

SIMPLY BEAUTIFUL AND DELICIOUS LATTES AT HOME.

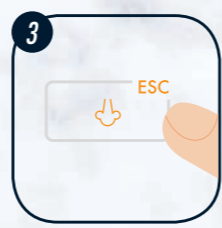
An easy guide to creating the perfect froth every time.



Prepare your coffee in a larger cup.



Fill your pitcher with cold skim or 2% milk.



Push the steam button, which will flash.



Immerse frother into milk. Do not insert beyond mark on spout.



Turn the knob to begin frothing.



Stop when desired temperature is reached. Perfect temperature for latte is 140°F.



Eliminate unwanted bubbles by swirling the pitcher. End result should look like wet paint.



Pour milk into the middle of the cup. Once cup is half-filled, slightly move the pitcher side to side 4-6 times.



To finish the Rosetta, make one quick move to the opposite side of the cup.



Just use a damp towel to wipe clean and release the steam when you've finished pouring the froth.



WHICH COFFEE BEANS TO USE?

At De'Longhi, we believe in simplifying your coffee experience. That's why our Fully Automatic Coffee Machines are designed to help you become the expert.



BEAN 101

WHICH IS THE BEST BEAN TO USE?

Whole, medium roast Arabica Beans from Latin America, Africa or South East Asia are the preferred choice. Medium roast gives you a balanced flavor without a bitter taste. Whole beans retain their aroma and freshness more so than pre-ground coffee. Do not store coffee beans in the refrigerator.

HOW TO GRIND

De'Longhi fully automatic coffee machine features an adjustable steel burr grinder to control grind and strength according to your preferences. We recommend setting the grinder between 3 and 5: setting 3 is finer and generally used in Italy, while 5 is the European standard. We also recommend using a light or medium roast for best results. Grind only what you need and store remaining beans in an airtight container.

HOW TO BREW ICED COFFEE

Dinamica is the first and only Fully Automatic Coffee Machine with a Coffee Over Ice feature - De'Longhi True Brew Over Ice™ - designed to deliver a smooth, robust flavor experience that's never watered down.



Place a glass filled with 3 ice cubes on the tray.

Adjust the coffee strength to max level (all the 5 beans lights up)

Press "Over ice" again to start brewing

After brewing, add 3 more ice cubes and stir. Add milk, sugar or syrup to taste



www.delonghi.com | De'Longhi Specialist Support: 1-800-945-0929
<https://www.youtube.com/user/DelonghiAppInces>
<https://www.delonghi.com/en-us/customer-service/contact-us>



• DISCOVER MORE DELONGHI KITCHEN AND COMFORT PRODUCTS AT WWW.DELONGHI.COM •



Use a complimentary **10% off discount** towards your second De'Longhi purchase*
 *For De'Longhi Club members only


QUICK START GUIDE

EVERYTHING YOU NEED TO KNOW BEFORE YOU BREW



EASILY REGISTER YOUR MACHINE & GET MORE OUT OF YOUR COFFEE EXPERIENCE.

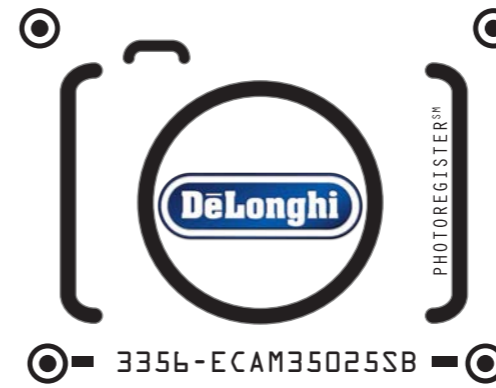
Register your Fully Automatic Coffee Machine and become De'Longhi Club Member. Join the De'Longhi Club to get more out of your coffee experience. De'Longhi Club Member discount: Only members of the Club will receive special offers on coffee accessories.



SAVE THESE CONTACTS:
Warranty services and tech support:
Call/Video call (1-800-945-09-29)
Live online Chat on our web-page:
<http://www.delonghi.com/en-us/customer-service/online-inquiry>

- 1**
WARRANTY
Receive 1 additional year of warranty for registering product.
- 20% OFF**
Membership Discount on Accessories
- Private Online Sales
- De'Longhi Specialist Support
- Easy Ordering
- Exclusive Coffee Events & News

- Step #1.** Snap a photo of the camera icon, including the points.
- Step #2.** Send photo via Text, Facebook Messenger or go Online.
- Text photo to 71403
 - Messenger @Photoregister
 - Online: www.delonghi.photo



Step #2

READY. SET.

BREW.



