

## De'Longhi ECAM 350.35.SB

# De'Longhi Dinamica ECAM350.35 SB Automatic Coffee Machine User Manual

Model: ECAM 350.35.SB

## 1. INTRODUCTION

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Thank you for choosing the De'Longhi Dinamica ECAM350.35 SB Automatic Coffee Machine. This manual provides essential information for the safe and efficient use of your appliance. Please read it thoroughly before first use and keep it for future reference.

## 2. IMPORTANT SAFEGUARDS

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

### 3. PRODUCT OVERVIEW

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The De'Longhi Dinamica ECAM350.35 SB is an automatic bean-to-cup coffee machine designed for preparing a variety of coffee and milk-based beverages.



Figure 3.1: Front view of the De'Longhi Dinamica ECAM350.35 SB coffee machine.

## Key Features:

- **Freshly Ground Coffee:** Grinds coffee beans just before brewing for optimal flavor.
- **Simple Touch Operation:** Intuitive control panel with LCD screen for easy beverage selection.
- **Wide Recipe Choice:** Pre-programmed recipes including Ristretto, Espresso, Lungo, Coffee, LONG, and Doppio+.
- **Manual Milk Frother:** Steam wand for preparing creamy milk foam for cappuccinos and lattes.
- **Personalization:** Customize coffee intensity, length, and temperature using the "MY menu" function.
- **Bean-to-Cup System:** Fully automatic process from whole beans to a finished beverage.

## 4. INITIAL SETUP

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### 4.1 Unpacking and Placement

1. Remove all packaging materials from the appliance and its accessories.
2. Place the machine on a stable, level surface, away from water splashes and heat sources.
3. Ensure adequate space around the machine for ventilation and access to components.

### 4.2 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Rinse the tank with fresh water.
3. Fill the tank with fresh, cold tap water up to the MAX level indicator.
4. Insert the water filter (if supplied) into the tank as per its instructions.
5. Replace the water tank securely in the machine.

### 4.3 Filling the Bean Container

1. Open the lid of the bean container located on top of the machine.
2. Pour fresh coffee beans into the container. Do not fill above the MAX level.
3. Close the lid securely.

### 4.4 First Use and Priming

1. Plug the appliance into a suitable power outlet.
2. Turn on the machine using the power button.
3. The machine will perform an automatic rinsing cycle. Follow any on-screen prompts.
4. Set the water hardness according to your local water supply. Refer to the detailed instructions in the full manual for this procedure.



Figure 4.1: The control panel with LCD screen for operation.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Making Coffee

1. Ensure the water tank is filled and the bean container has enough coffee beans.
2. Place one or two cups under the coffee spouts.
3. Select your desired beverage from the control panel (e.g., Espresso, Lungo, Coffee).
4. The machine will automatically grind the beans and brew your coffee.
5. To stop brewing early, press the selected beverage button again.

### 5.2 Using the Steam Wand for Milk Frothing

1. Fill a pitcher with cold milk (dairy or non-dairy).
2. Position the steam wand into the milk.
3. Select the steam function on the control panel.
4. Once steam is dispensed, move the pitcher to create a swirling motion for frothing.
5. Turn off the steam function when desired froth is achieved.
6. **Important:** Clean the steam wand immediately after each use to prevent milk residue buildup.



Figure 5.1: Using the steam wand for milk frothing.

### 5.3 Customizing Beverages (MY Menu)

The "MY menu" function allows you to personalize your coffee settings:

- **Intensity:** Adjust the amount of coffee ground for a stronger or milder taste.
- **Length:** Modify the volume of water used for your beverage.
- **Temperature:** Select your preferred coffee temperature.

Refer to the machine's display and the full manual for detailed steps on how to access and save your personalized settings.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance are crucial for the longevity and optimal performance of your coffee machine.

### 6.1 Daily Cleaning

- **Drip Tray and Coffee Grounds Container:** Empty and rinse daily. The machine will prompt you when the grounds container needs emptying.
- **Coffee Spouts:** Wipe with a damp cloth.
- **Steam Wand:** Clean immediately after each use with a damp cloth to remove milk residue.

## 6.2 Brew Unit Cleaning

The brew unit should be rinsed regularly (e.g., weekly) under running water.

1. Turn off and unplug the machine.
2. Open the service door and remove the brew unit by pressing the two red release buttons.
3. Rinse the brew unit thoroughly under cold running water until no coffee residue is visible.
4. Allow it to air dry before reinserting.

## 6.3 Descaling

The machine will automatically indicate when descaling is required. Follow the on-screen instructions and use a De'Longhi descaling solution. Regular descaling prevents limescale buildup and ensures optimal machine performance.

## 6.4 Water Filter Replacement

Replace the water filter approximately every two months, or as indicated by the machine, to maintain water quality and reduce descaling frequency.

## 7. TROUBLESHOOTING

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This section addresses common issues you might encounter. For more detailed troubleshooting, refer to the complete product manual or contact customer support.

Problem	Possible Cause	Solution
Coffee is too weak or watery.	Insufficient coffee dose. Grind setting too coarse. Water filter clogged.	Increase coffee intensity setting. Adjust grinder to a finer setting. Replace water filter.
Machine not dispensing coffee.	Water tank empty. Brew unit clogged. Descaling required.	Fill water tank. Clean the brew unit. Perform descaling cycle.
Milk frother not producing steam/froth.	Steam wand clogged with milk residue. Not enough steam pressure.	Clean the steam wand thoroughly. Ensure machine is at operating temperature for steam.

## 8. TECHNICAL SPECIFICATIONS

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Feature	Specification
Brand	De'Longhi
Model Number	ECAM 350.35.SB
Color	Silver and Black
Dimensions (L x W x H)	42.9 x 23.6 x 34.8 cm
Weight	9.33 Kilograms

Feature	Specification
Water Tank Capacity	2 Litres
Bean Container Capacity	300g
Power	1450 Watts
Voltage	230 Volts
Material	Stainless Steel
Automatic Shut-off	No
Special Feature	Timer

## 9. WARRANTY AND SUPPORT

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De'Longhi provides a warranty for this product according to the terms and conditions specified at the time of purchase.

Please retain your proof of purchase for any warranty claims.

Spare parts for the ECAM350.35 SB model are available for up to 10 years from the date of manufacture.

For technical assistance, service, or to purchase accessories and spare parts, please contact your local De'Longhi customer service or visit the official De'Longhi website.