

Register Now
www.delonghi.photo



EC915X

La Specialista ARTE

COFFEE MAKER

Instructions for use. Keep these instructions

Visit www.delonghi.com

for a list of service centers near you.

ELECTRIC CHARACTERISTICS

120 V~ 60 Hz 1600 W



MACHINE À CAFÉ

Mode d'emploi . Conservez cette notice

Visitez www.delonghi.com pour y voir une liste des

centres de réparation proches de chez vous.

CARACTÉRISTIQUES ÉLECTRIQUES

120 V~ 60 Hz 1600 W

CAFETERA

Repase y guarde estas instrucciones.

Lea cuidadosamente este instructivo

antes de usar su aparato.

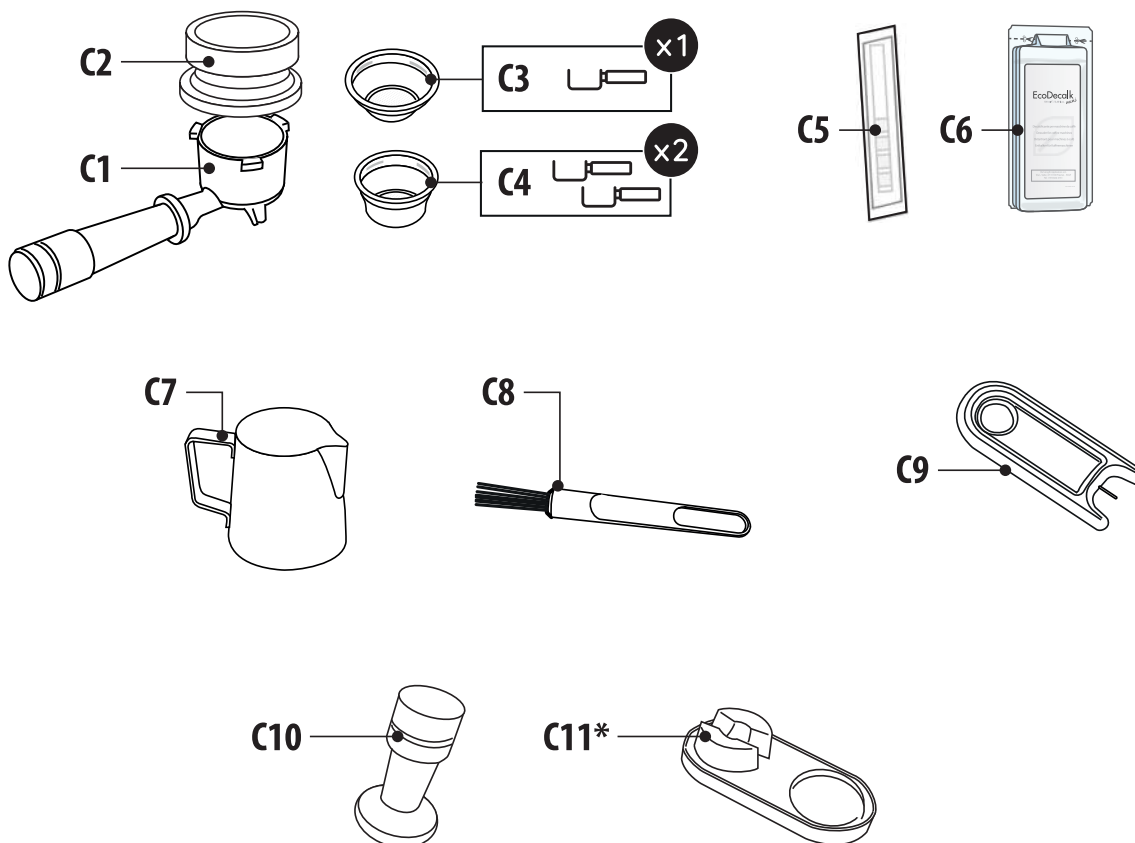
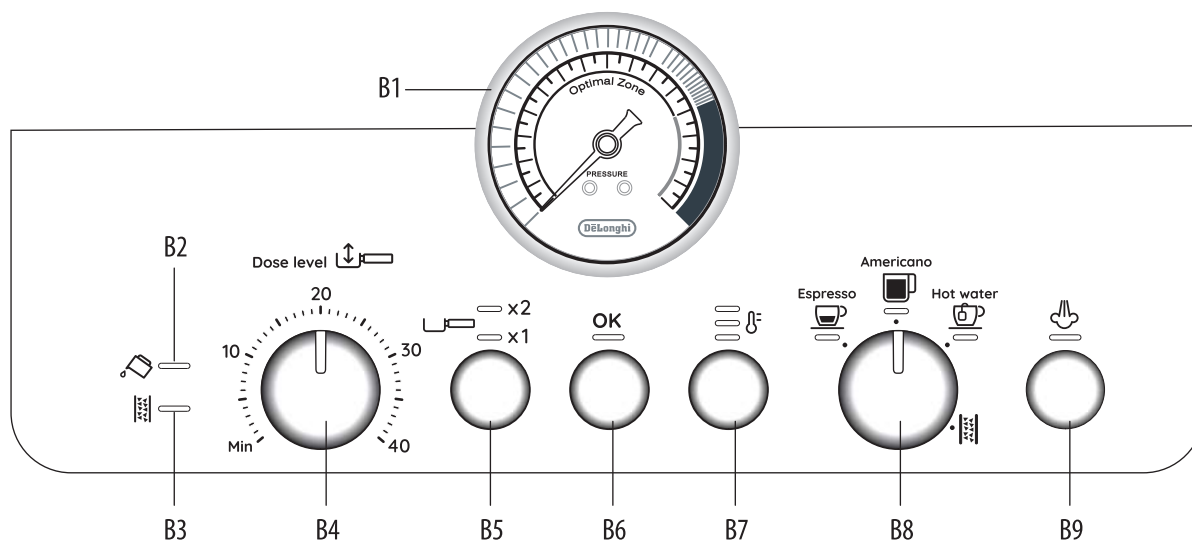
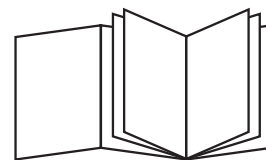
Visite www.delonghi.com para ver la lista de

