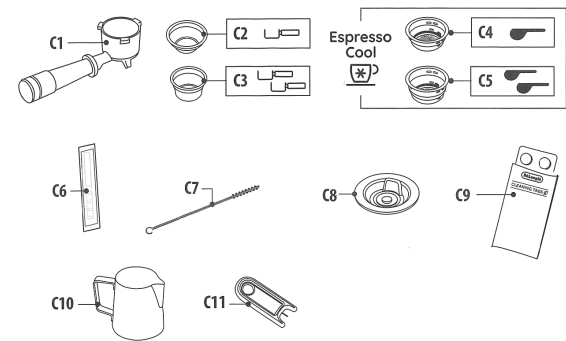
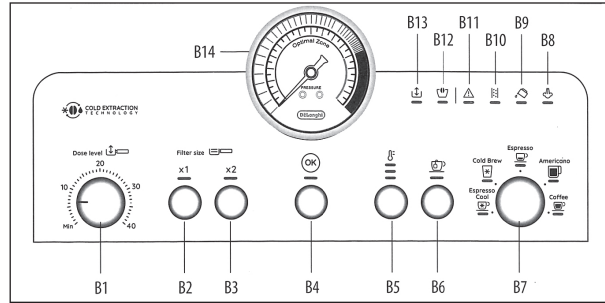




La Specialista OPERA

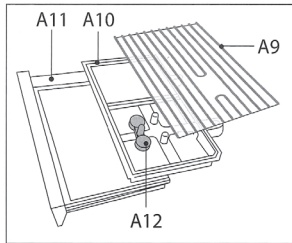
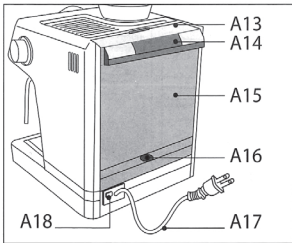
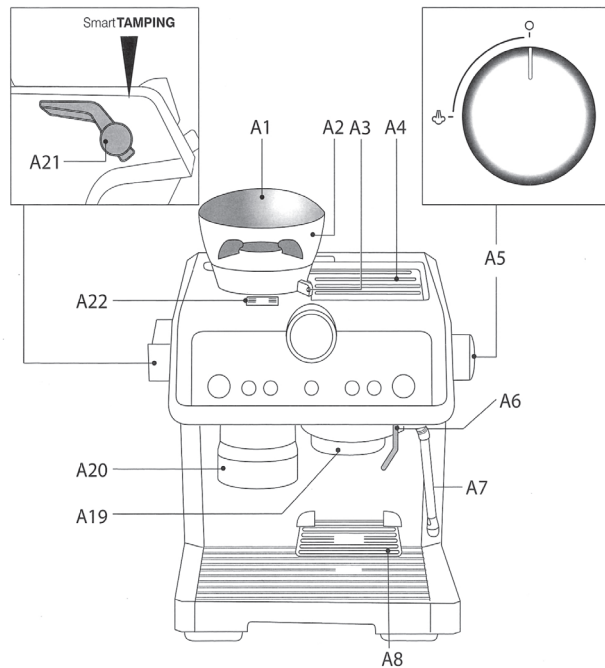
COFFEE MAKER
Instructions for use. Keep these instructions
ELECTRIC CHARACTERISTICS
120 V – 60 Hz 1600 W

