

## Symbols used in the present instructions

Important warnings carry these symbols. It is vitally important to observe these warnings.



*Danger!*

Failure to observe this warning can be the cause of lesions from electric shock which may endanger life.



*Caution!*

Failure to observe this warning can be the cause of lesions or of damage to the appliance.



*Danger of scalding!*

Failure to observe this warning can be the cause of scalds or burns.



*Take note:*

This symbol highlights advice or information important for the user.

## Important safety warnings



*Danger!*

As the appliance uses electric current, the possibility of electric shocks cannot be excluded. Therefore, please pay attention to the following safety warnings:

- Do not touch the appliance with wet hands or feet.
- Do not touch the plug with wet hands.
- Ensure that the electric socket used is always freely accessible, so that the plug can be easily disconnected when necessary.
- If you wish to remove the plug from the socket, hold the plug itself. Never pull the electric cable, as this may damage it.
- To disconnect the appliance completely, remove the plug from the electric socket.
- If the appliance breaks down, do not attempt to repair it. Switch off the appliance, remove the plug from the socket and contact Technical Assistance.
- If the plug or supply cable are damaged, then, in order to avoid any possible risks, have them replaced solely by De'Longhi Technical Assistance.



*Caution:*

Keep all packaging material (plastic bags, expanded polystyrene) out of the reach of children.



*Caution:*

The appliance should not be used by people (including children) with limited psychological/physical/sensory capacity,

or with insufficient expertise or knowledge, unless they are carefully supervised and instructed by a responsible person. Children should be supervised and not allowed to play with the appliance.



*Danger of scalding!*

This appliance produces hot water, and when in use can form steam vapour.

Take care not to come into contact with jets of hot water or steam.

## Use in conformity with purpose

This appliance is designed for the preparation of coffee and for heating beverages.

The appliance is intended solely for domestic use. It is not meant to be used in:

- rooms used as kitchens by the staff of shops, offices and other work-places
- farmhouse holiday accommodation
- hotels, motels and other places offering hospitality
- room lets

Any use other than that intended shall be considered improper and therefore dangerous. The manufacturer is not responsible for injuries resulting from improper use of the appliance.

## Instructions for use

Read these instructions carefully before using the appliance.

Failure to respect these instructions can be the source of lesions and of damage to the appliance.

The manufacturer is not responsible for any damage resulting from a failure to respect these instructions for use.



*Take note:*

Keep these instructions carefully. If this appliance is ever passed on to other persons, ensure that they are also given these instructions for use.

## Checking the item

After removing the packaging, check that the appliance is intact and complete with all its accessories. Do not use the appliance if it is obviously damaged. Contact your Authorized Technical Assistance.

## Installation of the appliance



*Caution!*

When installing the appliance, the following safety instructions must be observed:

- The appliance emits heat into the surrounding environment. After positioning the appliance on the

# Preparation of filter coffee

work-surface, check that there is a free space of at least 3 cm between the surfaces of the appliance, both to the sides and the rear, and a space of at least 25 cm above the coffee machine.

- Any penetration of water into the machine can cause damage. Do not position the appliance near taps or wash-basins.
- The appliance may be damaged if the water inside it is allowed to freeze.

Do not install the appliance in a room where the temperature is liable to drop below freezing.

- Position the power cable in such a way that it is not liable to be damaged by sharp edges or by contact with hot surfaces (for example, electric plates).

## Connection of the appliance



### Caution!

Ensure that the voltage of the electrical supply corresponds to that given on the data plate attached to the bottom of the appliance.

Only connect the appliance to a properly installed electrical socket which has a minimum yield of 10A and is fitted with an efficient earth.

If there is incompatibility between the plug and the socket, the plug should be exchanged for a suitable type, and only by a professional person.

## Technical Data


Voltage:	220-240V~50/60Hz
Capacity:	1750W
Dimensions (l x h x p):	372 x 323 x 262 (or 370) mm
Espresso pump pressure:	15 bar
Espresso boiler:	Stainless steel
Espresso tank capacity:	1.2 L
Filter coffee tank capacity:	1.4 L
Length of power cable:	1.2 m
Weight:	BCO420 = 7.15 kg BCO410 = 6 kg

## Antichlor filter

The filter eliminates the taste of chlorine in the water. To install the filter, proceed as follows:

- Release the container from its slot by pulling it upwards (fig. 1).
- Remove the antichlor filter from the plastic sachet and rinse it under a running tap (fig. 2).
- Open the container and carefully put the filter in place as shown in fig. 2.
- Close the container (fig. 2), and reposition it in its slot, pushing it firmly downwards.
- The antichlor filter should be replaced after 80 cycles, and at least after every 6 months of operation. spare filters are available by contacting Customer Experience.

