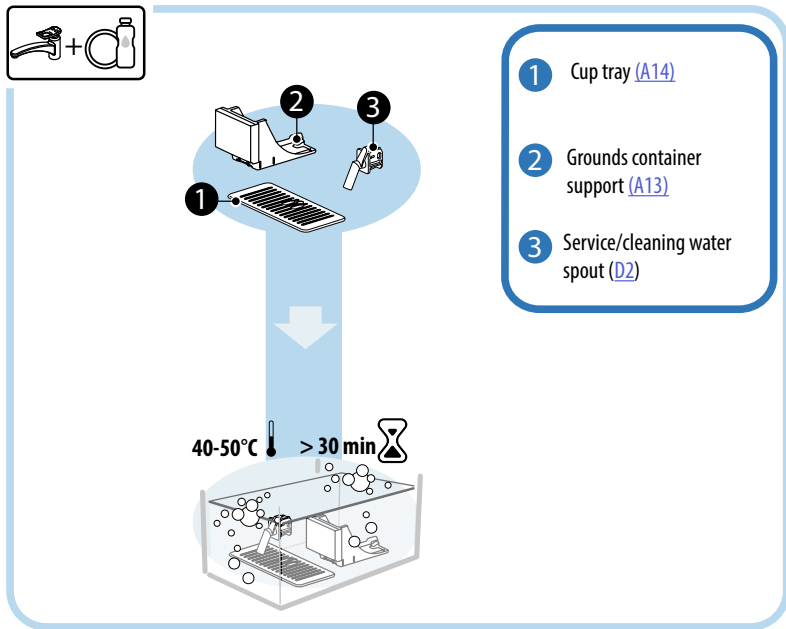
**Please note:**

If there is no dishwasher available, it is recommended that components be left to soak in warm water (40-50 °C) and washing-up liquid for at least 30 minutes. Rinse thoroughly under warm drinking water (40-50 °C), and finally, dry with a clean cloth.



4. Clean the socket of the removable nozzles with a sponge (fig. 56 detail 5);
5. Reassemble the nozzles (A22 and A23), then attach them to the spout, making sure that the word “INSERT” is at the top and is visible after the nozzles have been inserted;
6. Reposition the cover on the spout and ensure it snaps into place.
7. The nozzles of the drinks spout are now clean and the machine is ready for use.

## 6.3 Components that should be soaked



### **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 at least 30 minutes. Thereafter, rinse all components once again with warm drinking water (40-50 °C), and finally dry off with a clean cloth.

### 6.3.1 Cleaning the cup tray

Clean the cup tray (A14) at regular intervals, as follows:

1. Switch off the machine (see heading “3.1.2 Turning off”);
2. Remove the drip tray (A6);

### **Important!**

When removing the drip tray (A6), the coffee grounds container (A12) 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 (A6).

- 
3. Lift the cup tray (A14);
  4. Rinse with warm drinking water (40-50 °C), then leave to soak in warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Thereafter, rinse thoroughly with warm drinking water (40-50 °C), and finally dry off with a clean cloth.
  5. Return the cup tray to the machine, and reposition the drip tray

### 6.3.2 Cleaning the grounds container support

Clean the grounds container support (A13) at regular intervals, as follows:

1. Switch off the machine (see heading “3.1.2 Turning off”);
2. Remove the drip tray (A6);

#### **Important!**

When removing the drip tray (A6), the coffee grounds container (A12) 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 (A6).

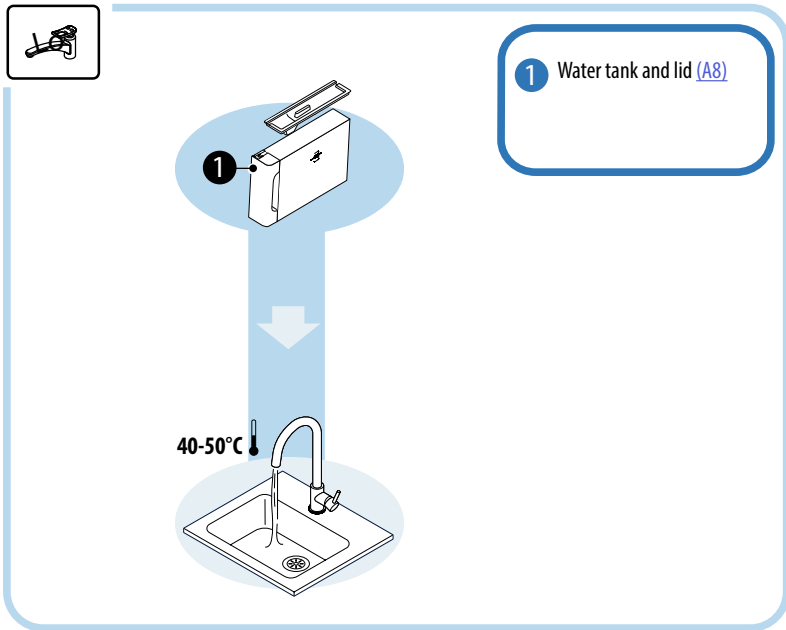
3. Lift out the grounds container (A12) so as to get to the support;
4. Rinse with warm drinking water (40-50 °C), then leave to soak in warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Thereafter, rinse thoroughly with warm drinking water (40-50 °C), and finally dry off with a clean cloth.
5. Reposition the grounds container on the support and return the entire drip tray assembly to the machine

### 6.3.3 Cleaning the service water spout

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

1. Open the lid of the accessories compartment A2 and remove the spout from its socket (if present on your model) (fig. 23);
2. Rinse with warm drinking water (40-50 °C), then leave to soak in warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Thereafter, rinse thoroughly with warm drinking water (40-50 °C), then dry off with a clean cloth before repositioning in the machine.

