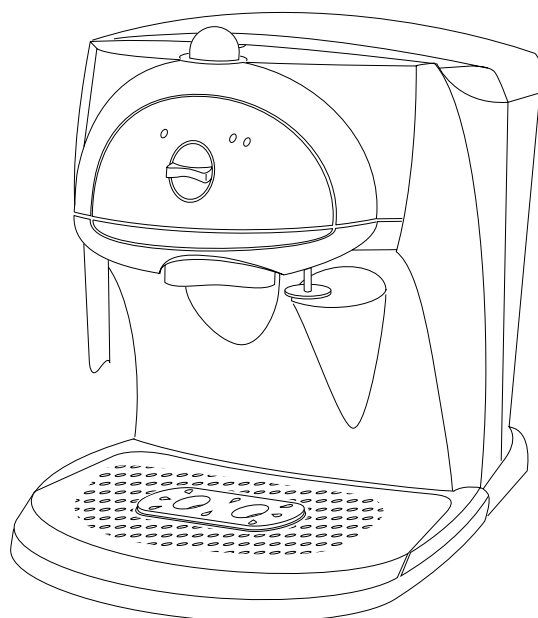


COFFEE MACHINE



Instructions for use

ELECTRICAL CONNECTION (UK ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.
WARNING: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.
With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.


WARNING - THIS APPLIANCE MUST BE EARTHED
IMPORTANT

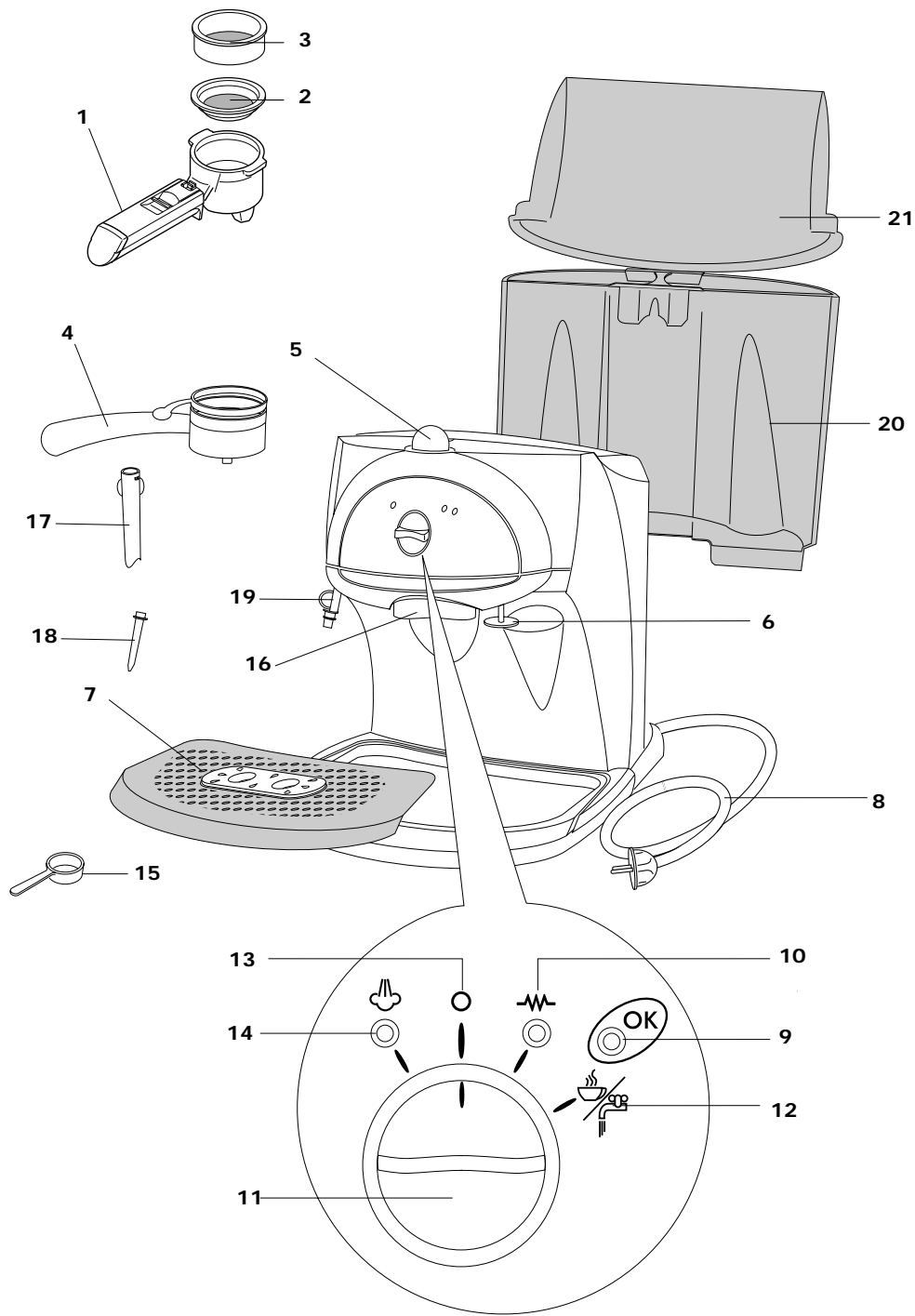
The wires in the mains lead are coloured in accordance with the following code:

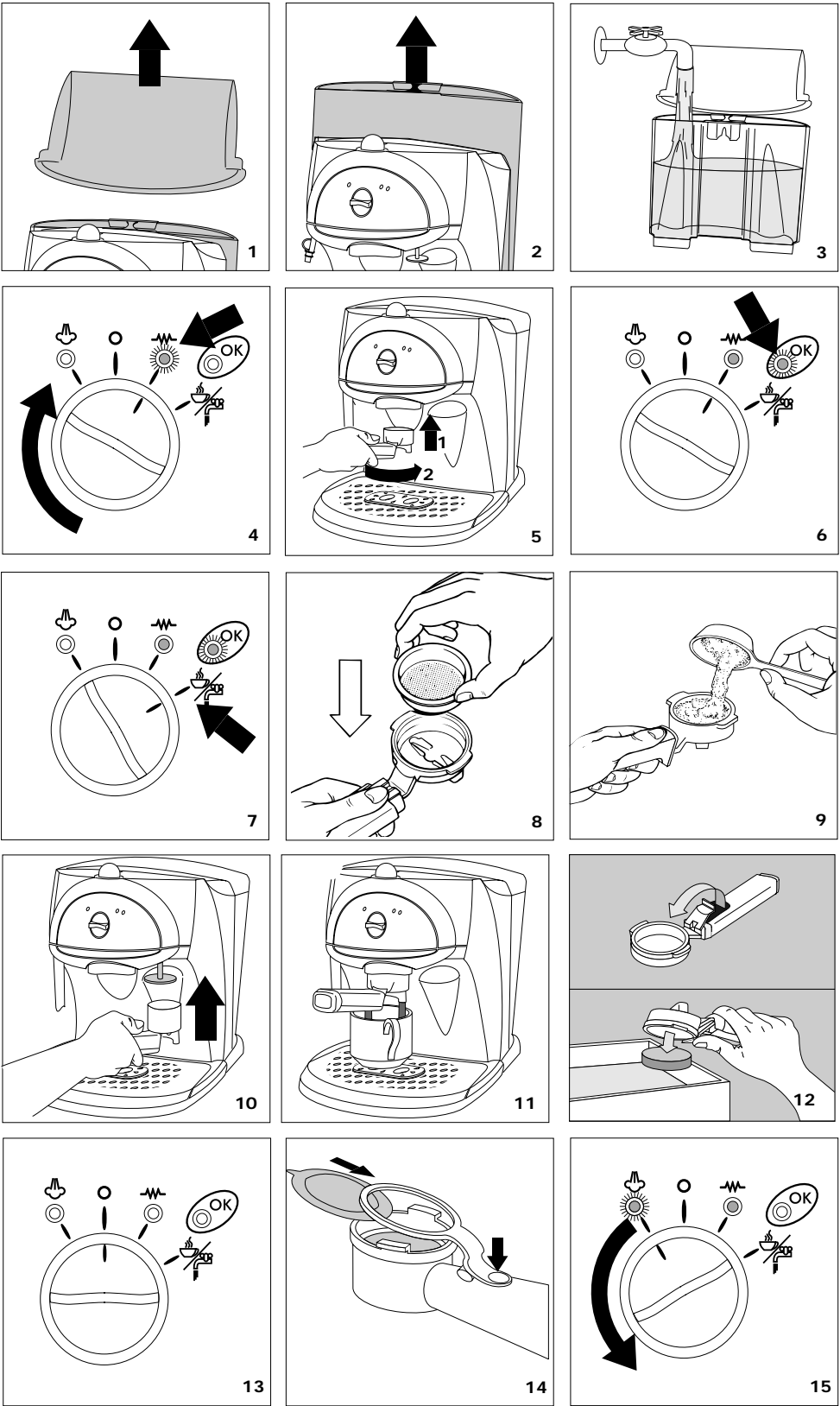
Green and yellow:	Earth
Blue:	Neutral
Brown:	Live