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



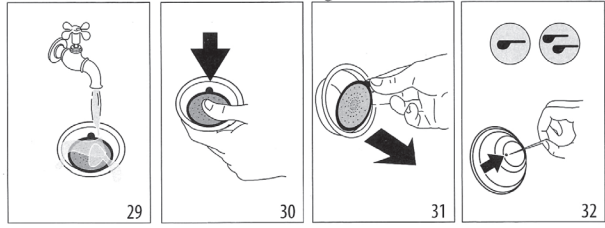
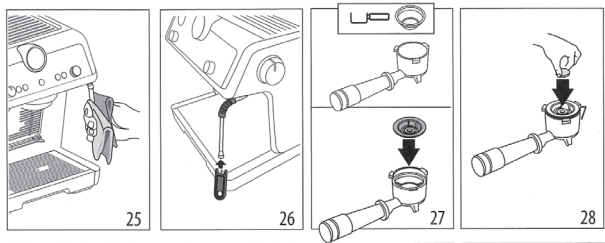
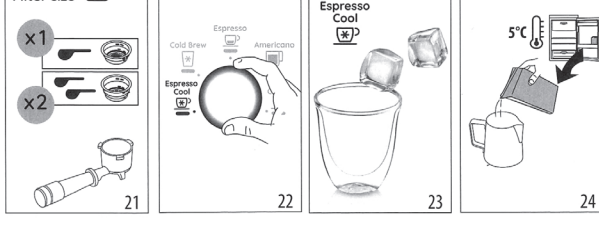
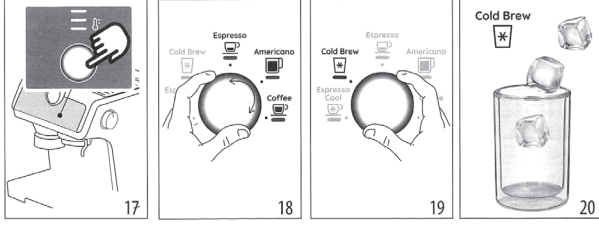
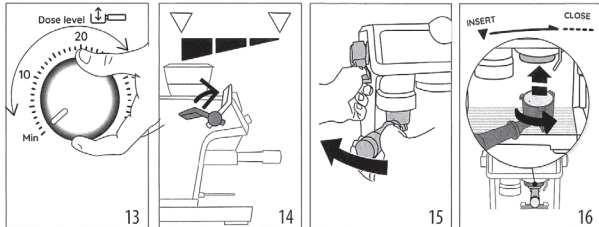
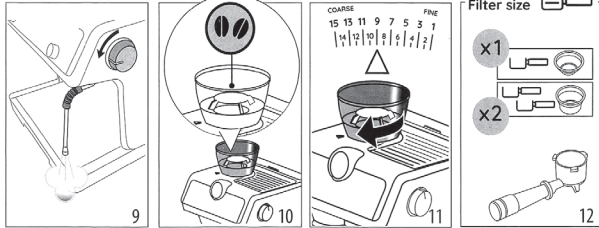
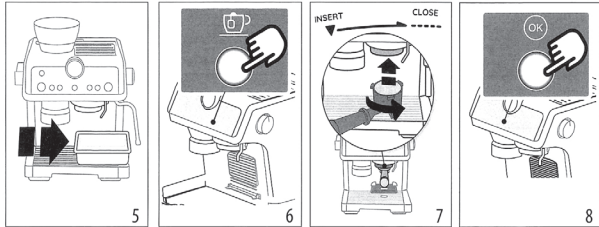
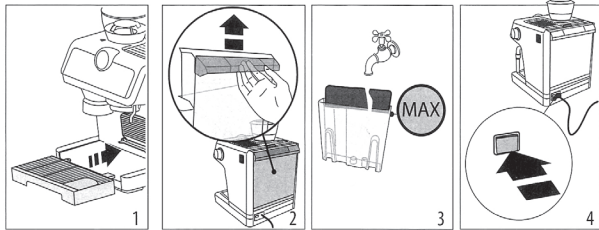
NOTES:

- The actual descriptions of control panel and their locations may vary depending on the model.
- Accessory type and quantity may vary depending on the model.



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.



IMPORTANT SAFEGUARDS

- When using electrical machines, basic safety precautions should always be followed, including the following.
- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Never allow the appliance 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 appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Contact a service center.
- The use of accessory attachments or spare parts not recommended by the appliance 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 appliance for other than the intended use. This appliance 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 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 MACHINE 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. DESCRIPTION

1.1 Description of machine - A

- A1. Bean container lid
- A2. Bean container
- A3. Grind selector (fine to coarse)
- A4. Cup tray
- A5. Steam dial
- A6. Hot water spout
- A7. Steam wand
- A8. Cup grille for espresso
- A9. Cup grille for glasses or mugs
- A10. Drip tray grille
- A11. Drip tray
- A12. Drip tray water level indicator
- A13. Water tank lid
- A14. Water tank pull handle
- A15. Water tank
- A16. Water softener filter housing
- A17. Power cord
- A18. Main switch (ON/OFF)
- A19. Coffee spout
- A20. Coffee grinder outlet (tamping station)
- A21. Tamper lever
- A22. Coffee grinder funnel access flap

1.2 Description of control panel - B

- B1. Ground coffee quantity dial
- B2. "1x" button: selection of 1-coffee filter
- B3. "2x" button: selection of 2-coffee filter
- B4. "OK" button: used to deliver drink / confirm selection / switch the machine on from standby
- B5. "Coffee temperature" button
- B6. "Hot water" button
- B7. Drink selection dial:
 - Espresso Cool
 - Cold Brew
 - Espresso
 - Americano
 - Coffee
- B8. "Steam delivery" indicator
- B9. "No water" indicator
- B10. "Descale" indicator
- B11. Color orange: clean coffee spout
- B12. Color red: general alarm
- B13. "Anti clogging" indicator
- B14. Pressure gauge

1.3 Description of accessories - C

- C1. Portafilter
- C2. 1 cup filter
- C3. 2 cup filter

Dedicated filters for Espresso Cool (C4) :

- C4. 1 cup filter
- C5. 2 cup filter
- C6. "Total Hardness Test" strip
- C7. Tube brush
- C8. Coffee spout cleaning accessory
- C9. Cleaning tabs: cleaning aids for the coffee spout
- C10. Milk carafe
- C11. Steam wand cleaning needle

1.4 Optional cleaning accessories recommended by the manufacturer

ECO MULTICLEAN Cleaner
EAN: 8004399333307
(NOT INCLUDED)

2. PREPARING THE MACHINE

Wash all accessories with warm water and washing-up liquid, then proceed as follows:

1. Position the drip tray (A11) together with the cup grille (A9) and drip tray grille (A10) (fig. 1);
2. Remove the water tank (A15) (fig. 2) and fill with clean cold water, taking care not to exceed the MAX level (fig. 3);
3. Reposition the tank in the machine.

