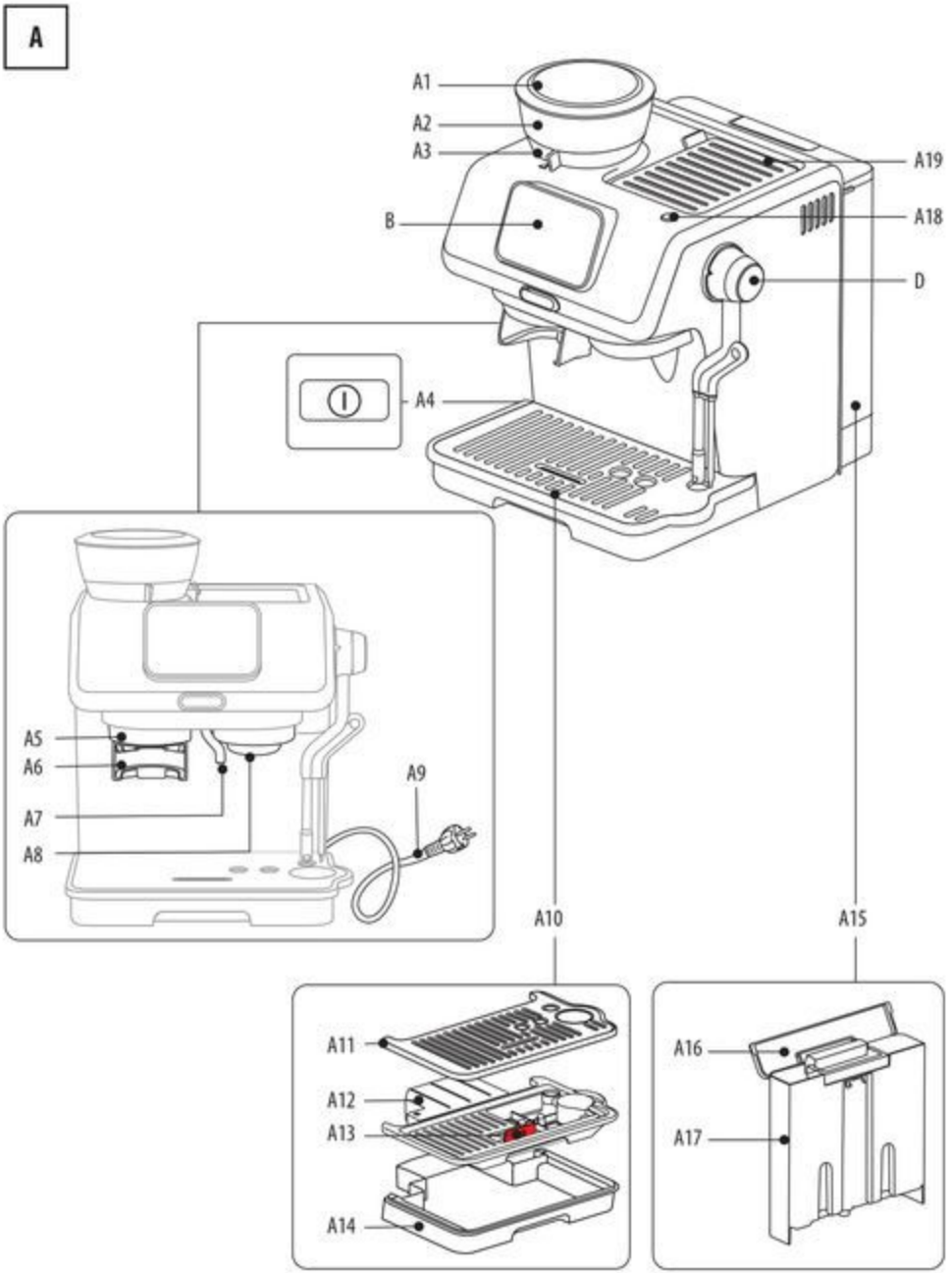
EC9455 EX:2

La Specialista
TOUCH

COFFEE MAKER
User Instruction

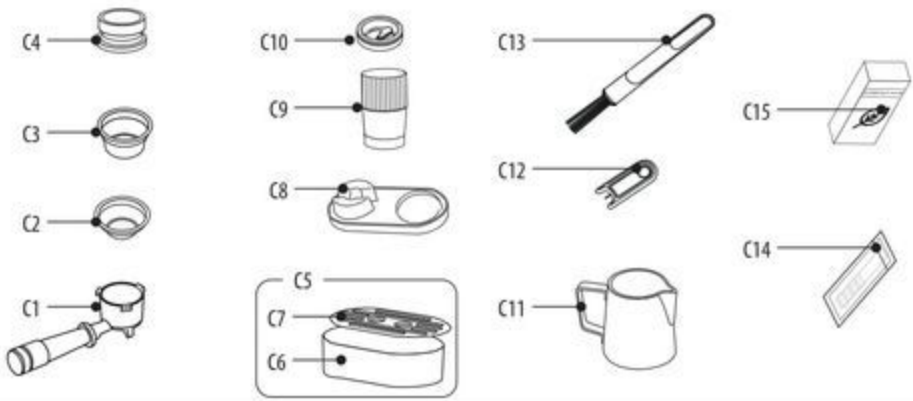
DēLonghi


A
A1
A2
A3
A19
B
A18
D
A4
A5
A6
A9
A7
A8
A10
A15
A11
A12
A13
A14
A16
A17

B

B1
B3
B2
Espresso
Cappuccino
Cold Brew

C*


C4
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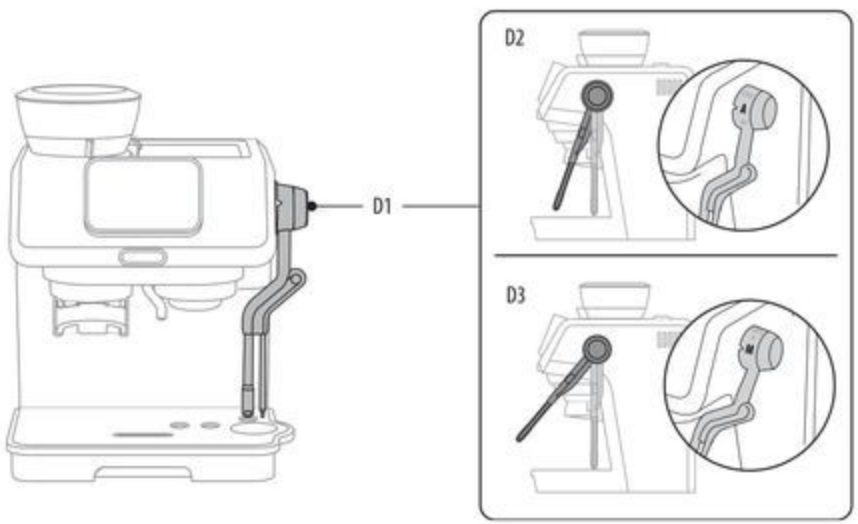
C14

D


D1
D2
D3

1. DESCRIPTION

1.1 Description of appliance - A

A1. Bean hopper lid
A2. Bean hopper
A3. Grinding level selector (fine to coarse)
A4. Main switch (I/O)
A5. Coffee grinder outlet
A6. Portafilter holder
A7. Hot water spout
A8. Brewing unit
A9. Power cord
A10. Drip tray assembly
A11. Mug or cup tray
A12. Mug or cup tray support
A13. Water level indicator
A14. Drip tray
A15. Water tank
A16. Water tank lid
A17. Water container
A18. ON/Stand-by button
A19. Accessory storage

1.2 Description of homepage- B

B1. Bean adapt function
B2. Selectable drinks (the machine guides you step by step)
B3. Setting menu

1.3 Description of accessories - C*

(* Different for type and number upon model)

C1. Portafilter
C2. 1-cup coffee filter
C3. 2-cups coffee filter
C4. Dosing funnel
C5. Small cup support
C6. Small cup drip tray
C7. Small cup grille support
C8. Tamping Mat
C9. Tamper
C10. Adjust dose tool
C11. Milk pitcher
C12. Cleaning needle for steam wand
C13. Cleaning brush
C14. "Water hardness test" indicator paper
C15. Descaler

1.4 Description of Auto Latte Art system - D

