



Instructions for use

EXAM42X.5Y
FEB42XY

RIVELIA
- START -

DēLonghi

Contents

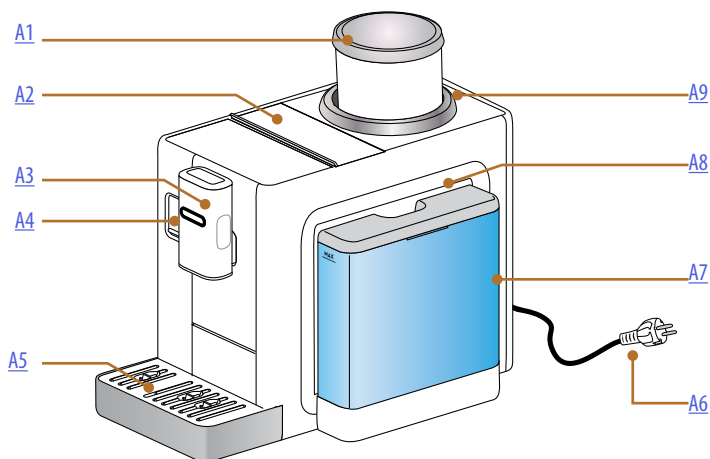
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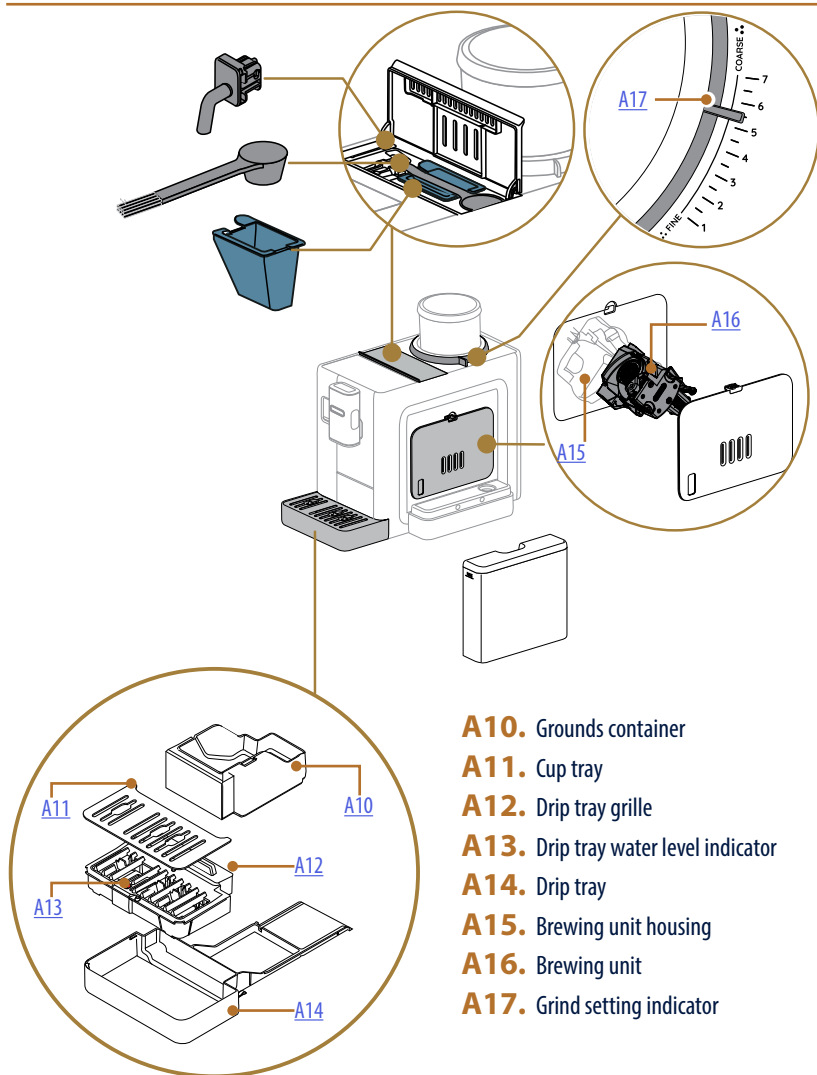
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1 DESCRIPTION OF THE COMPONENTS

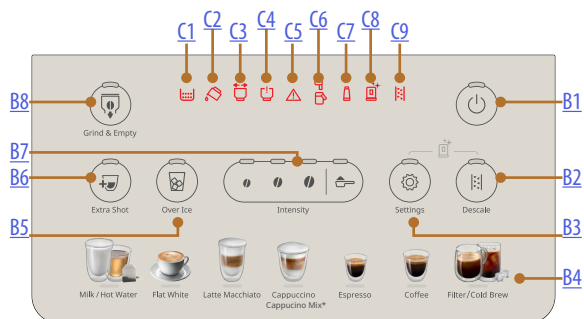
1.1 Description of the machine



- A1.** Bean hopper with lid
- A2.** Lid covering accessories/pre-ground coffee compartment
- A3.** Coffee spouts (height-adjustable)
- A4.** Flap covering milk carafe connector/hot water spout
- A5.** Drip tray
- A6.** Power cord
- A7.** Water tank and lid
- A8.** Brewing unit access flap (accessible when water tank is removed)
- A9.** Coffee grinding adjuster ring



1.2 Description of panel and homepage

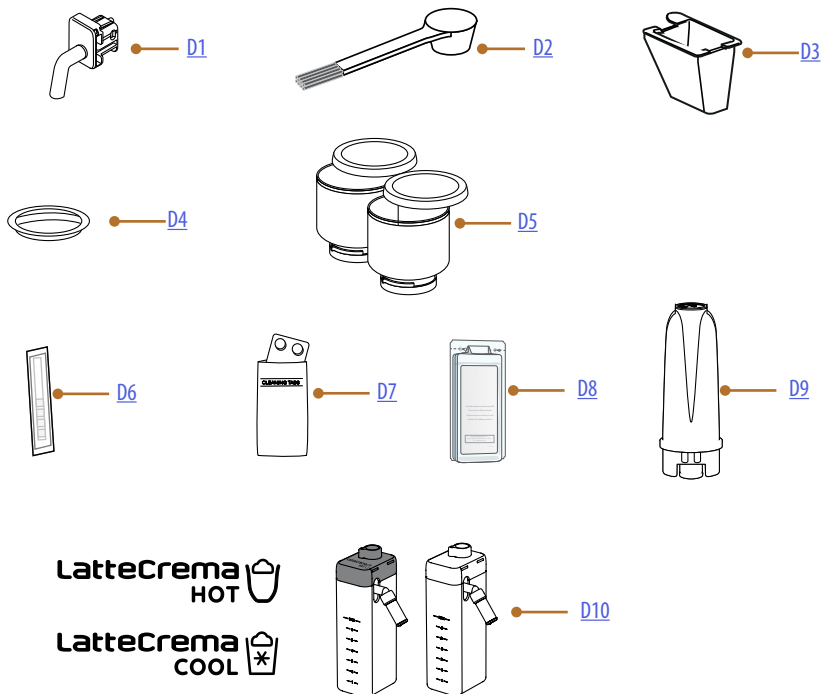


- B1.** ON/Standby button
- B2.** "Descale" button
- B3.** "Setting" menu
- B4.** Drinks selection
- B5.** "Over Ice" button
- B6.** "Extra Shot" button
- B7.** Intensity and pre-ground function selection
- B8.** "Grind & Empty" button

PILOT LAMPS DESCRIPTION

- C1.** Grounds container:
 - When steady: empty grounds container
 - When flashing: Insert drip tray or close infuser door
- C2.** Fill water tank
- C3.** Lock the bean hopper
- C4.** Insert bean hopper
- C5.** General alarm
- C6.** Clean milk carafe after every use
- C7.** Change water filter
- C8.** Machine cleaning is underway
- C9.** Descale the machine

1.3 Description of accessories **



** Accessories: number and type differ according to model

INSIDE THE MACHINE ACCESSORIES COMPARTMENT [A2](#)

- D1.** Hot water spout
- D2.** Pre-ground coffee scoop/brush
- D3.** Removable pre-ground coffee funnel

ON THE SOCKET WHERE THE BEAN HOPPER IS FITTED TO THE MACHINE

- D4.** Coffee grinder protective cover

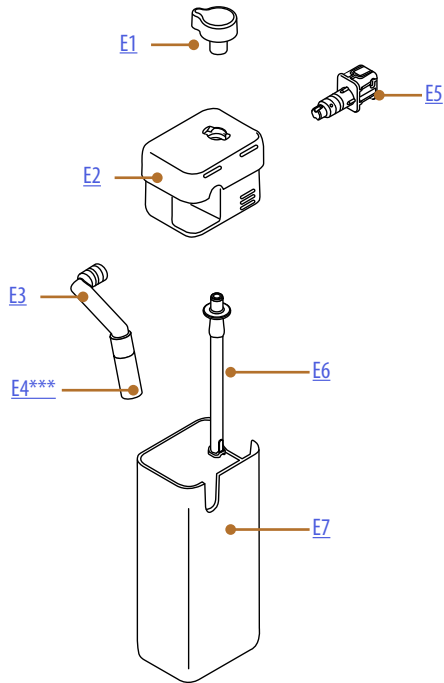
IN THE ACCESSORIES PACK

- D5.** Interchangeable bean hoppers
- D6.** "Water Hardness Test" strip
- D7.** Cleaning tabs
- D8.** Descaler
- D9.** Water softener filter
- D10.** Milk carafe

1.4 Description of milk carafe

LatteCrema
HOT 

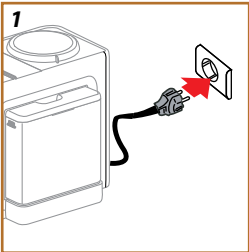
LatteCrema
COOL 



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

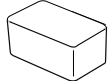
2 USING THE MACHINE FOR THE FIRST TIME

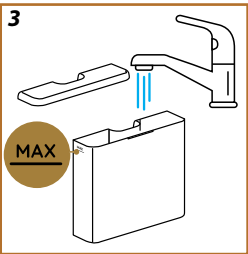
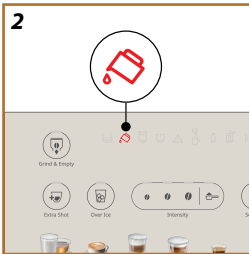
- Please note:**
- Possible traces of coffee in the grinder are the result of settings tests performed on the machine before sale, proof of the meticulous care and attention we invest in our products.
 - The first time you use the appliance, all removable accessories (milk carafes (D10), water tank (A7), hot water spout (D1) and bean hopper (D5)) destined to come into contact with water or milk should be rinsed with hot water. We recommend washing the milk carafes in a dishwasher.