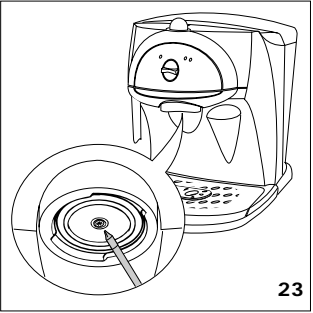
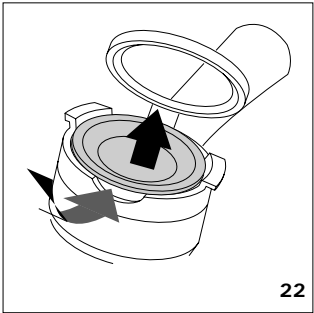
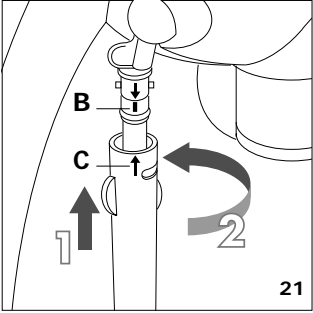
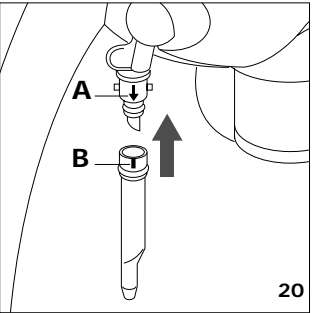
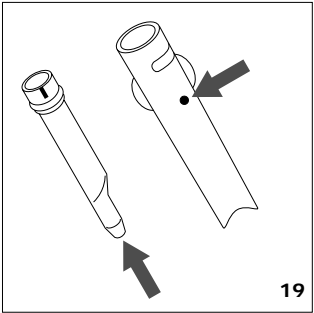
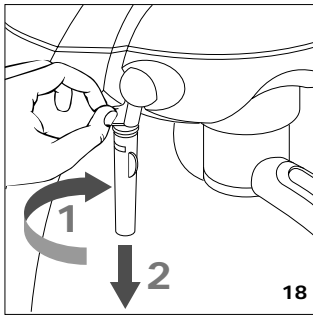
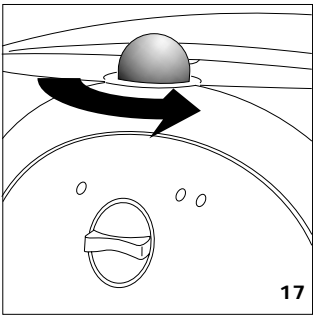
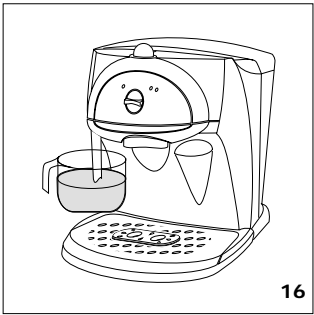


- If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.
The blue wire must be connected to the terminal marked with the letter N or coloured black.
The brown wire must be connected to the terminal marked with the letter L or coloured red.










