



## La Specialista TOUCH

"RECIPE BOOK NOT INCLUDED"

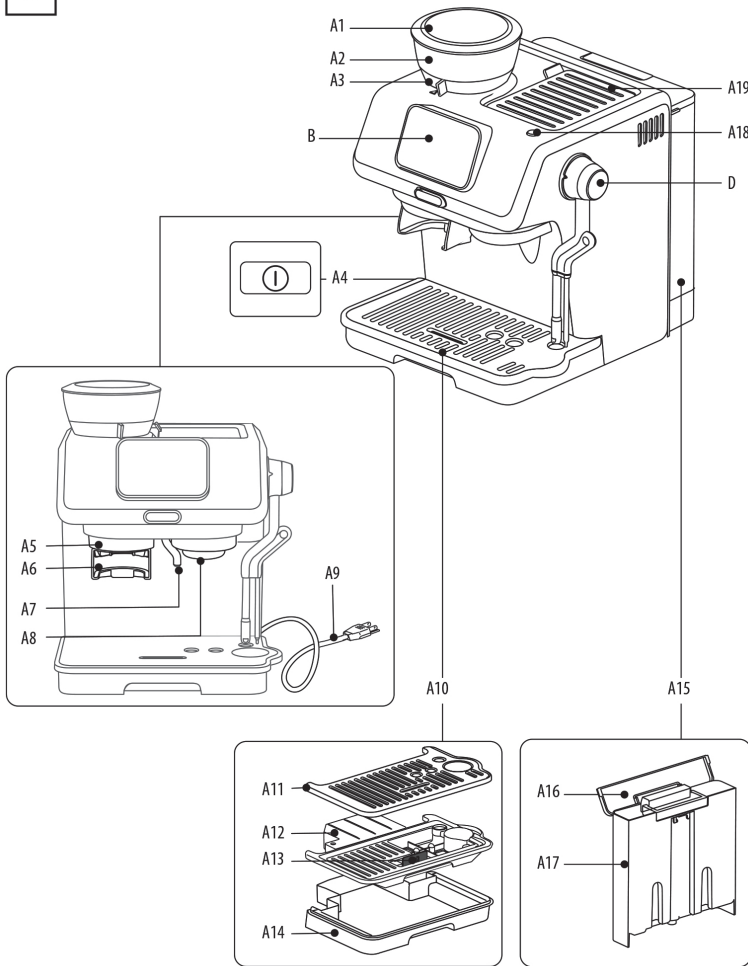
### COFFEE MAKER

Instructions for use. Keep these instructions  
ELECTRIC CHARACTERISTICS  
120 V~ 60 Hz 1450 W

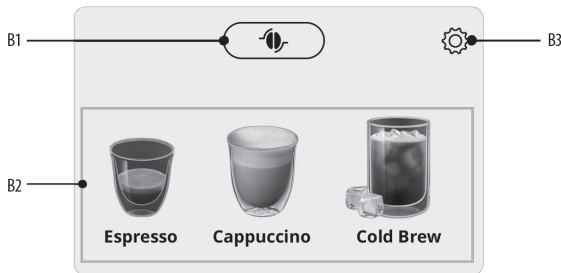
Please read this manual carefully before operating your unit and retain for future reference.

**De'Longhi**

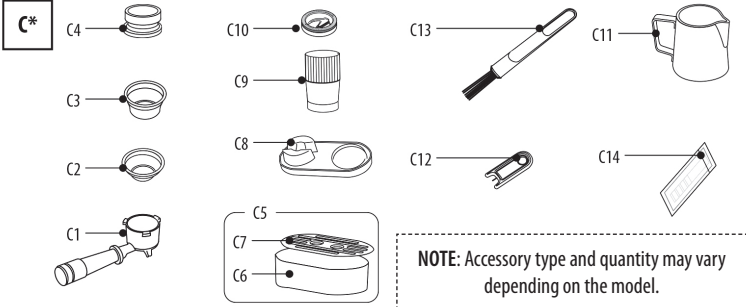
A



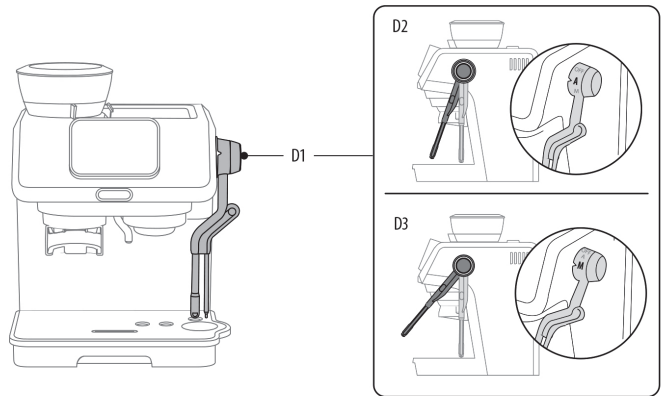
B



NOTE: The actual descriptions of control panel and their locations may vary depending on the model.