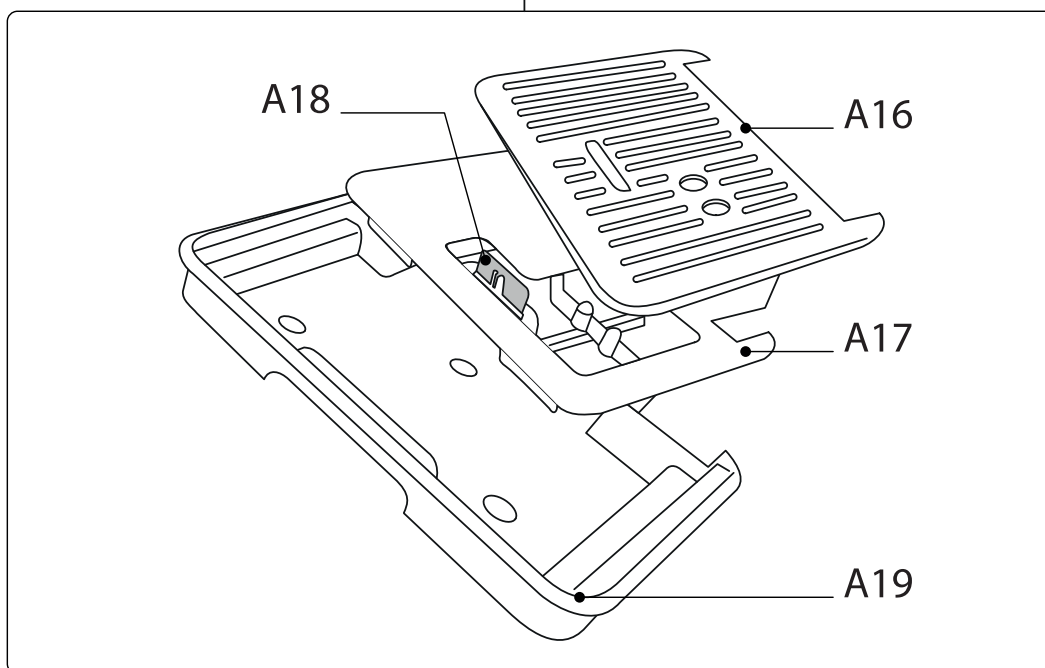
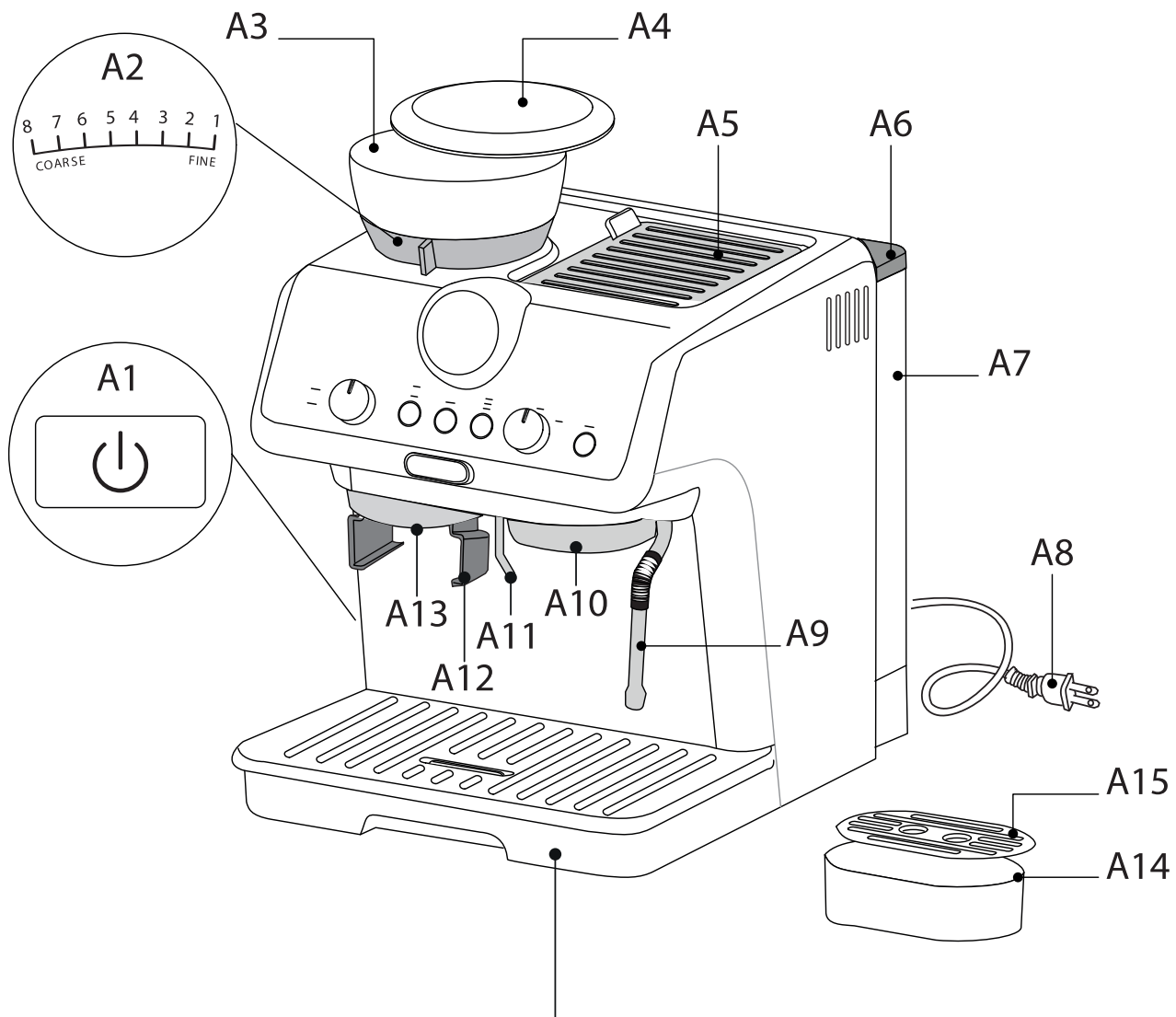
centros de servicios cercanos a usted.

