

# Perfect coffee, every time.

A guide to cleaning and maintaining your coffee machine.



Regular maintenance and cleaning of your coffee machine is essential when it comes to brewing the perfect coffee.

There are three main things that can cause havoc on your coffee machine. All of which can be kept at bay with regular cleaning.



Coffee bean oils



Milk residue



Limescale buildup



## Get the most out of your Automatic Coffee Machine with our quick cleaning tips.

### After each use

- For fully automatic coffee machines, turn the dial on the milk carafe to clean.
- For machines that require manual texturing, wipe down the steam wand with a wet cloth and purge the steam for a few seconds while pointing it into the drip tray. Take care as the steam wand may be hot.



### **Every couple of days**

- Empty the drip tray and wash with warm water and a mild detergent.
- Empty the grounds container to prevent mould growth.



### Weekly

- Clean the exterior of your machine with an appropriate surface cleaner such as our Eco MultiClean.
- Detail clean the milk carafe or your manual steam wand by separating all parts and soaking them in Eco MultiClean and hot water for 20 minutes.
- Wash removable components of your machine including the drip tray and grounds container. Wash the milk carafe weekly or fortnightly depending on usage.



### **Bi-monthly**

 Replace the water filter every two months, or as prompted by your machine.



### As required

- Remove the brewing unit, rinse under warm water and allow to dry. Do not use detergent or any type of solvent.
- Descale your machine when the screen alerts you or when the descale light turns on. The need to descale will depend on water hardness and frequency of use.
- Complete the water hardness test provided and set the correct level to ensure that you only descale as needed.



# Get the most out of your Manual Coffee Machine with our quick cleaning tips.

### After each use

- Wipe down the steam wand with a wet cloth and purge steam from the wand for 10 seconds. Ensure the steam wand is pointed towards the drip tray. Take care as the steam wand may be hot.
- Clean the filter basket with hot water to remove coffee residue. Wipe dry before placing the portafilter into the tamping station.
- Rinse the milk jug with warm water if used.



- Empty the drip tray and knock box and wash with warm water and a mild detergent.

### Weekly

- Clean the exterior of your machine with an appropriate surface cleaner such as our Eco MultiClean and a microfiber cloth.
- Wash all removable components of your machine including the drip tray, portafilter and filter basket, as well as the milk jug and knock box. It is important not to put your portafilter or filter basket in the dishwasher as doing so will affect the flavour of your coffee.

### **Bi-monthly**

- Replace the water filter every two months.

### As required

- Descale your machine when the descale light turns orange.
  This will depend on water hardness and frequency of use.
  Complete the water hardness test provided and set the correct level to ensure that you only descale as needed.
- Soak the basket end of the portafilter handle and the filter basket in our Eco MultiClean solution and hot water. Rinse thoroughly and run a couple of coffees through before drinking.
- Each month or when the active cleaning light turns orange, use the in-pack cleaning disc by placing it into the single basket with a coffee cleaning tablet to soak the group head.





### Keep your machine performing at its best with our care and maintenance products.



### **EcoDecalk Descaling Solution**

A powerful, eco-friendly descaling solution that removes limescale and calcium buildup. EcoDecalk has been uniquely formulated to provide the best care for De'Longhi coffee machines.

### Usage

Use 100ml every time you descale.



### Eco MultiClean

A simple and effective cleaning solution that helps remove milk deposits on steam wands and clean the carafe circuit of automatic coffee machines. Eco MultiClean is also great for dissolving stains and splashes of coffee on the exterior of your machine.

### Usage

Soak the milk carafe in 50ml of the solution and hot water, or place a small amount on a microfiber cloth and wipe down the steam wand and exterior of the machine. Take care as the steam wand may be hot.



### Water Filter

Filters out impurities, prevents limescale buildup and optimises water quality to maintain the intense flavour and aroma of coffee.

### Usage

Replace filter cartridge every two months due to deterioration.



### **SoftBalls**

An innovative patented system that prevents the formation of limescale in water tanks and preserves the content of mineral salts in water.

### Usage

Add to water tank and replace after three months.



### Contact us

Scan the QR code for more information or visit **delonghi.com** 

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