

Symbols used in these instructions

Warnings are identified by these symbols. It is vital to respect these warnings.



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



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



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



This symbol identifies important advice or information for the user.

Letters in brackets

The letters in brackets refer to the legend in the description of the appliance on page 2.

Fundamental safety warnings



This is an electrical appliance and may cause electrical shocks. You should therefore follow these safety warnings:

- Never touch the appliance with damp hands or feet.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the power cable as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair. Turn it off, unplug from the mains socket and contact Customer Experience. See enclosed guarantee.
- If the plug or power cable is damaged, it must be replaced by De'Longhi Customer Experience only to avoid all risk.
- During cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.



Keep all packaging (plastic bags, polystyrene foam) away from children.



The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities,

or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.



This appliance produces hot water and steam that may form while it is in operation.

Avoid contact with splashes of water or hot steam.

When the appliance is in operation, please be aware that the cup warmer shelf becomes hot.

Designated use

This appliance is designed and made to prepare coffee and heat drinks. This is a household appliance only.

It is not intended to be used in:

- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments.

Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.

Instruction for use

Read these instructions 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.



Keep this Instruction for Use.

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

Disposal



In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

Introduction


Thank you for purchasing a De'Longhi coffee maker. We hope you enjoy using your new appliance. Take a few minutes to read this Instruction for Use. This will avoid all risks and damage to the appliance.

Description

The terminology below will be used repeatedly on the following pages.

Description of the appliance

(see page 2)

- A1. Steam dial
- A2. ON/OFF button 
- A3. ON light
- A4. Coffee or hot water button
- A5. Temperature OK for coffee/hot water light
- A6. Steam button
- A7. Temperature OK for steam light
- A8. Boiler outlet
- A9. Cup tray
- A10. Drip tray
- A11. Cappuccino maker
- A12. Steam or hot water spout
- A13. Power cable
- A14. Cup shelf
- A15. Water tank

Description of the accessories

(see page 2)

- B1. 1 cup filter 
- B2. 2 cups filter 
- B3. Pod filter 
- B4. Filter holder
- B5. Coffee measure/tamper

Installing the appliance

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).

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 10 A.

- If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified electrician.
- The power cable on this appliance must not be replaced by the user as this operation requires the use of special tools. If the cable is damaged or requires replacing, contact the De'Longhi's Customer Experience only to avoid all risks.

Filling the water tank

1. Open the water tank lid (fig. 1), then take out the tank by pulling upwards (fig. 2).
2. Fill the tank with fresh clean water, taking care not to exceed the MAX level (fig. 3). Replace the tank, pressing lightly downwards (to open the valve located on the bottom of the tank).
3. Alternatively, the tank can also be filled without removing it, pouring the water directly from a jug.



Important:

Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom.



Please note:

It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

Auto-off

To save energy, an auto-off function turns the coffee maker off (light A3 goes off) when not used for a long period.

To turn the appliance on again, press the ON/OFF button (fig. 4).

How to make coffee

Setting up the appliance

The first time you use the appliance, rinse the internal circuits by proceeding as though you were making coffee (without the need for using coffee) until you have used at least two tanks of water. You can then make coffee.

Preheating the coffee unit

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



1. Turn the appliance on by pressing the ON/OFF button (the ON light comes on) (fig. 4) and attach the filter holder to the appliance without adding pre-ground coffee (fig. 5).
2. Place a cup under the filter holder (fig. 11).
Use the cup you will later use to make the coffee in order to preheat it.
3. Wait for the OK light to come on (fig. 6), then immediately press the coffee button (fig. 7). Allow the water to flow

out until the OK light goes off, then interrupt delivery by pressing the coffee button (fig. 7) again.

4. Empty the cup. Wait until the OK light comes on again then repeat the same operation. If you hear a loud buzzing noise, please refer to the Troubleshooting section.

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

How to prepare espresso coffee using pre-ground coffee

1. After preheating the appliance as described in the previous paragraph, place the pre-ground coffee filter in the filter holder. Use the  filter (B1) to make one coffee or the  filter (B2) to make two coffees.
2. To make just one coffee, place one level measure of pre-ground coffee (about 7 g) in the filter (fig. 9). To prepare two coffees, place two loosely filled measures (about 6+6 g) 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 thin and light coloured.