CARACTERISTICAS ELECTRICAS:

120 V~ 60 Hz 1600 W

DeLonghi





IMPORTANT SAFEGUARDS

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

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

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

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

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

1. DESCRIPTION

1.1 Description of appliance - A

- A1. Main switch
- A2. Grinding level selector (fine to coarse)
- A3. Beans container
- A4. Beans container lid
- A5. Accessory storage
- A6. Water tank lid
- A7. Water tank
- A8. Power cord
- A9. Steam wand
- A10. Brewing unit
- A11. Hot water spout
- A12. Portafilter holder
- A13. Coffee grinder outlet
- A14. Small cup grille support
- A15. Small cup grille
- A16. Mug or cup tray
- A17. Mug or cup tray support
- A18. Water level indicator
- A19. Drip tray

1.2 Description of control panel - B

- B1. Pressure gauge
- B2. Water light
- B3. Descale light
- B4. Coffee dose dial
- B5. 1 or 2-cups selection button
- B6. OK button: brew / confirm / turn on from Stand-by
- B7. Coffee Temperature button
- B8. Mode selector dial:
 - Espresso
 - Americanok
 - Hot water
 - Descaling
- B9. Steam button: to deliver steam

1.3 Description of accessories - C

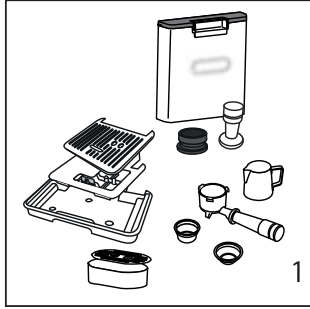
- C1. Portafilter
- C2. Dosing funnel
- C3. 1-cup coffee filter
- C4. 2-cups coffee filter
- C5. "Water hardness test" indicator paper
- C6. Descaler
- C7. Milk pitcher
- C8. Cleaning brush
- C9. Cleaning needle for steam nozzle
- C10. Tamper
- C11. Tamping Mat (* some models only)

1.4 Recommended optional cleaning accessories

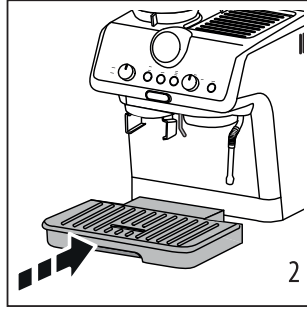
Visit Delonghi.com for more information.

 **Cleaner**
EAN: 8004399333307

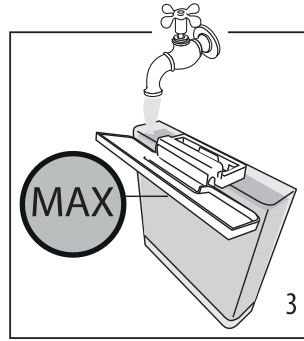
2. PREPARING YOUR MACHINE FOR FIRST USE



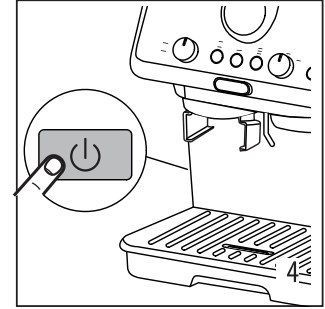
1. Wash and dry all accessories (including water tank (A7)) with warm water and washing-up soap.



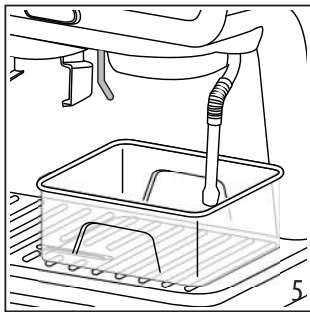
2. Insert the drip tray (A19) complete with cup grille (A16) and (A17).



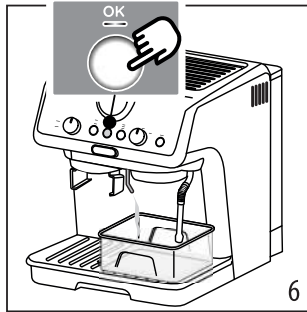
3. Remove the water tank and fill with fresh clean water, taking care not to exceed the MAX level.



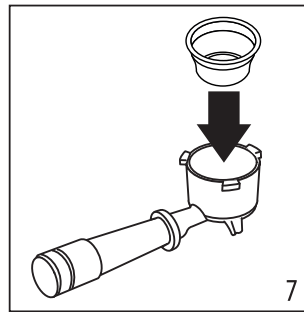
4. Plug in the machine and make sure the main switch (A1) on the side of the machine is pressed and in the I position.



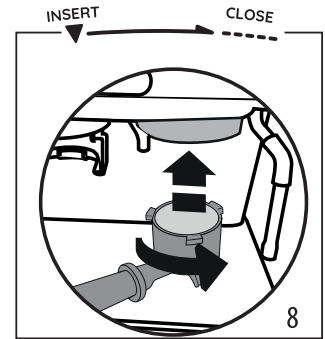
5. Place a container with a minimum capacity of 3.38 fl oz / 100 ml under the hot water spout (A11).



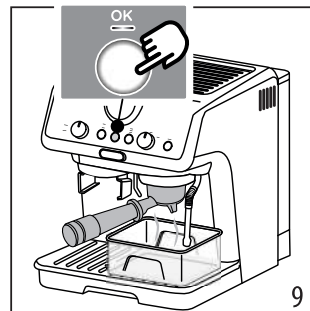
6. Press OK (B6) to start priming. Hot water will be delivered from the hot water spout.



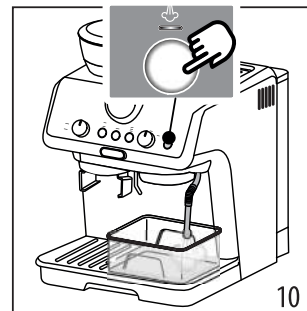
7. Insert coffee filter ((C3) or (C4)) in the portafilter (C1).



8. Attach the portafilter to the machine: Align the portafilter handle with the "INSERT" mark, then turn the handle to the right until it is aligned to the "CLOSE" mark.