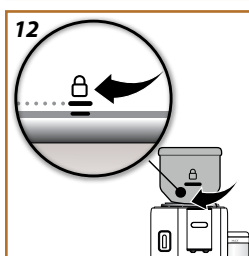
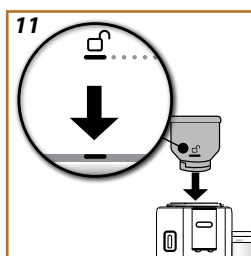
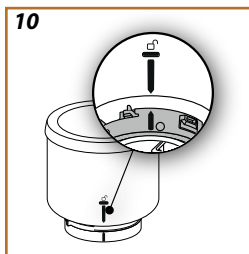
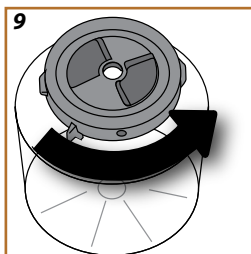
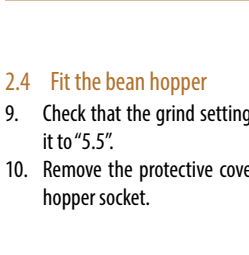
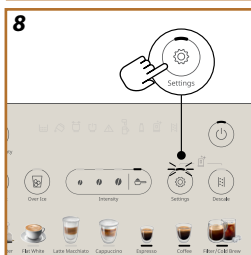
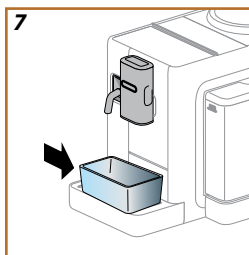
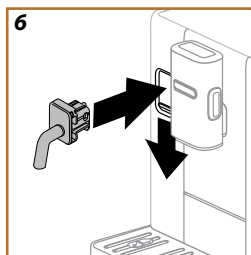
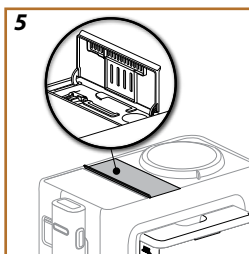
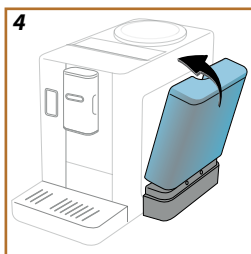
1. Connect the power cord to the mains supply (fig. 1).

The machine switches on. Proceed as follows:

Here are the essentials:	
	Fresh drinking water
	Hot water spout
	Bean hopper <i>(you'll find it in the accessories pack)</i>
	Your favourite coffee beans
	A container <i>(make sure the capacity is at least 0.2 litres)</i>
	Water hardness test strip <i>(you'll find it in the accessories pack)</i>



- 2.1 Fill the water tank**
2. The water tank pilot lamp (C2) switches on (fig. 2).
 3. Fill the tank with fresh drinking water up to the MAX level (fig. 3).



4. Position the water tank in the machine (fig. 4).

2.2 Prepare the machine

5. Open the lid of the accessories compartment and take out the hot water spout (fig. 5).
6. Push down the flap of the milk carafe connector/hot water spout and attach the hot water spout (fig. 6).

2.3 Priming the machine

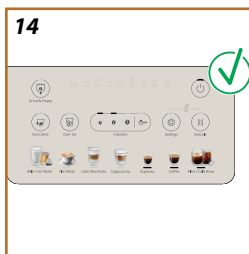
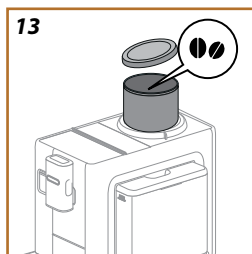
7. Position a container of at least 0.2 litres capacity under the coffee and hot water spouts (fig. 7).
8. Press the "Setting" button (B3) (fig. 8); hot water delivery starts.

2.4 Fit the bean hopper

9. Check that the grind setting indicator is set to "5.5", and if not, set it to "5.5".
10. Remove the protective cover of the coffee grinder from the bean hopper socket.

11. Take one of the bean hoppers, turn it upside down and check that the bottom section is securely closed: to make absolutely sure, turn the bottom section anticlockwise until a click is heard (fig. 9). The bean hopper is closed correctly when the two arrows are aligned (fig. 10).

12. Position the bean hopper in the socket and twist clockwise to lock it in place. To ensure it is fitted correctly, align the ☐ symbol with the mark on the lower ring (fig. 11) and, when inserted,



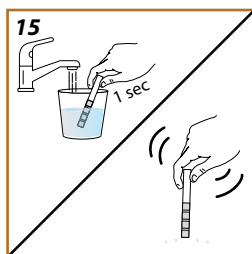
turn the hopper to the  position (fig. 12).

13. Fill the bean hopper with the beans you want to use (fig. 13) and close it.
14. The machine is ready to use (fig. 14).

2.5 Check the hardness of the water

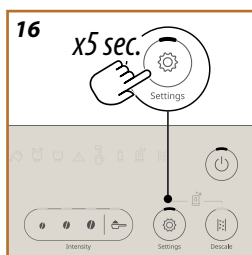
The machine will prompt for descaling to be carried out after a predetermined period of time, depending on the water hardness. The machine can also be programmed according to the actual hardness of the local water supply, so that descaling is required less frequently. Proceed as follows:

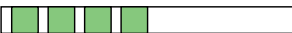
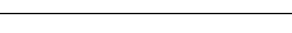
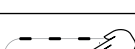
1. Remove the supplied "Total hardness test" strip (in the accessories pack) from its wrapper.
2. Immerse the strip completely in a glass of water for about one second (fig. 15).
3. Remove the strip from the water and shake lightly (fig. 15). After about a minute, 1, 2, 3, or 4 red squares will appear, depending on the water hardness; each square corresponds to 1 level.



2.6 Setting water hardness

4. Keep pressed for 5 seconds the "Settings" button (B3) (fig. 16). The corresponding led flashes to indicate that you entered the setting menu.
5. Press the "Latte Macchiato" icon to select "Water hardness" settings (fig. 17).
6. On the "Intensity" section, press the level corresponding to the water hardness measured previously, as indicated in the following table:



Test strip	Water hardness
	
	
	
	
	

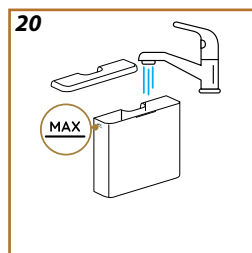
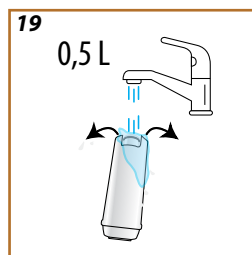
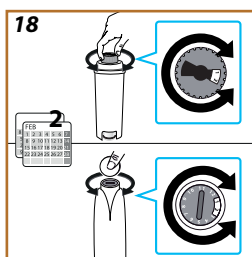
7. Once selected, press the flashing “Latte Macchiato” icon to confirm.
8. Press the “Settings” button to exit the menu and turn to ready to use.
9. The machine is now reprogrammed with the new water hardness setting.

Please note:

The water hardness can be changed at any time by way of the settings menu (see [“5 Menu settings”](#)).

Please note:

- The first time the machine is used, it will be necessary to make 4-5 cappuccinos before the drink in the cup tastes as it should.
- The first time the machine is used, the water circuit will be empty and operation could be very noisy. The noise becomes less as the circuit fills.



2.7 Installing the water filter

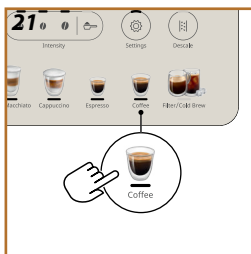
To ensure consistent machine performance over time, it is recommended the installation of a De'Longhi water softener filter ([D9](#)). Proceed as follows:

1. Take the filter out of the pack.
2. Turn the date indicator to show the next 2 months (fig. [18](#)).

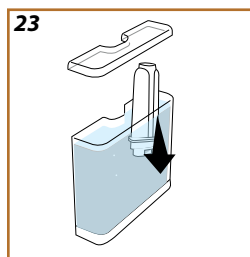
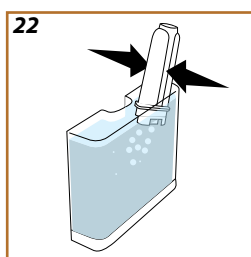
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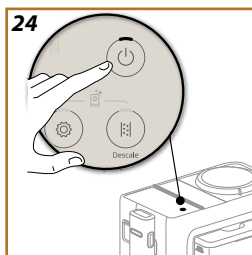
The filter lasts about two months, provided that the machine is regularly in use; if the machine is left unused with the filter installed, it will last no longer than 3 weeks.

3. To activate the filter, run at least 0,5l of tap water through the hole in the centre of the filter and wait until it has flowed out of the openings at the side for more than a minute (fig. [19](#)).
4. Remove the water tank ([A7](#)) from the machine and fill with fresh drinking water (fig. [20](#)).
5. Press and hold the “Settings” button ([B3](#)) for a few seconds to enter the setting menu: the settings buttons led flashes.
6. Press the “Coffee” icon (fig. [21](#)) to enter the Water filter settings: the filter pilot lamp ([D9](#)) flashes.
7. Immerse the filter in the water, while squeezing the middle section 2 or 3 times so that the air bubbles can escape (fig. [22](#)).
8. Insert the filter in its housing (fig. [23](#)) ensuring it is correctly inserted.
9. Return the water tank to the machine (fig. [4](#)).
10. Position an empty container of at least 0.5 litres capacity under the hot water spout ([D1](#)) (fig. [7](#)) and proceed activating the filter.
11. Press one of the beans on the “Intensity” bar ([B7](#)) to confirm the installation of the filter.



12. Press the "Coffee" icon again.
13. The machine delivers hot water, then stops automatically.
14. The filter is now operational and the machine is ready for use again.





3 TURNING THE MACHINE ON

Please note:

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

1. To turn the machine on, press the  button (fig. 25): the machine switches on.
2. Once the machine has heated up, a rinse cycle begins, during which hot water is delivered from the coffee spout; in addition to heating up the boiler, this has the effect of heating up the internal circuits as hot water is circulated through them.

4 TURNING THE MACHINE OFF

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

1. To turn the machine off, press the  button (fig. 24).
2. If envisaged, the machine runs a rinse cycle, delivering hot water from the coffee spouts, then switches off (stand-by).

Important!

Never unplug the machine while it is switched on.

4.1 Switching off for extended periods

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

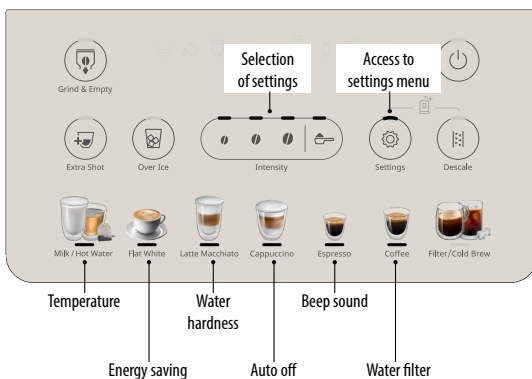
- press the  button to turn the machine off.
- empty and clean the grounds container and the water tank (fig. 52).
- unplug the power cord from the socket.