Important: Never operate the machine without water in the tank or without the tank.

Please note: It is advisable to select the appropriate water hardness setting as soon as possible, following the instructions in section "7. Settings menu".

3. SETTING UP THE MACHINE

1. Plug into the mains socket. Press the main switch (A18) (fig. 4).
2. Place a container of at least 100 ml/6.76 fl.oz capacity under the hot water spout (next to the coffee spout (A19)) (fig. 5).
3. Press the **ON** button next to the indicator (fig. 6): delivery will start and then stop automatically. Empty the container.
- Before using the coffee maker, the internal circuits of the machine must be rinsed. Proceed as follows:
4. Attach the portafilter (C1) complete with filter to the machine: to ensure it is attached correctly, align the handle of the portafilter with "INSERT" (fig. 7), then turn the handle to the right until aligned with the "CLOSE" position.
5. Place a container under the portafilter and the steam wand (A7);
6. Press the OK button (B4): delivery will start (fig. 8);
7. When delivery has finished, turn the steam dial (A5) (fig. 9) and release the jet for a few seconds so as to rinse the steam circuit: to ensure best possible results, repeat the operation 3 or 4 times.

The machine is ready for use.

Please note: It is also advisable to rinse the internal circuits if the machine is not used for a prolonged period.

When using the machine for the first time, 4-5 cups of coffee will need to be made before it gives satisfactory results. Pay particular attention to the quantity of ground coffee in the filter ((C2) or (C3)) (see instructions in section "4.1 Step 1 - Grinding"). Proceed as described in section "The "perfect dose"".

4. MAKING COFFEE

Rinsing the filter and the portafilter

To guarantee the cleanliness and the correct temperature of the entire coffee circuit:

- before preparing the dose ("4.1 Step 1 - Grinding" and "4.2 Step 2 - Tamping"), attach the portafilter to the coffee spout (fig. 7);
- press the OK button (B4): the machine delivers water (hot or cold, depending on the drink selected);
- next, to ensure you pull the perfect shot, dry the filter and portafilter with a cloth before preparing the dose.

Rinse the glass or cup

If a hot drink is being prepared, to ensure the coffee will be at the optimum temperature:

- position the cup/glass under the hot water spout (A6);
- run a rinse cycle by pressing the **ON** button (B6);
- Stop the flow of water by pressing the **ON** button a second time;
- next, to ensure you pull the perfect shot, empty and dry the glass/cup before preparing the dose.

4.1 Step 1 - Grinding

1. Put coffee beans in the container (A2) (fig. 10). It is best to grind only a quantity of beans sufficient for immediate use, so that the coffee will always be fresh.
2. In general, darker roasts need coarser grind, while light roasts need finer grind. When using coffee beans for the first time, start at factory setting 9 (fig. 11) and make sure you have the correct dose (See "The "perfect dose""). Brew an espresso and depending on results, be ready to adjust. Over extracted coffee (pouring too slowly) needs coarser grind. Under extracted coffee (pouring too fast) needs finer grind.

Please note: A setting between 5 and 11 is recommended for most coffees (hot & cold). A setting between 1 and 4 is very fine and should be used with special coffees only (light roast)

3. Place one of the coffee filters (C2) or (C3) in the portafilter (C1) (fig. 12);

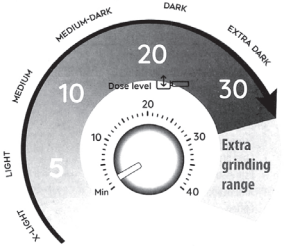
Please note:

When preparing **Espresso Cool**, use the dedicated filters provided for this drink (see section "4.5 Step 3 - Delivery of Espresso Cool").



4. Set the quantity by adjusting the dial (B1), starting from the minimum position (fig. 13).
- Refer to the section "Adjusting the quantity of ground coffee in the filter" for further indications.
5. Attach the portafilter to the outlet of the coffee grinder (A20), aligning it with the "INSERT" mark, then turn the portafilter to the right.
6. When using the 1 cup filter (C2) or (C4), press the "1x" button (B2). When using the 2 cup filter (C3) or (C5), press the "2x" button (B3): this will also double the quantity of coffee delivered. Grinding begins and stops automatically.

Adjusting the quantity of ground coffee in the filter



Different varieties of coffee bean give different results when ground: consequently, the initial adjustment of the dosage requires special care.

This illustration shows how to regulate the dosage, based on the roast color: this should be taken as a general guide, given that in practice, the final adjustment can vary according to the composition of the beans.

1. Set the dosage starting from the minimum position.
2. Looking at the roast color of your particular beans, turn the dial slowly to find the right adjustment.