D



## IMPORTANT SAFEGUARDS

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

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

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

## SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

## SHORT CORD INSTRUCTIONS

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

### 1. GENERAL INFORMATION

#### 1.1 Instructions for use

Read all the instructions for use carefully before using the appliance. Failure to follow these instructions may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect these instructions for use.

#### Please note:

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

**Keep this leaflet carefully together with the instructions for use provided with the appliance.**

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

#### 1.2 What water to use

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

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

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

### 2. BEFORE USE

#### 2.1 Checking the appliance

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present.

Do not use the appliance if it is visibly damaged. Contact a Service Center.

#### 2.2 Installing the appliance

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

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

#### 2.3 Connecting the appliance

Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance.

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

#### 2.4 Setting up the appliance

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

### 3. CLEANING AND MAINTENANCE

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

#### 3.1 Cleaning before first use

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

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

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

#### 3.3 Descaler (Not Included)

- To perform the required descaling process (see dedicated section "Descaling") use only De'Longhi Eco-Decalk. The use of unsuitable descalers may result in defects.
- Before use, carefully read the safety warnings provided with the descaler and the instructions on the packaging
- Perform descaling according to the frequency and methods outlined in the instructions provided, or indicated by the user interface
- Failure to follow the descaling instructions may result in defects.
- The descaler could damage delicate surfaces. If the product is accidentally spilt, dry immediately.

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

### 4. DESCRIPTION

#### 4.1 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

#### 4.2 Description of homepage- B

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

#### 4.3 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

#### 4.4 Description of Auto Latte Art system - D

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

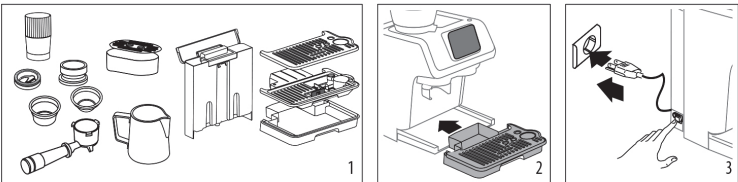
#### 4.5 Recommended optional cleaning accessories

- ECO MULTICLEAN **Cleaner (Not Included)**  
EAN: 800439933307
- ECODECALK **Descaler (Not Included)**

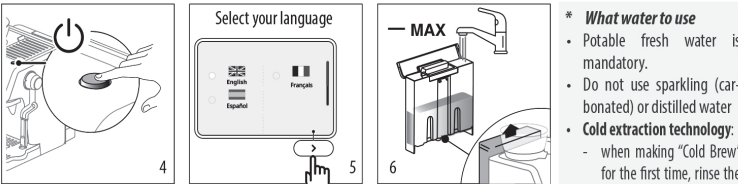
**NOTE:** In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process.

For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

### 5. PREPARING YOUR MACHINE FOR FIRST USE



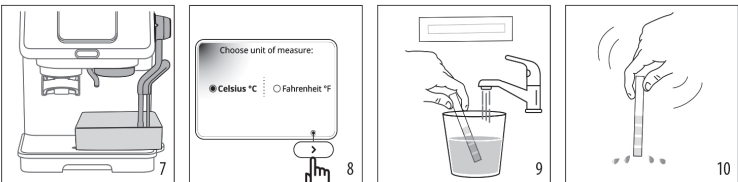
1. Wash and dry all accessories (including water tank (A15)) with warm water and mild detergent.
2. Insert the drip tray (A10) complete with cup grille and remove the sticker on the display.
3. Plug in the machine and turn it on by pressing the main switch (A4) on the side of the machine.



4. Press the ON/Stand-by button (A18). The display lights on.
5. Select your language 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 >.