Please note:

When turning the machine on again, fill the water tank and, before making any kind of drink, run 3 rinse cycles as indicated in heading [“7.3 Rinsing”](#).

5 MENU SETTINGS

When in the menu, use the active buttons to select the corresponding functions:

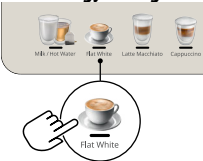
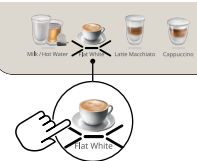
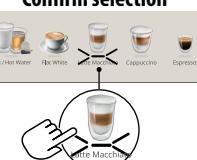
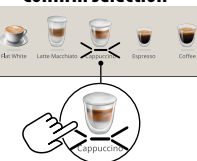
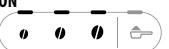


1. Access the menu:

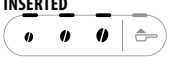
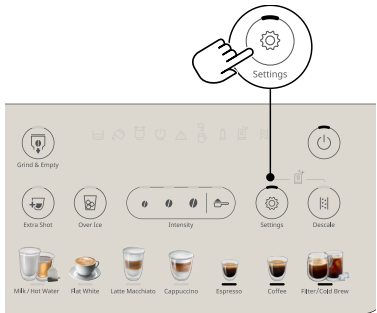
Press and hold the button (B3) for a few seconds: the settings buttons led flashes. Proceed by pressing the drink icon relative to the setting to be adjusted.

2. Adjust the machine settings:

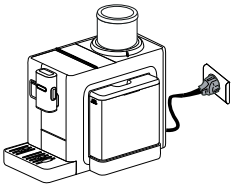
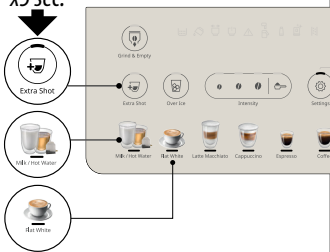
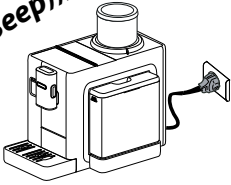
Temperature	Press the bean symbol corresponding to the required temperature	LOW	Confirm selection
		MEDIUM	
		HIGH	

Energy saving  Hot Water Flat White Latte Macchiato Cappuccino Espresso Flat White	Press one of the bean symbols to enable energy saving Press the pre-ground symbol to disable energy saving	ON  OFF 	Confirm selection  Hot Water Flat White Latte Macchiato Cappuccino Espresso Flat White
Water hardness  Hot Water Flat White Latte Macchiato Cappuccino Espresso Latte Macchiato	Press the symbol corresponding to the level to set	LEVEL 1  LEVEL 2  LEVEL 3  LEVEL 4 	Confirm selection  Hot Water Flat White Latte Macchiato Cappuccino Espresso Latte Macchiato
Auto-off  Flat White Latte Macchiato Cappuccino Espresso Coffee Cappuccino	Press the symbol corresponding to the time to set	5 MINUTES  15 MINUTES  30 MINUTES  3 HOURS 	Confirm selection  Flat White Latte Macchiato Cappuccino Espresso Coffee Cappuccino
Beep  Latte Macchiato Cappuccino Espresso Coffee Filter/Cold B Espresso	Press one of the bean symbols to enable the beep Press the pre-ground symbol to disable the beep	ON  OFF 	Confirm selection  Latte Macchiato Cappuccino Espresso Coffee Filter/Cold B Espresso



Water softener filter 	Press one of the bean symbols to install or replace the water softener filter Press the pre-ground symbol to remove the water softener filter	INSERTED  REMOVED 	Confirm selection  The machine automatically turns to ready to use
3. Exit the menu:  Press the  button: The machine is ready for use. Please note: The machine exits the settings menu automatically if there is no activity for 60 seconds.			

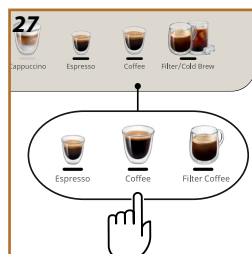
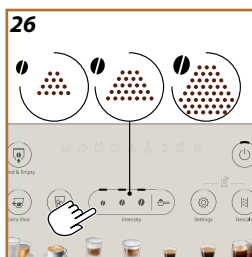
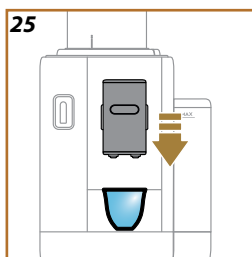
6 RESET DEFAULT VALUES

Make sure the machine is in stand-by (off, but connected to the mains power supply).	
Press the buttons corresponding to "Milk / Hot Water", "Flat White" and "Extra Shot" and hold for 5 seconds. All the settings and drink quantities are reset to the default values.	x5 sec. 
The machine emits a beep and all the indicator lights flash to confirm the reset	Beep))) 

7 DRINKS

The following sections of the manual will provide you with all the information you need to prepare your drink, to customize it, and, in the case of milk-based drinks, to ensure you use the milk carafes correctly.

- [7.1 Hot coffee drinks](#)
- [7.2 Cold Brew and Over Ice coffee drinks](#)
- [7.3 Rinsing](#)
- [7.4 Tips for a hotter coffee](#)
- [7.5 Adjusting the coffee grinder](#)
- [7.6 Hot milk-based drinks](#)
- [7.7 Cold drinks with milk*](#)
- [7.8 Hot water](#)



Important!

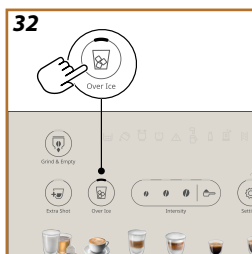
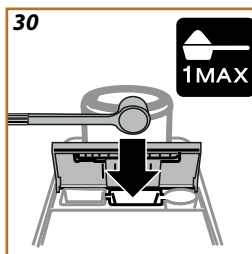
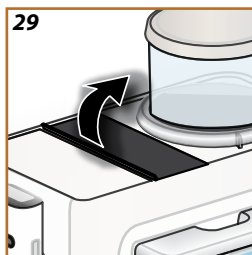
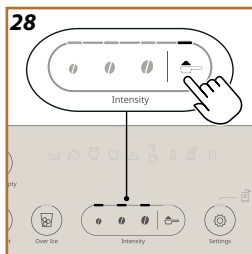
- Do not use green, caramelized or candied coffee beans as they could stick to the coffee grinder and make it unusable.
- The presence of powdery coffee residues in the bean hopper socket is perfectly normal.
- If the bean hopper proves difficult to fit, make sure there are no coffee beans in the hopper socket on the machine. If traces of coffee are found, clean the bean hopper socket with the brush provided and wipe with a soft clean cloth. Remove powdery coffee residues with a vacuum cleaner.

7.1 Hot coffee drinks

7.1.1 Preparation with coffee beans

1. Place 1 cup under the coffee spout.
2. Lower the spout as near as possible to the cup (fig. 25): this will give a creamier top.
3. If you want to change the intensity, press the corresponding bean on the panel (fig. 26).
4. Touch the image on the homepage that illustrates the desired coffee drink (fig. 27).
5. The machine proceeds with preparation.

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

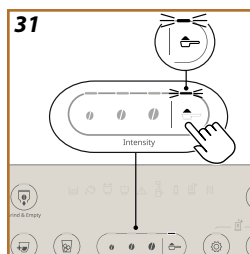


7.1.2 Preparation with pre-ground coffee

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.

1. Place 1 cup under the coffee spout.
2. Lower the spout as near as possible to the cup (fig. 25): this will give a creamier top.
3. Press "Pre-ground" (fig. 28);
4. Lift the lid of the accessories compartment (fig. 29).
5. 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. 30) .
6. Touch the image on the homepage that illustrates the desired coffee drink (fig. 27).



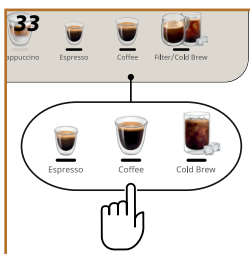
7. The machine proceeds with preparation.

When preparing Filter Coffee one more coffee delivery is requested:

8. The pre-ground led flashes: pour one more scoop of pre-ground coffee (fig. 30) and confirm by pressing "Pre-ground" (fig. 31).

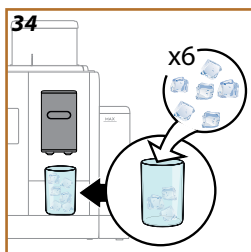
Once the preparation has been completed, the machine is ready for use again.

7.2 Cold Brew and Over Ice coffee drinks



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

1. Press "Over Ice" button (fig. 32) to request a cold preparation.



2. Touch the image on the homepage that illustrates the desired iced coffee drink/Cold brew coffee (fig. 33): the “Intensity leds” (B7) flash on the control panel.
3. Place the ice cubes in the glass (fig. 34) (6 iced cubes are recommended).
4. Place the glass under the coffee spout (A3).
5. Press the desired intensity level: the machine proceeds with preparation.

7.3 Rinsing

Using this function, hot water can be delivered from the coffee spouts (A3) to clean and heat the internal circuit of the machine.

1. Place a container of at least 100ml capacity under the coffee spouts (fig. 7).
2. Press the “Over Ice” button (B5) and hold for at least 5 seconds: the cycle will start and stop automatically (to terminate the cycle sooner, press this same button a second time).

Please note:

- If the machine is not used for more than 3-4 days it is highly advisable, when switching on again, to run 2/3 rinse cycles before preparing any drinks;
- It is normal for the grounds container (A10) to contain water following a rinse cycle.

7.4 Tips for a hotter coffee

To make a hotter coffee, proceed as follows:

- run a rinse cycle (see section “7.3 Rinsing”);
- warm the cups preparing “Hot Water” (see section 7.8 Hot water”);
- set a higher coffee temperature via the menu (see section “5 Menu settings”).

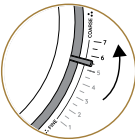
7.5 Adjusting the coffee grinder

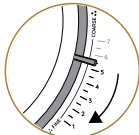
The coffee grinder does not require any adjustment, at least initially, as it has been factory set to ensure that coffee is prepared correctly.

Please note:

The adjustment dial must be turned only when the coffee grinder is in operation during the initial step of coffee preparation.

To make an adjustment while the coffee grinder is in operation, turn the ring (A9) as follows:

If the coffee is delivered too slowly, or not at all. The effect of this adjustment will not be noticeable until at least 2 further coffees have been made.	Turn one click toward number “7” 
---	---

For a fuller bodied and creamier coffee The effect of this adjustment will not be noticeable until at least 2 further coffees have been made.	Turn one click toward number “1” 
---	---

7.6 Hot milk-based drinks

When preparing hot drinks with milk you need to use the LatteCrema Hot carafe, identified by the black coloured carafe lid ([E2](#)).