D1. Steam wand
D2. "A" position: automatic function
D3. "M" position manual function

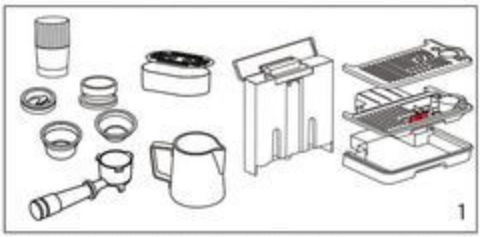
1.5 Recommended optional cleaning accessories

Visit Delonghi.com for more information.

ECO MULTICLEAN **Cleaner**

EAN: 8004399333307

2. PREPARING YOUR MACHINE FOR FIRST USE



1. Wash and dry all accessories (including water tank (A15)) with warm water and washing-up soap.

2. Insert the drip tray (A10) complete with cup grille and remove the sticker on the display.

3. Plug in the machine and turn it on by pressing the main switch (A4) on the side of the machine.

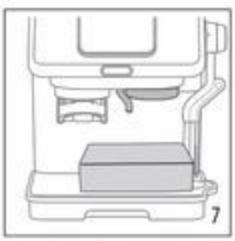
4. Press the ON/Stand-by button (A18). The display lights on.

5. Select your language: search your language by scrolling the line on the right, select the bullet corresponding to the flag and press > to confirm the selection.

6. The machine leads you step by step. Remove the water tank and fill with fresh clean water*, taking care not to exceed the MAX level. Replace the water tank and press >.

* ***What water to use***

- Potable fresh water is mandatory.
- Do not use sparkling (carbonated) or distilled water
- **Cold extraction technology**:
  - when making "Cold Brew" for the first time, rinse the inner circuit brewing 4 double "Cold brew" drinks with no coffee powder.
  - before making cold brewed drinks, always empty out the water container (A17), rinse thoroughly and refill with fresh potable water.