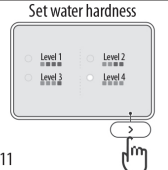
#### \* What water to use

- 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. Rinse starts and stops automatically.
8. Choose the unit of measure of the temperature you prefer, then press >. Press "Start": immerse the paper completely in a glass of water for one second.
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 >.

Preparing your machine for first use



11

**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 access Bean Adapt Technology any time following the instructions of "12. Bean adapt technology".

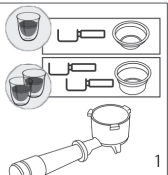
11. After about a minute, 1, 2, 3, or 4 red squares form, depending on the water hardness. Select the corresponding level on the display. Press >.

**Please note:** Selecting the correct water hardness in the machine is very important, as it will effect the frequency of descaling needed. A correct maintenance of the machine is key to ensure its longevity.

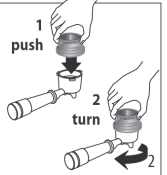
6. GENERAL DRINKS SETTING

| 1. Enter the drink setting menu:                                                                                                                                                  |                                                  |                                                                                                                 |                                         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|-----------------------------------------|
| On the homepage, press  (B1): when bean adapt is disabled, you can access 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<br><b>Please note:</b> 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                                                                                                                                               |                                                  |                                                                                                                 |                                         |

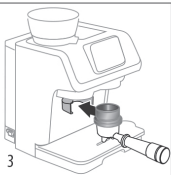
7. COFFEE DELIVERY



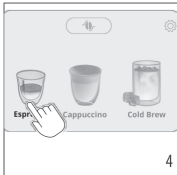
1



1 push  
2 turn



3



4

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

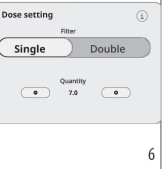
2. Insert the dosing funnel (C4) to the portafilter: 1 push and 2 turn until it locks.

3. Attach portafilter

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



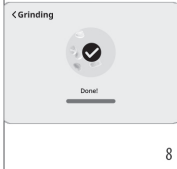
5



6



7  
Click  
push & release



8

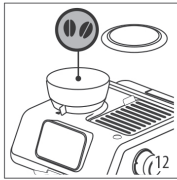
5. Press the box at the base of the portafilter image to access the dose setting.

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.

8. When grinding is complete, proceed tamping.

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

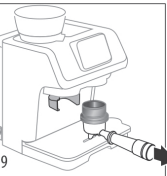


12. Fill the bean hopper. Press >.

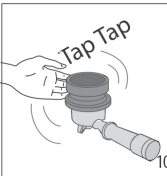
13. On the display, a tutorial explains how to use the machine: press "Start" to run it

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

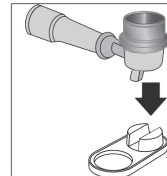
15. After the last slide, press "Start" and the machine will be ready to use.



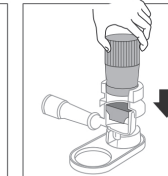
9



10  
Tap Tap



11



12

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).

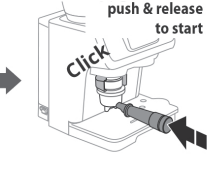
12. Tamp firmly the coffee and check if the dose is correct (see How to check the dose).

7.1 How to check the dose

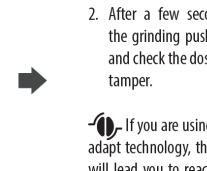
Check the position of your tamper (C9) to understand if you reached the "Perfect dose".



Low dose



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.

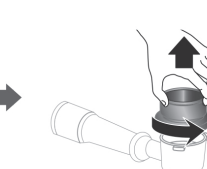
If the tamper reads "-1" or "-2", the coffee powder is not enough and a top up is necessary.



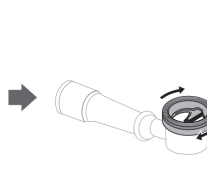
**Perfect dose**  
If the tamper reads "OK", the dose is correct.



Excessive dose



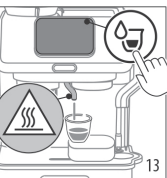
1. Remove the dosing funnel (C4) by turning it anticlockwise and pulling upwards



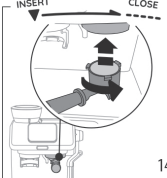
2. Place the "Dose Adjust" tool on the portafilter and rotate it clockwise to remove the excess powder. At least 1 full turn should be made.