GB

Thank you for choosing this Delonghi coffee machine. To get the very best out of your new coffee machine it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

DESCRIPTION OF THE APPLIANCE

The following terms are used throughout the instruction manual

- 1 Filter holder for ground coffee
- 2 1-cup filter
- 3 2-cup filter
- 4 Filter holder for pods (if fitted)
- 5 Steam release knob
- 6 Coffee tamper
- 7 Removable drip tray - black area inside for positioning cups
- 8 Power supply cable
- 9 'OK' light
- 10  Boiler on function
- 11 Selector knob
- 12  Espresso function
- 13 "O" OFF position
- 14  Cappuccino function (for milk frothing)
- 15 Coffee measuring spoon
- 16 Boiler outlet
- 17 Milk frother
- 18 Steam nozzle
- 19 Delivery tube
- 20 Water tank
- 21 Lid for water tank

SAFETY WARNINGS

- This machine has been built to "make coffee" and to "reheat beverages"; please be careful to avoid burns from the sprays of hot water or steam and avoid any improper use.
- When the appliance is in use, do not touch any of the machine's hot surfaces.
- After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified service professional.
- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within the reach of children as this could be a potential source of danger.

- This appliance is to be utilised for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- The manufacturer takes no responsibility for damage derived from improper use.
- Never touch the appliance with wet or damp hands.
- Never allow the appliance to be used by children or unfit persons.
- In case of breakdown or malfunctioning, turn off the appliance immediately and do not touch it. For repairs, please contact a Service Centre authorized by the manufacturer and request the use of original replacement parts only. The lack of respect for this point may compromise the safe use of the appliance.
- The power supply cable of this appliance must never be replaced by the user, because its replacement requires the use of special tools. If the cable should become damaged, or in case it needs to be replaced, please go to a Service Centre authorized by the manufacturer.
- When the appliance is not in use, turn off and disconnect the plug from the socket.
- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your appliance, particularly in the vicinity of young children.

INSTALLATION

- Place the coffee maker on flat work surface at a safe distance from taps and sinks.
- Check that the voltage corresponds to that indicated on the appliance rating plate. The appliance must always be connected to a well-earthed socket rated at 10 A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- In the event of incompatibility between the plug on the appliance and the socket, have the plug replaced with another of the right type by a qualified professional. If the cable is damaged or requires replacing, contact a service centre authorised by the manufacturer only.
- Never install the machine in an environment that can reach a temperature less than or equal to 0°C (if the water in it freezes, the coffee maker may be damaged).
- When the machine is in operation, any additional cable can be stored in the machine by inserting it back into the cable supply outlet.

USING YOUR MACHINE FOR THE FIRST TIME

When you are using the machine for the first time, you should wash all the accessories i.e. filter holder, steam nozzle etc in warm soapy water and rinse. To ensure best tasting coffee the internal circuits must also be flushed through at least five times. To do this follow the directions below in "How to prepare espresso coffee" but use only water and not coffee.

HOW TO PREPARE ESPRESSO COFFEE

FILLING THE WATER TANK:





To remove the water tank simply pull upwards (fig 2) and fill the tank at the sink (fig 3). Do not exceed the MAX level on the water tank. The tank may also be filled without removing it, simply by pouring water into it directly from a jug.


Replace the tank by connecting the valve at the bottom of the tank with the hole in the base on the machine.

Note: Do not operate the appliance without water in the tank and always remember to fill the tank when the water level goes below the MIN level.

