



De'Longhi Appliances via Seitz, 47 31100 Treviso Italia www.delonghi.com

La Specialista

COFFEE MAKER

Instructions for use. Keep these instructions Visit www.delonghi.com for a list of service centers near you. ELECTRIC CHARACTERISTICS 120 V~ 60 Hz 1450 W

MACHINE À CAFÉ

Mode d'emploi . Conservez cette notice Visitez www.delonghi.com pour y voir une liste des centres de réparation proches de chez vous. CARACTÉRISTIQUES ÉLECTRIQUES 120 V~ 60 Hz 1450 W

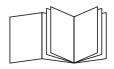
CAFETERA

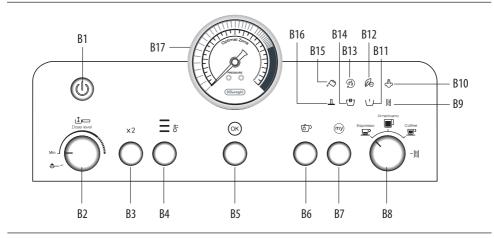
Repase y guarde estas instrucciones. Lea cuidadosamente este instructivo antes de usar su aparato. Visite www.delonghi.com para ver la lista de centros de servicios cercanos a usted. CARACTERISTICAS ELECTRICAS: 120 V~ 60 Hz 1450 W

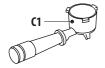


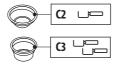








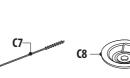


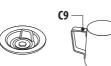






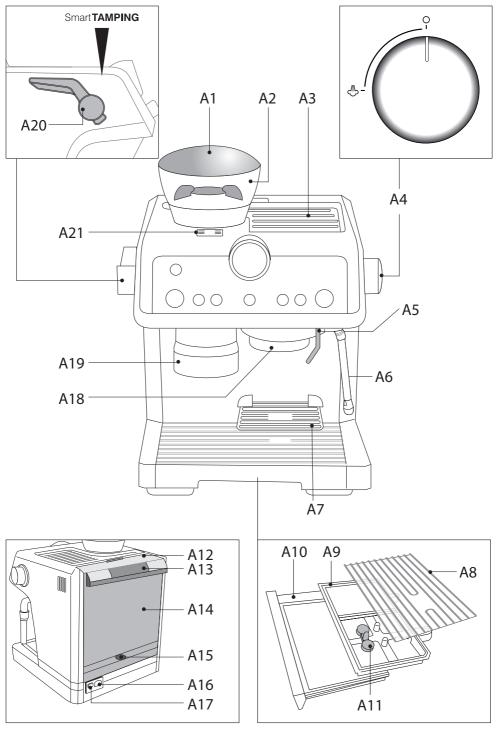






C4 -





IMPORTANT SAFEGUARDS

When using electrical machines, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Use this machine only as described in this instruction manual.
 As with any electrical machine, the instructions aim to cover as many situations as possible. Caution and common sense should be used when operating and installing this machine.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or machine in water or other liquid.
- Never allow the machine to be used by children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before fitting or taking off parts, and before cleaning the machine.
- Do not operate with a damaged cord or plug, or after the machine malfunctions, or has been damaged in any manner. Return the machine to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the machine manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the machine for other than the intended use. This machine is to be utilized for domestic use only. Any other use is to be considered improper and therefore, dangerous.

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

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

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

1. **DESCRIPTION**

1.1 Description of appliance - A

- A1. Beans container lid
- A2. Beans container
- A3. Cup tray
- A4. Steam dial
- A5. Hot water outlet
- A6. Steam wand and nozzle
- A7. Cup grille for espresso
- A8. Cup grille for glasses or mugs
- A9. Drip tray grille
- A10. Drip tray
- A11. Drip tray water level indicator
- A12. Water tank lid
- A13. Water tank extraction handle
- A14. Water tank
- A15. Water softener filter housing
- A16. Power cord connector socket
- A17. Main switch (ON/OFF)
- A18. Coffee outlet
- A19. Coffee mill outlet (tamping station)
- A20. Presser lever
- A21. Cover to access the coffee mill coffee guide