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:

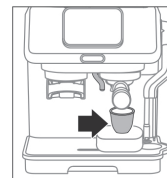
Coffee delivery



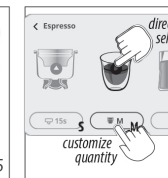
13



14



15



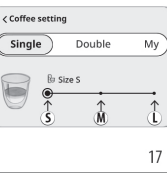
16

13. Barista tip: warm the cup with hot water by pressing the  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 access the quantity setting and move to next step.



17

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 (14) to select "My" quantity.

8. 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).

3a. **Americano:** press "play" on the coffee image: then hot water will be automatically delivered.

3b. **Long Black:** press "play" on the hot water image: then coffee will be automatically delivered.

9. 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 (14) to select "My" quantity.

10. 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.



Under extracted  
(pouring too fast) needs finer grind



PERFECT ESPRESSO



Over extracted  
(pouring too slowly) needs coarser grind

- 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 "7.1 How to check the dose").

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

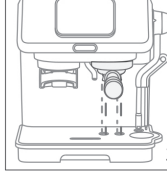
11. PREPARATION OF COLD BREW



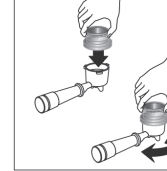
Cold Extraction Technology provides a method of preparing coffee that uses cold water, or water at room temperature. Instead of heat, a longer period of infusion is used to extract the properties of the coffee beans.



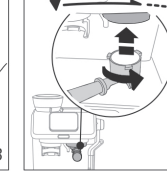
1



2



3



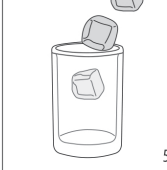
4

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 "7. Coffee delivery"

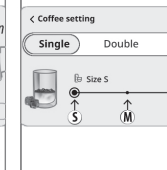
4. Attach the portafilter (C1) with the perfect dose to the brewing unit.



5



6



7

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 access 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 "14. Programming my" quantity" to select "My" quantity.

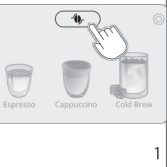
**Please note:**

- 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.

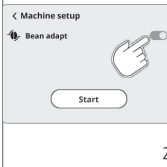
12. BEAN ADAPT TECHNOLOGY



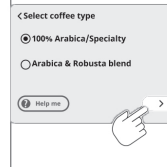
A coffee expert at your fingertips to help you optimize coffee brewing and the result in your cup in just a few steps. Smart technology guides the user through adjustment and operation of the machine, depending on the selected coffee beans: from grinding to brewing, each step will be controlled to get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



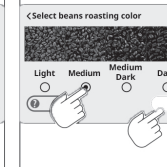
1



2



3



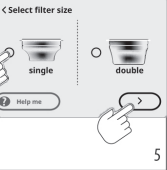
4

1. Press the icon relative to Bean Adapt Technology.

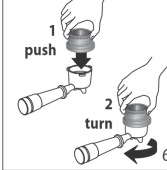
2. Enable Bean adapt with the dedicated button: the procedure will take about 10 minutes. Press "Start" (if you want to go back, press "<").

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

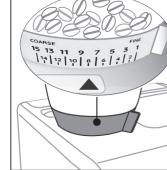
4. Check on coffee pack the roasting level: you can also compare the your coffee with the scale on the display. Press ">".



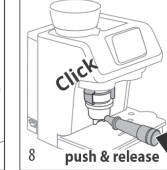
5



6



7



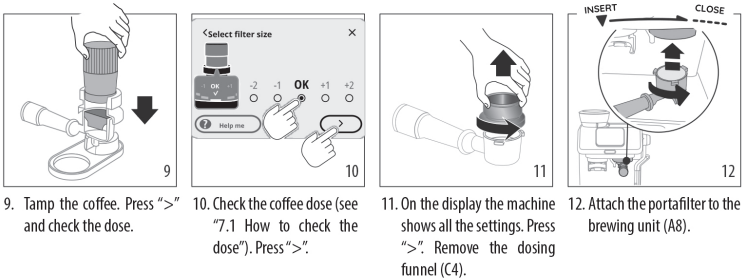
8

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

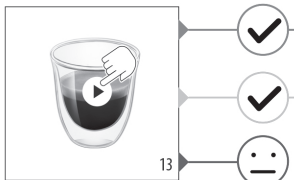
6. Insert the dosing funnel (C4) to the portafilter: 1 push and 2 turn until it locks. Press ">" on the display.