PREHEATING THE COFFEE MACHINE


To ensure your espresso coffee is dispensed at the right temperature it is essential that the coffee unit is preheated.

- Turn the selector knob so that the indented line on the selector knob points to the boiler on function . Red light next to  will come on (fig 4).
- Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig 5). Push upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance.
- Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
- Wait until the orange "OK" light comes on (fig 6) and turn the selector knob to the espresso function  position (fig 7). Allow water to flow until the orange "OK" light goes out, then stop the flow of water by turning the selector knob to the boiler on function  (fig 4).
- Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.
- For optimum preheating, the selector knob can be left

in the "boiler on"  position for approximately half an hour before making any coffee.



HOW TO PREPARE ESPRESSO COFFEE:

Hints and Tips:

- It is important to use a high quality ground coffee with a fine grind in order to avoid the obstruction of the filter during the brewing.
 - It is important to ensure that the filter is clean before filling with coffee.
 - Tamping the coffee gives a better quality espresso. If you press too hard, the coffee comes out slowly and the cream is dark in colour. If on the other hand, the coffee is not pressed enough, it will come out too quickly and the cream will be light in colour.
 - Preheating the machine will ensure your coffee is dispensed at the correct temperature
 - Espresso is a strong dark coffee with a distinctive caramel coloured froth, known as the "crema". Espresso coffee is best served in small "demi-tasse" cups, with a half cup being the ideal serving (approx 1 1/2 - 2 fl oz).
1. After carrying out the preheating of the machine as described in the preceding section, in order to make just one cup of espresso coffee, insert the 1-cup filter (the smaller of the two provided) into the filter holder (Fig. 8) and fill it with one level measuring spoon of ground coffee – about 7 grams. If you wish to prepare two cups of espresso coffee, use the 2-cup filter (the larger of the two provided) and fill it with two less-than-level measuring spoons of ground coffee (about 6+6 grams).
 2. Distribute the ground coffee uniformly and press it lightly with the pressing pad (Fig. 10).
 3. Remove any excess coffee from the filter holder rim and attach the filter holder to the machine. To do this push the filter holder upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance (fig 5).
 4. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip tray (fig 11). Ensure that the cup or cups line up with the dispensing holes on the filter holder.
 5. Wait until the "OK" light comes on (fig 6) then turn the selector knob to the espresso function  (fig 7) until the desired quantity of coffee is obtained (approx 1 1/2 - 2 fl oz or 1/2 "demi-tasse" cup).
 6. To detach the filter holder, turn the handle from right to left. To avoid any splashing, do not detach

the filter holder while the machine is dispensing coffee.

7. To remove the used coffee, hold the filter locked with the special lever that is built into the handle and let the coffee fall out by knocking the overturned filter holder (Fig. 12).
8. To switch off the coffee machine, turn the selector knob on the appliance to the OFF position "O" (fig 13)

Note: To prepare the coffee after having frothed the milk, first let the boiler cool down, otherwise the coffee will be burnt. To cool the boiler, place a container underneath the outlet, turn the selector knob to the  "espresso function" position and allow the water to be released until the OK light goes off. Place the selector knob back in the  position and prepare the coffee as described in the previous paragraphs.

HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR PODS (if fitted):

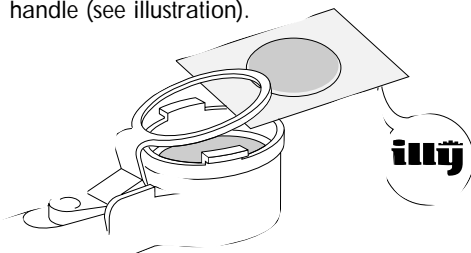
- Preheat the machine as described in the above preheating section.
- Press the filter holder button and insert the pod into the filter (fig 14).

Note: Use pods which conform to the ESE standard: this will be indicated on the packaging by the following symbol:




The ESE standard is a system accepted by the leading coffee pod manufacturers, and allows espresso coffee to be prepared simply and without any mess.