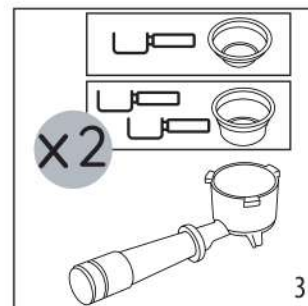
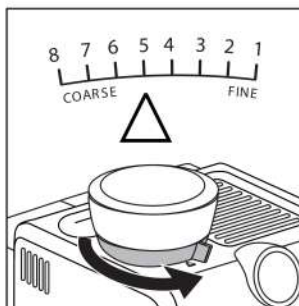
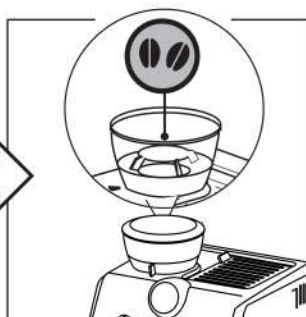
9. Place a container under the portafilter and steam wand (A9) and press OK. Repeat 2 times to rinse the coffee circuit.



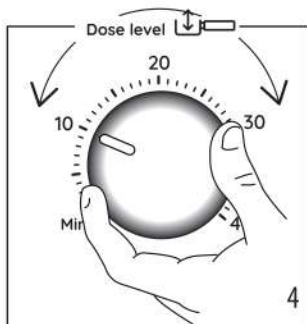
10. Push the STEAM button (B9) and let the steam flow out for a few seconds. Then push the button again to stop. For optimal steam performance we recommend you repeat this action 3 or 4 times. This is to purge the steam circuit before frothing or steaming your milk.

3. COFFEE DELIVERY

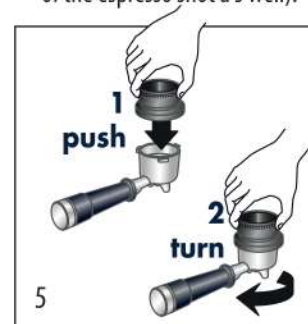
Step 1-grinding & dosing



1. Add fresh coffee beans into the hopper (A3). Fill with just the quantity you need.
2. The factory setting is 5 (medium grinding). If you are not satisfied, adjust the level according to your personal taste and the type of coffee (do it while grinding). (*)
3. Select single (C3) or double (C4) dose filter and place in the portafilter (C1). If you are using the double filter, press the Cup Selection Button (B5) until 2X light is on (this will double the volume of the espresso shot as well).

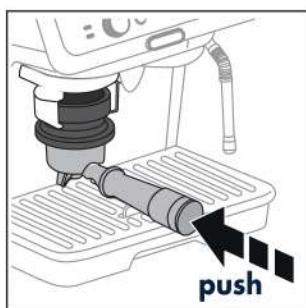
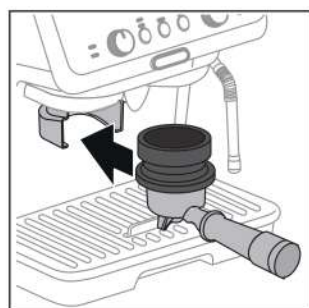


At the beginning, it is normal for a few attempts to be needed before finding the correct grinding level and quantity. We recommend starting by using the suggested values, then if necessary changing them according to the tips in section "3.1 Adjust dose".



4. Set the dose level by adjusting the dial (B4) following suggestions on section "3.1 Adjust dose"

5. Insert the dosing funnel (C2) to the portafilter: 1 push and 2 turn until it locks

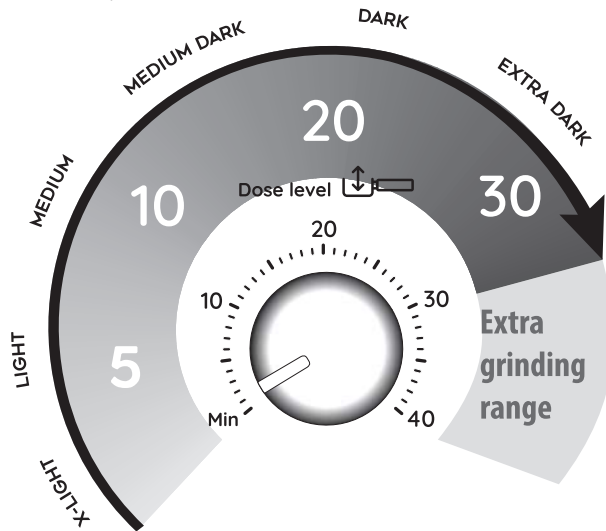


6. Attach portafilter
7. Push the portafilter until you hear a single "Click", then release: grinding starts and stops automatically.

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

(*) A grinding level between 3 and 6 is recommended for most coffees. Grinding with 1 or 2 selected produces a very fine result. Use only with very special coffee (light roast) or when you notice non-optimal coffee quality due to wear of the burrs (grinding too coarse).

3.1 Adjust dose

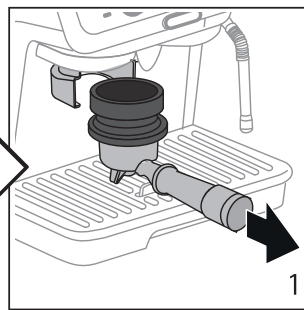


Each variety of coffee beans can behave differently during grinding and this is the reason why setting the dose at the beginning might require extra care.

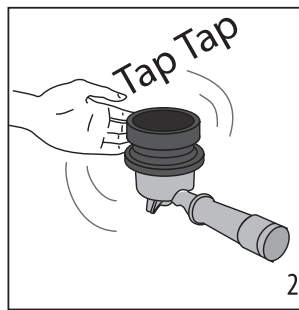
With this illustration we give you some indications on how to regulate the dose. Please note these suggested setting ranges, based on the roasting level, are certainly a good starting point, but they might slightly vary depending on specific composition of your coffee beans.

1. Set the dose (to reach the mark inside of the filter basket, see image for perfect dose) starting from the minimum position. The numbers of the dial are a setting reference once the perfect dose in the filter is reached. They do not correspond to grinder settings or to measurement units (gr/oz) or to grinding time
2. Set the dial following the suggested positions as reference.

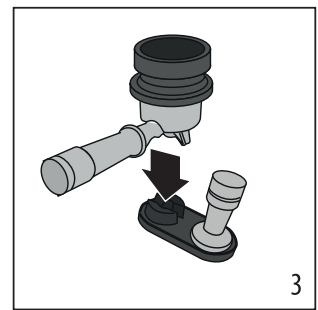
Step 2-tamping →



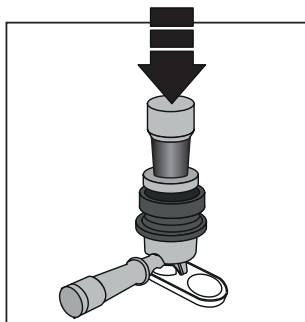
1. After grinding, extract the portafilter (C1).