7. Check the grinding level selector (A3) is on the position showed on the display (ex. 8). 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.



Bean adapt technology



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. The beans profile is saved and it is displayed on the homepage close to the Bean Adapt logo.

14. Taste your Espresso:

15. **If you want to refine it**, press the related button and repeat preparation setting the machine as suggested on the display

16. **If it is OK**, press "Ok for me" to save it.

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.

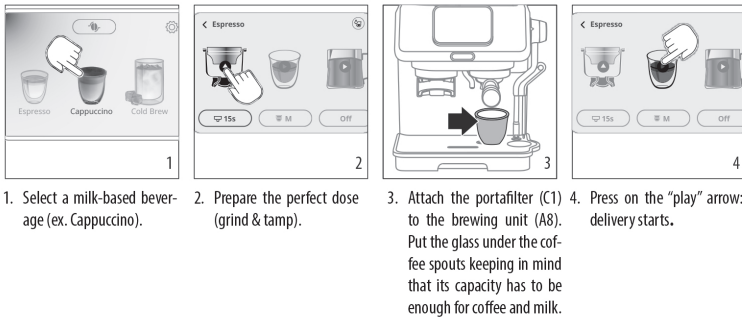
12.1 General info on Bean Adapt Technology

- 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, access to list by pressing the bean adapt icon and select the profile you want.

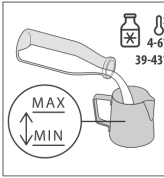
13. AUTO LATTEART

AUTO LatteArt

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



Auto latteart



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.

The beverage has to be at refrigerator temperature (4-6°C/39-43°F)

Diary

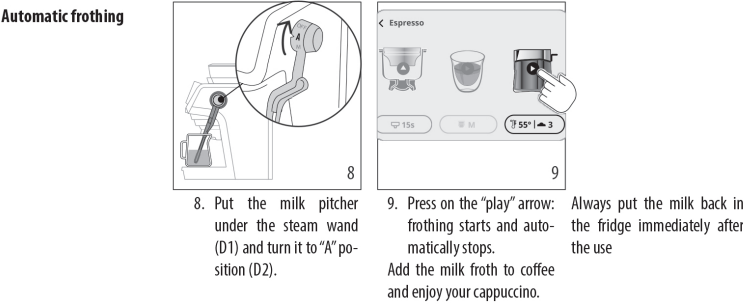
|  |        |
|--|--------|
|  | Cow    |
|  | Soy    |
|  | Oats   |
|  | Almond |

Plant based

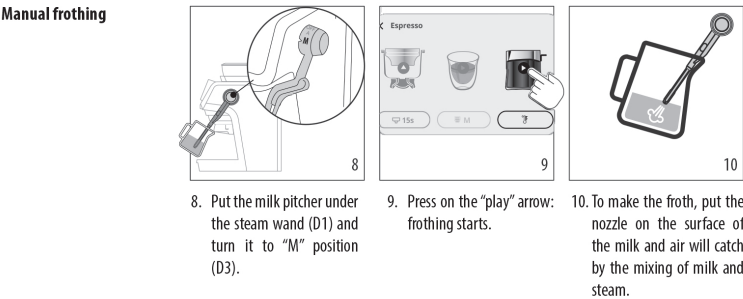
6. Pressing the button at the base of the milk icon, you access to the setting to optimize the froth result.