4.2 Step 2 - Tamping

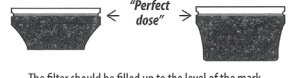
1. After grinding is completed, bring the tamping lever (A21) down completely (keeping the portafilter in position) (fig. 14). For a perfect result, repeat the step twice.
2. Keep the tamping lever fully down when removing the portafilter (fig. 15). When done, return the lever to the at-rest position.
3. Make sure you reach the perfect dose (see "The "perfect dose"").

Please note:

- If residual traces of coffee are left along the edges of the filter after tamping, this does not affect the quality of the brew or the resulting drink.
- Draw the portafilter away from the tamper with the lever still down, so that the surface of the compacted coffee stays smooth.

The "perfect dose"

- The coffee filters have a mark inside to identify the level for perfect dose.



- The filter should be filled up to the level of the mark.
- Ensure the coffee is at the recommended dose level after tamping. You may need to adjust the dosing dial (B1) 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 "4.4 Making coffee"). Over extracted coffee (pouring too slowly) needs coarser grind. Under extracted coffee (pouring too fast) needs finer grind

Please note:

If any residual ground coffee remains after tamping, it will not impact the quality of the extraction.

Tamping pre-ground coffee

- For preparation with pre-ground coffee:
1. add the pre-ground coffee into the filter;
 2. attach the portafilter to the grinder outlet;
 3. with the portafilter attached, lower the tamping lever (A21) as far as it will go;
 4. detach the portafilter;
 5. press the button for the desired number of cups (1x or 2x).

4.3 Step 3 - Delivery of hot drinks

1. Select the desired drink (fig. 18). If the drink has been programmed (see section "6. Programming drink quantities"), the drink light blinks briefly.
2. Press OK (B4) to start brewing (fig. 8) (pre-infusion and infusion). Delivery of the coffee will stop automatically.

The temperature for brewing hot drinks

The temperature of the water is controlled throughout the preparation process to ensure its stability during extraction. The Specialist offers 3 infusion temperatures* set in a range between 92 and 96 °C (197.6 and 204.8 °F).

Depending on the variety and roasting level of the beans, a different temperature is recommended: Robusta beans and dark roast usually require lower temperatures. Arabica beans and lighter roast usually require higher brewing temperatures. Use the table below as reference and adjust to taste.

Temperature level	Corresponding indicator	Roast colour
MIN		Dark
MED		Medium-dark
MAX		Light - medium

* This is the temperature of the water in the thermoblock. It is therefore different from the temperature of the drink in the cup or the temperature measured when the drink comes out of the portafilter spouts.

4.4 Step 3 - Delivery of Cold Brew

Select Cold Brew (fig. 19): the OK indicator (B6) turns blue to show that a cold drink has been selected.

4. Place 2 or 3 ice cubes in the glass (fig. 20).
5. Press OK to begin delivery. Delivery will stop automatically.

Please note:

- As no pressure is produced to brew this drink, the manometer will not turn to a higher position.
- **Cold Extraction Technology:** Fresh water is best: be sure the water in the tank is fresh. If the water is a couple of days old, empty and rinse the water tank thoroughly.

4.5 Step 3 - Delivery of Espresso Cool

When preparing Espresso Cool, use the dedicated filters (C4) or (C5) provided for this drink (fig. 21).

Prepare the "perfect dose" as described in "4.1 Step 1 - Grinding" and "Adjusting the quantity of ground coffee in the filter". Then proceed as follows:

1. Select Espresso Cool (fig. 22): the OK indicator (B6) turns blue to show that a cold drink has been selected.
2. Place 1 or 2 ice cubes in the glass (fig. 23).
3. Press OK to begin delivery. Delivery will stop automatically.

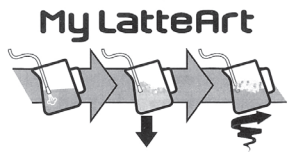
Please note:

- **Cold Extraction Technology:** to ensure best possible results when preparing Cold Brew drinks, fill the water tank with fresh drinking water.

5. MAKING MILK-BASED DRINKS

5.1 Frothing the milk

1. Fill the carafe (C10) with a suitable quantity of fresh milk straight from the fridge. Bear in mind the milk will double or triple in volume (fig. 24). For a denser and more evenly distributed froth, best results will be achieved using whole cow's milk at refrigerator temperature (about 5 °C - 41 °F).



2. To froth milk, place the steam wand nozzle (A7) on the milk's surface and turn on the steam rotating the steam dial (A5): this allows air to mix with the milk and steam.
3. Keep the steam wand nozzle on the surface, taking care not to let in too much air and create unsuitably large bubbles.
4. Immerse the steam wand nozzle just beneath the surface of the milk: this will create a vortex in the liquid. Once the milk is heated to the desired temperature, turn off the steam and wait for the flow to stop completely before removing the milk carafe from the machine.

Barista tips:

- **Fresh milk is best.** Always use fresh milk straight from the fridge.
- Whole milk ensures optimum results. The appearance and texture of froth depend on the nature of the dairy milk or milk alternatives used.
- After frothing the milk, get rid of unwanted bubbles by swirling the carafe gently.