7. Put a container under the hot water spout (A7) and press "Start" to run a rinse.

8. Rinse starts and stops automatically. Then proceed setting water hardness: programming your machine according to the actual hardness of the water supply in the various regions, allows to run descaling with the correct frequency.

9. Remove the "TOTAL HARDNESS TEST" indicator paper (C14) from its pack. Press "Start": immerse the paper completely in a glass of water for one second.

10. Remove the indicator paper from the water and shake lightly. Press >.

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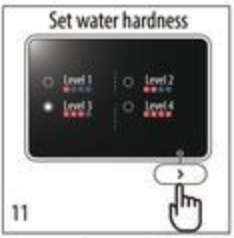


BEAN ADAPT TECHNOLOGY Bean Adapt Technology is an intelligence that easily adapts the machine settings to the peculiarity of your beans, ensuring the ideal coffee extraction, preserving and exalting all the aromas of your beans. If you want to proceed, press "Start". If you want to explore this technology later, press "Skip". You can accede Bean Adapt Technology any time following the instructions of "9. Bean adapt technology".

11. After about a minute, 1, 2, 3, or 4 red squares form, depending on the water hardness. Select the corresponding level on the display. Press >.

12. Fill the bean hopper. Press >.

13. On the display, a tutorial explains how to use the machine: press "Start" to run it

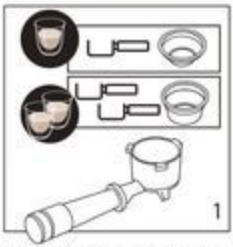
14. Press ">" after every slide to proceed.

15. After the last slide, press "Start" and the machine will be ready to use.

3. GENERAL DRINKS SETTING

1. Enter the drink setting menu:			
On the homepage, press (B1): when bean adapt is disabled, you can accede to the drink settings:			
2. Select the setting you want:			
Water brewing temperature	Press on the arrow next to the current selection	Select the temperature you want ***Please note:*** Varying the temperature has most effect for long drinks.	Press "<" to return to the setting menu
Pre-infusion Length	Press on the arrow next to the current selection	Select the length from short to long	Press "<" to return to the setting menu
Dose Time (s)	Press on the arrow next to the current selection	Select the filter (single or double) and adjust the grinding time	Press "<" to return to the setting menu
3. Press "<" to go back to homepage			

4. COFFEE DELIVERY



1. Select 1-cup (C2)or 2-cups (C3) filter and place it in the portafilter (C1).

2. Insert the dosing funnel (C4) to the portafilter: 1 push and 2 turn until it locks.

3. Attach portafilter

4. Press on the homepage the drink (B2) you want to prepare (ex. Espresso).

5. Press the box at the base of the portafilter image to accede the dose setting.

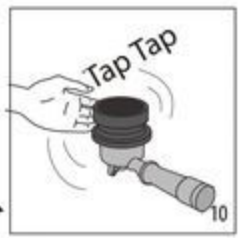
6. Choose the filter you are using (Single: 1-cup; Double: 2-cups). You can adjust the grinding time by pressing on the ⊖ or ⊕ button (time increase or decrease by 0.5 seconds at time).

7. Press < to return to homepage. Push the portafilter until you hear a single "Click", then release: grinding starts and stops automatically.

Please note: *To manually stop grinding, just press the filter holder again (until you hear a click) or press ■ on the display.*

8. When grinding is complete, proceed tamping.

9. Extract the portafilter.



10. Tap gently the dosing funnel (C4) to level the grounded coffee inside.

11. Put the portafilter in the dedicated seat on the tamping mat (C8).

12. Tamp firmly the coffee and check if the dose is correct (see How to check the dose).

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4.1 How to check the dose

Check the position of your tamper (C9) to understand if you reached the "Perfect dose".

Low dose

If the tamper reads "-1" or "-2", the coffee powder is not enough and a top up is necessary.

1. Attach the portafilter (C1): push & release to start the grinding.

2. After a few seconds, stop the grinding pushing again and check the dose with the tamper.

If you are using the bean adapt technology, the machine will lead you to reach the perfect dose.

Perfect dose

If the tamper reads "OK", the dose is correct.

Excessive dose

If the tamper reads "+1" or "+2", the coffee powder is excessive and you need to adjust it with the 'Dose Adjust' tool (C10) as follows:

1. Remove the dosing funnel (C4) by turning it anticlockwise and pulling upwards

2. Place the "Dose Adjust" tool on the portafilter and rotate it clockwise to remove the excess powder. At least 1 full turn should be made.