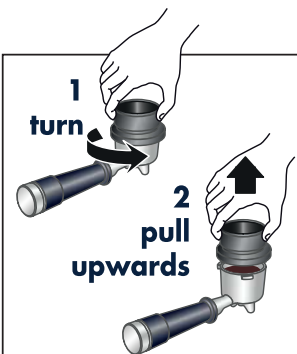
2. Tap gently the dosing funnel (C2) to level the grounded coffee inside.



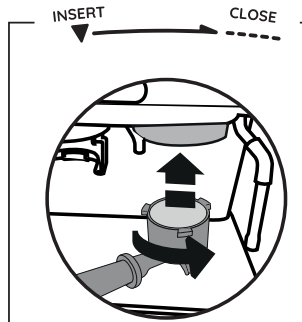
3. Put the portafilter in the dedicated seat on the tamping mat (C11).



4. Tamp the coffee.

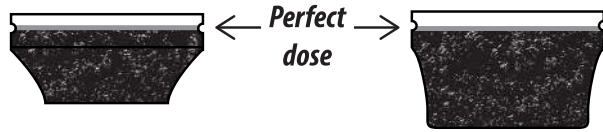


5. Remove the dosing funnel and check the coffee dose (refer to section "3.2 The perfect dose").



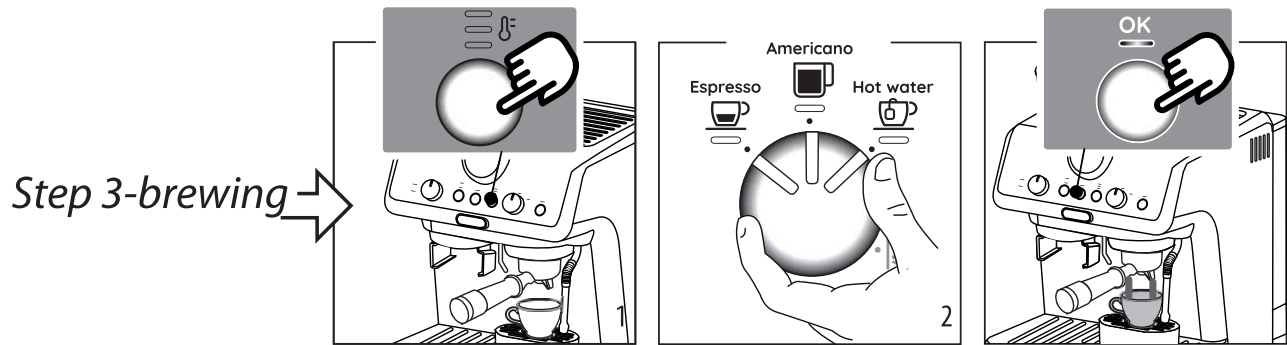
6. Attach the portafilter to the brewing unit (A10).

3.2 The perfect dose



- The coffee filters have a mark inside to identify the level for perfect dose.
- Ensure the coffee is at the recommended dose level after tamping. You may need to adjust the dosing dial more times before reaching the perfect dose.

- If your coffee is over or under extracted and the dose is within the perfect dose range, adjust the grinder settings finer or coarser (see Step 1 - grinding).
Over extracted coffee (pouring too slowly) needs coarser grind
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.



1. Select the temperature (see "5.1 Focus on temperature").

2. Select your beverage.

3. Press OK (B6) to start brewing (preinfusion and infusion). Coffee delivery stops automatically.

5.1 Focus on temperature

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

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

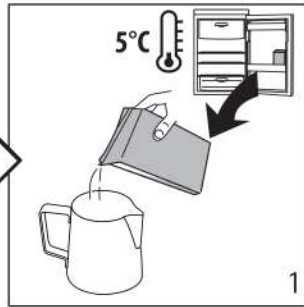
Temperature level	MIN	MED	MAX
Corresponding light			
Coffee Beans Roasting Range	DARK	MEDIUM to DARK	LIGHT to MEDIUM

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

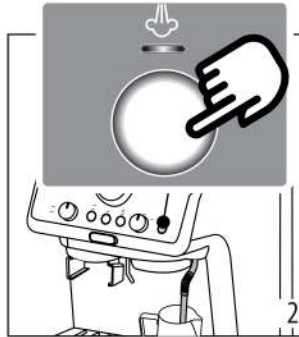
4. MAKING MILK BEVERAGES

Manual frothing

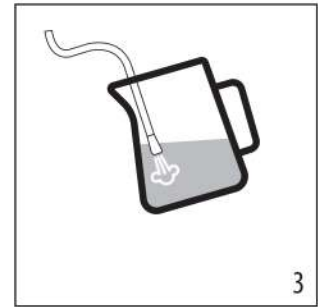
My Latte Art



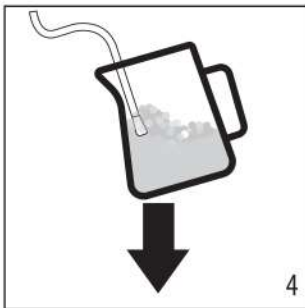
1. Fill the milk pitcher (C7) with fresh cold milk. Milk will up to triple in volume.



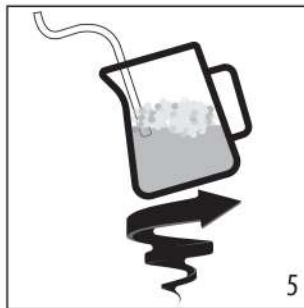
2. Turn the steam on briefly to purge condensation. Make sure the wand is pointing away from you.



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



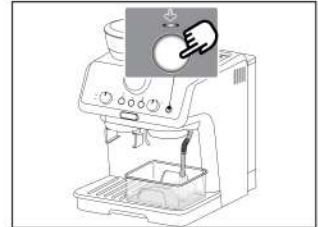
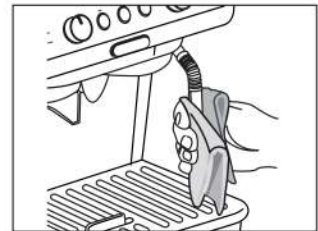
4. Keep the steam nozzle just on the surface, careful not to make big bubbles by letting too much air in.