## 6.4 Components washed with running water



### 6.4.1 Cleaning the water tank and lid

The water tank (A8) should be cleaned periodically (about once a month) or in any event whenever the machine is left unused for more than 3 days. Cleaning the water tank is also one of the required steps in the procedure for replacement of the water softener filter (D8) (see heading "[6.6.4 Management of water filter](#)").

1. Switch off the machine (see heading "[3.1.2 Turning off](#)");
2. Take out the water tank, remove the water softener filter (if installed) and rinse with drinking water;
3. 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);
4. Reinstall the filter, if removed previously, then fill the water tank with fresh drinking water up to the MAX level and return it to the machine.
5. (Only if a water softener filter is installed) switch the machine on again and release 100ml of hot water to reactivate the filter.

---

## 6.5 Cleaning the body of the machine

### 6.5.1 Cleaning the inside of the machine

#### ***Danger of electric shock!***

Before cleaning internal parts, the machine must be turned off (see heading "[3.1.2 Turning off](#)") and unplugged from the mains power supply. Never immerse the machine in water

1. Check periodically (about once a month) that the inside of the machine (accessible after removing the drip tray [A6](#)) is not dirty;
2. If necessary, remove coffee deposits using the brush [D1](#) provided with the machine, and a clean cloth.
3. Clear away all residual matter with a vacuum cleaner.

### 6.5.2 Cleaning the control panel


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

1. Switch off the machine (see heading "[3.1.2 Turning off](#)"); 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.

---

## 6.6 Deep cleaning of the machine and preventive maintenance

### 6.6.1 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 "[7 FREQUENT PROMPTS AND ALARM MESSAGES](#)"). If the decision is to proceed straight away, then once the prompt message appears, simply press "Yes" and follow the instructions step by step on the display, from step 4. To postpone cleaning until later, press "No": the homepage will now show a reminder, alongside the settings menu symbol [\(C6\)](#), in the form of a yellow dot  [\(C12\)](#), to indicate that the machine needs cleaning (the message will reappear every time the machine is turned on).

To access the deep cleaning procedure from the settings menu, proceed as follows:

1. Press the button [\(C6\)](#).
2. Select "Maintenance", then "Machine cleaning";
3. Press "Start" to begin the guided cleaning procedure: the machine sets itself for cleaning;
4. Remove the water tank [\(A8\)](#) (fig. [3](#));
5. Open the brewing unit flap [\(A17\)](#) (fig. [56](#)) on the right hand side;
6. Press the two coloured release buttons inwards (fig. [57](#)), while at the same time pulling the brewing unit [\(A19\)](#) outwards;
7. Press "→";
8. Rinse the brewing unit under fresh running water, without detergents. If the dirt is stubborn, leave the brewing unit to soak in drinking water for 5 minutes, then use the brush on the handle of the pre-ground coffee scoop [\(D1\)](#) to remove the remaining traces;

#### **Important!**

RINSE WITH WATER ONLY

NO WASHING UP LIQUID - NO DISHWASHER

9. Use the brush likewise to remove any coffee residues left in the housing [\(A18\)](#) of the brewing unit, which is visible behind the flap [\(A17\)](#);
10. Press "→";
11. Reposition the brewing unit by sliding it into its housing, applying pressure so it clicks into place;

---

**Please note:**

If the brewing unit is difficult to fit, adapt it to the right size (before insertion) by applying pressure to the two levers (fig. 58).

12. Once inserted, make sure the two coloured buttons have snapped out;
13. Close the brewing unit flap, ensuring it is firmly in position, and reposition the water tank;
14. Press “→”;
15. The drinks spout can now be cleaned;
16. Press the release button (A4) and remove the cover (A21) (A3), pulling it outwards; press “→”;
17. 16. Remove the nozzles by pulling downwards (fig. 54 details 1 and 2) and separate them (fig. 55 detail 3), then press “→”;
18. Rinse the nozzles under warm running drinking water (40-50 °C) to remove all visible residues (fig. 55 detail 4). For maximum cleansing, a cycle in the dishwasher is recommended. Press “→”;

**Please note:**

If there is no dishwasher available, it is recommended that components be left to soak in warm drinking water (40-50 °C) and washing-up liquid for at least 30 minutes. Rinse thoroughly under warm drinking water (40-50 °C), and finally, dry with a clean cloth.

19. Clean the socket of the removable nozzles with a clean cloth (fig. 55 detail 5);
20. Reassemble the nozzles (A22 and A23), then attach them to the spout, making sure that the word “INSERT” is at the top and is visible after the nozzles have been inserted;
21. Reposition the cover on the spout, ensuring it snaps into place; press “→”;
22. To complete the process of cleaning the machine, run a series of rinse cycles with hot water: position a container of at least 0.2 litres capacity under the drinks spout and press “Yes”. The machine will heat up and carry out the rinses; when done, the homepage reappears.