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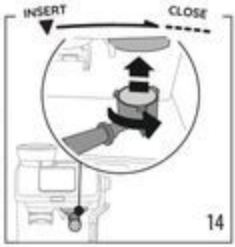
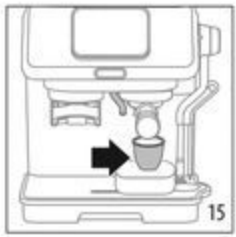
13. Barista tip: warm the cup with hot water by pressing the "water jet" button on the homepage. Hot water will be delivered from the dedicated spout (A7)



14. Remove the dosing funnel (C4) and attach the portafilter to the brewing unit.



15. Put the glass under the portafilter. For small glasses, use the dedicated support (C5)).

16. Direct selection: press on the "play" arrow: **delivery starts.**
Customize quantity: press the box at the base of the drink image to accede the quantity setting and move to next step.

17. Choose the size you want for the single or double dose: then press <. Press on the "play" arrow: **delivery starts.**

Please note: *Refer to chapter (11) to select "My" quantity.*

5. PREPARING "LONG BLACK" OR "AMERICANO"

1. Prepare the perfect dose and attach the portafilter (C1) to the brewing unit (A8).
2. Put a large cup under the hot water spout (A7) and coffee spouts (under the portafilter).
3. Press on the "play" arrow on the coffee and water images.

Americano: you should deliver coffee first and then hot water.
Long Black: you should deliver hot water first and then coffee.

6. PREPARING "HOT WATER"

1. Put a large cup under the hot water spout (A7).
2. Direct selection: press on the "play" arrow: **delivery starts.**

Customize quantity: press the box at the base of the drink . Select the size you want, then press "<". Press on the "play" arrow: **delivery starts.**

Please note: *Refer to chapter (11) to select "My" quantity.*

7. ACHIEVE ESPRESSO PERFECTION

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

- Flowing fast like water
- Light and pale Crema

To make it perfect:

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

- Make sure ground coffee quantity reaches the "perfect dose" (see "4.1 How to check the dose").

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

To make it perfect:

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

- Make sure ground coffee quantity reaches the "perfect dose" (see "4.1 How to check the dose").

8. PREPARATION OF COLD BREW

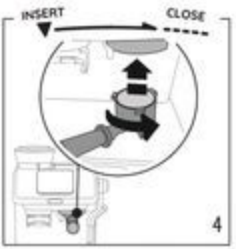
COLD EXTRACTION TECHNOLOGY

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

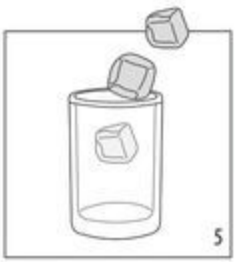
1. Select "Cold Brew" on the homepage.

2. A cold rinse is recommended: attach the portafilter (C1) with the empty filter inserted to the brewing unit. (A8). Press "OK": water will be delivered from the brewing unit. (You can skip this step pressing "Skip").

3. Extract the portafilter from the brewing unit and attach the dosing funnel (C4). Proceed grinding the dose as explained in "4. Coffee delivery"



4. Attach the portafilter (C1) with the perfect dose to the brewing unit.



5. Add some ice cubes in the glass: 3 ice cubes for single and 5 for double are recommended.

6. Direct selection: press on the "play" arrow: **delivery starts.**
   Customize quantity: press the box at the base of the drink image to acced the quantity setting and move to next step.

7. Choose the size you want for the single or double dose: then press <. Press on the "play" arrow: **delivery starts.**

Please note: *Refer to chapter "11. Programming "my" quantity" to select "My" quantity.*

Please note:

- Before making cold brewed drinks, empty out the water tank (A15), rinse it thoroughly and refill with fresh potable water.
- Potable fresh water is mandatory.

9. BEAN ADAPT TECHNOLOGY

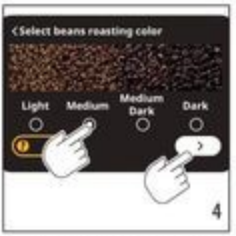
BEAN ADAPT TECHNOLOGY

A coffee expert at your fingertips to help you optimise coffee brewing and the result in your cup in just a few steps.
Smart technology guides the user through adjustment and operation of the machine, depending on the selected coffee beans: from grinding to brewing, each step will be controlled to get the best from any kind of coffee bean.

1. Press the icon relative to Bean Adapt Technology.

2. Enable Bean adapt with the dedicated button: the procedure will take about 10 minutes. Press "Start" (if you want to go back, press "<").

3. Check on coffee pack the type of coffee you are using (if in doubt, select "Arabica & Robusta blend"). Press ">".



4. Check on coffee pack the roasting level: you can also compare the your coffee with the scale on the display. Press ">".

5. Select the filter you are using: 1-cup (C2) or 2-cups (C3). Insert the filter in the portafilter (C1). Press ">".

6. Insert the dosing funnel (C4) to the portafilter: 1 push and 2 turn until it locks. Press ">" on the display.

7. Check the grinding level selector (A3) is on "9". Press ">" on the display.

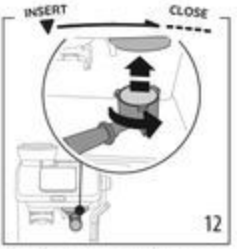
Please note: *Change the position only during grinding.*

8. Push the portafilter until you hear a single "Click", then release: grinding starts and stops automatically.

9. Tamp the coffee. Press ">" and check the dose.

10. Check the coffee dose (see "4.1 How to check the dose"). Press ">".

11. On the display the machine shows all the settings. Press ">". Remove the dosing funnel (C4).



12. Attach the portafilter to the brewing unit (A8).

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13. Press on the play arrow to start brewing. The machine analyses the your espresso and give you the result:

14. Your Espresso is OK. Press ">".
15. Press on the " " icon: type the bean profile name on the keybord and press "OK".
16. The beans profile is saved and it is displayed on the home-page close to the Bean Adapt logo.