5. Insert the steam nozzle just under the milk: this creates a vortex. Once the desired temperature is reached turn the steam knob off and wait until steam stops completely before removing jug.

Cleaning the steam wand










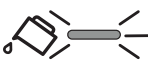








1. Use a soft, damp cloth to remove any milk residues after every use. For a more thorough clean, we recommend Eco MultiClean to remove milk proteins and fats.
2. Use the steam for a deeper cleaning.
3. Wait until the steam wand has cooled down, then clear the hole of the nozzle with the Cleaning Tool (C9) to maintain better usability of the steam wand.





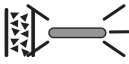



Barista tips:

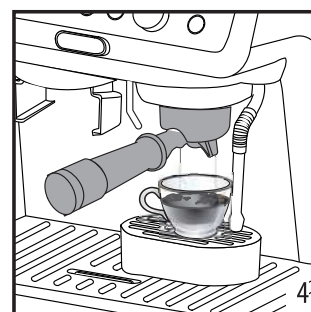
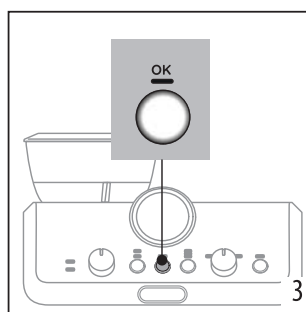
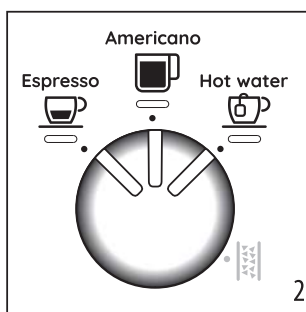
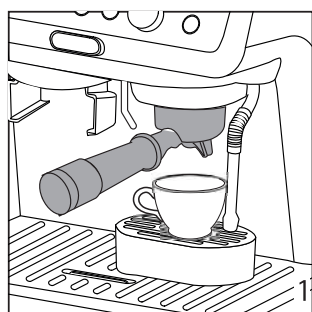
- **Fresh is best** : Be sure to use fresh cold milk every time.
- For best results, store the milk pitcher in the refrigerator.
- Whole milk is recommended for best results. Dairy and Non Dairy alternatives will vary in ease of texturing depending on type.
- After foaming milk, eliminate unwanted bubbles by swirling the pitcher by covering the top of the pitcher with one hand and gently tapping the bottom of the pitcher on a flat surface and swirl the steamed milk.

5. EXPLANATION OF LIGHTS

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
All the lights flash briefly	Turning the machine on	Self-diagnosis
 On	The appliance is being turned on for the first time and the water circuit must be filled	Proceed as described in section "2. Preparing your machine for first use"
 +  +  +  On  and  lights show the corresponding current selection)	The machine is ready to use	Prepare the machine, select the desired beverage and press OK to start delivery
 Flashing	The machine is heating up	Wait until the machine reaches the brewing temperature
 On	Insufficient water in tank (A7) or water tank not inserted correctly	Fill the tank or extract the tank and put it back correctly
 Flashing	You are trying to deliver a beverage but water tank (A7) is empty	Fill the tank
	The grinding is too fine and the coffee is delivered too slowly or not at all	Extract the portafilter (C1) and repeat the operations to make the coffee, bearing in mind the instruction given in the quick start guide relative to the grinding section
	The filter (C3) or (C4) is clogged	Clean as described in section "8. Cleaning and maintenance"
	The tank (A7) has been inserted incorrectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descale as described in section "11. Descaling"
 x2  x1 On	1-dose beverage is selected	All the process (from grinding to delivery) is setted for preparing 1 cup
 x2 On  x1	2-doses beverages are selected	All the process (from grinding to delivery) is setted for preparing 2 cups
 MIN  MED  MAX On	Choose 1 of the 3 temperatures available	See "5.1 Focus on temperature"
 Flashing	General alarm	Contact Customer Service

LIGHTS	EXPLANATION OF LIGHTS	OPERATION
 Flashing	Steam function is selected and running	After a few seconds the machine will start to deliver steam.
 ON - colored red	Descaling must be performed	Descale the appliance as described in section "11. Descaling"
Red  OK Orange Flashing - On	Descaling is selected	Press OK to run descaling cycle or turn the selection knob to the beverage desired
Red  OK Orange Flashing	Descaling is performing: the machine is delivering the descaling solution	Proceed completing the descaling cycle (see "11. Descaling")
Red  OK White Flashing - On	The first phase of the descaling cycle is complete. You now need to proceed with rinsing.	Press OK to start rinsing.
Red  OK White Flashing	The machine proceeds with the rinsing phase to complete the descaling cycle.	Proceed by completing the descaling cycle (see "11. Descaling")

6. CUSTOMISING THE QUANTITY OF BEVERAGES



1. Prepare the appliance to deliver the beverage you want to make. Prepare the coffee dose and attach the portafilter (C1) to the brewing unit (A10).
2. Turn the dial (B8) to select the drink to be programmed.
3. Keep pressed the OK button (B6) until the desired quantity in cup is reached.
The related light blinks orange after a few seconds to confirm you are programming the length of the beverage.
4. Once released the button, the quantity is programmed.

Coffee Recipe	Default quantity	Programmable quantity
Espresso 	1.18 fl oz / 35 ml	from 0.50 to 3.04 fl oz / from 15 to 90 ml
Espresso X2	2.37 fl oz / 70 ml	from 1.01 to 6.08 fl oz / from 30 to 180 ml
Americano 	4.06 fl oz / 120 ml	<ul style="list-style-type: none"> • espresso: from 0.50 to 3.04 fl oz / from 15 to 90 ml • water: from 0.84 to 4.06 fl oz / from 25 to 120 ml
Americano X2 X2	8.12 fl oz / 240 ml	<ul style="list-style-type: none"> • espresso: from 1.01 to 6.08 fl oz / from 30 to 180 ml • water: from 1.69 to 8.12 fl oz / from 50 to 240 ml
Hot water 	8.45 fl oz / 250 ml	from 2.20 to 10.14 fl oz / from 65 to 300ml

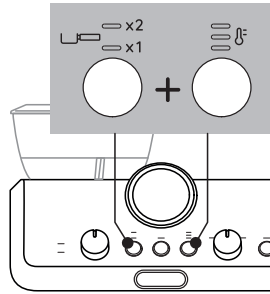
Please note:

- You can program beverages quantities, but not steam.
- Programming changes the quantity of the beverages, but not the amount of coffee ground.
- If the beverage is customized, when you select it by turning the dial (B8)) the corresponding light briefly blinks.
- "X2" beverages can be programmed separately.