The machine is now ready for use.

**Please note:**

- The second time that the machine displays the cleaning prompt, the guided procedure will appear only if “Show me all steps” is selected following step 3; otherwise, once all the steps described above for cleaning the removable brewing unit and the coffee nozzles have been completed correctly, simply press “Done”.
- Check periodically (about once a month) that the inside of the machine (accessible after removing the drip tray) is not dirty (see heading “[6.5.1 Cleaning the inside of the machine](#)”).

### 6.6.2 Cleaning the removable brewing unit

This model has been designed to give a prompt that will remind you when to clean the removable brewing unit (A19) and the coffee spout nozzles (A22 and A23) (see heading “[6.6 Deep cleaning of the machine and preventive maintenance](#)”). This is a quick and simple operation, but if carried out regularly, it will ensure the taste and aroma of your coffee never disappoints, as well as prolonging the life of your machine.

To clean the removable brewing unit whenever you please, even without the reminder, proceed as follows:

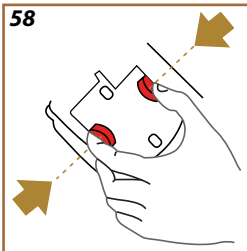
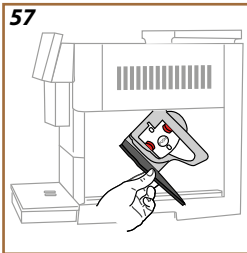
**Important!**

The brewing unit cannot be removed while the machine is on.

1. Switch off the machine (see heading “[3.1.2 Turning off](#)”);
2. Remove the water tank (A8) (fig. 3);
3. Open the brewing unit flap (A17) (fig. 57) on the right hand side;
4. Press the two coloured release buttons inwards (fig. 58), while at the same time pulling the brewing unit (A19) outwards;
5. Rinse the brewing unit under fresh running water, without detergents. If the dirt is stubborn, leave the brewing unit to soak in drinking water for 5 minutes, then use the brush on the handle of the pre-ground coffee scoop (D1) to remove the remaining traces;

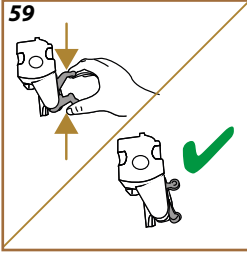
**Important!**

RINSE WITH WATER ONLY  
NO WASHING UP LIQUID - NO DISHWASHER



6. Use the brush likewise to remove any coffee residues left in the housing of the brewing unit (A18), which is visible behind the flap (A17);
7. After cleaning, replace the brewing unit by sliding it into its housing, then apply pressure to the component until it clicks into place;

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**Please note:**

If the brewing unit is difficult to fit, adapt it to the right size (before insertion) by applying pressure to the two levers (fig. [59](#)).

8. Once inserted, make sure the two coloured buttons have snapped out;
9. Close the brewing unit flap and ensure it is firmly in place;
10. Reposition the water tank in the machine.
11. The removable brewing unit is now clean and the machine is ready for use.



### 6.6.3 Descaling

Descaling is a deep-cleaning function of your machine that serves to eliminate the limescale residues which can form gradually along the circuit that conveys 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 "[5.14 Water hardness](#)", the machine tells you when will be the best time to run a descaling cycle, based on the number and type of the drinks prepared and the hardness of the water you are using. 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 it will be until the next descale by going to the settings menu → maintenance (see heading "[5.2 Descaling](#)").

#### **Important!**


- Before use, read the instructions and the labelling on the descaler 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.

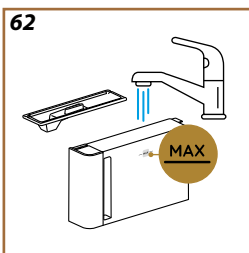
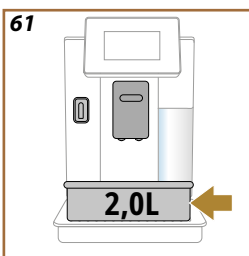
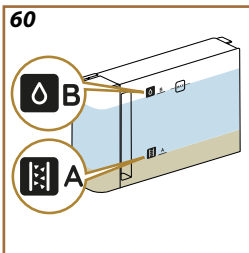
To descale	
<b>ECODECALK</b>  EAN: 8004399327252	
Descaler	De'Longhi descaler
Container	Recommended capacity: 2.0 litres
Time	~25min

Descale the machine when the corresponding message appears on the homepage (see heading "[7 FREQUENT PROMPTS AND ALARM MESSAGES](#)"): to proceed with descaling straight away, press "Yes" and follow the instructions step by step as indicated on the machine display.

To postpone descaling until later, press "No": the homepage will now show a reminder alongside the settings menu symbol  (C6), in the form of a yellow dot  (C12), to indicate that the machine needs descaling. (The message reappears every time the machine is turned on).

