

# IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Never allow the appliance 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 appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance 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 appliance for other than the intended use. This appliance 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

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- 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 appliance. If the appliance 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.

## IMPORTANT SAFEGUARDS

### Symbols used in these instructions

Important warnings are identified by these symbols.

It is vital to respect these warnings.



#### **Danger!**

Failure to observe the warning could result in life threatening injury by electric shock.



#### **Important!**

Failure to observe the warning could result in injury or damage to the appliance.



#### **Danger of burns!**

Failure to observe the warning could result in scalds or burns.



#### **Please note:**

This symbol identifies important advice or information for the user.

### Instruction for use

Read this Instruction for Use carefully before using the appliance. Failure to follow this Instruction for Use may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect this Instruction for Use.



#### **Please note:** Keep this Instruction for Use.

If the appliance is passed to other persons, they must also be provided with this Instruction for Use.

### Checking the appliance

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present.




Do not use the appliance if it is visibly damaged.

Contact De'Longhi Customer Services.

## DESCRIPTION

### Description of the appliance

(page 3 - A )

- 1 Filter holder for ground coffee or pods
- 2 Large filter for 2 cups ground coffee
- 3 Small filter for 1 cup ground coffee or pods
- 4 Steam knob
- 5 Tamper
- 6 Cup tray
- 7 Power cable
- 8 OK indicator light (coffee/hot water or steam temperature)
- 9 Appliance on light (  )
- 10 Function selector knob
- 11 Coffee/hot water delivering position (  )
- 12 Off position
- 13 Steam position (  )
- 14 Coffee measuring spoon
- 15 Boiler outlet
- 16 Steam/hot water tube
- 17 Cappuccino frother
- 18 Water tank
- 19 Water tank lid



#### **Important!**

Thoroughly clean with warm water all the accessories before use.

## INSTALLING THE APPLIANCE



#### **Important!**

When you install the appliance, you should respect the following safety warnings:

- Water penetrating the appliance could cause damage. Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the power cable in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).
- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls and at least 15 cm above the coffee maker.
- Never install the appliance in environments where the temperature may reach 0°C (32°F) or lower (the appliance may be damaged if the water freezes).

## Connecting the appliance



Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance. Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only. If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

## FILLING THE WATER TANK

1. Open the water tank lid (fig. 1) and then take out the tank by pulling upwards (fig. 2).





At first use, thoroughly clean the water tank with warm water.


2. Fill the tank with fresh clean water, taking care not to exceed the MAX level (fig. 3). Put the tank back in the appliance, **pushing it down** to open the valves located on the bottom of the tank;
3. More simply, the tank can also be filled without extracting it by pouring the water directly from a jug (fig. 1).



- It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.
- Never use the appliance without water in the tank and always remember to top up when the level drops about an inch/ 2cm from the bottom.

## SETTING UP THE APPLIANCE

1. Turn the appliance on by rotating the selector knob to the  position (fig. 4);
2. Insert the required coffee filter (1 or 2 cups) in the filter holder (fig. 8);
3. Attach the filter holder onto the machine without filling it with ground coffee (fig. 5);
4. Place a 0.5 l / 17 oz container under the boiler outlet and another 0.5 l / 0.5 l / 17 oz container under the cappuccino maker;
5. Wait until the **READY** light comes on (fig. 6) and immediately afterwards turn the selector dial to the  position (fig. 7) and let about half the tank discharge from the boiler outlet;
6. Then rotate the steam knob counter clockwise (fig. 18) and discharge all the water remaining in the tank from the cappuccino maker;

7. Rotate the steam knob clockwise and the selector dial to the  position;
8. Empty the two containers and replace them under the boiler outlet and the cappuccino maker and repeat points 5-6-7.




Now the appliance is ready for use.



**No water is delivered or pump is too noisy:** make sure the tank is filled and placed correctly and repeat the operation till water is delivered.

## Tips for a hotter coffee

To make espresso coffee at the right temperature, the coffee maker should be preheated as follows:

1. Turn the appliance on by turning the selector dial to  position (the relative light comes on) (fig. 4) and attach the filter holder onto the appliance without adding pre-ground coffee (fig. 5);
2. Place a cup under the filter holder. Use the same cup to be used later to prepare the coffee, in order to preheat it;
3. Wait until the **READY** light comes on (fig. 6) and immediately afterwards turn the selector dial to the  position (fig. 7) and let water discharge until the **READY** light turns off, then interrupt by turning the dial to the  position.
4. Empty the cup, wait until the **READY** light comes on again and then repeat the same operation.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