1.2 Description of control panel - B

- B1. ON/Standby button
- B2. Coffee dose dial
- B3. "X2" button: to use the 2 coffees filter
- B4. Coffee Temperature button
- B5. "OK" button: to deliver the beverage/confirm
- B6. Hot water button
- B7. "My" button: to customise beverage quantity
- B8. Mode selector dial:
 - Espresso
 - Americano
 - Coffee
 - Descaling
- B9. Descale light
- B10. Steam ready light
- B11. No bean container light
- B12. Energy saving light
- B13. Cleaning light (see "8.1 Cleaning of the coffee outlet")
- B14. Bean container empty
- B15. No water light
- B16. Tamping light
- B17. Pressure gauge

1.3 Description of accessories - C

- C1. Portafilter
- C2. 1-cup coffee filter
- C3. 2-cups coffee filter
- C4. "Water hardness test" indicator paper
- C5. Descaler
- C6. Power cord
- C7. Tube brush
- C8. Coffee outlet cleaning disk accessory
- C9. Milk pitcher
- C10. Cleaning needle for steam nozzle

1.4 Recommended optional cleaning accessories

Visit Delonghi.com for more information.



Cleaning tab

(see "8.1 Cleaning of the coffee outlet")

©EcoMultiClean Cleaner EAN: 8004399333307

PREPARING YOUR MACHINE FOR FIRST USE 2.



Remove stickers and pack- 2. 1. ing materials.



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



3. Insert the drip tray (A10) complete with cup grill (A8) and (A9).



4. Remove the water tank (A14) and fill with fresh clean water, taking care not to exceed the MAX level.



5. Insert the Bean container 6. (A2) in the coffee grinder.



The container is correctly

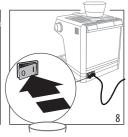
inserted when the arrow

is lined up with the \square

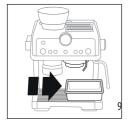
symbol and you hear a

"click".

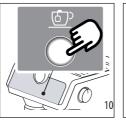
- 7
 - 7. Plug the power cord connector (C6) into the socket (A16) at the back of the machine, then plug into the mains socket.



8. Make sure the main switch (A17) at the back of the machine is pressed and in the I position.

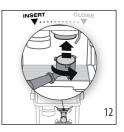


Place a container with a 10. Press (B6) to rinse. 9. minimum capacity of 100 ml under the hot water spout (A5).

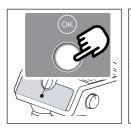




11. Insert coffee filter ((C2) 12. Attach the filter holder or (C3)) in the portafilter (C1).



filter to the machine. To attach correctly, align the filter holder handle with "INSERT", then turn the handle to the right until it is aligned in the "CLOSE" position.



 Place a container under the portafilter and frothing wand and press OK (B5). Repeat 2 times to rinse the coffee circuit.



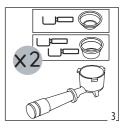
14. Open the steam dial for a few seconds. For optimal steam performance we recommend you repeat this action 3 or 4 times. This is to purge the steam circuit before frothing or steaming your milk.

3. COFFEE DELIVERY

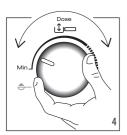




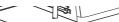
- Add beans to hopper (A2). Fresh is best; fill in just with the quantity you need.
- The factory setting is 5 3. (medium grinding). If you are not satisfied, adjust the level according to your personal taste and the type of coffee (do it while grinding).



 Select single or double dose filter and place in the portafilter (C1). If you are using the double filter, press the X2 button (this will double the volume of the espresso shot as well).



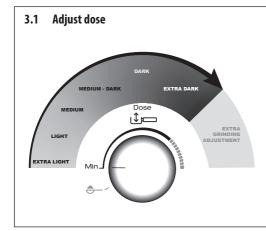
 Set the dose level by adjusting the dial (B2) starting from the min. position.



When using the coffee grinder for the first time, leave the knob to Min position. At the beginning, it is normal for a few attempts to be needed before finding the correct grinding level and quantity. We recommend starting by using the default values, then if necessary changing them according to the tips in section "3.1 Adjust dose".



5. Attach portafilter. Once locked into place, grinding will start.



Each variety of coffee beans can behave differently during grinding and this is the reason why setting the dose at the beginning might require extra care.

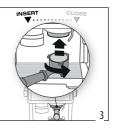
With this illustration we give you some indications on how to regulate the dose. Please note these suggested setting ranges, based on the roasting level, are certainly a good starting point, but they might slightly vary depending on specific composition of your coffee beans.