To access the descaling menu:

1. Tap the  symbol (C6) on the homepage;
2. Select "Maintenance", then "Descaling";



3. Press "Start" to view the guided descale procedure;
4. Attach the service/cleaning water spout (D2) (fig. 7) (located in the accessories compartment, if specified for the particular model of machine);
5. Remove and empty the drip tray (A6) and the coffee grounds container (A12) (fig. 18): reposition both in the machine and press "→";
6. Remove the water tank (A8), lift the lid and (if in place) remove the filter (D8). Empty the tank completely and press "→";
7. Pour the descaler (D6) into the water tank, filling up to level A marked on the inside of the tank (which is equivalent to one 100ml single-use pack), then add drinking water (one litre) up to level B (fig. 60). Reposition the water tank (with lid) in the machine and press "Start";
8. Position an empty container of at least 2.0 litres capacity under the spouts (fig. 61). Press "Yes" to start the procedure;

**Important! Danger of scalding**

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

9. The descale cycle starts and descaling solution flows both from the service/cleaning water spout and from the drinks spout (A3) and hot water spout; a succession of rinses will be 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. Empty the container used to collect the descaler solution;
11. Remove the water tank, empty it and rinse well under running drinking water, and reinstate the water softener filter, if removed earlier.
12. Fill the tank up to the MAX level (fig. 62) with fresh water and return it to the machine. Press "→";
13. Having emptied the container used previously to collect the descaler solution, reposition it under the spouts and press "Yes" to start the rinse;
14. Hot water will flow both from the service/cleaning water spout (D2) and from the drinks spout (A3);
15. 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;
16. Detach the water tank and fill to the MAX level (fig. 62), then return it to the machine and press "Next";
17. The descaling procedure is now complete: press "X";

- 
18. The machine runs a rapid heating cycle, following which the home-page reappears.

**Please note:**

- During the descale procedure, water may find its way into the grounds container (A12). This is quite normal.
- If the descaling cycle is not completed successfully (e.g., due to a power outage), when the machine is powered up again, it will ask to resume the cycle from the point at which it was interrupted.
- If the water tank has not been refilled to the MAX level, the display will prompt for a second 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.

#### 6.6.4 Management of water filter

To ensure the performance of the machine remains constant over time, the use of a De'Longhi water softener filter (D8) is recommended.


For further information, visit [www.delonghi.com](http://www.delonghi.com).

**WATERFILTER EAN:** 8004399327252

To ensure correct use of the filter, proceed as follows:

##### 6.6.4.1 Installing the water filter

If when using the machine for the first time you chose to postpone installation of the water filter (see heading "2.4 Installing the water filter"), or if it was installed and then removed, and you now want to reinstall it, proceed as follows:

1. Tap the  button (C6) on the homepage;
2. Select "Maintenance", then "Water filter";
3. Press "Yes" to view the guided procedure;
4. Attach the hot water spout (D2) (on models for which the part is specified, it will be found in the accessories compartment on top of the machine when the lid is opened, see fig. 23);
5. Remove the filter (D8) from the packaging and turn the date indicator to view the next 2 months (fig. 9): press "→" 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.

6. 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. 10). Press "→" to pass on to the next step.

7. Remove the water tank (A8) from the machine and fill with fresh drinking water; remove the lid of the tank and immerse the filter in the water, while squeezing the middle section 2 or 3 times so that the air bubbles can escape (fig. 11). Press "→" to pass on to the next step.
8. Insert the filter in its housing (fig. 12) and press fully home. Close the water tank with the lid. Press "→" to pass on to the next step.
9. Return the water tank to the machine (fig. 13).
10. Position an empty container of at least 0.5 litres capacity under the service/cleaning water spout (D2) (fig. 14) and press "Yes" to activate the filter.
11. The machine delivers hot water (fig. 15) and stops automatically.
12. The filter is now operational. Press "X" to go back to the homepage.


**Please note:**


Remove the service/cleaning water spout (D2) and position it in the holder (if provided) or keep in a safe place. It will be useful when carrying out certain maintenance operations on the machine.

#### 6.6.4.2 Replacing or removing the filter

The use of a water softener filter (see heading "2.4 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.

You can check at any time how long it will be until the filter needs to be replaced/removed by going to the settings menu → maintenance → water filter (see heading "5.3 Water filter"). Replace the filter when the corresponding message appears on the homepage (see heading "7 FRE-QUENT PROMPTS AND ALARM MESSAGES"): to replace the filter immediately, press "Yes" and follow the instructions on the display from point 4 onwards. To postpone replacement until later, press "No": the homepage will now show a reminder alongside the settings menu symbol (C6), in the form of a yellow dot  (C12), to indicate that the filter needs attention (the message will reappear every time the machine is turned on). To remove and replace the filter, proceed as follows:

1. Tap  (C6) on the homepage;
2. Select "Maintenance", then "Water filter";
3. Press "Yes" to view the guided procedure;
4. Remove the water tank (A8) and the spent filter: press "→" to confirm that the spent water filter has been removed;
5. To install a new filter, press "Yes" and follow the instructions step by

---


step on the display, from e point 21 of the heading "[2.4 Installing the water filter](#)"; alternatively, press "No" to go back to the home-page, without any filter installed in the machine.

***Please note:***

Remove the service/cleaning water spout ([D2](#)) and position it in the holder (if provided) or keep in a safe place. It will be useful when carrying out certain maintenance operations on the machine.