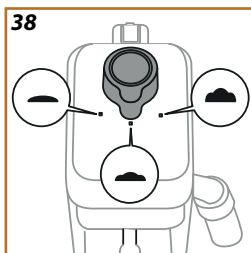
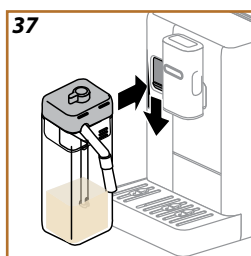
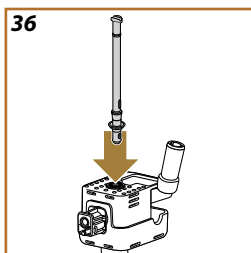
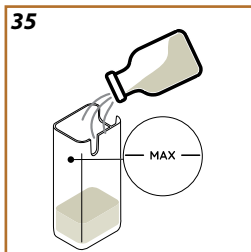
7.6.1 What milk to use in the “LatteCrema Hot” carafe?

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

The quality of the froth can vary depending on:

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

		LatteCrema HOT 	
 Cow's milk			
Whole (fat >3,5%)			
Semi-skimmed (fat between 1.5 and 1.8%)			
Skimmed (fat <0.5%)			
 Vegetable drinks			
...			



 Soya	✓
 Almond	✓
 Oat	✓

7.6.2 Preparation and attachment of the “LatteCrema Hot” carafe

This heading explains how to prepare the LatteCrema Hot carafe for use. Remember to ensure that the milk is left out of the fridge for as short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the heading “[7.6.1 What milk to use in the “LatteCrema Hot” carafe?](#)”.

1. Raise the lid (E2) and fill the milk container (E7) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 35);
2. Make sure the milk intake tube (E6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 36). Reposition the lid on the milk container;
3. Lower the flap (A4) and attach the carafe to the connector, pushing it fully home (fig. 37).

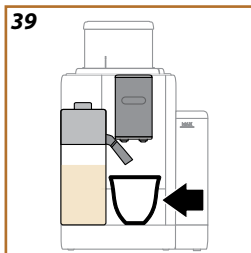
7.6.3 Milk frothing with the “LatteCrema Hot” carafe

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

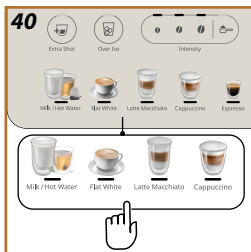
Turn the froth adjustment dial (E1) to select the amount of milk froth that will be delivered when making milk based drinks (fig. 38).

Dial position	Recommended for...
 MIN Light foam	• Hot milk (not frothed)
 MED Creamy froth	• Latte Macchiato • Flat White
 MAX Thick froth	• Cappuccino • Hot milk (frothed)

39



40



7.6.4 Preparation with coffee beans

1. Follow the instructions given under the heading [“7.6.2 Preparation and attachment of the “LatteCrema Hot” carafe”](#);
2. Place a sufficiently large cup under the outlets of the coffee 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 coffee spout so as to bring it down as near as possible to the cup (fig. 39).
4. Touch the image on the homepage that illustrates the desired milk-based drink (fig. 40).
5. Once the drink has been prepared, the machine will prompt for the carafe to be cleaned (Clean function), to ensure the lid (E2) is not left unwashed: the pilot lamp (C6) turns on, drawing attention to the fact that cleaning is required. Follow the instructions given under the dedicated heading [“10.2.2.1 Cleaning the milk carafe after use”](#)

Please note:

- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading [“10.2.2.1 Cleaning the milk carafe after use”](#): the carafe can be put back in the refrigerator, following the instructions given in this same heading.

7.6.5 Preparation with pre-ground coffee

1. Follow the instructions given under the heading [“7.6.2 Preparation and attachment of the “LatteCrema Hot” carafe”](#);
2. Place a sufficiently large cup under the outlets of the coffee 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 coffee spout so as to bring it down as near as possible to the cup (fig. 39).
4. Press “Pre-ground”  (fig. 28);
5. Lift the lid of the accessories compartment (fig. 29).
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. 30) .
7. Touch the image on the homepage that illustrates the desired milk-based drink (fig. 40).
8. Once the drink has been prepared, the machine will prompt for the carafe to be cleaned (Clean function), to ensure the lid (E2) is not left unwashed: the pilot lamp (C6) turns on, drawing attention to the fact that cleaning is required. Follow the instructions given under the dedicated heading [“10.2.2.1 Cleaning the milk carafe after use”](#).

Please note:

- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading "[10.2.2.1 Cleaning the milk carafe after use](#)": the carafe can be put back in the refrigerator, following the instructions given in this same heading.

7.7 Cold drinks with milk*

When preparing cold drinks with milk you need to use the LatteCrema Cool carafe, identified by the white coloured carafe lid ([E2](#)). If this is not included with your model, you can purchase it at "[delonghi.com](#)."

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

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

The quality of the froth can vary depending on:

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

	LatteCrema cool 
 Cow's milk	
Whole (fat >3,5%)	
Semi-skimmed (fat between 1.5 and 1.8%)	
Skimmed (fat <0.5%)	
	

 Vegetable drinks	
 Soya	✓
 Almond	✓
 Oatmeal	✓

7.7.2 Preparation and attachment of the “LatteCrema Cool” carafe

This heading explains how to prepare the LatteCrema Cool carafe for use. Remember to ensure that the milk is left out of the fridge for as short a time as possible so that it always stays at a temperature close to 5 °C, as explained under the heading “7.7.1 What milk to use in the “LatteCrema Cool” carafe?”.

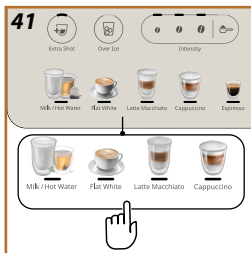
1. Raise the lid (E2) and fill the milk container (E7) with a sufficient quantity of milk, not exceeding the MAX level marked on the container (fig. 35).
2. Make sure the milk intake tube (E6) is secured correctly to the socket on the underside of the milk carafe lid (fig. 36). Reposition the lid on the milk container.
3. Lower the flap (A4) and attach the carafe to the connector, pushing it fully home.
4. Place a sufficiently large cup under the outlets of the coffee spout (A3) and under the milk spout (E3).

7.7.3 Milk frothing with the “Latte Crema Cool” carafe

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

Turn the froth adjustment dial (E1) to select the amount of milk froth that will be delivered when making milk based drinks.

Dial position	Recommended for...
 MIN - light froth	• Cold Milk (not frothed)
 MED - creamy froth	• Iced Latte Macchiato • Iced Flat White
 MAX - thick froth	• Iced Cappuccino • Cold milk (frothed)

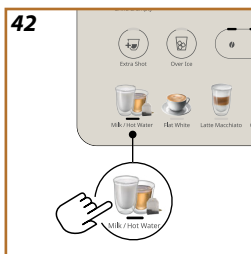


7.7.4 Preparation with coffee beans

1. Follow the instructions given under the heading [“7.6.2 Preparation and attachment of the “LatteCrema Hot” carafe”](#).
2. Press “Over Ice” button (B5) (fig. 32) to request a cold preparation.
3. Touch the image on the homepage that illustrates the desired iced milk drink (fig. 41): the “Intensity leds” (B7) flash on the control panel.
4. Place the ice cubes in the glass (fig. 34) (6 iced cubes are recommended).
5. Place a the glass under the outlets of the coffee spout (A3) and under the milk spout (E3).
6. Press the desired intensity level: the machine proceeds with preparation.
7. Once the drink has been prepared, the machine will prompt for the carafe to be cleaned (Clean function), to ensure the lid (E2) is not left unwashed: the pilot lamp (C6) turns on, drawing attention to the fact that cleaning is required. Follow the instructions given under the dedicated heading [“10.2.2.1 Cleaning the milk carafe after use”](#).

Please note:

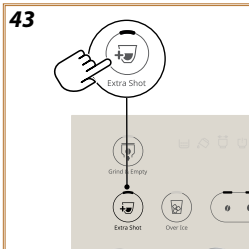
- Once all the hot milk drinks you wanted to prepare have been delivered, remember that the milk carafe needs cleaning as described under the heading [“10.2.2.1 Cleaning the milk carafe after use”](#): the carafe can be put back in the refrigerator, following the instructions given in this same heading.



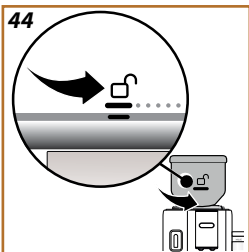
7.8 Hot water

1. Open the lid of the accessories compartment and take out the hot water spout (fig. 5).
2. Push down the flap of the milk carafe connector/hot water spout and attach the hot water spout (fig. 6).
3. Place a cup under the hot water spout.
4. Touch the “Hot Water” image on the control panel (fig. 42).
5. Delivery will stop automatically.

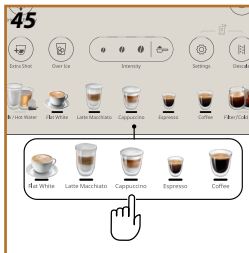
43



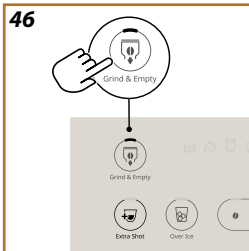
44



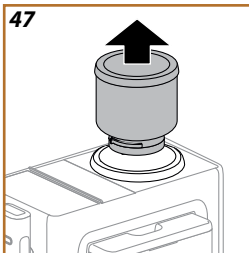
45



46



47



8 ADDITIONAL FEATURES

8.1 Extra Shot

Give a boost to the hot coffee and milk based drinks adding an Espresso (30ml)! Proceed as follows:

1. Place a cup under the spouts.
2. Press "Extra Shot" (B6) (fig. 43): the leds relative to the available drinks light on.
3. Touch the image on the homepage that illustrates the desired drink
4. Delivery will stop automatically.

8.2 Bean switch system

Switch the bean hopper to enjoy a different blend of coffee beans

Proceed as follows:

1. Twist the bean hopper to the unlocked position ☐ (fig. 44) and leave it there until the end of the procedure.

8.2.1 Choose the drink (Use the beans left in the coffee grinder to make a drink):

2. Select the desired drink on the control panel (fig. 45).
3. Delivery will stop automatically.

Please note:

- To deliver a milk based drink, use the LatteCrema carafe.
- When making this operation, it is not possible to select the intensity.