7. MENU SETTINGS

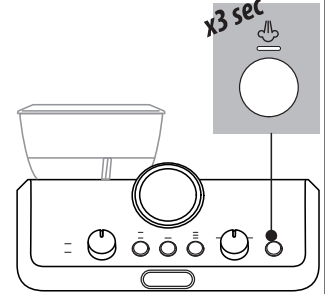
Enter the setting menu

Press both buttons for 3 seconds (B5) and (B7) to enter setting menu



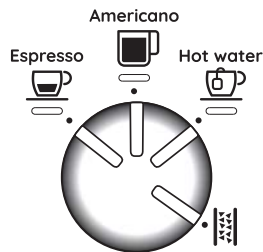
Reset to default values

Keep pressed steam button (B9) for 3 seconds



Select the setting

Turn the knob (B8) to select the position corresponding to the function to set



Espresso	Americano	Hot water	
<p>Press the temperature button: the light corresponding to the current setting flashes. Press the temperature button again to select:</p>			

Pre-infusion delay

- No
- 1 sec
- 2 sec

Extra grinding adjustment

- 1st range
- 2nd range

Auto off

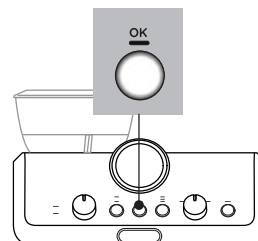
- 9 minutes
- 1,5 hours
- 3 hours

Water hardness

- soft
- medium
- hard

Save new settings:

Press the **OK** button (B6) to confirm.



Please note:

The appliance automatically exits the menu setting after 30 seconds of inactivity


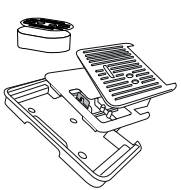
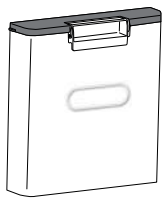
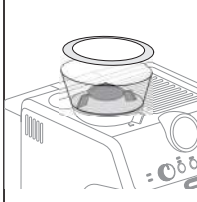
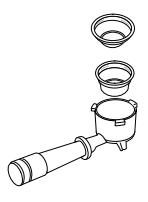


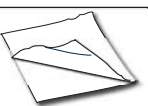


8. CLEANING AND MAINTENANCE

Important!

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

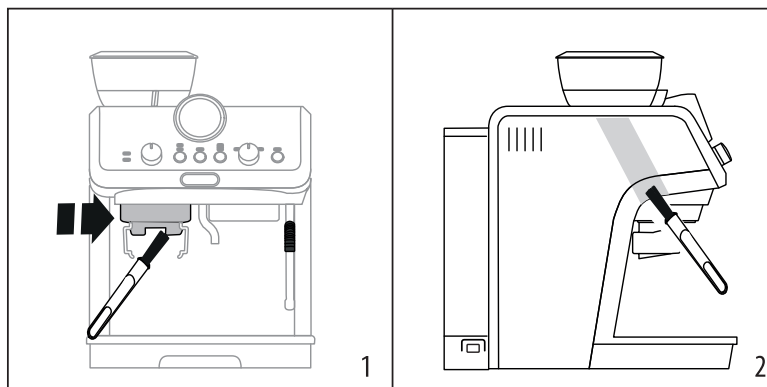
Danger!

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

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



9. CLEANING THE GRINDER

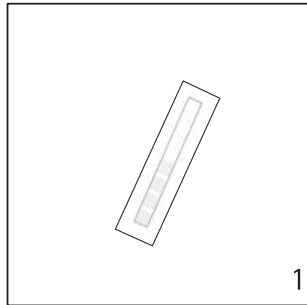
1. Clean the attachment area with the brush (C9);
2. Use the brush to clean the coffee funnel.



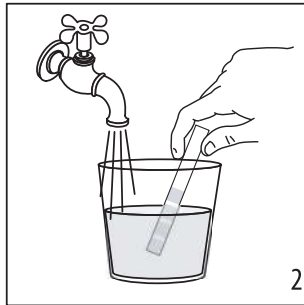
10. WATER HARDNESS

10.1 Water hardness

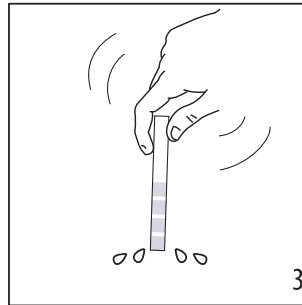
The  descale light (B3) comes on after a period of time established according to water hardness. The machine can also be programmed according to the actual hardness of the water supply in the various regions, in which case descaling may be required less frequently (see “7. Menu settings” – ).



1. Remove the “TOTAL HARDNESS TEST” indicator paper (C5) from its pack.










2. Immerse the paper completely in a glass of water for one second.



3. Remove the paper from the water and shake lightly.

4. Set the appliance as indicated in section “7. Menu settings”.

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

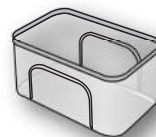
Total Hardness Test result	Button (B7)	Level
		1 soft water
		2 medium water
		3 hard or very hard water
		