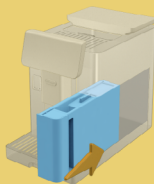
### 7 FREQUENT PROMPTS AND ALARM MESSAGES

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

- [Messages regarding the water tank and the coffee grounds container](#)
- [Messages regarding the water filter](#)
- [Messages regarding coffee beans and pre-ground coffee](#)
- [Messages regarding the carafes](#)
- [Alarm messages](#) 
- [Messages regarding cleaning and descaling](#)
- [Messages of a general nature or temperature-related](#)

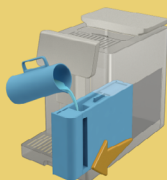
#### 7.1 Messages regarding the water tank and the coffee grounds container

*Insert the water tank*



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

*It's time to fill the water tank with fresh water.*



- The water tank ([A8](#)) is empty.
- Fill the water tank up to the MAX level.

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



- Too much coffee has been used.
- Remove the drip tray ([A6](#)) 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 empty the grounds container and drip tray and try again. Reduce the quantity of pre-ground coffee and try again. Remember, one scoop only!*



- Too much pre-ground coffee has been used
- Remove the drip tray ([A6](#)) 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 (max 1 scoop).

---

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



- The grounds container ([A12](#)) is full and was emptied more than 72h ago. (Remember that the grounds container should be emptied every 72h even if it is not full, to ensure that unpleasant smells and mould do not develop).
- Clean as described under heading "[6.2.1 Cleaning the grounds container](#)".

---

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



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

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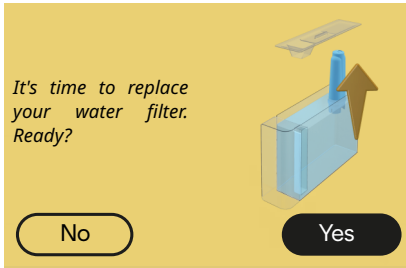
*Please insert the grounds container and the drip tray*



- The grounds container ([A12](#)) and the drip tray ([A6](#)) have been removed from the machine.
- Position the grounds container and the drip tray

---

## 7.2 Messages regarding the water filter



- The water softener filter (D8) is spent.
- Press “Ok” to remove/replace the filter, or “No” if the intention is to do it later. Follow the instructions under heading "[6.6.4 Management of water filter](#)".

---

## 7.3 Messages regarding coffee beans and pre-ground coffee



- Preparation of a drink using pre-ground coffee has been selected, but the amount of pre-ground coffee inserted is not sufficient.
- Make sure, when opening the flap (A2), that the funnel (D3) is not blocked, then put in one level scoop (D1) of pre-ground coffee and press “Ok” to resume preparation.



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

Sorry, I am unable to complete your drink. Go to the settings and reduce the intensity, then try again



Ok

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

I am unable to complete your drink. I'll increase the grinder setting by 1 (+1). Ready?

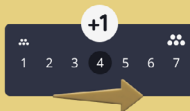


No

Yes

- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
- Press “Yes” to go back to the homepage: the grinder setting will be increased automatically the next time that a drink with coffee is prepared (using beans). Press “No” to go back to the homepage: the grinder setting will remain as it is currently, in which case there is a chance that the alarm could reoccur.

I am unable to complete your drink. I'll disable the Bean Adapt function temporarily and increase the grinder setting by 1 (+1). You can reactivate it after the drink has been delivered Ready?



No

Yes

- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
- Press “Yes” to go back to the homepage: Bean Adapt is disabled temporarily and the grinder setting will be increased automatically the next time that a drink with coffee is prepared (using beans). If the intention is to reactivate Bean Adapt, it is advisable to do so only after at least one drink with coffee has been prepared (using beans) with the new grinder setting. Press “No” to go back to the homepage: the grinder setting will remain as it is currently, in which case there is a chance that the alarm could reoccur.

---

## 7.4 Messages regarding the carafes

*Remember to store the milk carafe in the fridge*



Ok

- The Latte Crema Hot carafe is still on the machine.
- Press "Ok" and proceed with other preparations, or remove the carafe and place it in the fridge.


*Remember to store the milk carafe in the fridge*



Ok

- The Latte Crema Cool carafe is still on the machine.
- Press "Ok" and proceed with other preparations, or remove the carafe and place it in the fridge.

*Please turn the carafe dial to your preferred milk froth setting*



Ok

- The machine has been asked to make a hot milk-based drink with the froth adjustment dial in the "Clean" position.
- Turn the dial to the correct position and repeat the selection to start preparing the drink.

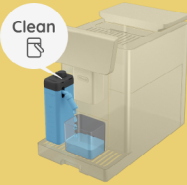
*Please turn the carafe dial to your preferred milk froth setting*



Ok

- The machine has been asked to make a cold milk-based drink with the froth adjustment dial in the "Clean" position.
- Turn the dial to the correct position and repeat the selection to start preparing the drink.

Ready to start the cleaning process? Alternatively, you can turn the dial to one of the milk froth settings



Yes

- The Latte Crema Hot carafe (D7) has been placed in the machine with the froth adjustment/clean dial (E1) in the “Clean” position.

Position a container under the milk spout (E3) and press “Yes” to start the procedure for cleaning the milk carafe, or turn the dial to a froth adjustment position and select a drink

Ready to start the cleaning process? Alternatively, you can turn the dial to one of the milk froth settings



Yes

- The Latte Crema Cool carafe (D7) has been placed in the machine with the froth adjustment/clean dial (E1) in the “Clean” position.
- Position a container under the milk spout (E3) and press “Yes” to start the procedure for cleaning the milk carafe, or turn the dial to a froth adjustment position and select a drink.