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

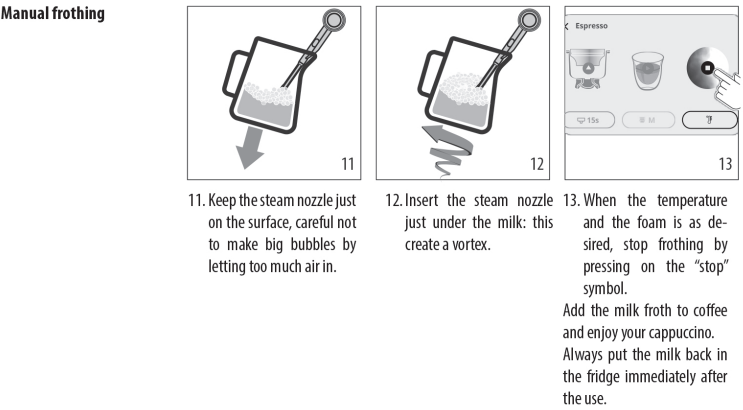
Automatic frothing



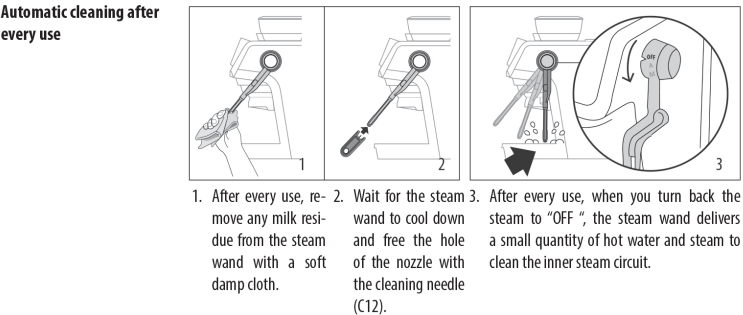
Manual frothing



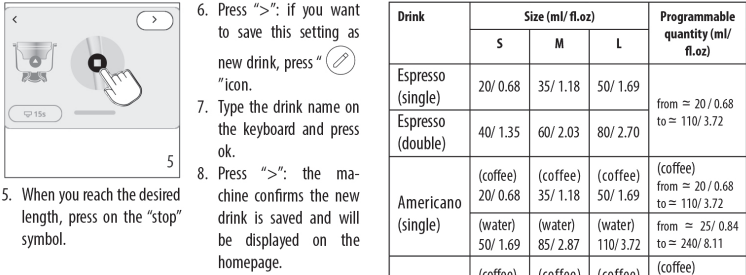
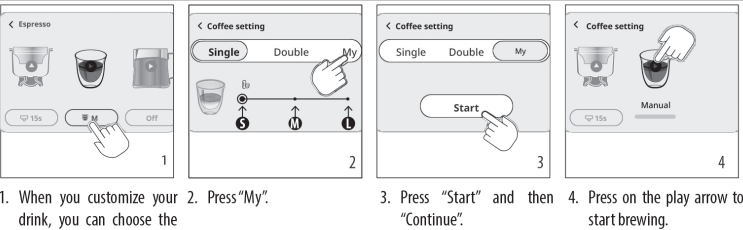
Manual frothing



Automatic cleaning after every use



14. PROGRAMMING "MY" QUANTITY



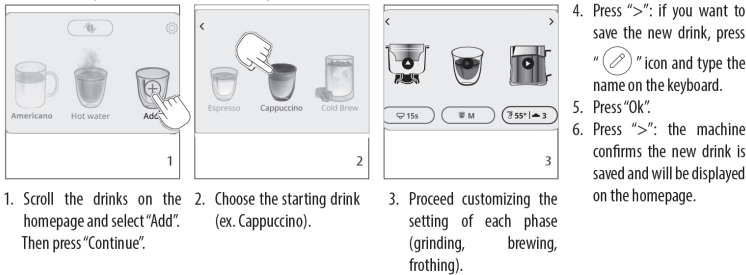
Please note:

If you want to edit or delete the drink:

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

15. CREATE YOUR DRINK

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

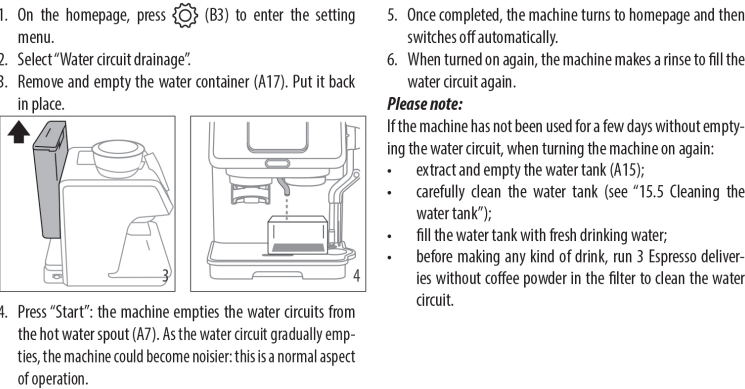


16. MACHINE SETTING

| 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 ("5. 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 "19. 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 disable the beep sound by pressing on the dedicated command                                                 | Press "<" to return to the setting menu                                                                                    |
| Water circuit drainage                                                           | Press on the arrow on the right                                                                                 | Follow the step-by step procedure (see "17. 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 |
| 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) |                                                                                                                 |                                                                                                                       |                                                                                                                            |

17. 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, we recommend emptying the water circuit. Proceed as follows:



18. CLEANING AND MAINTENANCE

Important!