4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. Rotate 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 heat the cups before making the coffee by rinsing them with a little hot water or placing them to warm on the cup shelf on top of the appliance for at least 15-20 minutes (fig. 12).
6. Make sure the OK light (fig. 6) is on (if off, wait until it comes on), then press the coffee button (fig. 7). Once the required amount of coffee has been delivered, interrupt delivery by pressing the same button (fig. 7). (You should not deliver coffee for more than 45 seconds).
7. To remove the filter holder, rotate 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 dispose of the used coffee, block the filter in place, then empty the coffee by turning the filter holder upside down and tapping (fig. 13).
9. To turn the coffee maker off, press the ON/OFF button (fig. 4).

How to prepare espresso coffee using pods


1. Preheat the appliance as described in the section "Preheating the coffee unit", making sure the filter holder is attached. This results in a hotter coffee.



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 pod coffee filter (B3 ) in the filter holder (fig. 14).
3. Insert a pod, centring it as far as possible on the filter. 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 rotate 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 coffee

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the steam button (fig. 15).
3. In the meantime, fill a carafe with about 100 g of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the carafe, bear in mind that the milk doubles or triples in volume.



Please note:

You are recommended to use semi-skimmed milk at refrigerator temperature.

4. Place the carafe containing the milk under the cappuccino maker.
5. Wait until the steam OK light comes on (fig. 16). This indicates that the boiler has reached the ideal temperature for steam production.
6. Open the steam dial for a few seconds to eliminate all water from the circuit. Close the dial.
7. Dip the cappuccino maker in the milk by a few millimetres



(fig. 17), taking care not to immerse it beyond the limit indicated by the arrow in fig. 17. Turn the dial anticlockwise (fig. 18) for at least half a turn. Steam is discharged from the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, immerse the cappuccino maker in the milk and rotate the container with slow upward movements.

8. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk. When the required temperature (the ideal is 60°C) and froth density is reached, interrupt steam delivery by turning the steam dial clockwise and pressing the steam button again. To turn the appliance off, press the ON/OFF button (fig. 4). (The corresponding ON light on the control panel goes off).
9. 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, cool the boiler first or the coffee will be burnt. To cool the boiler follow the instructions for "Hot water". You can then make coffee.
- You are recommended to deliver steam for a maximum of 60 seconds and never to froth milk more than three times consecutively.



Important:

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

Proceed as follows:

1. Deliver a little steam for a few seconds (points 2, 5 and 6 of the previous section) by turning the steam dial (fig. 18). This causes the cappuccino maker to purge any milk left in its circuits. Press the ON/OFF button to turn the appliance off.
2. **Caution! Cappuccino maker may be hot.** With one hand, hold the cappuccino maker tube firmly and with the other, release the cappuccino maker by turning it clockwise, then pull it off downwards (fig. 19).
3. Remove the steam connection nozzle from the spout by pulling it downwards (fig. 19).
4. Wash the cappuccino maker and steam connection nozzle thoroughly with warm water (fig. 20).

5. Check the hole shown by the arrow in fig. 21 is not blocked. If necessary, clean with a pin.
6. Put the steam connection nozzle back, pressing forcefully upwards to insert it onto the steam tube.
7. Replace the cappuccino maker by pushing upwards and turning anticlockwise.

Hot water

1. Turn the appliance on by pressing the ON/OFF button (fig. 4). Wait until the OK light comes on (fig. 6).
2. Place a container under the cappuccino maker.
3. Press the delivery button (fig. 7) and at the same time turn the steam dial anticlockwise (fig. 18). Water comes out of the cappuccino maker.
4. To interrupt delivery of hot water, turn the steam dial clockwise and press the delivery button again (fig. 7). You should not deliver steam for more than 60 seconds.

Cleaning



Danger!

Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

Cleaning the drip tray



Important!

The drip tray is fitted with a level indicator (red) showing the level of water it contains (fig. 22).

Before the indicator protrudes from the cup tray, the drip tray must be emptied and cleaned, otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

1. Remove the drip tray (fig. 22).
2. Remove the cup tray, empty the water and clean the drip tray with a cloth, then reassemble the drip tray.
3. Put the drip tray back in place.

Cleaning the coffee filters

Clean the coffee filters regularly by rinsing under running water. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 23).

Cleaning the boiler outlet

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

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet (fig. 24);
- Clean the boiler with a damp cloth (fig. 25);

Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.

- Rinse under running water, rubbing all the time.
- Replace the boiler outlet, making sure the gasket is correctly positioned.

Failure to clean as described above invalidates the guarantee.