Cleaning the steam wand:

1. Following use, always wipe the steam wand (fig. 25) with a cloth to remove residual deposits of milk. For a thorough cleaning, we recommend using Eco MultiClean: this product ensures maximum hygiene by removing milk proteins and fats, and can be used to clean the entire machine.
2. Release steam for a few seconds to clean the wand (fig. 9).
3. Wait until the steam wand has cooled down. To ensure the wand works efficiently over time, use the special cleaning tool (C11) to free the holes (fig. 26) of any obstruction.

The images shown in this manual are for illustrative purposes only and may be subject to change.

6. PROGRAMMING DRINK QUANTITIES

1. Prepare the machine for brewing 1 or 2 cups of your desired beverage, by attaching the portafilter (C1) complete with the 1-cup or 2-cup filter and ground coffee.
2. Turn the dial (B8) to select the drink being programmed.
3. Press the 1-cup or 2-cup button "1x" (B2) or "2x" (B3) and hold for at least 3 seconds, until the indicator for the selected drink starts blinking to confirm that the machine is in programming mode. (To exit programming mode without making changes, press and hold the same button or wait for 30 seconds).
4. Press the OK button (B6). The OK indicator will now blink and the machine starts delivering the drink.
5. When the desired quantity has been reached, press the OK button again: the quantity is programmed.

Please note:

- Drinks can be programmed, but the delivery of steam and hot water can not.
- Programming changes the quantity of drinks delivered, but not of ground coffee.
- When a programmed drink is selected, the corresponding indicator blinks briefly.
- After 30 seconds of inactivity, the machine will automatically exit the programming mode.

Coffee recipe	Default quantity	Programmable quantity
Cold Brew 	≈ 110 ml (≈ 3.72 fl.oz)	≈ 90 to ≈130 ml (≈ 3.04 to ≈4.39 fl.oz)
Cold Brew 2x	≈ 180 ml (≈ 6.08 fl.oz)	≈ 160 to ≈ 220 ml (≈ 5.41 to ≈7.44 fl.oz)
Espresso 	≈ 35 ml (≈ 1.18 fl.oz)	≈15 a ≈90 ml (≈ 0.50 to ≈3.04 fl.oz)
Espresso 2x	≈ 70 ml (≈ 2.37 fl.oz)	≈30 a ≈180 ml (≈ 1.01 to ≈6.09 fl.oz)
Americano 	≈ 120 ml (≈ 4.06 fl.oz)	• espresso: ≈20 to ≈90 ml (≈ 0.68 to ≈3.04 fl.oz) • water: ≈25 a ≈150 ml (≈ 0.85 to ≈5.07 fl.oz)
Americano 2x	≈ 240 ml (≈ 8.11 fl.oz)	• espresso: ≈30 to ≈180 ml (≈ 1.01 to ≈6.09 fl.oz) • water: ≈ 50 to ≈240 ml (≈ 1.69 to ≈8.11 fl.oz)
Espresso Cool 	≈ 40ml (≈ 1.35 fl.oz)	≈ 30 to ≈ 50 ml (≈ 1.01 to ≈1.69 fl.oz)
Espresso Cool 2x	≈ 80ml (≈ 2.70 fl.oz)	≈ 60 to ≈ 110 ml (≈ 2.03 to ≈3.72 fl.oz)
Coffee 	≈ 80ml (≈ 2.70 fl.oz)	≈ 60 to ≈ 110 ml (≈ 2.03 to ≈3.72 fl.oz)
Coffee 2x	≈ 160 ml (≈ 5.41 fl.oz)	from ≈ 120 to ≈ 240 ml (≈ 4.06 to ≈8.11 fl.oz)

7. SETTINGS MENU

1. Access the menu:

Press together and hold for 5 seconds

2. Settings selected with dial (B7)



Corresponding setting	Turn to	Adjustments
Extra grinding adjustment	Espresso 	⤴ ⤵ Range 1 ⤴ ⤵ Range 2
Water hardness	Americano 	⤴ ⤵ soft ⤴ ⤵ medium ⤴ ⤵ hard/very hard
Auto-off	Coffee 	⤴ ⤵ 5 minutes ⤴ ⤵ 1.5 hours ⤴ ⤵ 3 hours
Statistics	Espresso Cool 	Useful information for service (see heading "14. Statistics")

3. Press OK to save the new settings. (B4)

Please note: After 30 seconds of inactivity, the machine will automatically exit the settings menu.

7.1 Restore factory settings

1. Access the menu:		
Press together and hold for 5 seconds	1x	
2. Reset to default values		
Hold down the button until the OK light blinks	Press OK to resume normal use	

The OK indicator (B6) blinks briefly to confirm the reset has taken place.

8. CLEANING THE MACHINE

Important!

- Do not use solvents, abrasive detergents or alcohol to clean the 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 over a week, it is advisable to perform a rinse before preparing any drinks.

Danger!