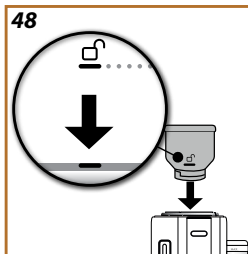
8.2.2 Grind & Empty (Run a grinding cycle without preparing any drink, to empty the grinder of its contents)

2. Select "Grind & Empty" (fig. 46): the corresponding led starts flashing.
3. Wait for the machine to finishing grinding.

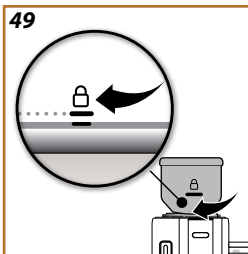
8.2.3 You can now switch the bean hopper

4. Remove the bean hopper (fig. 47).
5. Insert the new hopper and twist clockwise to secure it in the socket. To carry out the operation correctly, align the unlock symbol ☐ with the notch on the adjuster ring (fig. 48) and, when inserted, twist the bean hopper into the locked position ☒ (fig. 49).

48



49



Please note:

If the bean hopper is switched without emptying the coffee grinder, the coffee delivered subsequently will be made with a blend of old beans and new beans.

Important!

- The presence of powdery coffee residues in the bean hopper socket is perfectly normal.
- If the bean hopper proves difficult to fit, make sure there are no coffee beans in the hopper socket on the machine. If traces of coffee are found, clean the bean hopper socket with the brush provided and wipe with a soft clean cloth. Remove powdery coffee residues with a vacuum cleaner.

9 PERSONALISE THE QUANTITY (HOT DRINKS ONLY)

You can select the quantity of each individual ingredient used to prepare the hot drink you wish to make. It allows you to adapt the drink precisely to your specific cup.

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

Given below are the step-by-step instructions on how to save the the quantity 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. Keep pressed for 5 seconds the Cappuccino icon on the homepage: the corresponding led flashes fast and milk delivery starts;
2. When the desired milk quantity is reached, press the icon again: milk delivery stops and coffee delivery starts;
3. When the desired coffee quantity is reached, press the icon again: coffee delivery stops and all the drink icons flashes to confirm the new quantity for Cappuccino is saved;
4. The appliance turns to ready to use.

The following chart reports the programmable quantities:

Quantity chart		
Drink	Standard quantity	Programmable quantity
Hot water	250 ml	20-420 ml
Espresso	40 ml	20-80 ml
Coffee	150 ml	100-270 ml
Filter Coffee	160 ml	115-250 ml

10 CLEANING AND MAINTENANCE

10.1 Cleaning removable parts

Under the heading that follows, you will find instructions on the various cleaning and servicing operations recommended by De'Longhi.

To facilitate proper cleaning of the machine, many of the components are designed so that they can be removed and washed with ease.

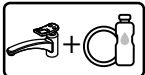
Please note:

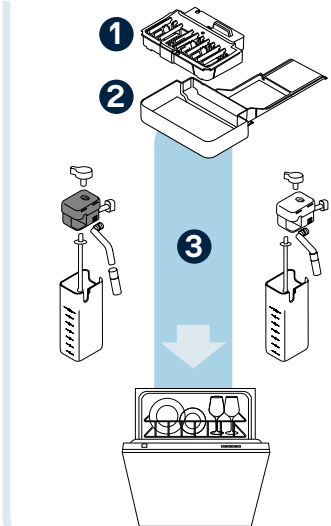
- Do not use solvents, abrasive detergents or alcohol to clean the machine. With De'Longhi superautomatic coffee machines, no chemical additives are required for cleaning purposes.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

10.1.1 Cleaning methods

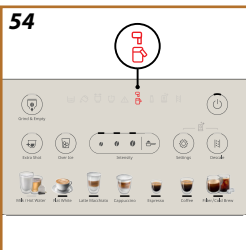
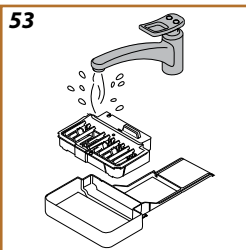
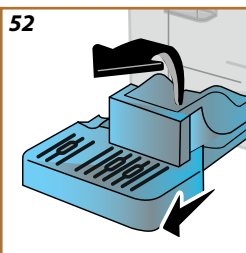
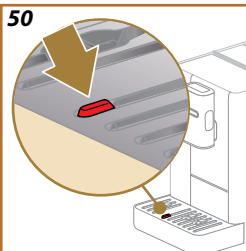
- [10.2 Dishwasher safe components](#)
- [10.3 Components that should be soaked](#)
- [10.4 Components washed under running water](#)
- [10.5 Components to be cleaned with a soft cloth](#)

10.2 Dishwasher safe components





- 1 [Drip tray grille \(A12\)](#)
- 2 [Drip tray \(A5\)](#)
- 3 [Milk carafe \(D10\)](#) (all components must be disassembled)



Please note:

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

10.2.1 Cleaning the drip tray and the drip tray grille

The drip tray (A5) is fitted with a level indicator coloured red (A13) showing the amount of water it contains (fig. 50).

The drip tray must be emptied and cleaned before the indicator starts to project from the cup tray (A5), 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 drip tray grille (A12) becomes hot. Wait for it to cool down before touching it, and handle from the side (fig. 51).

1. Switch off the machine (see heading "4 Turning the machine OFF").
2. Remove the drip tray assembly (A5) (fig. 52).
3. Remove the cup grille (A11) and the drip tray grille (A12), then empty the drip tray (A14) and the grounds container (A10).
4. Rinse all components with warm drinking water (40-50°C), (fig. 53);
5. Wash the components shown in par. "10.2 Dishwasher safe components" in a dishwasher, then dry them with a clean cloth.
6. With these components washed, clean the others as indicated in heading "10.3 Components that should be soaked", then put the drip tray assembly back together (A5) and return it to the machine.

Important!

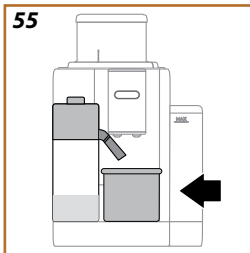
- When removing the drip tray, the coffee grounds container must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.
- Other components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

10.2.2 Cleaning the milk carafes

10.2.2.1 Cleaning the milk carafe after use

After each milk-based drink is dispensed, the (C6) pilot lamp turns on (fig. 54) to remind that the carafe cleaning cycle (Clean function) is needed to ensure that the lid (E2) is not left unwashed. To start the cleaning operation, proceed as follows:

55



1. Leave the milk carafe in the machine (there is no need to empty the container).
2. Place a cup or other empty recipient under the milk spout (E3) (fig. 55).
3. Turn the froth adjustment/clean dial (E1) to the “Clean” position (fig. 56): 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:

- Proceed with cleaning of the carafe after the final preparation.

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

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

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

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

Important:

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

Following preparation of milk-based drinks — general notes

- If the milk carafe is not cleaned, the ☹ (C6) pilot lamp turns on as a reminder that cleaning is required.
- In certain cases, the machine will need to heat up before cleaning can take place (Clean function).
- Wait until the CLEAN function has finished, to ensure it is completed correctly. The function is automatic. It must not be stopped while in progress.

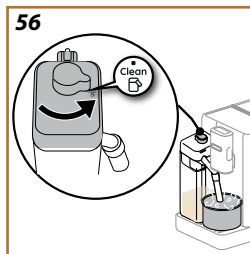
10.2.2.2 Thorough cleaning of milk carafe

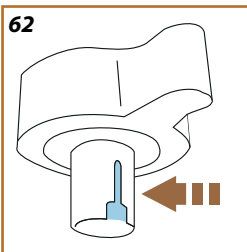
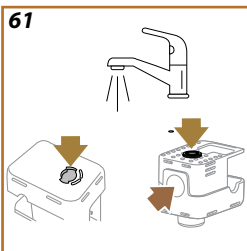
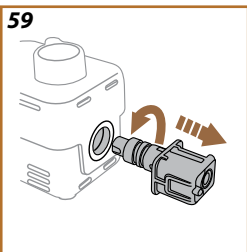
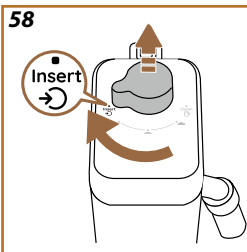
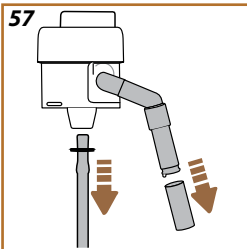
Thorough cleaning of the milk carafe (D10) is a key factor in securing optimum and consistent results from the machine over time.

Please note:

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

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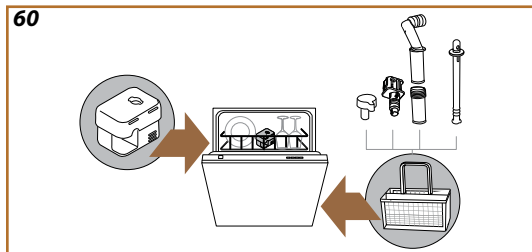
It is recommended that you carry out a thorough clean of the carafe:

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

Proceed as follows:

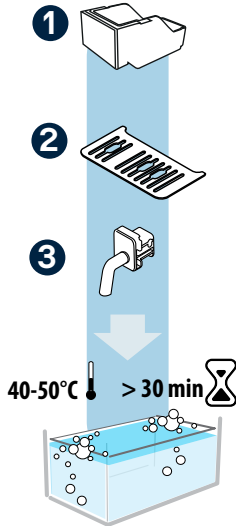
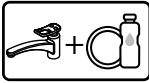
1. Raise the lid (E2) from the milk container (E7).
2. Detach the milk spout (E3), the milk spout extension (E4) (if fitted) and the milk intake tube (E6) (fig. 57).
3. Turn the froth adjustment dial (E1) clockwise to the "Insert" position (fig. 58) and pull off upwards.
4. Turn the connector-coupling of the milk carafe (E5) anticlockwise and pull out (fig. 59).

5. Wash in a dishwasher (recommended) or by hand, as indicated below:
- **In a dishwasher:** Rinse all components with warm drinking water (40-50°C): place the lid of the carafe in the top basket of the dishwasher, standing upright on its edge, and the smaller detachable parts (outlet tube, intake tube, connector, dial) in the cutlery basket (fig. 60). 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. 61). Immerse all components (including the milk container) in a solution of warm drinking water (40-50°C) and washing-up liquid for at least 30 minutes. Rinse all components thoroughly with warm drinking water (40-50°C), rubbing them individually between fingers and thumbs.
6. Make sure there are no milk residues left in the cavity and the channel on the underside of the dial (fig. 62). If necessary, scrape with a toothpick.
 7. Check that the milk intake tube (E6) and the milk delivery spout (E3) are not clogged with milk residues.
 8. Dry the components with a clean dry cloth.
 9. Reassemble all components of the milk carafe.