## HOW TO MAKE ESPRESSO COFFEE USING PRE-GROUND COFFEE



1. After preheating the appliance as described above, place the ground coffee filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 8. Use the smaller filter to make one coffee or the larger filter to make two coffees.
2. To make just one coffee, place one level measure of pre-ground coffee (about 7 g/0,25 oz) in the filter (fig. 12). To make two coffees, place two loosely filled measures (about 6 g / 0,21 oz +6 g/0,21 oz) of pre-ground coffee in the filter. Fill the filter a little at a time to prevent the pre-ground coffee from overflowing;



**Important:** For correct operation, before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.

3. Distribute the pre-ground coffee evenly and press lightly with the tamper (fig. 10). Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If

pressing is excessive, coffee delivery will be slow and the crema will be dark. If pressing is too light, coffee delivery will be too rapid and the crema will be skimpy and light coloured;

4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. Turn the handle firmly towards the right (fig. 5) to avoid water leaking out;
5. Place the cup or cups under the filter holder spouts (fig. 11). You are recommended to warm the cups before making coffee by rinsing them with a little hot water;
6. Make sure the **READY** light (fig. 6) is on (if off, wait until it comes on), then turn the selector to the  position (fig. 7). When the desired amount of coffee has been delivered, turn the selector to  to interrupt the flow;
7. To remove the filter holder, turn the handle from right to left;



**Danger of burns!** To avoid splashes, never remove the filter holder while the appliance is delivering coffee.

8. To turn the appliance off, turn the selector to the **0** position.


## HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in the section "Tips for a hotter coffee", making sure the filter holder is attached. This obtains a hotter coffee;




**Please note:** Please note. Use pods conforming to the ESE standard, indicated on the pack by the following symbol.

The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.


2. Place the filter for coffee pods (with the  symbol on the bottom) in the filter holder;
3. Insert the pod, centring it as far as possible on the filter (fig. 15). Always follow the instructions on the pod pack to position the pod on the filter correctly;
4. Attach the filter holder to the appliance. Always turn as far as it will go (fig. 5);
5. Proceed as in points 5, 6 and 7 in the previous section.

## HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups;
2. Turn the selector to the  position (fig. 16) and wait until the **READY** light comes on;
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume;





**Please note:** You are recommended to use 2% milk and at refrigerator temperature.

4. Place the recipient containing the milk under the cappuccino maker (fig. 17);
5. Wait until the **READY** light comes on. This indicates that the boiler has reached the ideal temperature for steam production;
6. Immerse the cappuccino frother in the milk for about 5 mm and rotate the steam knob counter clockwise (fig. 18) (rotating the knob more or less varies the quantity of steam discharged by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance;
7. When the milk has doubled in volume, immerse the cappuccino frother deeply and continue heating the milk (fig. 19). When the required temperature is reached (the ideal is 140°F), interrupt steam delivery by rotating the steam knob clockwise and placing the selector in the  position (fig. 14);
8. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder;



**Please note:**

- To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.
- To make coffee again after the milk has been frothed, first cool the boiler, or the coffee will be burnt. To cool it place a container under the boiler outlet, turn the selector to the  position and discharge water until the **READY** light goes off. Return the selector to the  position and then proceed to make coffee.

You are recommended to deliver steam for a maximum of 60 seconds and never to froth milk more than three times consecutively.

## CLEANING THE CAPPUCCINO MAKER AFTER USE





**Important!** For hygiene reasons, the cappuccino maker should always be cleaned after use.

Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 18).
2. Wait several minutes for the steam tube to cool down. Unscrew the cappuccino frother by rotating clockwise (fig. 20) and wash thoroughly with warm water.
3. Make sure the three holes in the cappuccino frother shown in fig. 21, are not blocked. If necessary, clean with a pin.
4. Clean the steam tube, taking care to avoid burns.
5. Screw the cappuccino frother back in place.

## HOT WATER

1. Turn the appliance on by turning the selector dial to  (fig. 4). Wait the **READY** indicator light comes on;
2. Place a recipient under the cappuccino maker;
3. When the **READY** indicator light comes on, turn the selector dial to the  position and at the same time, rotate the steam dial counterclockwise: Hot water is delivered from the cappuccino maker;
4. To interrupt delivery of hot water, rotate the steam dial clockwise and turn selector dial to **ON**.

You should not deliver hot water for more than 60 seconds.

## CLEANING

### Cleaning the machine

The following parts of the machine must be cleaned regularly:

- the coffee filters (2-3);
- the boiler outlet (15);
- the water tank (18);
- the cappuccino maker (17) as described in section "Cleaning the cappuccino maker after use".