- 1. Set the dose starting from the minimum position.
- Look at which roasting type your coffee is and based on that, turn the knob slowly, referencing the ranges.



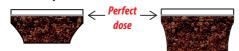
 After grinding, pull the lever (A20) down fully (do not remove portafilter). For a perfect result, you can do it twice.





- Keep the lever down while removing the portafilter. Once it is done, place back the lever in its original position.
- Check the dose (see "3.2 The perfect dose") and attach the portafilter (C1) to the brewing unit (A18).

3.2 The perfect dose



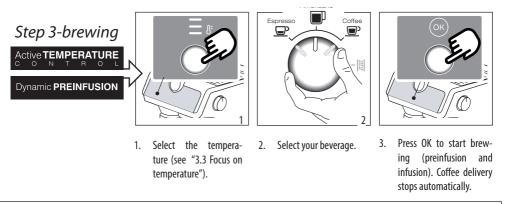
- The coffee filters have a mark inside to identify the level for perfect dose.
- Ensure the coffee is at the recommended dosage level after tamping. You may need to adjust the dosage dial more times before reaching the perfect dose.
- If your coffee is over or under extracted and the dose is within the perfect dose range, adjust the grinder settings finer or coarser (see Step 1 - grinding).

Over extracted coffee (pouring too slowly) needs coarser grind

3.

Under extracted coffee (pouring too fast) needs finer grind.

- Barista tip: Pull the filter holder out while the tamper is still down for polished finish of coffee.
- Using pre-ground coffee:
 - add the pre-ground coffee in the filter
 - turn the dial to 🗲 ;
 - attach the filter holder to the machine;
 - pull the lever down.
- Please note: If any residual ground coffee remains after tamping, it will not impact the quality of the extraction.



3.3 Focus on temperature

The water temperature is precisely controlled throughout the entire brewing process to ensure the ideal temperature stability for the extraction. La Specialista Prestigio offers up to 3 infusion temperature* profiles to select, correspondent to a range of temperatures between 92°C and 96°C.

Coffee bean varieties as well as roasting colours require their own specific temperature setting for the best extraction: Robusta coffee beans prefer lower temperature; Arabica prefers higher temperature. The same is applicable to beans with a darker roasting colour or to freshly-roasted beans than those degassed over time.

Temperature level	MIN	MED	MAX
Corresponding light			
	()=		 ∁=
Coffee Beans Roasting Range	DARK	MEDIUM to DARK	LIGHT to MEDIUM

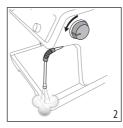
* This temperature refers to the water inside the thermoblock. This differs from the temperature of the beverage in the cup or the temperature measured when the beverage comes out from the portafilter spouts.

4. MAKING MILK BEVERAGES

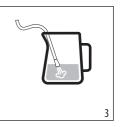




 Fill the milk pitcher (C9) with fresh cold milk. Milk will up to triple in volume.



 Turn the steam wand (A6) 3. on briefly to purge condensation. Make sure the wand is pointing away from you.



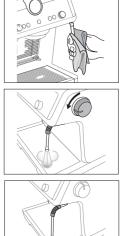
To make the froth, put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.



- Keep the steam nozzle just 5. on the surface, careful not to make big bubbles by letting too much air in.
- - Insert the steam nozzle just under the milk: this create a vortex. Once the desired temperature is reached turn the steam knob off and wait till steam stops completely before removing jug.

Cleaning the steam wand

- After every use, remove with a soft damp cloth any milk residues from the steam wand. For perfect cleaning, we recommend Eco MultiClean: it ensures hygiene by removing milk proteins and fats and can be used to clean the whole machine.
- 2. Use the steam for a deeper cleaning.
- Wait that the steam wand cool down and open the 3 holes of the nozzle with the Cleaning tool to maintain the better usability of the steam wand.



Barista tips:

- Fresh is best : Be sure to use fresh cold milk every time.
- For best results, store the milk pitcher in the refrigerator.
- Whole milk is recommended for best results. Dairy and Non Dairy alternatives will vary in ease of texturing depending on type.
- After foaming milk, eliminate unwanted bubbles by swirling the pitcher.