## Preparation of filter coffee

- Open the filter-holder door, rotating it towards the right (fig. 3).
- Fill the jug to the level indicator relative to number of cups of coffee you wish to prepare, taking care not to exceed the MAX level (fig.4).
- Pour the water into the water-fill compartment (fig. 5).
- Position the permanent filter (if applicable), or the paper filter, in the filter-holder (fig. 6).
- Put the ground coffee in the filter using the measuring cup supplied, and level it off evenly (fig. 7). As a general rule, use a level measure of coffee (approx 7 grams) for every cup of coffee required (for example, 10 measures to obtain 10 cups).
- Close the filter-holder door and place the jug, with cover in place, onto the hot plate.
- Press the  switch. The light on the switch itself indicates that the filter coffee-maker is in operation.
- The coffee will begin to come out after a few seconds.

It is perfectly normal for the appliance to emit steam while the coffee is percolating.

To keep the coffee hot after the percolation process has finished, place the jug on the hot plate and leave the machine turned on (with the filter coffee light on): the coffee in the jug will be kept at the right temperature.

- To turn off the machine press the  switch.

## Preparation of espresso coffee



### Take note:

Before using for the first time, all the accessories should be washed and all the internal pipes of the appliance should be well rinsed. Proceed as if making coffee, repeating until two tanks of water have been emptied out. The coffee can then be

# Preparation of espresso coffee

prepared in the normal way.

## Water filter (only in certain models)

Certain models come with a water-filter in-pack. All models can have this water filter fitted. To install, proceed as follows:

1. Remove the filter from the packaging.
2. Rotate the calendar disc (see fig. 8) to reveal the next two months of use.






### Take note:

The filter will last the equivalent of two months if the appliance is used normally. If, on the other hand, the machine is left unused with the filter installed, it will last for the equivalent of 3 weeks, maximum.

3. Rinse the filter with at least 0.5 L of running water (fig. 9).
4. Immerse the filter completely in a basin of water, tipping it to allow any air bubbles to escape (fig. 10).
5. Fill the water-tank, insert the filter in its proper slot (fig. 11) and push it firmly down.

## Pre-heating the coffee machine

To obtain an espresso coffee at the right temperature, you are advised to pre-heat the machine in the following way:

1. Switch on the machine by turning the selector dial into the  position (the relative light will come on) (fig. 12). Insert an espresso coffee filter into the filter holder, ensuring that the pin is correctly inserted into its proper slot as indicated in fig. 13. Use the smaller filter if you want to make one cup of coffee, or the larger filter if you wish to make two. Attach the filter-holder, complete with filter, to the machine (fig. 14), without filling it with ground coffee.
2. Position a cup under the filter-holder. Use the same cup in which you intend to make the coffee, so that it will pre-warm.
3. Wait for the OK light (fig. 15) and then immediately turn the selector dial to position  (fig. 16) Let the water come out until the OK light goes off, then stop it by turning the selector dial to position  (fig. 12) and empty the cup.

(It is normal for a small, harmless puff of steam to escape while the filter-holder is being detached).

## Preparation of espresso with ground coffee



1. First, pre-heat the machine and the filter-holder as described in the previous paragraph. Use the smaller filter if you want to make one cup of coffee, or the larger filter if you wish to make two.

2. If you only want to make one cup of coffee, fill the filter with a level measure of ground coffee, about 7gr (fig. 17). If, on the other hand, you wish to make two coffees, fill the filter with two scant measures of ground coffee (about 6+6 gr.). Fill the filter with small quantities at a time to avoid spillage of the ground coffee.



### Caution:


To guarantee correct functioning, before refilling the filter with ground coffee, ensure that it is free of any coffee powder residue from the previous infusion.

3. Distribute the ground coffee evenly and press it down lightly with the tamper (fig. 18). The way in which the ground coffee is pressed down is a very important factor in obtaining a good espresso. If you press too firmly, the coffee will come out slowly and have a thick, dark-coloured consistency. On the other hand, if you press too lightly, the coffee will come out too fast and will have a thin, light-coloured consistency.
4. Remove any excess coffee from the edge of the filter-holder, and attach the latter to the machine. Rotate the hand-grip firmly to the right (fig. 14) to avoid any water leakage.
5. Position the cup or cups under the nozzles of the filter-holder (fig. 19). It is advisable to warm the cups before making the coffee, by rinsing them with a little hot water.
6. Check that the OK light (fig. 15) is on (if it is off, wait until it comes on), and turn the selector dial to position  (fig. 16). Once you have obtained the quantity of coffee you want, stop the process by rotating the selector dial to position  (fig. 12). (It is advisable not to dispense coffee for more than 45 seconds)
7. To detach the filter-holder, rotate the hand-grip from right to left.