10.3 Components that should be soaked



1 [Grounds container \(A10\)](#)

2 [Cup tray \(A11\)](#)

3 [Hot water spout \(D1\)](#)

Please note:

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

10.3.1 Cleaning the grounds container:

When the  pilot lamp ([C1](#)) turns on, the coffee grounds container ([A10](#)) must be emptied and cleaned. The machine cannot be used to make coffee until the grounds container has been cleaned. To prevent mould from forming, the machine will display the 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 (A11) becomes hot. Wait for it to cool down before touching it, and handle from the side only (fig. 51).

To clean (with the machine on):

1. Remove the drip tray (A5) and the grounds container (A10) (fig. 52).
2. Empty the drip tray and the grounds container and clean them, taking care to remove all residues that may have collected on the bottom.
3. Rinse thoroughly with warm drinking water (40-50°C).
4. Leave the grounds container to soak in warm water (40-50°C) and washing-up liquid for around 30 minutes. Rinse thoroughly under running water (40-50°C), and finally, dry with a clean cloth.
5. Clean the other components, and when finished, return the drip tray assembly (A5) to the machine complete with the coffee grounds container.

Important!

When removing the drip tray (A5), the coffee grounds container (A10) must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.

To get the best possible results from cleaning operations, remember always to include the step of emptying the drip tray .

10.3.2 Cleaning the cup tray

Clean the cup tray (A11) at regular intervals, as follows:

1. Switch off the machine (see heading “4 Turning the machine OFF”).
2. Remove the drip tray (A5).

Important!

To get the best possible results from cleaning operations, remember always to include the steps of emptying the coffee grounds container (A10) and the drip tray. When removing the drip tray (A5), the coffee grounds container (A10) must always be emptied, even if it has not filled up noticeably. If this is not done, it can happen that the grounds container will fill up more than expected when further coffees are prepared, causing the machine to clog.

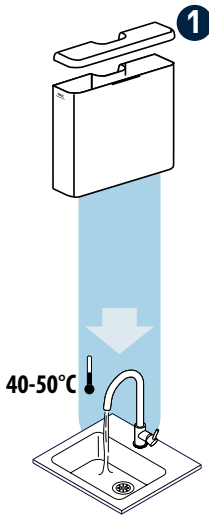
3. Lift the cup tray (A11).
4. Rinse thoroughly with warm drinking water (40-50°C).
5. Leave the tray to soak in warm drinking water (40-50°C) with washing-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50°C), and finally, dry with a clean cloth.
6. Return the cup tray to the machine, and reposition the drip tray.

10.3.3 Cleaning the water spout

Clean the water spout ([D1](#)) at regular intervals, as follows:

1. Remove the spout from the machine or from the accessories compartment ([A2](#)).
2. First, rinse with warm drinking water (40-50°C).
3. Leave to soak in warm water (40-50°C) and washing-up liquid for around 30 minutes. Rinse thoroughly with warm drinking water (40-50°C), then dry off with a clean cloth before repositioning in the machine.

10.4 Components washed under running water



1 Water tank and lid ([A7](#))

10.4.1 Cleaning the water tank and lid

The water tank ([A7](#)) should be cleaned periodically (about once a month) or at all events, if the machine is not used for more than 3 days.

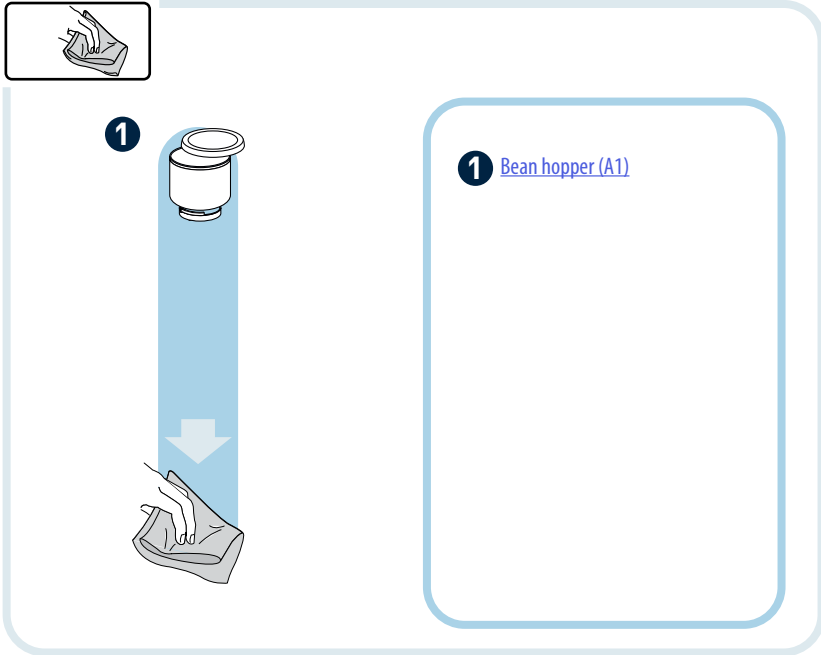
Cleaning the water tank is also a required step in the procedure for replacing the water softener filter ([D9](#)) (see heading "[10.6.3 Management of water filter](#)").

1. Take out the water tank and detach the lid; remove the water softener filter (if installed) and rinse with drinking water.
2. Empty the water tank and wash out with warm drinking water (40-

50 °C), wiping if necessary with a non-abrasive cloth. Rinse thoroughly with warm drinking water (40-50°C).

3. Reinstall the filter, if removed previously, then fill the water tank with fresh drinking water up to the MAX level, reattach the lid, and reposition in the machine.
4. (Only if a water softener filter is installed) release 100ml of hot water to reactivate the filter.

10.5 Components to be cleaned with a soft cloth



10.5.1 Cleaning the inside of the bean hopper

Clean the bean hopper periodically. Proceed as follows:

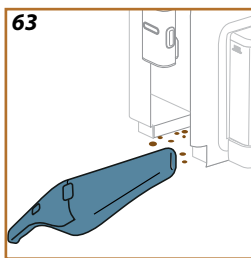
1. Twist the bean hopper to the unlocked position  (fig. 44) and leave it there until the end of the procedure: the machine is now in "Bean Switch" mode.
2. Select one of the modes available ([Choose the drink \(Use the beans left in the coffee grinder to make a drink\)](#); or [Grind & Empty \(Run a grinding cycle without preparing any drink, to empty the grinder of its contents\)](#)) and carry out the procedure.
3. Remove the lid from the bean hopper. Empty out the hopper, transferring any remaining beans to another recipient;
4. Wipe the inside and the outside of the hopper clean with a soft moist cloth, removing all residual traces of coffee.

5. Clean the bean hopper socket on the machine, using the brush and a soft clean cloth. Remove powdery coffee residues with a vacuum cleaner.
6. Dry the bean hopper and the lid thoroughly, using a clean dry cloth or absorbent paper: make sure all the surfaces are completely dry.
7. Fill the hopper with coffee beans and close with the lid. To carry out the operation correctly, align the unlock symbol  with the mark on the adjuster ring (fig. 48) and, when inserted, twist the bean hopper into the locked position  (fig. 49).

10.5.2 Cleaning the inside of the machine

Danger of electric shock!

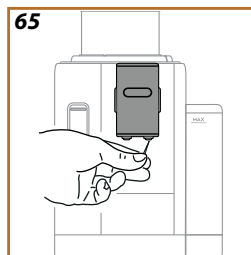
Before cleaning internal parts, the machine must be turned off (see heading "4 Turning the machine OFF") and unplugged from the mains power supply. Never immerse the machine in water



1. Check periodically (about once a month) that the inside of the machine (accessible once the drip tray (A5) has been removed) is not dirty.
2. If necessary, remove coffee deposits using the brush (D2) provided with the machine, and a clean cloth.
3. Remove all residues with a vacuum cleaner (fig. 63).

10.5.3 Cleaning coffee spouts

1. Clean the coffee spout regularly with a sponge or cloth (fig. 64);
2. Check that the holes in the coffee spout are not blocked. If necessary, remove coffee deposits with a toothpick (fig. 65).



10.5.4 Cleaning the pre-ground coffee funnel

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

1. Switch off the machine (see "4 Turning the machine OFF").
2. Lift the lid of the accessories compartment (A2).
3. Remove the scoop/brush;
4. Take out the removable funnel;
5. Wash the funnel under warm running water (40 °C approx) and dry with a clean cloth. The funnel can also be washed in a dishwasher, in which case a 50 °C cycle is suitable.
6. Return the funnel to its housing and put away the brush;
7. Close the lid.

Important!

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

10.5.5 Cleaning the control panel

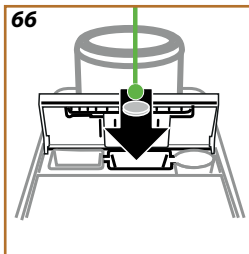
The Control panel is a very delicate component. With this in mind, be sure to apply a similarly delicate touch, and follow the steps described below:

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

10.6 Deep cleaning of the machine and preventive maintenance

10.6.1 Deep cleaning of the machine

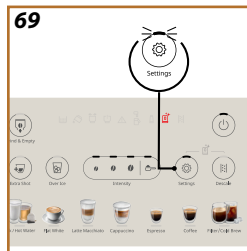
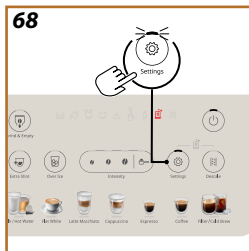
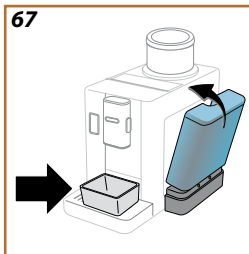
The machine needs a major clean periodically, in order to remove residual deposits of coffee that can sometimes form in and around certain parts.



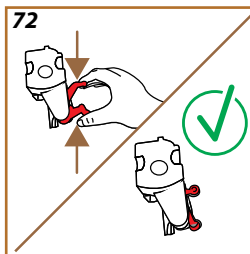
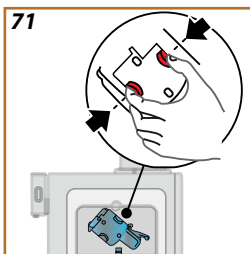
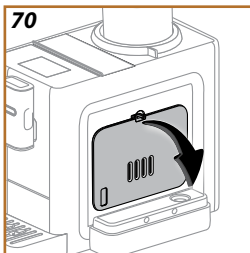
To run the machine cleaning	
Cleaning tabs	See Delonghi.com
Container	Recommended capacity: 0.5 litres
Time	~10min

Proceed as follows:

1. Keep pressed for 5 seconds “Settings” (B3) and “Descalc” (B2) buttons simultaneously: the  pilot lamp (C8) turns on to confirm the cleaning function is underway.
2. Open the lid (A2) to access pre-ground coffee funnel (A2) and insert a cleaning tab (fig. 66): make sure it does not get stuck.
3. Remove the water tank (A7) (fig. 4) and rinse it out.
4. Fill the water tank up to the MAX level. Return the tank to the machine (fig. 67).
5. Position a container of 0.5l capacity so as to collect the water that will come out of the coffee spout (A3) (fig. 67).
6. Press “Settings” button (B3) (fig. 68). The machine automatically



7. At the end of the rinse cycle, remove and empty the container used to collect the water.



8. The 4 Intensity leds are on and the "Settings" led flashes (fig. 69) to indicate that the brewing group is in the correct position to be removed for cleaning. Remove the water tank.
9. Open the brewing unit door (A8) on the right hand side (fig. 70).
10. Press the two coloured release buttons inwards (fig. 71) while at the same time pulling the brewing unit (A16) outwards.
11. Rinse the brewing unit under fresh running water, without detergents.