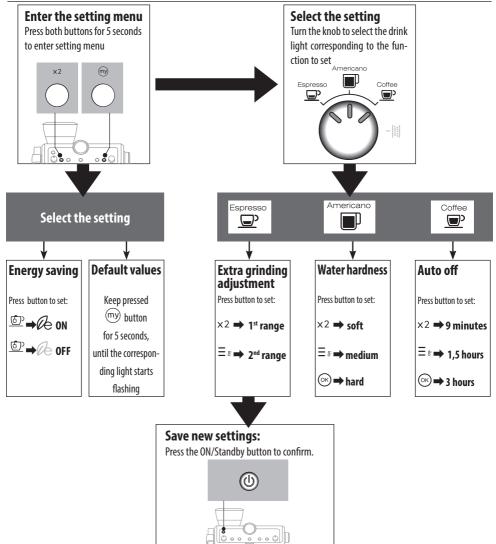
5. EXPLANATION OF LIGHTS

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
All the lights flash briefly	Turning the machine on	Self-diagnosis
<u>گ</u> ، on	The appliance is being turned on for the first time and the water circuit must be filled	Proceed as described in section "2. Preparing you machine for first use".
(᠕ [□] selected temperature is on)	The machine is ready to delivery	Prepare the machine and proceed with delivery
P on	Energy saving is enabled	If you want to disable the function, see section "6 Menù settings"
on on	The beans container (A2) is empty	Fill the beans container
€ flashing	You are trying to grind coffee but the beans container (A2) is empty	Fill the beans container
flashes briefly at regular intervals	The dial (B2) has been turned to the maximum adjustment possible	When not enough coffee is ground to reach the cor- rect quantity, select the new grinding range as de- scribed in section "6. Menù settings".
🔊 on	Insufficient water in tank (A14) or water tank not inserted correctly	Fill the tank or extract the tank and put it back correctly
	You are trying to deliver a beverage but water tank is empty	Fill the tank
	The grinding is too fine and the coffee is delivered too slowly or not at all	Extract the filter holder and repeat the operations to make the coffee, bearing in mind the indications in section "3.1 Adjust dose" and table "3.2 The perfect dose".
Rashing	The filter (C2) or (C3) is blocked	Clean as described in section "8. Cleaning and maintenance".
	The tank (A14) has been inserted incor- rectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descale as described in section "10. Descaling"
on	(If Energy saving is not activated) The appliance is on and ready for use	The appliance is at the right temperature to delive steam. To deliver steam, turn the steam dial (A4)
<i>"</i>	The appliance is on and energy saving is enabled. The steam dial (A4) is in the steam delivery position	The light flashes to indicate that the appliance is pre paring to deliver steam. Delivery begins as soon a the appliance is at temperature
flashing	The appliance is heating up to be ready for use	The appliance is at temperature when the light re mains on steadily
	The appliance is delivering steam	

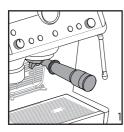
LIGHTS	EXPLANATION OF LIGHTS	OPERATION
└!∕ on	The bean container (A2) is not inserted	Insert bean container or check that is completely locked. The container is correctly inserted when the arrow is lined up with the \bigoplus symbol and you hear a "click".
	The finess of the grind regulation is in- correct (or out of correct range)	 Move the selector within the 8 levels from coarse to fine, keeping in mind to: Always adjust the coffee mill during the grinding Adjust one grinding level at a time and make at least 5 coffees before adjusting again
└!∕ flashing	OUT of correct	COARSE FINE Correct 0 7 6 5 4 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
1_on	Presser lever (A20) is not in the correct position	Turn the lever back in place.
	Pressing is needed	The coffee has just been ground and the filter holder is attached to the coffee mill
	The portafilter (C1) has been detached from the coffee mill without pressing	Detach the portafilter and press the coffee as de- scribed in section "3.2 The perfect dose" "add the preground coffee in the filter"
flashing	The portafilter has been detached be- fore grinding has ended or pressing has been performed too quickly	Repeat grinding
	The slide of coffee grinder is clogged	Clean as described in section "8.5 Cleaning the "Smart tamping station"" and section "11. Trouble- shooting" in correspondence to the picture.
	The burrs are blocked by foreign matter	Remove the foreign matter and clean the burrs as de- scribed in section "8.3 Cleaning the burr".
t on (red)	Descaling must be performed	Descale the appliance as described in section "10. Descaling"
Image: State of the state	Descaling is underway	Complete the operation as described in section "10. Descaling": the light comes white when the rinsing cycle of descaling is underway
$\left \underbrace{\underbrace{\underbrace{\underbrace{\underbrace{\underbrace{\underbrace{\underbrace{\underbrace{t}}}}}}_{i}}_{i} \\ \text{on (red)} + \underbrace{OK}_{(\text{white})} \\ \text{on (white)} \\ \right $	The rinsing cycle of descaling must be performed	
		>