- Never immerse the machine in water when cleaning: it is an electrical appliance.
- Before cleaning any external parts, ensure that the machine is switched off, unplug it from the mains socket and wait for it to cool down.

	×	✓	✓	×	×
	✓	×	×	✓	✓
	×	×	×	✓	✓
	×	×	✓	×	×
	×	×	×	✓	✓
	×	×	×	✓	✓
	✓	×	×	✓	✓

8.1 Cleaning the coffee grinder

- Clean the attachment area with the brush (fig. 29).
- Use the brush to clean the coffee funnel (fig. 30).

Efficient grinding

The burrs are subject to wear over time. This means that with continuous and regular use, the dial (B4) will need to be turned toward the higher numbers in order to obtain the perfect dose. Once a setting of between 30 and 40 has been reached, the extra grinding range becomes necessary (see section "7. Settings menu" - "Extra grinding adjustment").

8.2 Cleaning the Espresso Cool filters

These filters have been designed to optimize the cold extraction process. Clean thoroughly and remove all traces of coffee to ensure their efficiency.

- Following use, rinse the filters with plenty of water (fig. 29) and press the pierced filter element firmly to make sure it is correctly in place (fig. 30).

Should further cleaning be required, and in any event at least once a month, proceed as follows:

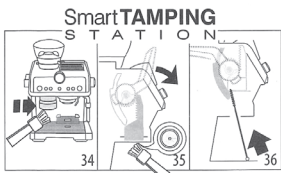
- Remove the pierced filter element by pulling the tab (fig. 31).
- Check that the hole on the underside of the filter (see fig. 32) is free of any residual matter.



- Rinse the filters under running water (fig. 33).
- Make sure the holes are not blocked. Use a needle, if necessary.
- Dry all the components with a cloth.
- Insert the pierced filter element and press firmly back in place (fig. 30).

8.3 Cleaning the "Smart tamping station"

- Clean the attachment area with a brush (fig. 34).
- Pull the lever (A21) down completely and clean the tamper with a brush (fig. 35), then release the lever.
- Use the tube brush (C7) to clean the coffee funnel (fig. 36).



9. WATER HARDNESS

The descale indicator (B10) lights up following a predetermined period of operation that depends on a water hardness setting. The machine can also be programmed according to the actual hardness of the local water supply, in which case descaling may be required less frequently.

- Remove the "TOTAL HARDNESS TEST" indicator strip (C6) from its pack.
- Immerse the strip completely in a glass of water for about one second.
- Remove the strip from the water and shake lightly.

Water Hardness Test Result	Button	Level
	× 2	1 soft water
	= &	2 medium water
	OK	3 hard or very hard water

- Set the machine accordingly, as indicated in the section "7. Settings menu" "Water hardness".

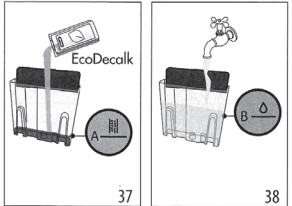
10. DESCALING

Important!

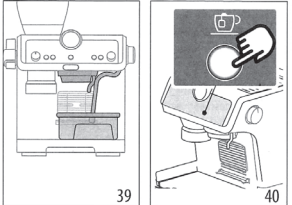
- Before using the descaler, read the instructions and the labeling on the pack.
- Use only descaler supplied by De'Longhi. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Descaler can cause damage to delicate surfaces.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

To descale	
Descaler	De'Longhi descaler (Not included)
Container	Capacity 2 litres
Time	~20min

- When the indicator (B10) lights up, this means that descaling is required. A descale cycle can be run at any time.
- Pull out and empty the drip tray (A11), then insert it back in the machine.
- (REMOVE WATER SOFTENER, IF PRESENT). Pour the descaler into the water tank (A15) up to the first level A marked on the inside of the tank (which corresponds to the contents of one 100ml pack) (fig. 37).



- Add water up to level B (fig. 38). Now reposition the water tank in the machine.



- Make sure that the portafilter (C1) is not attached. Position a container under the coffee spout and the hot water spout, and another under the steam wand (A7) (fig. 39).
- Press the button (B6) (fig. 40) and hold until the indicator (B10) starts to blink.
- Press the OK button: the corresponding indicator will blink.
- The descaling program starts and the descaler liquid comes out of the spouts. The descale program removes limescale deposits from the inside of the machine by automatically performing a series of rinses and pauses until the tank is empty.

Descaling ceases and the OK indicator turns blue. This means that a rinse cycle must be carried out:

- Empty the container used to collect the descaler solution and reposition it under the spouts.
- Remove the water tank, empty out any residual descaler solution, rinse under running water and fill with fresh water up to the MAX level (fig. 41). Return the tank to the machine.



- Press the OK button. The rinse cycle starts.
- Once the rinse cycle has been completed, water will stop draining out and the machine is ready for use.
- Empty the containers used to collect the rinse water.
- Pull out and empty the drip tray, then reinsert it.
- Remove the tank, fill with cold water and return it to the machine.
- The OK indicator turns white. The machine is now ready for use.