Important!

RINSE WITH WATER ONLY
NO DETERGENTS - NOT DISHWASHER-SAFE

12. Use the brush (D2) to remove any coffee residues remaining in the brewing unit housing, which are visible from the door (A14).
13. Make sure to seat the brewing unit correctly by squeezing the two levers (fig. 72).
14. Reposition the brewing unit by sliding it into its housing, applying pressure so it clicks into place.
15. Once inserted, make sure the two coloured buttons have snapped out;
16. Close the brewing unit door and reposition the water tank.
17. Position a container of at least 0.5 litres capacity under the coffee spouts.
18. Press the "Settings" button (fig. 68) to complete the cleaning process: the machine will run an automatic rinse with hot water with hot water from the coffee spout.

The machine will heat up and carry out the rinses; when done, it is ready to use.

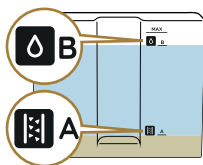
10.6.2 Descaling

Important!

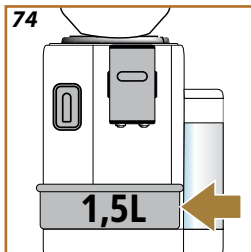
- Before use, read the instructions and the labelling on the descaler pack.
- Use only descaler supplied by De'Longhi. If unsuitable descaler is used, or descaling is not carried out properly and when required, the machine may develop faults not covered by the manufacturer's guarantee.
- Descaler can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

To descale	
Descaler	De'Longhi descaler
Container	Recommended capacity: 1.5 litres
Time	~30min

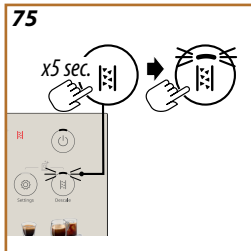
73



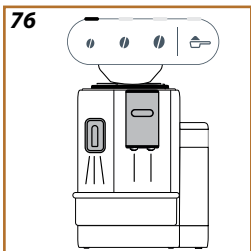
74



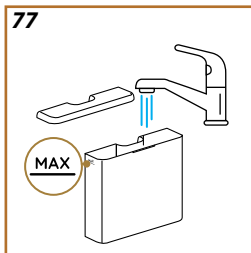
75



76



77



Descal the machine when the  pilot lamp (C9) lights up: proceed as follows:

1. Remove and empty the drip tray (A14) and the coffee grounds container (A10) (fig. 52), then reposition both in the machine.
2. Remove the water tank (A7), lift the lid and (if installed) remove the filter (D9).
3. Empty the water tank completely and pour in the descaler, filling up to the level A marked on the inside of the tank (which corresponds to 100ml, or one single use pack of De'Longhi descaler), then add drinking water (one litre) up to level B (fig. 73). Reposition the water tank (with lid).
4. Attach the hot water spout (D1), (fig. 6) (this is kept in the accessories compartment (A2) on top of the machine).
5. Place an empty container of at least 1.5 litres capacity under the spouts (A3) and (D1) (fig. 74).
6. Keep pressed for 5 seconds the "Descal" button (B2) and, once the corresponding led flashes, press it again you want to start descaling (fig. 75): on the "intensity" bar the first led turns on to indicate that the first step is underway (fig. 76).

Important! Danger of scalding

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

7. The descale programme starts and the descaler liquid comes out of the hot water spout and the coffee spout; a succession of rinses is performed automatically at set intervals to remove all the scale residues inside the coffee machine.

After a number of minutes, the machine completes the first step of the descaling cycle : the  pilot lamp (C2) turns on, the  pilot lamp (C9) flashes and on the "intensity" bar the second led turns on to indicate that the second step is underway

8. The machine is now ready to be rinsed out with cold water. Empty the container used to collect the descaler solution. Remove and empty the water tank, rinse thoroughly under running drinking water, then fill the tank with fresh water up to the MAX level (fig. 77) and return it to the machine.
9. Having emptied the container used previously to collect the descaler solution, reposition it under the spouts: press "Descal" button (B2).
10. Hot water is released both from the hot water spout and from the coffee spout: the third led on the "Intensity" bar turns on to indicate that rinsing is underway.
11. When the water in the tank has run out, the fourth led on the "Intensity" bar turns on to indicate that descaling is complete; 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.

12. Detach the water tank, top up to the max level, return it to the machine.
13. The descaling procedure is now complete.
14. The machine performs a rapid preheat cycle and then goes back to the homepage.

Please note:

- 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.
- Water may find its way into the grounds container (A10) during the descale procedure. This is quite normal.
- If the water tank has not been refilled to the MAX level, the machine prompts for a second rinse to ensure that the descaler solution has been completely eliminated from the internal circuits. Before starting the rinse, remember to empty the drip tray.

10.6.3 Management of water filter

The use of a water softener filter can be regarded as an item of preventive maintenance that has a dual purpose:

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

To ensure the performance of the machine remains constant over time, the use of a De'Longhi water softener filter (D9) is recommended.

For more information, visit delonghi.com.

WATERFILTER: EAN: 8004399327252

10.6.3.1 *Installing the water filter*

Refer to "[2.7 Installing the water filter](#)".

10.6.3.2 *Replacing / Removing the water filter*

Replace or remove the filter when  pilot lamp (C7) lights up.

Proceed as follows:

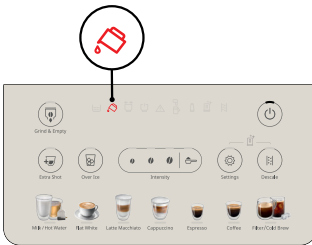
1. Extract the water tank and remove the filter:
 - **if you don't want to replace the filter**, enter the setting menu to inform the machine (see "[5 Menu settings](#)").
 - **if you want to replace the filter**, [proceed as indicated in "2.7 Installing the water filter"](#).

11 FREQUENT PROMPTS AND ALARM MESSAGES

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

- [11.1 Messages regarding the water tank and the coffee grounds container](#)
- [11.2 Messages regarding coffee beans and pre-ground coffee](#)
- [11.3 Messages regarding the LatteCrema carafes](#)
- [11.4 Alarm messages](#)
- [11.5 Messages regarding cleaning and descaling](#)
- [11.6 Messages regarding the water filter](#)
- [11.7 Messages regarding the bean hopper](#)

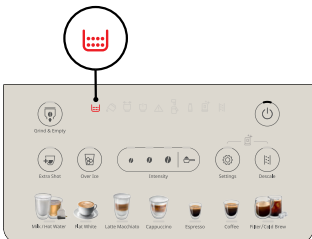
11.1 Messages regarding the water tank and the coffee grounds container



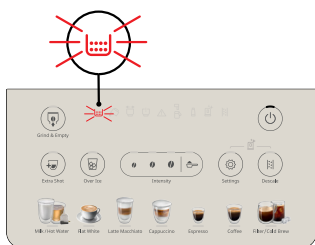
- **Insufficient water in the tank**
Remove the tank. fill the tank with fresh drinking water up to the MAX level (fig. 3), and return it to the machine
- **Tank not correctly in place**
Fit the tank correctly



- **There is not enough water in the tank to make a drink, and the machine will soon be asking for the grounds container to be emptied**
The machine asks for both operations to be done straight away so that multiple drinks can be prepared, without interruption

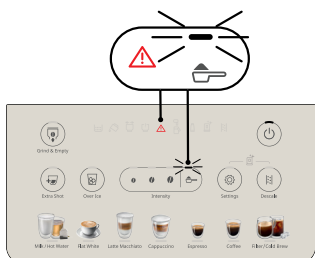


- **The grounds container is full.**
[Clean as described in heading "10.3.1 Cleaning the grounds container:"](#)

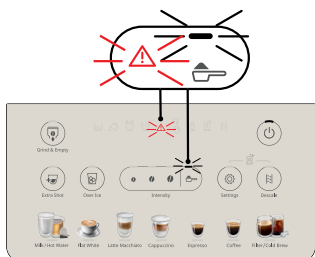


- Grounds container and/or drip tray not correctly in place or missing completely.
Insert the drip tray, completed with grounds container.
- Side flap missing or not correctly in place.
Position the flap or ensure it is properly shut. Empty the grounds container so the machine can continue counting correctly.

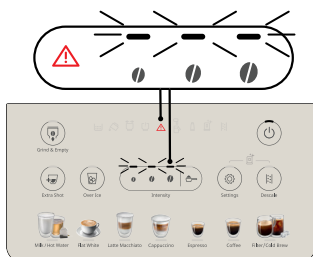
11.2 Messages regarding coffee beans and pre-ground coffee



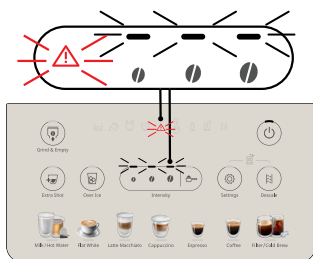
- Preparation of a drink using pre-ground coffee has been selected, but the amount of pre-ground coffee inserted is not sufficient
Check that the funnel is not blocked, then add one level scoop of pre-ground coffee and follow the instructions in heading ["7.1.2 Preparation with pre-ground coffee"](#).



- Too much pre-ground coffee has been used
Press any button (except Standby) to exit the alarm, reduce the amount of pre-ground coffee (1 scoop, max).



- The coffee beans have run out.
Fill the bean hopper repeat preparation.



- The beans are too finely ground, so that the coffee is delivered too slowly or not at all.
Press any button (except Standby) to exit the alarm, select a lower intensity

11.3 Messages regarding the LatteCrema carafes



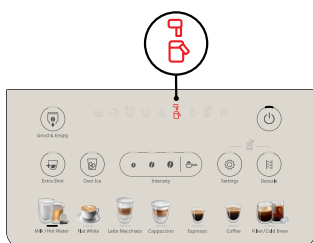
- A hot milk-based drink has been requested, but the carafe is not inserted in the machine.
- Position the LatteCrema Hot carafe (with black lid).



- A cool milk-based drink has been requested, but the carafe is not inserted in the machine.
- Position the LatteCrema Cool carafe (with white lid).