- Attach the filter holder onto the machine, moving from left to right (fig 5).
- Proceed as in points 4, 5 and 6 in the previous section on how to prepare espresso.
- To remove the pod, press the button on the filter holder and simply lift the pod out
- To turn the coffee machine off, turn the selector knob on the appliance to the Off position "O" (fig 13). If you use the "illycafe" coffee pods supplied in your coffee machine, use the special filter holder. Insert the coffee pod ensuring the name "illy" is facing down and the long side of the pod is parallel to the handle (see illustration).



HOW TO MAKE CAPPUCCINO

1. Prepare espresso coffee, using cups that are large enough for cappuccinos (see "How to prepare espresso coffee").
2. Turn the selector knob to the  position (fig. 15). The "cappuccino function" and "boiler on" red lights will come on. Wait until the orange "OK" light comes on, to indicate that the boiler has reached the ideal temperature for producing steam.
3. In the meantime, fill a container with approximately 3 fl. oz of milk for each cappuccino to be prepared. The milk must be cold from the refrigerator (not warm!). In choosing the container, bear in mind that the volume of the milk will increase by 2 or 3 times. Semi skimmed milk gives best results.

NOTE: We suggest you used semi-skimmed milk at refrigerator temperature.



4. Position the container with the milk in it under the milk frother (fig. 16).
5. Immerse the cappuccino maker nozzle about 2 cm deep into the milk and turn the steam knob in an anti-clockwise direction (fig. 17) (by turning the knob to a greater or lesser extent, it is possible to vary the quantity of steam that comes out from the cappuccino maker). At this point, the milk will begin to increase in volume and to appear frothy.
6. Once the desired temperature has been reached (the ideal temperature is 60°C), stop the delivery of steam by turning the steam knob in a clockwise direction and at the same time positioning the selector knob at "O" (fig. 13).
7. Pour the frothed milk into the cups containing the espresso coffee. Your cappuccino is now ready. Add sugar to taste and, if desired, sprinkle a little powdered chocolate on top of the froth.

IMPORTANT: always clean the milk frother and steam nozzle immediately after use. Proceed as follows:

1. By turning the steam knob (fig. 17), allow a little steam to come out for a few seconds. Then close firmly by turning clockwise.
2. Hold the upper part tight with one hand and use your other hand to unscrew the cappuccino maker, rotating it in a clockwise direction, and remove it from the nozzle (fig. 18).
3. Remove the steam nozzle by sliding it off the delivery tube (fig. 19).
4. Wash the cappuccino maker and steam nozzle thoroughly with tepid water.
5. Check that the two holes shown in fig. 20 are not

- blocked. If necessary, clean them with the help of a pin.
6. Re-attach the steam nozzle by inserting it into the steam tube and aligning the 'A' arrow with the 'B' notch, as indicated in figure 20.
 7. Re-attach the cappuccino maker by sliding it all the way into the steam nozzle, aligning the 'C' arrow with the 'B' notch, as shown in figure 21, and then turning it in an anti-clockwise direction.

PRODUCING HOT WATER

1. Turn on the coffee unit by turning the selector knob to the  position (fig. 4).
2. Position a container under the cappuccino maker.
3. When the 'OK' pilot light comes on, position the selector knob at  (fig. 7) and at the same time turn the steam knob in an anti-clockwise direction (fig. 17); hot water will come out from the cappuccino maker.
4. To stop the flow of hot water, turn the steam knob in a clockwise direction and position the selector knob at "O".

CLEANING AND MAINTENANCE

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

After use, it is necessary to clean the filter holder in the following manner:

- Turn the bottom of the filter holder in an anti-clockwise direction and take it off (fig. 22).
- Rinse with hot water.
- Replace the bottom.

Every so often it is necessary to eliminate the build up that forms on the metal crown of the filter holder, immersing it in hot water for about ten minutes and then activating the cursor several times.

Never wash the filter holder in the dishwasher.

In the event of the coffee maker remaining unused for a long period, it is not recommended that the filter holder be left attached, because the gasket of the boiler could lose its elasticity.