14. Your Espresso is flowing too fast or too slow and you need to change settings on the machine.
15. Press ">": the machine leads you to set for a perfect extraction.
    Press "X": you exit the bean adapt function and no profile is saved.

14. After 2 tries, you can save the settings. Press "Ok for me".
15. Press on the " " icon: type the bean profile name on the keybord and press "OK".
16. The beans profile is saved and it is displayed on the home-page close to the Bean Adapt logo.
17. When you want to prepare your Espresso, enter the bean profile and press "Refine" to optimize your drink.

9.1 General info on Bean Adapt Technology

- To prepare an Espresso with default settings, press on the bean profile and disable Bean adapt.
- If you want to make small adjustments to your profile, press "Refine" and the machine will help you with this. In this case, you can also change the brewing temperature (Varying the temperature has most effect for long drinks).
- You can add up to 6 bean profiles: press on the bean adapt icon on the homepage and press "Add". Follow the guided procedure (up to 10 minutes).
- To select the profile to use, acceed to list by pressing the bean adapt icon and select the profile you want.

10. AUTO LATTEART

AUTO LatteArt

Auto LatteArt automatically froths the milk at the selected temperature and at the desired texture for a true barista experience.

1. Select a milk-based beverage (ex. Cappuccino).

2. Prepare the perfect dose (grind & tamp).

3. Attach the portafilter (C1) to the brewing unit (A8). Put the glass under the coffee spouts keeping in mind that its capacity has to be enough for coffee and milk.

4. Press on the "play" arrow: delivery starts.

Auto latteart

The beverage has to be at refrigerator temperature (4-6°C/39-43°F)	
Diary	
	Cow
Plant based	
	Soy
	Oats
	Almond

5. Pour in the milk pitcher (C11) the milk or plant-based drink you want. The quantity has to be kept between Min and Max level.

6. Pressing the button at the base of the milk icon, you acceed to the setting to optimize the froth result.

7. Select the beverage you are using (dairy or plant based), the temperature (min, med, high) and the froth level you desire. Press "<".

Automatic frothing

8. Put the milk pitcher under the steam wand (D1) and turn it to "A" position (D2).

9. Press on the "play" arrow: frothing starts and automatically stops.

Add the milk froth to coffee and enjoy your cappuccino.

Always put the milk back in the fridge immediately after the use

Manual frothing

8. Put the milk pitcher under the steam wand (D1) and turn it to "M" position (D3).

9. Press on the "play" arrow: frothing starts.

10. To make the froth, put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.

11. Keep the steam nozzle just on the surface, careful not to make big bubbles by letting too much air in.

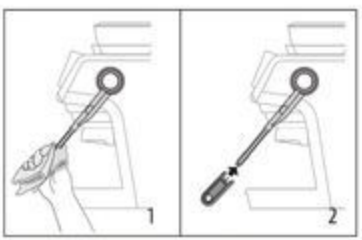
12. Insert the steam nozzle just under the milk: this create a vortex.

13. When the temperature and the foam is as desired, stop frothing by pressing on the "stop" symbol.

Add the milk froth to coffee and enjoy your cappuccino.

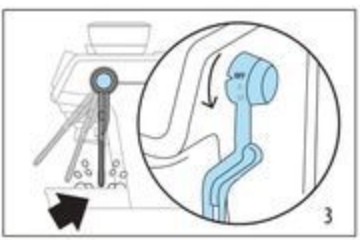
Always put the milk back in the fridge immediately after the use.

Automatic cleaning after every use



1. After every use, remove any milk residue from the steam wand with a soft damp cloth.

2. Wait for the steam wand to cool down and free the hole of the nozzle with the cleaning needle (C12).



3. After every use, when you turn back the steam to "OFF ", the steam wand delivers a small quantity of hot water and steam to clean the inner steam circuit.

11. PROGRAMMING "MY" QUANTITY

1. When you customize your drink, you can choose the size of the drink or programming your length selecting "My".

2. Press "My".

3. Press "Start" and then "Continue".

4. Press on the play arrow to start brewing.

5. When you reach the desired length, press on the "stop" symbol.

6. Press ">": if you want to save this setting as new drink, press " " icon.
7. Type the drink name on the keyboard and press ok.
8. Press ">": the machine confirms the new drink is saved and will be displayed on the homepage.

Please note:

If you want to edit or delete the drink:

1. Select the drink;
2. Press "•••" on the top right side or the display;
3. Choose "Edit" if you want to rename the drink (type on the keyboard and save);
3. Choose "Delete": if you want to permanently delete the drink press "Continue".