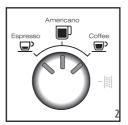
LIGHTS EXPLANATION OF LIGHTS		OPERATION
flashing (red) +	The rinsing cycle of descaling is underway	
on (orange)	Cleaning of the coffee outlet must be performed	See section "8.1 Cleaning of the coffee outlet"
flashing (orange)	Cleaning of the coffee outlet is underway	
All the lights flash	General alarm	Contact Customer Services

6. MENÙ SETTINGS



7. CUSTOMISING THE QUANTITY OF COFFEE BEVERAGES WITH THE 🛞 BUTTON (B7)

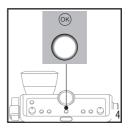




- Prepare the appliance to 2. deliver the beverage you want to make. Prepare the coffee dose and attach the portafilter to the coffee outlet.
- Turn the dial (B8) to select the drink to be programmed.



 Press the m button 4. (B7): the light corresponding to the OK button (B5) comes on steadily and the light corresponding to the m button flashes.



Press the OK button (B5) to start delivering the beverage. The lights corresponding to the OK and (my) buttons flash.





- When you have reached 6. Price the desired quantity of the beverage, press the OK appendix button again. If the recipe aggincludes another ingredient, it starts delivery: When you have reached the desired quantity, press the OK button again.
- Press the my button to save the new setting. The appliance is ready for use again and the my button remains on.

If you do not want to save the new setting, press any other button.

Please note:

- You can programme coffee beverages quantities, but not steam and hot water as those are manual functions.
- Programming changes the quantity of the beverages, but not the amount of coffee ground.
- "X2" beverages can be programmed separately.
- To reset the default beverage quantities, press and hold the (my) button until it goes off. The selected beverage is reset to the default values.

Coffee Recipe	Default quantity	Programmable quantity
Espresso	1.83 fl oz / 35 ml	from 0.84 to 3.04 fl oz / from 25 to 90 ml
Espresso X2	2.37 fl oz / 70 ml	from 1.69 to 6.08 fl oz / from 50 to 180 ml
Coffee	2.70 fl oz / 80 ml	from 1.69 to 6.08 fl oz / from 50 to 120 cc
Coffee X2	5.41 fl oz / 160 ml	from 4.06 to 8.12 fl oz / from 120 to 240 ml
Americano	4.06 fl oz / 120 ml	 espresso: from 0.84 to 2.02 fl 0z/ from 25 to 60 ml water: from 0.84 to 4.06 fl oz / from 25 to 120 ml
Americano X2	8.12 fl oz / 240 ml	 espresso: from 1.69 to 6.08 fl oz/ from 50-120 ml water: from 1.69 to 8.12 fl oz/ from 50 to 240 ml

8. 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.

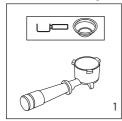
Danger!

- 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.

		(A7)+(A8)+(A9)			0000
	×	\checkmark	×	×	×
ØEco MultiClean	\checkmark	×	×	×	×
S	\checkmark	×	×	\checkmark	×
	×	\checkmark	\checkmark	\checkmark	\checkmark
	×	\checkmark	\checkmark	×	\checkmark

8.1 Cleaning of the coffee outlet

When the 🔬 light comes on (orange) (B13), you have to proceed cleaning the coffee circuit. To run the cleaning, you have to purchase dedicated cleaning tabs for coffee makers. For more info, please visit Delonghi.com.



1. Insert the 1-cup coffee filter (C2) in the portafilter (C1);



Put on the coffee filter the special disk accessory (C8) and press it to the bottom;

2.



 Put on the accessory the 4. cleaning tab;



Attach the portafilter to the coffee outlet (A18);



Cleaning of the coffee outlet



 Fill the water tank (A14).
 Make sure the drip tray (A10) is empty.



Keep pressed the button, until the button, until the blinking (orange). After few minutes the cleaning stops automatically;

- 7. Remove the portafilter and the cleaning disk accessory;
- 8. Wash the portafilter and the filter under tap water;
- Insert the portafilter again and make a rinse by pressing the **OK** button: we suggest to put a container under the portafilter;
- 10. Remove and empty the drip tray.