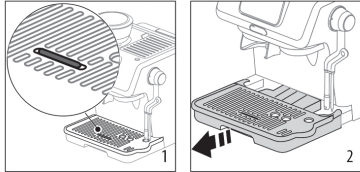
- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
- If the appliance is not used for more than a week, before using it again, we recommend you perform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

|  |   | ECO MULTICLEAN |   |   |   |
|--|---|----------------|---|---|---|
|  | × | ✓              | ✓ | × | × |
|  | × | ×              | ✓ | × | × |
|  | ✓ | ×              | × | ✓ | ✓ |
|  | × | ×              | × | ✓ | ✓ |
|  | × | ×              | × | ✓ | ✓ |
|  | ✓ | ×              | × | ✓ | ✓ |
|  | × | ×              | ✓ | ✓ | × |
|  | ✓ | ×              | × | ✓ | ✓ |

18.1 Cleaning the drip tray



- 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).
- 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.
- Put the drip tray back in place.

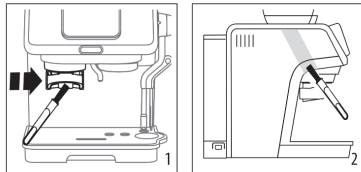
18.2 Cleaning the coffee filters

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

18.3 Cleaning the bean hopper

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

18.4 Cleaning the grinder



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

18.5 Cleaning the water tank

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

- Take out the water tank and rinse with drinking water.
- 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.
- Fill the water tank with fresh drinking water up to the MAX level and return it to the machine.

Please note:

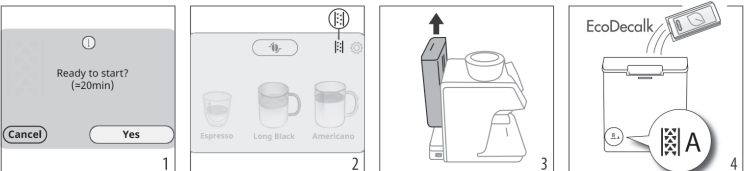
If the machine has not been used for more than 3 days, clean the water tank as described above.

19. DESCALING

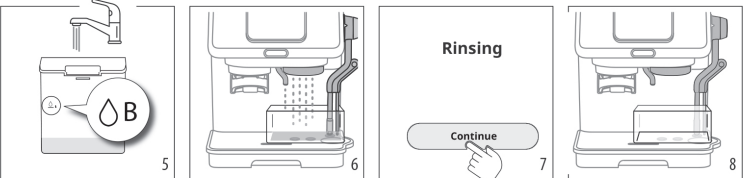


Please note

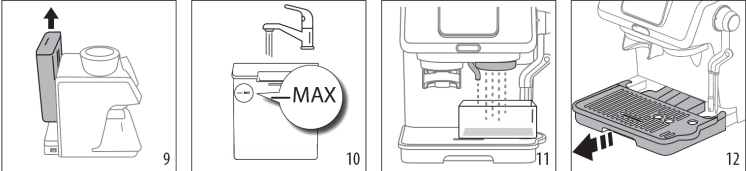
- Before use, read the instructions and the labeling on the descaler pack.
- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler could damage delicate surfaces. If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



- An alarm appears on the display when it is time to descale the machine. If you are ready for descaling, press "Yes".
- If you skip descaling, the dedicated pilot light appears on the homepage. When you are ready, start the operation from setting menu (see "16. Machine setting").
- The machine lists what you need: press ">" and proceed extracting and emptying the water tank (A15).
- Pour the De'Longhi descaler into the water tank up to level A: press ">"



- Add water up to level B, then reinsert the water tank: press ">". Be sure the portafilter (C1) is not attached to the machine : press ">".
- Place an empty container (1,51/0,40 fl.oz minimum capacity) under the brewing unit (A8), hot water spout (A7) and steam wand (D1). Press "Yes".
- The machine proceeds with descaling (approx. 20 minutes). Once completed descaler brewing, the appliance is ready for rinsing. Press "Continue".
- Empty the container and reposition it under the brewing unit, hot water spout and steam wand. Press ">" to proceed with rinsing.