#### **Important!**

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine. A soft, damp cloth is sufficient.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

#### **Danger!**

While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

#### **Please note:**

*If the appliance is not used for more than 3/4 days, before using it again, we strongly recommend you rinse the internal circuits through as described in Setting up the appliance.*

### Cleaning the coffee filters

About every 200 espressos or when the espresso drips out of the filter holder or not at all, clean the ground coffee filter holder as follows:

- Remove the filter from the filter holder.
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Remove the filter cap (fig. 22) by unscrewing in the direction indicated by the arrow on the cap.
- Remove the filter from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 23). Make sure the holes in

the metal filter are not blocked. If necessary, clean with a pin (see fig. 24)

- Replace the filter and gasket on the plastic disk as shown in fig. 25. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 26.
- Replace the resulting assembly in the steel filter container (fig. 26), making sure the pin is inserted into the hole in the support (see arrow in fig. 26).
- Finally, screw on the cap (fig. 27).

Failure to clean as described above invalidates the warranty.

### Cleaning the boiler outlet

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:

- Make sure the appliance is not hot and that it is unplugged from the outlet.
- Using a screwdriver, unscrew the screw connecting the espresso boiler outlet filter (fig. 28);
- Clean the outlet filter thoroughly in hot water using a brush.  
Make sure the holes are not blocked. If necessary, clean with a pin (fig. 24).

Failure to clean as described above invalidates the warranty.




### Cleaning the water tank



1. Clean the water tank regularly (about once a month) with a damp cloth and a little mild washing up liquid;
2. Rinse with running water;
3. Fill the tank with fresh water and replace the tank.

## DESCALING

We recommend descaling the coffee maker about every 200 coffees. We recommend using the De'Longhi descaler (purchase separately).

Proceed as follows:

1. Fill the tank with the descaler solution, obtained by diluting the descaler with water up to the max level;
2. Turn the selector dial to the  position;
3. Make sure the filter holder is not attached and place a recipient under the cappuccino maker;
4. Wait until the **READY** light comes on;
5. Turn the selector to the  position and deliver about 1/4 of the solution in the tank: from time to time turn the steam dial to the  position to discharge steam. Then interrupt delivery by turning the selector to the **ON** position and leave the solution to work for about 5 minutes;
6. Repeat point 5 another 3 times, until the tank is empty;

7. To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler);
8. Turn the selector to the /  position and deliver water until the tank is empty;
9. Repeat points 7 and 8.

## TROUBLESHOOTING

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact Customer Services.

PROBLEM	POSSIBLE CAUSE	SOLUTION
No espresso coffee is delivered	No water in the tank	Fill the tank with water
	The holes in the filter holder are blocked	Clean the filter holder spout holes
	The espresso boiler outlet is blocked	Clean as described in the "Cleaning" section
	Limescale in the water circuit	Descale as described in the "Descaling" section
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder has been inserted incorrectly or is dirty	Attach the filter holder correctly and rotate firmly as far as it will go
	The holes in the filter holder spouts are blocked	Clean the filter holder spout holes
	The espresso boiler gasket has lost elasticity or is dirty	Have the espresso boiler gasket replaced by Customer Services
The espresso coffee is cold	The READY light is not on when coffee delivery is selected	Wait until the READY light comes on
	No preheating was done	Pre-heat as indicated in the "Tips for a hotter coffee" section
	The cups were not preheated	Pre-heat the cups with hot water
	Limescale in the water circuit	Descale as described in the "Descaling" section
The pump is excessively noisy	The water tank is empty	Fill the tank
	The tank is not correctly in place and the valve on its base is not open	Press the tank down lightly to open the valve on the bottom
	There are air bubbles in the tank connector	Follow the instructions given in the "Hot water" section until water is delivered
The coffee is dripping too slowly (delivered from the spout too slowly)	The pre-ground coffee is pressed down too firmly	Press the coffee down less firmly
	There is too much pre-ground coffee	Reduce the quantity of pre-ground coffee
	The espresso boiler outlet is blocked	Clean as indicated in the "Cleaning" section
	The filter is blocked	Clean as indicated in the "Cleaning" section
	The pre-ground coffee is too fine or damp	Use only pre-ground coffee for espresso coffee makers and make sure it is not damp
	The wrong type of pre-ground coffee is being used	Use a different type of pre-ground coffee

The coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance as indicated in the "Descaling and Rinse" section
No milk froth is formed when making cappuccino	Milk not cold enough	Always use 2% milk at refrigerator temperature.
	Cappuccino maker dirty	Clean the holes in the cappuccino maker thoroughly
	Limescale in the water circuit	Descale as described in the "Descaling" section