Please note:

- The descaling cycle can be started up at any time (even if the relative indicator is not yet on).
- Should descaling be started up by mistake, it can be stopped by pressing the button and holding for 10 seconds; the rinse cycle cannot be stopped.
- After 30 seconds without a button being pressed, the machine exits the descaling program automatically.

11. CLEANING THE COFFEE SPOUT (A19)

When the indicator lights up (orange) (B11), it means that the coffee circuit needs to be cleaned. Use De'Longhi cleaning tabs (C9) to carry out the cleaning cycle.

- Insert the 1-cup filter (C2) in the holder (C1) (fig. 26).
- Position the cleaning accessory in the filter (C8) (fig. 27) and press home.
- Place the cleaning tab on the accessory (fig. 28).
- Attach the portafilter to the coffee spout (A19).
- Fill the tank(A15) with water. Make sure the drip tray (A11) is empty.
- Press the button (B5) and hold until the indicator (B11) starts to blink.
- Press OK (B4) to start cleaning: the OK indicator blinks to indicate that cleaning is in progress.
- When delivery stops and the OK indicator turns blue, it is time to run a rinse cycle.
- Remove the cleaning accessory, and wash the portafilter and the filter under running water.
- Attach the portafilter again and run a rinse cycle by pressing the OK button: it is advisable to place a container under the portafilter.
- Once the rinse has been completed, the machine is ready for use.
- Remove and empty the drip tray.

Please note:

- The cleaning cycle can be started up at any time (even if the relative indicator is not yet on).
- Should the cleaning cycle be started by mistake, press the button and hold for 10 seconds; the rinse cannot be stopped.
- After 30 seconds without a button being pressed, the machine exits the cleaning cycle automatically.

12. EXPLANATION OF INDICATORS

INDICATORS	EXPLANATION OF INDICATORS	OPERATION
All lights blink briefly	Turning the machine on	Self-diagnosis
permanently on	The machine has been turned on for the first time and the water circuit must be filled	Proceed as indicated in section "3. Setting up the machine"
permanently on (white)	The machine is ready to deliver hot drinks	Set up the machine and proceed with preparation of the drink
1x - 2x indicators: the number of cups must be selected - light: indicates the selected coffee temperature - indicator: indicates the machine is ready to deliver hot water - Hot drink indicator: indicates the drink selected		
permanently on (blue)	The machine is ready to deliver cold drinks	Set up the machine and proceed with preparation of the drink
1x - 2x indicators: the number of cups must be selected - indicator: indicates the machine is ready to deliver hot water - Cold drink indicator: indicates the drink selected		
permanently on	The beans container (A2) is empty	Fill the beans container
blinking	The grinding function has been selected, but the beans container (A2) is empty	Fill the beans container
permanently on	There is not enough water in the tank (A15) or the tank is not correctly in place	Fill the tank with water, or remove the tank and reposition it correctly
	An attempt is being made to prepare a drink, but the water tank (A15) is empty	Fill the tank with water
	The grinding is too fine, so that the coffee is delivered too slowly or not at all.	Remove the portafilter (C1) and repeat the coffee-making steps, bearing in mind the indications given in sections "4. Making coffee" and "4.2 Step 2 - Tamping"
blinking	The coffee filter is clogged	Rinse the filters under running water
	The tank (A15) is not properly in place and the relative valves are not open	Press down lightly on the tank to open the valves
	Limescale in the water circuit	Descal as described in section "10. Descaling"
permanently on (red)	General alarm	Contact a service center.
permanently on (orange)	The coffee spout requires cleaning	
blinking (orange) + permanently on (white)	The machine is ready for cleaning the coffee spout	
blinking (orange) + blinking (white)	Coffee spout cleaning is in progress	See section "11. Cleaning the coffee spout (A19)"
blinking (orange) + permanently on (blue)	The coffee spout needs to be rinsed	
blinking (orange) + blinking (blue)	Coffee spout rinsing is in progress	

INDICATORS	EXPLANATION OF INDICATORS	OPERATION
permanently on	The machine is ready to deliver steam	The machine is at the right temperature to deliver steam Turn the steam dial to start delivering steam from the wand
blinking	The machine is switched on with energy saving active. The steam dial (A5) is in the delivery position	The indicator blinks to signal that the machine is preparing to deliver steam. Delivery begins when the steam circuit is up to the right temperature
	The machine is heating up to deliver steam	The machine is at the right temperature when the indicator remains permanently on
	The machine is delivering steam	
blinking	The funnel of the coffee grinder is clogged	Clean as described in section "8.3 Cleaning the "Smart tamping station"". If the problem persists, access the funnel by opening the flap (A22) and clear the blockage using the tube brush (C7)
		Check the X1 or X2 button selected matches with the filter been used
		Reduce the coffee dosage by turning the dial (B1)
permanently on + and blinking	The smart tamping lever (A21) is not correctly positioned	After tamping, return the lever to the at-rest position.
permanently on (red)	Descaling is required	Carry out descaling as described in section "10. Descaling"
blinking (red) + permanently on (white)	The machine is ready to carry out descaling	
blinking (red) + blinking (white)	The machine is currently descaling	Complete the operations described in section "11. Descaling"
blinking (red) + permanently on (blue)	Rinsing is required	
blinking (red) + blinking (blue)	Rinsing is in progress following completion of the descale cycle	

13. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
There is water in the drip tray (A11)	This water comes from the internal circuits of the machine and is a normal consequence of their operation	Empty and clean the drip tray on a regular basis
The machine fails to produce espresso coffee	No water in the tank (A15)	Fill the tank
	The (B6) light is on, meaning that the coffee circuit or the steam circuit is empty	Press the button associated with the light to fill the circuit
	The coffee filter is clogged	Rinse the filters under running water. For dedicated Espresso Cool filters, see "8.2 Cleaning the Espresso Cool filters"
	The tank (A15) is not properly in place and the valves at the bottom are not open	Press down lightly on the tank to open the valves at the bottom
	Limescale in the water circuit	Descal as described in section "10. Descaling"
	Coffee ground too finely	Remove the portafilter (C1) and repeat the coffee-making steps, bearing in mind the indications given in sections "4. Making coffee" and "4.2 Step 2 - Tamping"
The portafilter cannot be attached to the machine	The ground coffee has not been tamped or the quantity is excessive	Repeat the grinding step with different settings. Reduce the dosage quantity: check that the filter (1 or 2 cups) and the grinding dosage are correctly matched (1x button (B2) or 2x button (B3) selected)
The espresso coffee drips from the edges of the portafilter (C1) instead of from the spouts	The portafilter is not properly attached	Attach the portafilter correctly and twist firmly as far as it will go
	The seal of the coffee spout (A19) has lost flexibility or is dirty	Have the coffee spout seal replaced, contact a service center.
	The coffee filter is clogged	Rinse the filters under running water. For dedicated Espresso Cool filters, see "8.2 Cleaning the Espresso Cool filters"
The espresso crema is too light (delivered from the spout too fast)	The appliance settings need reviewing	Remove the portafilter and repeat the coffee-making steps, bearing in mind the indications given in sections "4. Making coffee" and "4.2 Step 2 - Tamping"
The espresso crema is too dark (delivered from the spout too slowly)	The appliance settings need reviewing	Remove the portafilter (C1) and repeat the coffee-making steps, bearing in mind the indications given in sections "4. Making coffee" and "4.2 Step 2 - Tamping"
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 (see section "10. Descaling")
The machine does not grind the coffee	Foreign matter has found its way into the coffee grinder	Turn the selector to 15 and remove all beans with a vacuum cleaner, completely emptying and cleaning out the beans container (A2). If the problem persists, contact a service center.

PROBLEM	CAUSE	SOLUTION
Changing to a different type of coffee		- It is advisable to fill the beans container (A2) only with the quantity of beans effectively needed - To empty the container, remove the contents using a vacuum cleaner, or grind all the beans left in the container until completely empty - Introduce the new beans - If the amount of ground coffee does not give the perfect dose, proceed to set up the machine as for first-time use
After grinding, the coffee filter is empty	The funnel of the coffee grinder is clogged	Clean as described in section "8.3 Cleaning the "Smart tamping station"". If the problem persists, access the funnel by opening up the relative flap (A22) and clear the blockage using the tube brush
After grinding, there is too much coffee in the filter		
After grinding, the amount of coffee in the filter does not give the "perfect dose"	The "Smart Tamping Station" needs cleaning	Carry out cleaning as described in section "8.3 Cleaning the "Smart tamping station"", then repeat the grinding step
	The quantity of ground coffee needs adjusting	Adjust the quantity with the relative dial (B1) following the indications given in section "The "perfect dose"". If the dial is already in the MAX position, proceed as described in section "7. Settings menu" - "Extra grinding adjustment"
	The 2-cup filter is being used	Make sure the 2x indicator is on
	Over time the burrs wear down	Contact a service center.

14. STATISTICS

Machine statistics are useful in the event of service being needed. Proceed as follows:

- Access the menu by pressing buttons 1x (B2) and (B6) simultaneously and holding for 3 seconds;
- Turn the dial (B7) to select "Espresso Cool";
- Press (B5);
- Once you have entered the settings menu, select the desired data by rotating the selection dial as shown in the following table:

Positioning of dial	Counter
Cold Brew	Total count of descale cycles
Espresso	Total count of hot drinks
Espresso Cool	Total count of cold drinks

- The 1x, 2x, OK, & and indicators show the numbers of operations:

Control panel indicators	Drinks count	Descal count
	up to 100	up to 1
	between 100 and 1000	between 2 and 10
	between 1000 and 3000	between 10 and 30
	between 3000 and 6000	between 30 and 60
	between 6000 and 11000	between 60 and 110
	more than 11000	more than 110

- The appliance automatically exits the settings menu after 30 seconds of inactivity.

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

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.

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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.: _____

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