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



Later

- If you want to prepare another drink straight away, press “later” and proceed to make the drink, but remember to carry out the cleaning procedure by turning the froth adjustment/clean dial (E1) to the Clean position, before removing the carafe and placing it in the fridge.. Every time a hot milk-based drink has been prepared, the machine asks for the carafe (D7) to be cleaned (Clean function).
- Proceed as indicated under the heading “[6.2.3.1 Cleaning the milk carafe after use](#)” (Clean function).

---

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



Later

- If you want to prepare another drink straight away, press “later” and proceed to make the drink, but remember to carry out the cleaning procedure by turning the dial to Clean, before removing the carafe and placing it in the fridge. Every time a cold milk-based drink has been prepared, the machine asks for the carafe (D7) to be cleaned (Clean function).
- Proceed as indicated under the heading "[6.2.3.1 Cleaning the milk carafe after use](#)" (Clean function).

---

*Can you insert the Latte  
Crema Hot carafe?*



- The machine has been asked to make a drink with hot milk, but the carafe is not in position.
- Position the Latte Crema Hot carafe ([D7](#)).

---

*Can you insert the Latte  
Crema Cool carafe?*



- The machine has been asked to make a drink with cold milk, but the carafe is not in position.
- Position the Latte Crema Cool carafe ([D7](#)).

---

*You are using the Latte Crema Cool carafe. Please change the carafe or your choice of drink*



- The machine has been asked to make a drink with hot milk, but using the wrong milk carafe (Latte Crema Cool carafe).
- Remove the carafe intended for cold milk drinks and use the carafe designed for hot milk drinks (Latte Crema Hot carafe).

---

*You are using the Latte Crema Hot carafe. Please change the carafe or your choice of drink*



- The machine has been asked to make a drink with cold milk, but using the wrong milk carafe (Latte Crema Hot carafe).
- Remove the carafe intended for hot milk drinks and use the carafe designed for cold milk drinks (Latte Crema Cool carafe).

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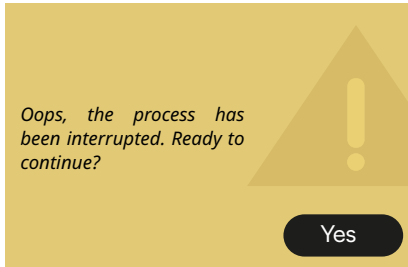
## 7.5 Alarm messages

*Oops, something went wrong. Try again.*

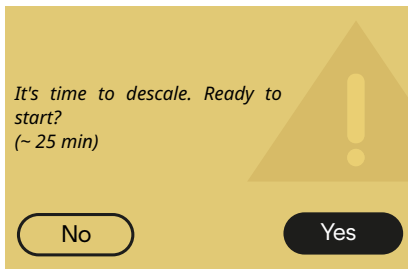



Ok

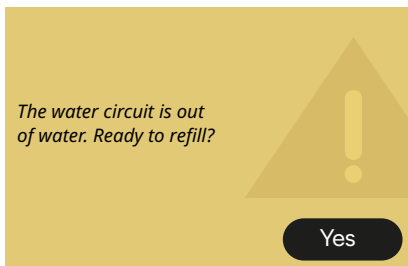
- An error occurred during the preparation of an Espresso with Intensity set on Bean Adapt and with the Refine function not enabled for the bean profile in use.
- Press “Ok” to go back to the homepage, tap on the customization bar **C8** under Espresso, select a lower intensity and try delivering the drink again. If the alarm appears during the process of creating a new Bean Adapt bean profile, press “Ok” and go back to the Espresso delivery screen. Now press the “Deliver” button to try again.



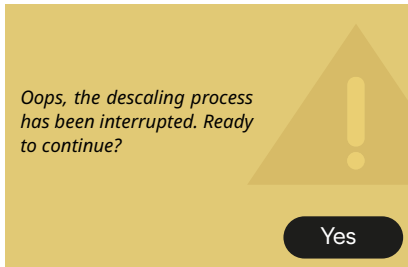
- Installation/replacement of filter interrupted or not completed correctly.
- Press "Yes" to continue (see heading "[6.6.4 Management of water filter](#)").



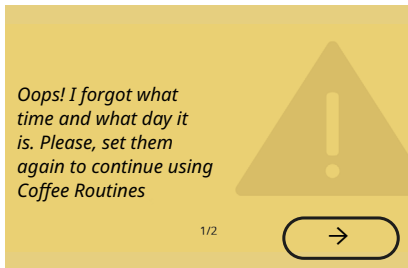
- Indicates that the machine needs descaling.
- If the intention is to proceed with descaling, press "Yes" and follow the guided procedure, otherwise press "No": in this case, a yellow dot "  (C12) will appear on the homepage next to the settings menu symbol (C6) as a reminder that descaling is required (see heading "[6.6.3 Descaling](#)").