- Remove the water tank, empty and rinse it with tap water.
- 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.
- Rinsing starts. Once finished, press "Continue".
- 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.

19.1 Descaling alarms

| Alarm             | Cause                                                            | Solution                                                                                                                   |
|-------------------|------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| <br>No Yes        | • 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 |
| <br>Yes           | • 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                                                |
| <br>Back to start | • Descaling process interrupted or not completed correctly       | • Press "Back to start" and repeat operation                                                                               |
| <br>Yes           | • The tank is not filled enough or it is not connected correctly | • Check the tank is filled or correctly inserted                                                                           |
| <br>Back to start | • To little water in the tank to complete rinsing correctly      | • Fill the water tank up to MAX level and press "Back to start"                                                            |

20. ALARMS

| Alarm   | Cause                                                                    | Solution                                                                                 |
|---------|--------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <br>Yes | • Water tank (A15) is empty                                              | • Fill water tank                                                                        |
| <br>Yes | • Water tank (A15) is not correctly inserted<br>• Water circuit is empty | • Extract and insert correctly the water tank<br>• 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. If the problem persists, Contact a Service Center.   |

21. 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 clogged                                                                                                              | Rinse the filters under abundant running water.                                                                                                                                                                                                                                                                                                                                                                        |
| The portafilter (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<br>The coffee spout gasket is dirty<br>Blockage in the coffee filter (C2) or (C3)               | Attach the portafilter correctly<br>Clean the brewing unit with a dump cloth<br>Rinse the filters under running water                                                                                                                                                                                                                                                                                                  |
| The espresso crema is too light (delivered from the spout too fast)                        | The current dosing or grinding settings are not correct                                                                                   | Refer to "Achieve espresso perfection"                                                                                                                                                                                                                                                                                                                                                                                 |
| The espresso crema is too dark (delivered from the spout too slowly)                       | The current dosing or grinding settings are not correct                                                                                   | Refer to "Achieve espresso perfection"                                                                                                                                                                                                                                                                                                                                                                                 |
| The Cold Brew drink is warm                                                                | A hot drink was delivered shortly before the Cold Brew<br>The water in the tank is lukewarm<br>No ice in the glass                        | Before preparing the beverage, it is advisable to cool the coffee circuit by running a cool rinse, as suggested by the machine<br>Empty the water tank, rinse and fill with fresh cool water<br>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                                                      | The grinder is on a too fine setting<br>The grinder is clogged                                                                            | Change the grinder setting to a coarser setting<br>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 a service center.                                                                                                                                                                                          |
| 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".                                                                                                                                                                                                                                                                                                                                                             |
| 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                                                                                                                                                                                                                                                                                                                                                                    |
| After grinding, the amount of coffee in the filter does not give the "perfect dose"        | The quantity of ground coffee needs adjusting<br>You are using the 2 cup filter (C3)                                                      | See par. "How to check the dose".<br>Make sure you selected grinding for double filter                                                                                                                                                                                                                                                                                                                                 |
| The milk contains large bubbles and there is little froth                                  | The milk is not cold enough or not suitable for the drink requested<br>The steam wand (D1) is dirty<br>Plant-based drinks have been used. | For best results, make sure to use the right type of milk to prepare drinks (see section "13. Auto Latteart"). Use drinks at refrigerator temperature (about 4-6°C/39-43°F).<br>Clean thoroughly the steam wand as described in section "Automatic cleaning after every use"<br>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".                                                                                                                                                                                                                                                                                                                                                                                                 |

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the **Refurbished Product Service Center** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

**Refurbished Product Service Center**  
**9043 Siempre Viva Rd Suite 110/120, San Diego CA, 92154**

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to **www.ConsumerServiceRefurbish.com** or call the **Refurbished Product Service Center** at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

**Refurbished Product Service Center,**  
**Att: Customer Service Department 9043 Siempre Viva Rd Suite 110/120, San Diego CA, 92154**

Your unit will be promptly repaired and returned to you. We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

**Owner's Information**  
(Keep for your permanent records)

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_

STATE: \_\_\_\_\_

ZIP CODE: \_\_\_\_\_

PHONE: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

MODEL: \_\_\_\_\_

SERIAL NO.: \_\_\_\_\_

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

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SHNMDL: EC9455M\_D / OBPN: 57132C8762\_00\_0225

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