Drink	Size (ml/ fl.oz)			Programmable quantity (ml/ fl.oz)
	S	M	L	
Espresso (single)	20/ 0.68	35/ 1.18	50/ 1.69	from ≃ 20 / 0.68 to ≃ 110/ 3.72
Espresso (double)	40/ 1.35	60/ 2.03	80/ 2.70	
Americano (single)	(coffee) 20/ 0.68	(coffee) 35/ 1.18	(coffee) 50/ 1.69	(coffee) from ≃ 20 / 0.68 to ≃ 110/ 3.72
	(water) 50/ 1.69	(water) 85/ 2.87	(water) 110/ 3.72	from ≃ 25/ 0.84 to ≃ 240/ 8.11
Americano (double)	(coffee) 40/ 1.35	(coffee) 60/ 2.03	(coffee) 80/ 2.70	(coffee) from ≃ 20 / 0.68 to ≃ 110/ 3.72
	(water) 100/ 3.38	(water) 170/ 5.75	(water) 220/ 7.44	from ≃ 25/ 0.84 to ≃ 240/ 8.11
Long Black (single)	(water) 35/ 1.18	(water) 65/ 2.20	(water) 95/ 3.21	from ≃ 25/ 0.84 to ≃ 240/ 8.11
	(coffee) 20/ 0.68	(coffee) 35/ 1.18	(coffee) 50/ 1.69	(coffee) from ≃ 20 / 0.68 to ≃ 110/ 3.72
Long Black (double)	(water) 70/ 2.37	(water) 130/ 4.39	(water) 190/ 6.42	from ≃ 25/ 0.84 to ≃ 240/ 8.11
	(coffee) 40/ 1.35	(coffee) 60/ 2.03	(coffee) 80/ 2.70	(coffee) from ≃ 20 / 0.68 to ≃ 110/ 3.72
Cold Brew	90/ 3.04	110/ 3.72	130/ 4.39	from ≃ 90/ 3.04 to ≃ 220/ 7.44
	150/ 5.07	180/ 6.09	220/ 7.44	from ≃ 90/ 3.04 to ≃ 220/ 7.44
Hot water	150/ 5.07	250/ 8.45	350/ 11.83	from ≃ 25/ 0.84 to ≃ 420/ 14.20

12. CREATE YOUR DRINK

You can create up to 9 new drinks with custom parameters.

1

1. Scroll the drinks on the homepage and select "Add". Then press "Continue".

2

2. Choose the starting drink (ex. Cappuccino).

3

3. Proceed customizing the setting of each phase (grinding, brewing, frothing).

4. Press ">": if you want to save the new drink, press " " icon and type the name on the keyboard.
5. Press "Ok".
6. Press ">": the machine confirms the new drink is saved and will be displayed on the homepage.

13. MACHINE SETTING

1. Enter the setting menu:			
On the homepage, press (B3)			
2. Select the setting you want:			
Language	Press on the arrow next to the current language	Select your language	Press "<" to return to the setting menu
Auto off	Press on the arrow next to the current selection	Select the auto off time you want	Press "<" to return to the setting menu
Water hardness	Press on the arrow next to the current selection	Select the water hardness basing on the result of the water hardness test ("2. Preparing your machine for first use")	Press "<" to return to the setting menu
Descaling	The green bar shows the machine is ok. When the descaling icon is showed, it is time to proceed with descaling.	If you want to proceed, press "Start" (see "16. Descaling")	Press "<" to return to the setting menu
Factory reset	Press on the arrow on the right	Press "Reset" and "Yes" (or no, if you do not want to reset the machine to default values)	If you reset the machine, the machine starts from first use
Celsius/Fahrenheit	Press on the arrow next to the current selection	Choose unit of measure	Press "<" to return to the setting menu
Beep sound	Press on the arrow next to the current selection	Enable or desable the beep sound by pressing on the dedicated command	Press "<" to return to the setting menu
			••▶

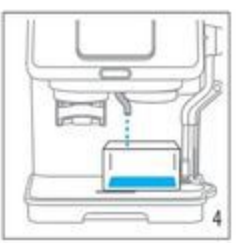
Water circuit drainage *This function is recommended if you will not use the machine for a while (ex. holidays)*	Press on the arrow on the right	Follow the step-by step procedure (see "14. Water circuit drainage")	The machine switches off. When you switch on again the machine, it will brew a small quantity of water to fill the circuit
Support/How to	Press on the arrow on the right	Scan the QRcode and acceed to the manuals and how to videos	Press "<" to return to the setting menu
Statistics	Press on the arrow on the right	The machine counts all the activities	Press "<" to return to the setting menu
3. Press "<" to return to homepage (if the machine is still on the setting menu)			

14. WATER CIRCUIT DRAINAGE

To avoid the water in the circuit freezing if the appliance is to be left idle for a long period of time, or before taking it to customer services, we recommend emptying the water circuit.

Proceed as follows:

1. On the homepage, press ⚙ (B3) to enter the setting menù.
2. Select "Water circuit draingage".
3. Remove and empty the water container (A17). Put it back in place.



