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DeLonghi ECO311.BK

De'Longhi Icona ECO 311.BK Espresso Machine Instruction Manual

Model: ECO311.BK

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your De'Longhi Icona ECO 311.BK Espresso Machine. Please read all instructions carefully before using the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Use only cold, fresh water in the water tank.
- Do not operate the appliance if the power cord or plug is damaged.
- Never touch hot surfaces. Use handles or knobs.
- Regular descaling is essential for proper functioning and longevity.

PRODUCT OVERVIEW

Familiarize yourself with the components of your De'Longhi Icona ECO 311.BK Espresso Machine.



Image: Front view of the De'Longhi Icona ECO 311.BK Espresso Machine. Key features visible include the control panel with buttons, the portafilter handle, the drip tray, the steam wand on the right side, and the cup warming tray on top.

Main Components:

- **A. Water Tank:** Removable tank for fresh water.
- **B. Cup Warming Tray:** Located on top to pre-heat cups.
- **C. Control Panel:** Power button, coffee delivery button, steam button.
- **D. Portafilter:** Holds ground coffee or E.S.E. pods.
- **E. Filter Baskets:** For single shot, double shot, or E.S.E. pods.
- **F. Steam Wand/Cappuccino System:** For frothing milk and dispensing hot water.
- **G. Drip Tray:** Collects excess water and coffee.

SETUP AND FIRST USE

1. Unpacking

1. Remove all packaging materials from the appliance.
2. Place the machine on a stable, flat surface away from water splashes and heat sources.
3. Wash all removable components (water tank, portafilter, filter baskets, drip tray) with warm water and mild detergent. Rinse thoroughly.

2. Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator.
3. Replace the water tank securely.

3. Priming the Machine (First Use)

1. Ensure the water tank is filled.
2. Plug the machine into a suitable power outlet.
3. Press the power button to turn on the machine. The indicator lights will flash.
4. Place a container under the steam wand.
5. Turn the steam knob to the **ON** position to dispense water through the steam wand until a steady stream flows.
6. Turn the steam knob to the **OFF** position.
7. The machine is now primed and ready for use.

OPERATING INSTRUCTIONS

1. Making Espresso with Ground Coffee

1. Ensure the machine is on and the indicator lights are steady (preheated).
2. Insert the desired filter basket (single or double) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. For a single shot, use one level scoop (approx. 7g); for a double shot, use two level scoops (approx. 14g).
4. Tamp the coffee firmly and evenly with the tamper.
5. Wipe any excess coffee from the rim of the portafilter.
6. Attach the portafilter to the brewing head by aligning it and turning it firmly to the right until it locks.
7. Place one or two espresso cups on the drip tray, under the portafilter spouts.
8. Press the coffee delivery button. Coffee will begin to flow.
9. Press the coffee delivery button again to stop the flow when the desired amount of espresso is reached.
10. Remove the cups and carefully remove the portafilter by turning it to the left. Discard the used coffee grounds.

2. Making Espresso with E.S.E. Pods

1. Use the specific E.S.E. pod filter basket.
2. Insert one E.S.E. pod into the filter basket, ensuring it is centered.
3. Follow steps 5-9 from "Making Espresso with Ground Coffee".

3. Frothing Milk for Cappuccino

1. Prepare your espresso first.
2. Press the steam button. The indicator light will flash and then become steady when the machine reaches steaming

temperature.

3. Fill a pitcher with cold milk (preferably skim or semi-skimmed) up to one-third full.
4. Submerge the steam wand tip just below the surface of the milk.
5. Turn the steam knob to the **ON** position.
6. Move the pitcher slowly up and down, keeping the tip just below the surface to create foam.
7. Once the desired foam and temperature are reached (pitcher becomes hot to touch), turn the steam knob to the **OFF** position.
8. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.
9. Pour the frothed milk into your espresso.

4. Hot Water Dispensing

1. Ensure the machine is on and preheated.
2. Place a cup under the steam wand.
3. Turn the steam knob to the **ON** position. Hot water will dispense.
4. Turn the steam knob to the **OFF** position when the desired amount of hot water is reached.

MAINTENANCE AND CLEANING

1. Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray and grid daily.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard grounds, and rinse the portafilter and filter basket under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly open the steam knob to purge any milk residue from inside.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

2. Descaling

Descaling is crucial for maintaining machine performance and extending its lifespan. The frequency depends on water hardness and usage. Refer to the descaling indicator light (if present) or descale every 2-3 months.

1. Empty the water tank and drip tray.
2. Pour the recommended amount of De'Longhi descaler solution into the water tank, then fill with water up to the MAX level.
3. Place a large container under the portafilter and another under the steam wand.
4. Turn on the machine.
5. Follow the specific descaling procedure outlined in your full product manual, which typically involves running half of the solution through the coffee spout and half through the steam wand, followed by rinsing cycles with fresh water.
6. After descaling, rinse the water tank thoroughly and perform at least two full cycles with fresh water to remove any descaler residue.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not primed; clogged filter.	Fill water tank; prime the machine; clean filter basket.
Coffee flows too slowly.	Coffee ground too fine; too much coffee; machine needs descaling.	Use coarser grind; reduce coffee amount; descale the machine.
Coffee flows too quickly.	Coffee ground too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Steam wand not producing steam.	Machine not at steaming temperature; wand clogged.	Wait for steam indicator light to be steady; clean steam wand.
Water leaking from machine.	Water tank not seated correctly; drip tray full; seal issue.	Ensure tank is secure; empty drip tray; contact support if issue persists.

SPECIFICATIONS

- **Brand:** DeLonghi
- **Model:** ECO311.BK
- **Voltage:** 220 Volts
- **Wattage:** 1100 watts
- **Capacity:** 1.4 Liters (Water Tank)
- **Product Dimensions:** 25.5 x 29 x 31.5 cm
- **Weight:** 4.8 kg
- **Material:** Plastic
- **Special Features:** Removable Tank, 15 Bar Pump Pressure
- **Human Interface Input:** Buttons

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official De'Longhi website. Keep your proof of purchase for any warranty claims.

De'Longhi Official Website: www.delonghi.com