Please note:

This procedure can start by pressing the $(\underline{6})^{>}$ button (B6)) for some seconds. To delete this option, press the same button for 10 seconds.

8.2 Cleaning the beans container housing

2.



 Make sure the beans container (A2) is empty. If necessary, operate the coffee mill without beans to empty it:



Release the beans container by turning it anticlockwise and extract from the appliance;



 Remove coffee residues 4. using a vacuum cleaner;



Clean the beans container housing with a damp cloth and dry;



 Put the container back inserting it in the coffee mill. The container is correctly inserted when the arrow ▲ is lined up with the 合 symbol and you hear a "click".

8.3 **Cleaning the burr**

When cleaning the beans container, clean the container housing and upper burr with a damp cloth. The burr can be removed and replaced by an authorised customer services centre.

You may also need to remove the burr if it becomes blocked with foreign matter. If this occurs, remove the beans container and clean as follows:



beans to free the coffee

1.

quide;

- Attach the portafilter and 2. Turn the appliance off; operate the mill without



3. Turn the grinding selector 4. anticlockwise as far as it will go to the "REMOVE" position;



Extract the upper burr, gripping it by the handle;



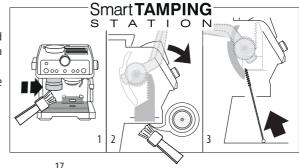
- 5. Clean the burr with a brush (not included) and remove the coffee residues using a vacuum cleaner:
- 6
- 6. Put the upper burr back in place:
- COARSE FINE
- Make sure the burr is inserted correctly by pulling it by the handle. If it is correctly inserted, it will not move.
- 7. Turn the selector to select the desired grinding level.

8.4 **Replacing the burrs**

When the quantity of coffee becomes even less, contact a customer services centre to have the burrs replaced, then adjust the mill again as follows entering the setting menu ("6. Menù settings") and selecting the first range of the "Extra grinding adjustment". Then turn the ground coffee quantity dial (B2) to minimum position and set the dose like a first use (see "3.2 The perfect dose").

8.5 Cleaning the "Smart tamping station"

- 1. Clean the attachment area with a brush:
- 2. Pull the lever (A20) as far as it will go and clean the presser cylinder with a brush. Then release the lever.
- 3. Use the tube brush (C7) to clean the coffee funnel



9. WATER HARDNESS

9.1 Water hardness

The $\begin{bmatrix} \frac{1}{2} \end{bmatrix}$ descale light (B9) comes on after a period of time established according to water hardness. The machine can also be programmed according to the actual hardness of the water supply in the various regions, in which case descaling may be required less frequently.





- 1. Remove the "TOTAL HARD- 2. NESS TEST" indicator paper (C4) from its pack.
- Immerse the paper com- 3. pletely in a glass of water for one second.
- Remove the paper from the 4. water and shake lightly.
- Set the appliance as indicated in section "6. Menù settings".

After about a minute, 1, 2, 3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level.

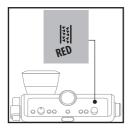
Total Hardness Test result	Button	Level
	x2	1 soft water
	≣&⁼	2 medium water
	ОК	3 hard or very hard water

10. DESCALING



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.



When the [1] light (B9) comes ¹. on, it is time to proceed descaling the machine. The descaling cycle can be run in any moment.

Please note

In case you start the descaling cycle by mistake, you can press the OK button for 10 seconds; the rinsing cycle can not be stopped (from step 9).

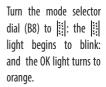


(IF PRESENT, REMOVE THE WATER SOFTENER DEVICE). Pour the descaler into the tank up to the level I A marked inside the tank (equal to one 100ml packet).

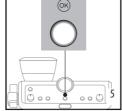


 Add water (1 liter) up 3. to the level <u>O</u> **B**.
 Then put the water tank back in the appliance.









- Make sure the portafilter is 5. not attached and position a recipient under the coffee outlet, hot water spout and steam wand.
- Press the OK (B5) button: descaling starts.
- 6. The descale programme starts and the descaler liquid comes out of the steam wand and coffee outlet. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pauses until the tank is empty.