CLEANING THE FILTER HOLDER FOR PODS (IF SUPPLIED)

Every so often, the filter holder for pods should be cleaned, as follows:

- press the filter holder button and remove the filter, as indicated in fig. 23
- check that the pinholes of the filter are not blocked. If necessary, clean it carefully with hot water, scrubbing it with an abrasive pad.
- clean the inside of the filter holder and the rubber gasket;
- replace the filter.

Never wash the filter holder in the dishwasher.

CLEANING THE ESPRESSO BOILER OUTLET

At least once a year, it is necessary to clean the outlet of the espresso boiler in the following manner:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 23);
- using a moist cloth, clean the area of the boiler where the outlet was positioned;
- brush the outlet with a little dish-washing liquid until all the pinholes are clean;
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.





OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Remove the drip-trays, empty them and wash them periodically.
3. Clean the water tank.

ATTENTION: during cleaning, never immerse the unit in water – it is an electrical appliance.

DESCALING

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific (store-bought) products for descaling of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with water using 1 liter of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (available from chemists);
3. Turn the selector knob to the  position and wait until the 'OK' light comes on.
4. Check that the filter holder is not attached and place a container under the outlet of the machine;
5. Turn the selector knob to the  position and allow half of the solution in the tank to flow out. Then stop the flow by turning the selector to the "O" position.
6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty;
7. To eliminate the remains of the solution and the calcium, rinse the tank well, fill it with clean water and replace.
8. Turn the selector knob to the  position and allow all of the remaining solution in the tank to flow out.
9. Turn the selector knob to the  position and repeat operations 7 and 8 one more time.

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the descaling process described above is not carried out regularly.

PROBLEM	POSSIBLE CAUSES	SOLUTION
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> • Lack of water in the tank. • The holes in the filter holder spouts are blocked. • The outlet of the espresso boiler is blocked. • The tank is badly inserted and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the water tank. • Clean the holes in the spouts. • Clean as indicated in the "Cleaning the espresso boiler outlet" section. • Press the tank lightly so as to open the valve at the bottom.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> • The filter holder is badly inserted. • The gasket of the espresso boiler has lost elasticity. • The holes in the filter holder spouts are blocked. 	<ul style="list-style-type: none"> • Attach the filter holder on correctly and turn it all the way. • Have the espresso boiler gasket replaced at an Service Centre • Clean the holes in the spouts.
The espresso coffee is cold.	<ul style="list-style-type: none"> • The 'OK' pilot light was not on when the coffee delivery switch was pressed. • The preheating was not carried out. • The cups were not preheated. 	<ul style="list-style-type: none"> • Wait until the OK pilot light comes on. • Carry out the preheating as indicated in the "Preheating the coffee unit" section. • Preheat the cups by rinsing them in hot water.
The pump is too noisy.	<ul style="list-style-type: none"> • The water tank is empty. • The tank is inserted wrongly and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the tank. • Press the tank lightly so as to open the valve at the bottom.
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough. • The quantity of ground coffee is scarce. • The coffee is not ground finely enough. 	<ul style="list-style-type: none"> • Tamp the ground coffee down more. • Increase the quantity of coffee. • Only use coffee specifically ground for espresso coffee machines.
The coffee cream is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed. • The quantity of ground coffee is too much. • The espresso boiler outlet is blocked. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee less. • Decrease the quantity of ground coffee. • Clean the outlet as described in "Cleaning the espresso boiler outlet" section. • Only use coffee specifically ground for espresso coffee machines.
The coffee has an acidic taste.	<ul style="list-style-type: none"> • The unit was not sufficiently rinsed after the descaling process procedure. 	<ul style="list-style-type: none"> • Rinse the unit as described in the "descaling" section.
The milk does not froth when making a cappuccino.	<ul style="list-style-type: none"> • The milk is not cold enough. • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Always use milk at refrigerator temperature. • Carefully clean the pinholes in the milk frother