1
Flip the main switch on the back of the machine to ON.



2
Remove the water tank and fill it with clean cold water.



3
Add medium-roast beans to grinder on top. A light will flash.



4
Turn the knob counter-clockwise to I position.



5
Press illuminated OK button.



6
Water will be released through the milk frother, then stop.



7
Turn the knob clockwise, the machine will automatically switch off.



8
Press the ON/OFF bottom of the front of the machine.



9
Brew 3 – 5 espressos. Machine will adjust to the selected beans.

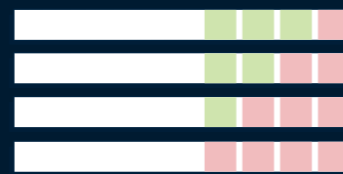
Please read all of the owner's manual instructions before use.

TEST YOUR WATER.


Measuring water hardness is essential to ensuring a great cup of coffee and preserving the life of your machine.

TO START


1. Immerse the "total hardness test" paper in a glass of water for 1 second.
2. Remove paper from glass, shake lightly and wait 1 minute to read.
3. 1, 2, 3, or 4 red squares will appear indicating "hardness" level of water. If the water indicates two or more pink squares, install the water filter (see pg. 3).




SET UP THE WATER HARDNESS



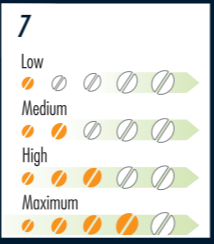
4
Hold down for 6 seconds.




5
Press the button repeatedly until the number of lights that are on coincides with the number of red squares on the test strip.



6
Press the button to confirm the selection.



7
Low
Medium
High
Maximum



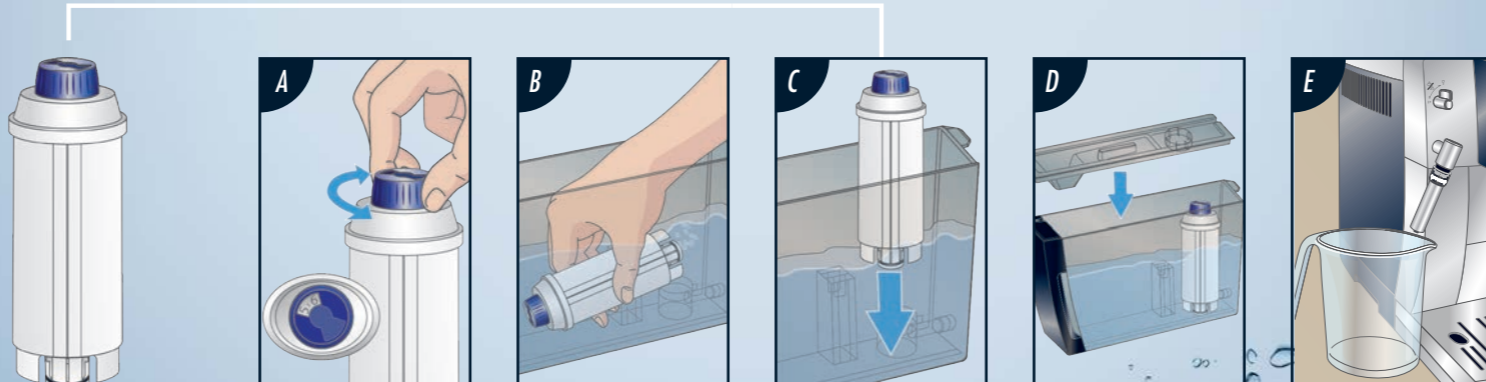
8
Press the button to confirm the selection.

EASY STEPS TO INSTALLING A WATER FILTER.

TO START

1. Remove filter from its package & rinse with a half liter of tap water.
2. Rotate the calendar disk so the next two months are displayed (A).
3. Immerse the filter in a full tank of water for 10 seconds, sloping it to allow air bubbles to escape (B).
4. Press the filter into filter housing as far as it goes (C).
5. Secure the lid and place the tank in the machine (D).
6. Put a 16oz/500ml container under the cappuccino maker. Turn steam dial to I position (E).
7. Let hot water run until it flows regularly. Then turn dial to position O. The filter is now active and ready for use.

Installing a new water filter every 3 months will help maintain your machines water quality and improve the taste of your finished coffee*.



*Under normal use, filters last about 3 months. If coffee maker is left unused, the filter will last a maximum of 3 weeks.
*The type of the filter may vary.

Italy is the home of espresso and coffee machines at our plants since 190, coffee expertise and passion run deep in our DNA. Today, our product development programs use state-of-the-art technology and innovation to design Fully Automatic Coffee Machines. Our love of coffee considers every aspect of the perfect beverage, from aroma to texture, and flavor to temperature, for each consumer taste, be ready to enjoy yours.

THE COFFEE EXPERT

De'Longhi Fully Automatic Coffee and Espresso Machines deliver freshly brewed espresso in just one touch. Now you can experience barista-quality iced coffees, cappuccinos, lattes, mochas, and more, all from the comfort of your home.

THE WORLD OF COFFEE DRINKS