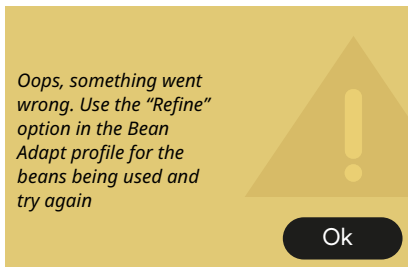
- The water circuit is empty.
- Press "Yes" to fill the circuit: the flow of water will stop automatically. If the problem persists, make sure the water tank (A8) is pushed fully home.
- A new water softener filter (D8) has been installed.
- Make sure that the instructions for installing the new filter (see heading "[6.6.4 Management of water filter](#)") have been followed correctly. If the problem persists, remove the water filter.



- Descaling interrupted or not completed correctly
- Press "Yes" to continue (see heading "[6.6.3 Descaling](#)").



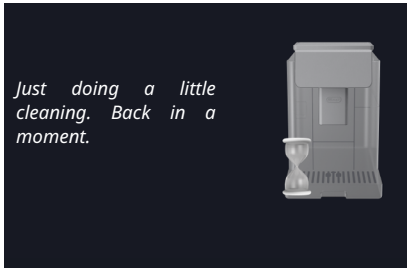
- Request to set the day and time again.
- Press "→" to go to the next screen and set the day and time, then press "Ok" to confirm and go back to the homepage.



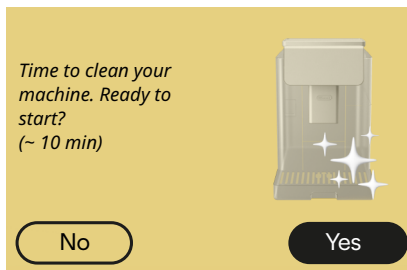
- An error occurred during the preparation of an Espresso with Intensity set on Bean Adapt and with the Refine function enabled for the bean profile in use.
- Press "Ok" to go back to the homepage, select Bean Adapt Technology by tapping the relative symbol (C3), then the "..." button for the profile of the bean in use; now tap on the box at the bottom right to access the Refine process for your bean profile and follow the guided procedure on the display, step by step.

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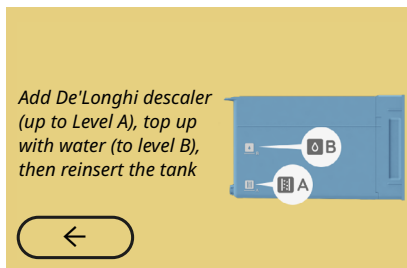
## 7.6 Messages regarding cleaning and descaling



- The machine has detected impurities in its internal circuits.
- Wait until the machine completes the cleaning cycle and displays the message to empty the coffee grounds and the drip tray: remove the drip tray ([A6](#)) and the grounds container ([A11](#)), empty them both, then return them to the machine and repeat the preparation. Contact an Authorized Service Centre if the problem persists.



- Deep cleaning of the machine when prompted: “Yes” button: first step in the process of deep cleaning the machine (see heading "[6.6 Deep cleaning of the machine and preventive maintenance](#)"). “No” button: The alarm will appear every time the machine is switched on, until the deep cleaning process has been carried out (see relative heading).
- Start and completion of the deep cleaning process



- During the guided procedure for preparation to start the descale cycle, the quantity of descaling solution put into the water tank was not sufficient
- Prepare the solution as described in heading "[6.6.3 Descaling](#)".

---

*Insert descaling spout*



- A prompt has been given to start a function requiring the use of the service/cleaning water spout (D2) but the accessory has not been fitted to the machine.
- The service/cleaning water spout (D2) was detached during the process of descaling the machine or emptying the water circuit.
- Attach the service/cleaning water spout (D2) to its connector (A5) and push fully home, to the point of hearing the beep (if activated), and repeat the operation.

---

*Can you insert the brewing unit?*







- The brewing unit (A19) has not been reinserted after cleaning.
- Refit the brewing unit as described under heading "[6.6.2 Cleaning the removable brewing unit](#)".

## 7.7 Messages of a general nature or temperature-related

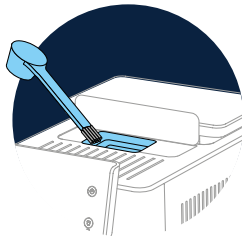
<p><i>Something's not right: Can you refer to the user manual please?</i></p>  <p>Ok</p>	<ul style="list-style-type: none"><li>• General alarm</li><li>• <i>The inside of the machine may be very dirty. Clean the machine thoroughly as described in paragraph "<a href="#">6.5.1 Cleaning the inside of the machine</a>". If after cleaning, the machine still displays the message, contact customer service and/or an authorized Service Center.</i></li></ul>
<p>Internal ventilation interrupted. Please, refer to the user manual</p>  <p>Ok</p>	<ul style="list-style-type: none"><li>• Malfunction of internal fan.</li><li>• <i>Due to an anomaly, the internal ventilation does not work properly. Press "Ok" to return to the homepage and continue using the machine. If the problem occurs again, contact customer service and/or an authorized Service Center. In meantime, you can continue using the machine, but we recommend not making more than 10 consecutive coffees.</i></li></ul>
<p><i>I need to cool down now. It won't take long.</i></p> 	<ul style="list-style-type: none"><li>• Everything OK. Every time hot milk is delivered, the machine cools the boiler down to a temperature suitable for delivering coffee.</li><li>• Wait until the process is completed</li></ul>