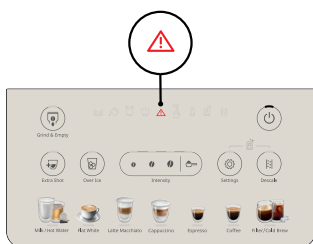


- The user has inserted the wrong carafe for the desired drink.
- Remove the wrong carafe and use the carafe designed for the desired drinks with milk.

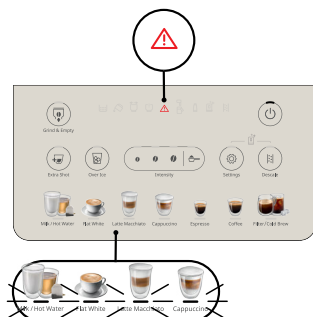


- Remember, when all preparations are finished, to take care of the carafe ([D10](#)), turning the dial to "Clean" (Clean function).
- Proceed as described in heading ["10.2.2.1 Cleaning the milk carafe after use"](#).

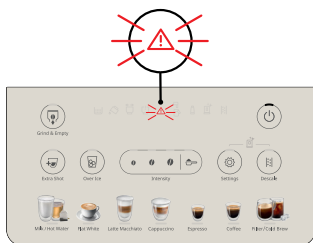
11.4 Alarm messages



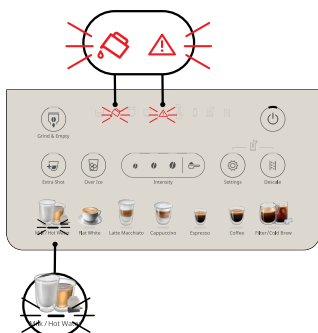
- General alarm: the machine could be dirty.
Clean the inside of the machine (see ["10.5.2 Cleaning the inside of the machine"](#)): if the alarm is still present, contact authorised service centre.



- A number of hot drinks have been prepared and the machine raised high temperatures.
Wait the machine cools down.

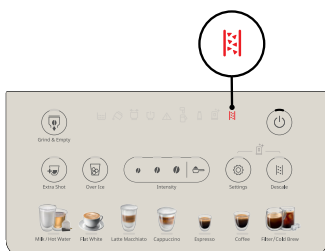


- The brewing unit (A16) has not been fitted after cleaning
Fit the brewing unit as described in heading ["10.6.1 Deep cleaning of the machine"](#)

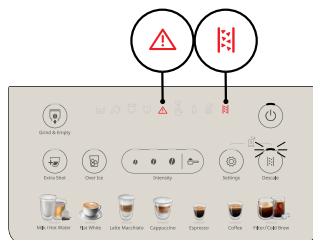


- The water circuit is empty
Press "Hot Water" to fill the circuit: the flow of water will stop automatically.
If the problem persists, make sure the water tank is correctly in place.

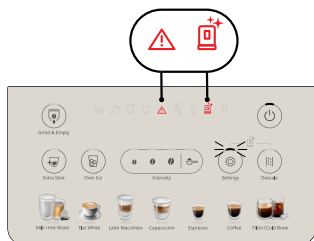
11.5 Messages regarding cleaning and descaling



- Request for descaling.
Run the descaling process as indicated in par. ["10.6.2 Descaling"](#)



- Descaling interrupted or not completed correctly
Press the descaling button (B2) and complete the process.



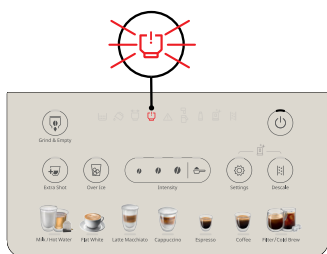
- Machine cleaning interrupted or not completed correctly
Press the settings button (B3) and complete the process.

11.6 Messages regarding the water filter

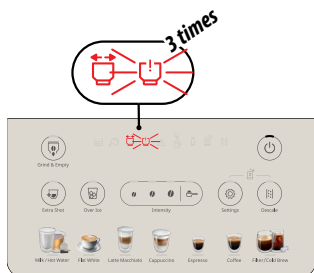


- The water softener filter (D9) is spent
Change water filter (see "10.6.3.2 Replacing / Removing the water filter")

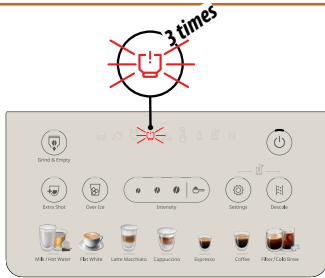
11.7 Messages regarding the bean hopper



- The grinder is exposed
Insert the bean hopper (D5) or the protective cover (D4)



- You requested to brew a drink, the protective cover (D4) is inserted instead of the bean hopper (D5).
Remove the protective cover and insert and lock the bean hopper.



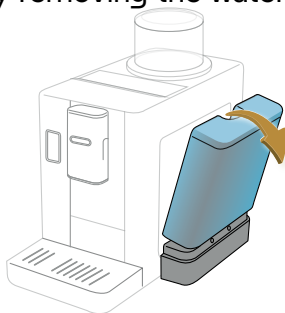
- The bean hopper has been removed and a drink was required
Refer to par. [“8.2 Bean switch system”](#)



- The hopper is positioned between the “lock” and “unlock” positions and a button has been pressed
Rotate the hopper in the “lock” or “unlock” position and repeat the operation
- The hopper is in “lock” position and the “Grind & Empty” [\(B8\)](#) button has been pressed
Rotate the hopper in the “unlock” position and repeat the operation
- The hopper is in “unlock” position and the “Extra Shot” [\(B6\)](#) button or an “Intensity” level [\(B7\)](#) have been pressed
Rotate the hopper in the “lock” position and repeat the operation

12 FAQ

Difficulty removing the water tank



Tilt the tank away from the machine: once released, it will detach easily.

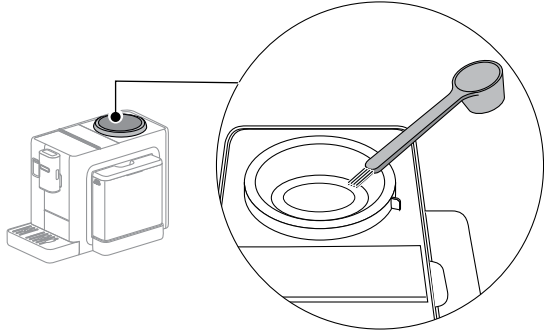
Steam comes out of the top after delivering coffee



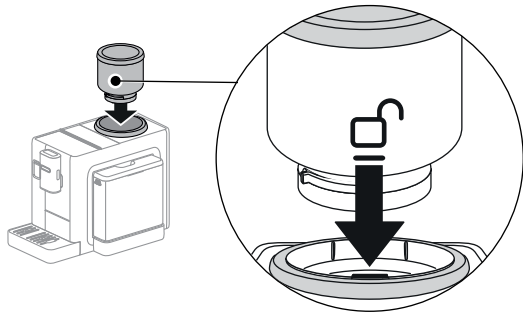
This is water vapour that escapes from the dose of coffee utilized and is released automatically by way of the grounds container. This happens as part of normal and correct operation.

Difficulty fitting the bean hopper

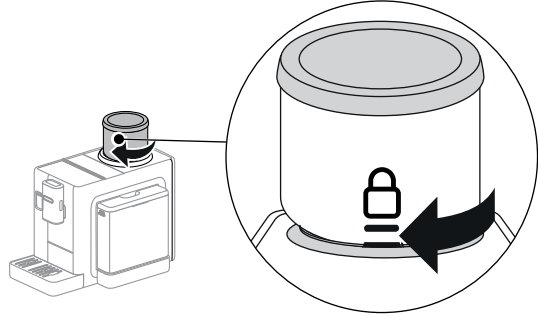
Make sure that the bean hopper socket is clean and free of loose beans: use the brush to remove any residual traces of coffee.



Locate the bean hopper in the socket, being sure to align the unlock position  with the notch on the machine



Twist the bean hopper clockwise to the point at which the lock position  aligns with the notch on the machine



Coffee not hot (1)

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

Keep the Over Ice button (B5) pressed for 5 seconds: after a few seconds, hot water will begin flowing to clean and heat up the internal circuit of the machine.



Coffee not hot (2)

The temperature set for preparation of the coffee is too low. Select a higher temperature from the setting menu (see "[5 Menu settings](#)") and select a higher temperature (Medium or Max).

Coffee not hot (3)

Descaling is required: proceed as illustrated in ["10.6.2 Descaling"](#).

This done, check that the water hardness setting is right for the water provided by your local supplier (see ["2.5 Check the hardness of the water"](#)).

Coffee weak or not creamy enough (1)

The coffee beans are ground too coarsely. Adjust grinder (see ["7.5 Adjusting the coffee grinder"](#)).

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

The funnel has become clogged: proceed with cleaning as indicated in heading [10.5.4 Cleaning the pre-ground coffee funnel](#).

Coffee delivered too slowly or drop-by-drop

The coffee is ground too finely. Adjust grinder (see ["7.5 Adjusting the coffee grinder"](#)).

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) (see

[7.6.1 What milk to use in the “LatteCrema Hot” carafe?](#) and [7.7.1 What milk to use in the “LatteCrema Cool” carafe?](#).

If the result is still not as expected, try changing the brand of milk.

In the case of vegetable drinks, use “Barista” versions for best results.

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

Clean the lid of the milk carafe thoroughly (see [“10.2.2.1 Cleaning the milk carafe after use”](#) and [“10.2.2.2 Thorough cleaning of milk carafe”](#)).

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

During the rinse cycle, the water tank [\(A7\)](#) has not been filled to the MAX level

Follow the procedure indicated by the machine, but first empty the drip tray [\(A5\)](#) to avoid water overflowing. See [“10.6.2 Descaling”](#).

Machine emits puffs of steam from the drip tray [\(A5\)](#) and/or there is water on the surface where the machine is positioned.

The drip tray grille [\(A12\)](#) was not returned to its position after cleaning.

Reposition the grille in the drip tray.

The brewing unit [\(A16\)](#) cannot be removed.

The brewing unit can be removed only when the deep cleaning procedure is selected or with the machine switched off. Refer to

heading “[10.6.1 Deep cleaning of the machine](#)”
or switch the machine off by pressing  [\(B1\)](#)

13 TECHNICAL DATA

Voltage: 220-240 V~ 50-60 Hz max. 10 A
Power: 1450 W
Pressure: 1.5 MPa (15 bar)
Water tank capacity: 1.4l
Size LxDxH: 250x430x390 mm
Cord length: 1200 mm
Weight: 9,7 kg
Bean hopper capacity: 250 g

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

13.1 Tips for Energy Saving

- To reduce energy consumption, remove the milk carafe after one or more drinks have been delivered;
- Set auto-off to 5 minutes (see heading [“5 Menu settings”](#));
- Activate Energy Saving (see heading [“5 Menu settings”](#));
- Always carry out the descaling cycle when prompted by the machine.



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