4. Press "Start": the machine empties the water circuits from the hot water spout (A7). As the water circuit gradually empties, the machine could become noisier: this is a normal aspect of operation.
5. Once completed, the machine turns to homepage and then switches off automatically.
6. When turned on again, the machine makes a rinse to fill the water circuit again.

Please note:

If the machine has not been used for a few days without emptiyng the water circuit, when turning the machine on again:

- extract and empty the water tank (A15);
- carefully clean the water tank (see "15.5 Cleaning the water tank");
- fill the water tank with fresh drinking water;
- before making any kind of drink, run 3 Espresso deliveries without coffee powder in the filter to clean the water circuit.

15. CLEANING AND MAINTENANCE

Important!

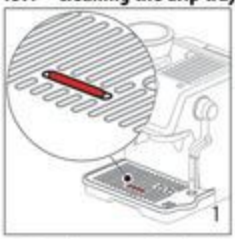
- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
- If the appliance is not used for more than a week, before using it again, we recommend you perform a rinse cycle.

Danger!

- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

	DISHWASHER SAFE	ECO MULTICLEAN			
	×	✓	✓	×	×
	×	×	✓	×	×
	✓	×	×	✓	✓
	×	×	×	✓	✓
	×	×	×	✓	✓
	✓	×	×	✓	✓
	×	×	✓	✓	×
	✓	×	×	✓	✓

15.1 Cleaning the drip tray



1. The drip tray is fitted with a level indicator (A13) showing when the drip tray is full. Before the indicator protrudes from the cup tray (A11), the drip tray (A14) must be emptied and cleaned, otherwise the water may overflow the edge and damage the machine, the surface it rests on or the surrounding area.Remove the drip tray assembly (A10).
2. Remove the cup tray (A11) and the mug or cup tray support (A12), empty the water and clean all the components with water, then reassemble the drip tray. Check on the chart above the dishwasher safe components.
3. Put the drip tray back in place.

15.2 Cleaning the coffee filters

Always clean the filters with warm water and washing up liquid and check they are free from all coffee residues.
Always rinse the filters under abundant running water.

15.3 Cleaning the bean hopper

Clean the bean hopper with a clean, dry, soft cloth.

15.4 Cleaning the grinder

1. Clean the attachment area (A5) with the brush (C13).
2. Use the brush to clean the coffee funnel.

15.5 Cleaning the water tank

Periodically (about once a month) clean the water tank (A15).

1. Take out the water tank and rinse with drinking water.
2. Empty the water tank and clean with warm water (40°C/104°F approx), wiping if necessary with a clean, non-abrasive cloth. Rinse thoroughly under running water. Take care to thoroughly clean the area of the water level sensor.
3. Fill the water tank with fresh drinking water up to the MAX level and return it to the machine.

Please note:

If the machine has not been used for more than 3 days, clean the water tank as described above.

16. DdescaLING

Please note

- Before use, read the instructions and the labelling on the descaler pack.
- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler could damage delicate surfaces. If the product is accidentally spilt, dry immediately.

1. An alarm appears on the display when it is time to descale the machine. If you are ready for descaling, press "Yes".

2. If you skip descaling, the dedicated pilot light appears on the homepage. When you are ready, start the operation from setting menu (see "13. Machine setting").

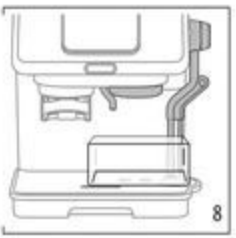
3. The machine lists what you need: press ">" and proceed extracting and emptying the water tank (A15).

4. Pour the De'Longhi descaler into the water tank up to level A: press ">"

5. Add water up to level B, then reinsert the water tank: press ">". Be sure the portafilter (C1) is not attached to the machine : press ">".

6. Place an empty container (1,5 l / 0.40 fl oz minimum capacity) under the brewing unit (A8), hot water spout (A7) and steam wand (D1). Press "Yes".

7. The machine proceeds with descaling (approx. 20 minutes. Once completed descaler brewing, the appliance is ready for rinsing. Press "Continue".



8. Empty the container and reposition it under the brewing unit, hot water spout and steam wand. Press ">" to proceed with rinsing.

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9. Remove the water tank, empty and rinse it with tap water.

10. Fill the water tank up to MAX level and insert it to its place on the machine. Press "Yes" to confirm you are ready for rinsing.

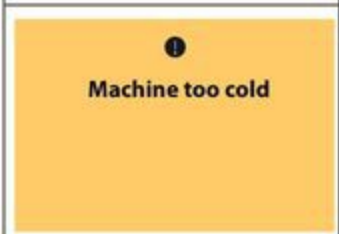
11. Rinsing starts. Once finished, press "Continue".

12. Extract and empty the drip tray assembly (A10). Press ">". Extract the water tank: empty and rinse, then fill it with fresh potable water. Press "Done": appliance is ready to use and returns to homepage.