### 8 FAQ

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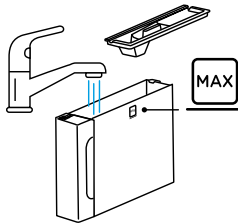
- Machine does not switch on
  - The plug [\(A7\)](#) is not pushed firmly into the mains socket
  - The main switch [\(A11\)](#) is not pushed in (see heading "[3.1.1 Turning on](#) )")
- Coffee not hot (1)
  - It has been 2-3 minutes since the last preparation and the internal circuit of the machine has cooled down: in this situation, a hot rinse is advisable. Tap  [\(C6\)](#) on the homepage to go the settings menu (see heading "[5.5 Rinsing](#)").
- Coffee not hot (2)
  - The cups have not been preheated. Warm the cups by rinsing them with hot water. (Please note: the function described under heading "[4.5 Delivering hot water](#)" 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: Tap  [\(C6\)](#) on the homepage to go to the settings menu (see heading "[5.12 Coffee temperature](#)").
- Coffee not hot (4)
  - Descaling is required: proceed as described under heading "[6.6.3 Descaling](#)". This done, check that the water hardness setting is right for the water provided by your local supplier (see headings "[2.2 Check the water hardness](#)" and "[2.3 Setting water hardness](#)").
- Coffee weak or not creamy enough (1)
  - The coffee beans are ground too coarsely. Activate Bean Adapt [\(C3\)](#) or adjust the grinder setting directly: Tap  [\(C6\)](#) on the homepage to go to the settings menu (see heading "[5.13 Grinder settings](#)").



- 
- Coffee weak or not creamy enough (2)
  - *The coffee is unsuitable. Use coffee for espresso machines.*
  - Coffee weak or not creamy enough (3)
  - *The coffee is not fresh: the pack has been open too long and it has lost its flavour.*
  - Coffee delivered from the spout is watery
  - *If the Bean Adapt function is active, check the settings, or change the intensity of the drink.*
  - *The funnel (D3) is clogged, proceed with cleaning as described in heading "[6.2.4 Cleaning the coffee funnel](#)".*



- Coffee delivered too slowly or drop-by-drop
- *If the Bean Adapt function is active, check the settings.*
- *The coffee is ground too finely. Adjust the grinder setting directly: tap  (C6) on the homepage to go to the general settings menu (see heading "[5.13 Grinder settings](#)".*
- Coffee does not come out of one or both nozzles of the drinks spout. (A3)
- *The nozzles of the drinks spout (A3) are clogged. Clean the nozzles as described under heading "[6.2.5 Cleaning the nozzles of the drinks spout](#)".*

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- Milk presents large bubbles, or splashes from the milk spout, or is under-frothed (1).
  - *Use cow's milk or vegetable drinks at refrigerator temperature (about 5° C). If the result is still not as expected, try changing the brand of milk. In the case of vegetable drinks, use "Barista" versions for best results.*
  - Milk presents large bubbles, or splashes from the milk spout, or is under-frothed (2).
  - *Clean the lid of the milk carafe thoroughly, as described under headings "[6.2.3.1 Cleaning the milk carafe after use](#)" and "[6.2.3.2 Thorough cleaning of milk carafe](#)".*
  - Drink delivered short of measure
  - *Not enough water in the tank ([A8](#)). Always fill the tank at least to the MAX level*



- "To Go" drink too long or spilling from the travel mug
- *The quantity selected does not match the size of drink (To go= 235 ml) (see heading "[4.8.2 To Go](#) ")*
- The brewing unit ([A19](#)) cannot be removed.
- *The brewing unit can be removed only when the deep cleaning procedure is selected or with the machine switched off. Refer to the heading "[6.6 Deep cleaning of the machine and preventive maintenance](#)" or switch the machine off by pressing  ([B1](#)).*

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- Cup tray [\(A14\)](#) very hot.
  - *Several drinks have been prepared in rapid succession. If the cup shelf needs to be removed, use the handle designed for the purpose or wait a few minutes for the metal parts to cool.*
  - Following descale cycle, machine calls for a second rinse.
  - *During the rinse cycle, the water tank [\(A8\)](#) has not been filled to the MAX level. Follow the procedure indicated by the machine, but first empty the drip tray [\(A6\)](#) to avoid water overflowing. Refer to heading "[6.6.3 Descaling](#)".*
  - Machine emits puffs of steam from the drip tray [\(A6\)](#) and/or there is water on the surface where the machine is positioned.
  - *The drip tray grille [\(A15\)](#) has not been replaced after cleaning. Reposition the grille in the drip tray.*
  - App not working
  - *The App has a malfunction Close the App, then run it again*

## 9 TECHNICAL DATA

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Voltage:	220-240 V~ 50-60 Hz max. 10 A
Power:	1450 W
Pressure:	1.9 MPa (19 bar)
Water tank capacity:	2.2l
Size LxDxH:	262x485x390 mm
Cord length:	1250 mm
Weight (varies according to model):	12/13 kg
Max bean hopper capacity:	500 g

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

### *Tips for Energy Saving*

- To reduce energy consumption, after delivering one or more drinks, remove milk carafes or accessories.
- Select the lowest time setting for the auto-off function (see heading "[5.8 Auto-off](#)");
- Enable Energy Saving (see heading "[5.10 Energy saving](#)");
- Always carry out the descaling cycle when prompted by the machine.