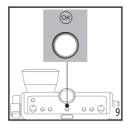
Delivery stops and the OK light turns to white. This indicates that it is necessary to proceed with rinsing: see next page.



Empty the recipiens used 8. 7. to collect the descaler solution and replace it empty.



Remove the water tank, empty any residues of descaler solution, rinse with running water and fill with fresh water up to the MAX level. Put the tank back in its housing.



- Press the OK button: 9. rinsing starts.
- 10. When rinsing is complete, delivery stops and the appliance prepares to be used again.
- 11. Empty the recipients used to collect the rinse water.



12. Extract and empty the drip 13. Empty, rinse, then fill the tray, then put back in the appliance.

13

water tank with fresh water and replace it.

Now the appliance is ready to use.

11. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
There is water in the drip tray (A10)	It is normal: due to the internal water circuits operations	Regularly empty and clean the drip tray
No espresso coffee is delivered	No water in the tank (A14)	Fill the tank
	The <a>b light is on to indicate that the coffee or steam circuit is empty	Press the button corresponding to the 道子 light to fill the circuit
	The coffee filter (C2) or (C3) is blocked	Rinse the filters under abundant running water.
	The tank (A14) has been inserted incor- rectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descale as described in section "10. Descaling"
	Coffee grind too fine or too much coffee	Adjust coffee dose and grinding (refer to Quick Guide)
The portafilter (C1) cannot be attached to the appliance	The ground coffee has not been pressed or is too much	Repeat grinding with new settings. Reduce the powder quantity: check if the filte r(sin- gle or double filter) is the same size as the selector of grinding quantity (2x button (B3) selected or not)
The espresso coffee drips from the edges of the portafilter (C1) rather than	The portafilter is inserted incorrectly	Attach the portafilter correctly and rotate firmly as far as it will go
the holes	The espresso boiler gasket has lost elas- ticity or is dirty	Have the espresso boiler gasket replaced by Customer Services
	The coffee filter is clogged	Rinse the filters under abundant running water.
The coffee crema is too light (delivered from the spout too fast)	The appliance settings need reviewing	Refer to quick guide for suggestions
The coffee crema is too dark (delivered from the spout too slowly)	The appliance settings need reviewing	Refer to quick guide for suggestions
At the end of descaling, the appliance	During the rinse cycle, the water tank	Complete the rinse cycle from point (8) of sec- tion "10. Descaling"

PROBLEM	CAUSE	SOLUTION
The appliance does not grind the coffee	There is foreign matter that cannot be ground in the coffee mill	Clean the burrs as described in section "8.3 Cleaning the burr", making sure you remove all the beans from the beans container (A2) before extracting it. Before putting the burr back, vacuum all resi- dues from the housing.
	The coffee beans container (A2) is not in the right position	The container is correctly inserted when the arrow \blacktriangle is lined up with the \bigcirc symbol and you hear a "click".
If you want to change the type of coffee	You must remove all the beans present in the machine	 Empty the beans container (if necessary, operate the coffee mill without beans or use a vacuum cleaner to remove any remaining beans) Attach the filter holder and operate the coffee mill a number of times without beans to free the grinder. Attach the filter holder to the outlet of the grinder (A19), lining it up with "INSERT", then turning it to the right. Grinding begins when the filter holder reaches the CLOSE position and stops automatically. Repeat until the filter is empty Place the new coffee in the beans container If the amount of coffee ground is not enough to reach the perfect dose, proceed setting the appliance as for the first use
After grinding, the coffee filter is empty	The coffee grinder coffee funnel is	Clean as described in section "8.5 Cleaning the
After tamping, there is too much coffee in the filter	clogged	"Smart tamping station"". If the problem per- sists, access the guide by opening the hatch and free it using the brush)

PROBLEM	CAUSE	SOLUTION
After grinding, the ground coffee in the filter does not reach the "perfect dose"	The "Smart Tamping Station" needs cleaning	Clean as described in section "8.5 Cleaning the "Smart tamping station"", then grind again
	The quantity of ground coffee needs adjusting	Adjust the quantity of coffee with the dial (B2). If the dial is already in the max. position, select the second range of grinding adjust- ment (see "6. Menù settings"- "Extra grinding adjustment"). If the problem persists, replace the burrs as described in section "8.4 Replac- ing the burrs"
	Over time the burrs wear down	Replace the burrs as described in section "8.4 Replacing the burrs"