16.1 Descaling alarms

Alarm	Cause	Solution
	• The machine needs descaling	• Press "Yes" and proceed following the step by step directions on the display or press "No" to postpone to another moment
	• The tank is not filled enough or it is not connected correctly	• Check the tank is filled or correctly inserted and press "Yes" to proceed
	• Descaling process interrupted or not completed correctly	• Press "Back to start" and repeat operation
	• The tank is not filled enough or it is not connected correctly	• Check the tank is filled or correctly inserted
	• To little water in the tank to complete rinsing correctly	• Fill the water tank up to MAX level and press "Back to start"

17. ALARMS

Alarm	Cause	Solution
	• Water tank (A15) is empty	• Fill water tank
	• Water tank (A15) is not correctly inserted	• Extract and insert correctly the water tank
	• Water circuit isempty	• Press "Yes" to fill the water circuit
	• The machine needs to cool down	• Please wait. Once cooled down, the machine turns ready to use
	• The machine needs to warm up	• Please wait. Once heated up, the machine turns ready to use
	• The machine is not working properly	• Refer to the maintenance section of the support page. If the problem persists, refer to Service Center

18. TROUBLESHOOTING

Problem	Cause	Solution
There is water in the drip tray (A14)	It is normal: due to the internal water circuits operations	Regularly empty and clean the drip tray
No espresso coffee is delivered	The coffee filter is blocked	Rinse the filters under abundant running water.
The porta filter (C1) cannot be attached to the machine	The ground coffee has not been tamped or the quantity is excessive	If you are using the 1 cup filter (C2), make sure you select grinding for single filter: repeat grinding
The espresso coffee drips from the edges of the portafilter (C1) instead of from the holes	The portafilter is not correctly in place	Attach the portafilter correctly
	The coffee spout gasket has lost flexibility or is dirty	Contact a customer services centre to have it replaced
	Blockage in the coffee filter (C2) or (C3)	Rinse the filters under running water
The espresso cream is too light (delivered from the spout too fast)	The machine settings need to be reappraised	Refer to "Low dose" on page 8
The espresso cream is too dark (delivered from the spout too slowly)	The machine settings need to be reappraised	Refer to "Excessive dose" on page 8
The Cold Brew drink is warm	A hot drink was delivered shortly before the Cold Brew	Before preparing the beverage, it is advisable to cool the coffee circuit by running a cool rinse, as suggested by the machine
	The water in the tank is not fresh	Empty the water tank, rinse and fill with fresh water
	No ice in the glass	Put 3-4 ice-cubes in the glass as described for the preparation of Cold Brew drinks
On completion of the descale cycle, the machine calls for a further rinse	During the rinse cycle, the water tank has not been filled to the MAX level	Repeat the rinse cycle, as requested by the machine
The machine does not grind the coffee	Foreign matter has found its way into the coffee grinder	Turn the selector (A3) to 16 and remove all beans with a vacuum cleaner until the bean hopper (A2) is empty and clean. If the problem continues, contact customer services
The Cold Brew drink is warm	A hot drink was delivered shortly before the Cold Brew	Before preparing the beverage, it is advisable to cool the coffee circuit by running a cool rinse, as suggested by the machine
	The water in the tank is not fresh	Empty the water tank, rinse and fill with fresh water
	No ice in the glass	Put 3-4 ice-cubes in the glass as described for the preparation of Cold Brew drinks
On completion of the descale cycle, the machine calls for a further rinse	During the rinse cycle, the water tank has not been filled to the MAX level	Repeat the rinse cycle, as requested by the machine

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Problem	Cause	Solution
The machine does not grind the coffee	Foreign matter has found its way into the coffee grinder	Turn the selector (A3) to 16 and remove all beans with a vacuum cleaner until the bean hopper (A2) is empty and clean. If the problem continues, contact customer services
After grinding, the coffee filter is empty	The funnel of the coffee grinder is clogged	Clean as described in section "15.4 Cleaning the grinder".
After grinding, the amount of coffee in the filter does not give the "perfect dose"	The quantity of ground coffee needs adjusting	See par. "How to check the dose" on page 8
	You are using the 2 cup filter (C3)	Make sure you selected grinding for double filter
	Over time the burrs wear down	Contact Customer Services
The milk contains large bubbles and there is little froth	The milk is not cold enough or not suitable for the drink requested	For best results, make sure to use the right type of milk to prepare drinks (see section "10. Auto Latteart"). Use drinks at refrigerator temperature (about 4-6°C/39-43°F).
	The steam wand (D1) is dirty	Clean throughly the steam wand as described in section ""Automatic cleaning after every use"
	Plant-based drinks have been used.	For best results, use drinks at refrigerator temperature (about 4-6°C/39-43°F). Adjust the amount of froth as suggested in the display
	Incorrect "Manual" frothing procedure	See "Manual frothing" on page 14

19. TECHNICAL DATA

Voltage:	220-240 V~ 50-60 Hz
Power:	1450 W
Pressure:	1.5 MPa (15 bar)
Water tank capacity:	1.8l
Dimensions LxDxH:	323x460x400 mm
Weight:	10.5 kg
Beans container capacity:	180 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.

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