Other cleaning operations

1. Do not use solvents or abrasive detergents to clean the coffee maker. Use a soft damp cloth only.
2. Clean the filter holder cup, filters, drip tray and water tank regularly.

Cleaning the water tank

Clean the water tank (A15) regularly (about once a month) with a damp cloth and a little mild washing up liquid.



Danger!

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

Descaling

You are recommended to descale the coffee maker about every 200 coffees. You should use commercially available De'Longhi descaler.



Important!

- Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warnings given on the descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes.
- You should use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.

Proceed as follows:

1. Fill the tank with the descaler solution obtained by diluting the descaler with water following the instructions on the pack.
2. Press the ON/OFF button and wait for the OK light to come on.
3. Make sure the filter holder is not attached and position a container under the boiler outlet.
4. Press the coffee button and deliver about 1/4 of the solution in the tank, turning the steam dial at intervals to allow a little solution to flow out. Then stop the flow by pressing the button again and leave the solution to act for about five minutes.

5. Repeat point 4 a further three times until the tank is completely empty.
6. To eliminate residues of solution and limescale, rinse the tank well, fill with clean water (without descaler) and put back in place.
7. Press the coffee button (fig. 6) and deliver water until the tank is completely empty.
8. Repeat operations 6 and 7 again.

Repair of damage to the coffee maker caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

Technical data

Mains voltage:	220-240V~50/60Hz
Absorbed power:	1100W
Pressure:	15 bar
Water tank capacity:	1.4 litres
Dimensions WxHxD	255x305x300 (382) mm
Weight	4.15 kg




The appliance complies with the following EU directives:

- Low Voltage Directive 2006/95/EC and subsequent amendments;
- EMC Directive 2004/108/EC and subsequent amendments;
- European Stand-by Regulation 1275/2008
- Materials and accessories coming into contact with food conform to EEC regulation 1935/2004.



None of the components or accessories is dishwasher safe.

Problem	Possible causes	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 chapter “Cleaning the boiler outlet”
	Limescale in the water circuit	Descale as described in the section “Descaling”
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder is inserted incorrectly	Attach the filter holder correctly and rotate firmly as far as it will go
	The espresso boiler gasket has lost elasticity	Have the espresso boiler gasket replaced by Customer Services
	The holes in the filter holder spouts are blocked	Clean the filter holder spout holes
	Too much coffee in the filter	Avoid over-exceeding the recommended dosage of coffee in the filter.
The espresso coffee is cold	The coffee OK light was not on when the coffee button was pressed	Wait until the OK light comes on
	No preheating was done	Preheat the cups and filter holder with
	The cups were not preheated	Preheat the cups with hot water
	Limescale in the water circuit	Descale as described in the section “Descaling”
The pump is excessively noisy	The water tank is empty	Fill the tank
	The tank is incorrectly inserted and the valve on the bottom 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 crema is too light (delivered from the spout too fast)	The pre-ground coffee is not pressed down firmly enough	Press the pre-ground coffee down more firmly (fig. 10)
	There is not enough pre-ground coffee	Increase the quantity of pre-ground coffee
	The pre-ground coffee is too coarse	Use pre-ground coffee for espresso coffee makers only
	The wrong type of pre-ground coffee is being used	Change the type of pre-ground coffee
	The wrong filter is being used when using ESE pods	Only use the ESE filter 
No milk froth is formed when making cappuccino	Milk not cold enough	Always use semi-skimmed milk at refrigerator temperature.
	Cappuccino maker is dirty	Thoroughly clean the holes in the cappuccino maker, in particular those indicated in figure 21.
	Limescale in the water circuit	Descale as described in the section “Descaling”

The coffee froth is too dark (delivered from the spout too slowly)	The pre-ground coffee is pressed down too firmly	Press the coffee down less firmly (fig. 6)
	The quantity of coffee is excessive	Reduce the quantity of pre-ground coffee
	The espresso boiler outlet is blocked	Clean as described in the chapter "Cleaning the espresso boiler outlet".
	The filter is blocked	Clean as described in the section "Cleaning the filter"
	The pre-ground coffee is too fine	Use pre-ground coffee for espresso coffee makers only
	The pre-ground coffee is too fine or damp	Use pre-ground coffee for espresso coffee makers only and make sure it is kept dry
	The wrong type of pre-ground coffee is being used	Use a different type of pre-ground coffee
	Limescale in the water circuit	Descale as described in the section "Descaling"
The appliance goes off	Auto-off has been triggered	Press the ON/OFF button to turn the appliance on again