11. DESCALING

40
Minutes



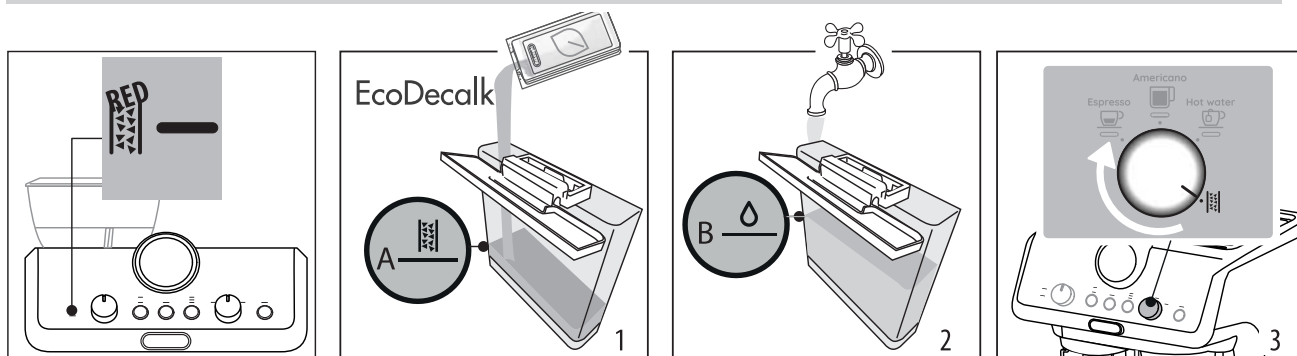

EcoDecalk
100 ml C° / 3,40 fl.oz. *mini*







2L

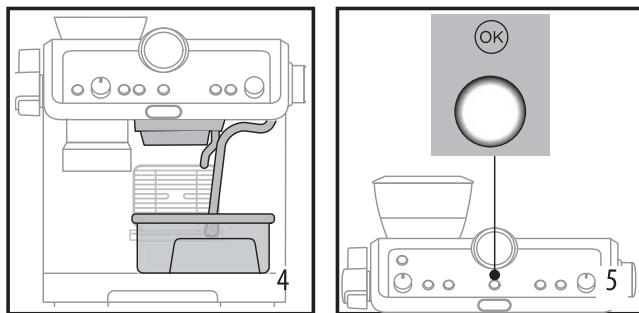
Please note

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



When the  light (B3) comes on, it is time to proceed descaling the machine. The descaling cycle can be run in any moment. *Setting the water hardness (see Section (10)) will increase (harder water) or decrease (softer water) the frequency of the need to descale the machine.*

1. Pour the descaler (C6) into the tank up to the level  A marked inside the tank (A7) (equal to one 100ml packet).
2. Add water (1 liter) up to the level  B. Then put the water tank back in the appliance.
3. Turn the mode selector dial (B8) to : the OK light turns to orange and the descaling light flashes.



4. Make sure the portafilter is not attached and position a container under the brewing unit (A10), hot water spout (A11) and steam wand (A9).
5. Keep pressed for at least 3 seconds the OK (B6) button: the OK light begins to flash; descaling starts.

Please note

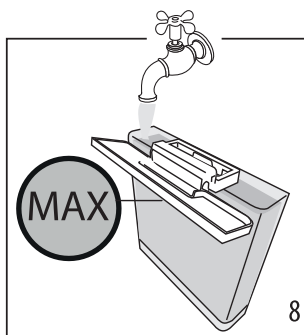
- In case you start the descaling cycle by mistake, you can press the OK button for 10 seconds to stop the descaling cycle; the rinsing cycle (starting at step 9 below) can not be stopped.
6. The descale programme starts and the descaler liquid comes out of the steam wand and brewing unit. The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pauses until the tank is empty.

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

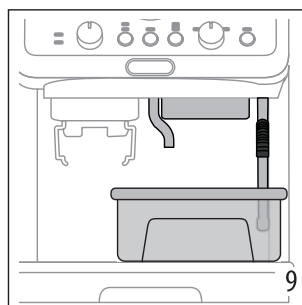
DESCALING



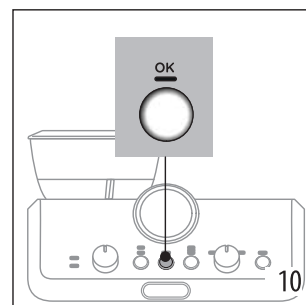
7. Empty the container used to collect the descaler solution and replace it empty.



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

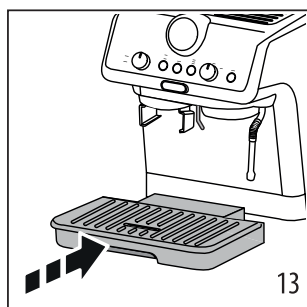


9. Position a container under the brewing unit, hot water spout and steam wand.

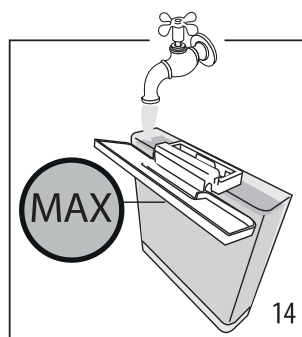


10. Press the OK button: rinsing starts.

11. When rinsing is complete, delivery stops and the appliance prepares to be used again:
12. Empty the container used to collect the rinse water.





13. Remove and empty the drip tray, then put back in the appliance.



14. Empty, rinse, then fill the water tank with fresh water and replace it.

Now the appliance is ready to use.

12. TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
There is water in the drip tray (A19)	The unit will discharge small amount of water into the drip tray during normal operations.	Regularly empty and clean the drip tray
No espresso coffee is delivered	No water in the tank (A7)	Fill the tank
	Only the OK light (B6) is on to indicate that the coffee or steam circuit is empty	Press the button corresponding to the OK light to fill the circuit
	The coffee filter (C3) or (C4) is clogged	Rinse the filters under abundant running water.
	Coffee grind too fine or too much coffee	Adjust coffee dose and grinding
	The tank (A7) has been inserted incorrectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Scale in the water circuit	Descale as described in section "11. Descaling"
The portafilter (C1) cannot be attached to the appliance	The ground coffee is too much	Repeat step 1 Grinding & dosing (Section "3. Coffee delivery"), using a lower dosing quantity. If you are using the single filter, make sure that the 1X light (B5) is on.
The espresso coffee drips from the edges of the portafilter (C1) rather than the holes	The portafilter is inserted incorrectly	Attach the portafilter correctly and rotate firmly as far as it will go
	The coffee filter is clogged	<ul style="list-style-type: none"> Rinse the filters under abundant running water. Use a coarser grinding setting
The coffee crema is too light  <ul style="list-style-type: none"> Flowing fast like water Light and pale Crema 	The appliance settings need reviewing	<ul style="list-style-type: none"> Adjust grinding setting to a finer setting Make sure ground quantity is at indicator level (see "3.2 The perfect dose")
The coffee crema is too dark  <ul style="list-style-type: none"> Flowing in drips or not at all Crema very dark and not uniformed 	The appliance settings need reviewing	<ul style="list-style-type: none"> Adjust grinding setting to a coarser setting Make sure ground quantity is at indicator level (See "3.2 The perfect dose")
...→		