### Danger of scalding!

To avoid splashing, never detach the filter-holder while the machine is dispensing.

8. To dispose of used coffee, hold the filter fast while pressing it with the appropriate lever incorporated into the hand-grip. Then turn out the grounds by turning the filter-holder over and rapping it sharply (fig. 20).
9. To switch off the coffee machine, turn the selector dial to position .

## Preparation of espresso using pods

1. Carry out the preheating process as described in the paragraph "PREHEATING THE COFFEE MACHINE", ensuring

# Preparation of Cappuccino

that the filter-holder is left attached to the machine. By doing this you will obtain hotter coffee.



## Take note:

Use pods which conform to the ESE standard. This will be printed on the packet with the following trademark.



The ESE standard is a system accepted by the major pod manufacturers. It allows you to prepare an espresso coffee in a clean and simple way.

2. Insert the small filter into the filter-holder, ensuring that the pin is correctly inserted into the proper slot, as indicated in fig. 13.
3. Insert the pod, centring it as far as possible over the filter (fig. 21). Always follow the instructions on the packet of pods for correct positioning of the pod the filter.
4. Attach the filter-holder to the machine, making sure you rotate it fully (fig. 14).
5. Proceed as in points 5, 6 and 7 of the previous paragraph.

## To make cappuccino

1. Prepare espresso coffee as describe in the preceding paragraphs, using sufficiently large cups.
2. Turn the selector dial to position ☞ (fig. 22): the relative light will come on.
3. Meanwhile, fill a receptacle with about 100 grams of milk for every cappuccino that you want to prepare. The milk should be cold, from the fridge (not hot!). When choosing a receptacle, take note of the fact that the volume of the milk will increase 2 or 3 times.



## Take note:

You are advised to use semi-skimmed milk, at fridge temperature.

4. Position the receptacle with the milk under the milk-frother.
5. Wait until the OK light comes on. This indicates that the boiler has reached the ideal temperature for steam production. It is quite normal that in reaching the ideal temperature there should be some small emissions of water and steam into the drip-tray (N).
6. Extract the milk-frother by pulling it forward and rotating it to the left (fig. 23). Be careful not to touch the hot boiler pipe while performing this operation. Then position the receptacle containing the milk under the milk-frother itself.
7. Immerse the milk-frother into the milk to the depth of a few millimetres (fig. 24). Rotate the steam-dial at least half a turn in an anti-clockwise direction (fig. 25). The

steam will emit from the milk-frother, giving the milk a creamy appearance and increasing its volume. To obtain creamier foam, immerse the milk-frother in the milk and move the container slowly upwards.

8. When the volume of the milk has doubled, immerse the milk-frother fully and continue to heat the milk. When the required temperature is reached (ideally 60°), together with the right density of cream, cut off the steam supply by turning the steam dial in a clockwise direction until it stops, and rotating the selector to position ☛. To turn off the machine, turn the selector dial to position ○.
9. Pour the frothed milk into the cups containing the previously prepared espresso coffee. The cappuccino is now ready. Add sugar to taste and, if desired, sprinkle a little chocolate powder on the froth.



## Take note:

- If you want to prepare more than one cappuccino, make all the espresso coffees together in advance and only then prepare the frothed milk for all the cappuccinos.
- If you want to prepare some more coffee after frothing up the milk, wait until the boiler cools down, because otherwise the coffee will come out burnt.  
To cool down the boiler, put a container under the boiler nozzle; turn the selector dial to ☞ (fig. 16); let the water escape until the "OK" light goes out; turn the selector dial back to ☛ and prepare the coffee as described in the preceding paragraphs.
- You are advised not to let the steam come out for more than 60 seconds, and not to froth up the milk more than 3 times consecutively.



## Caution:




For reasons of hygiene you are recommended to always clean the milk-frother after use. Proceed in the following manner:

1. Allow a little steam to escape for a few seconds (see points 2, 5, and 6 of the preceding paragraph) by turning the steam dial (fig. 25). In this way, the milk-frother will flush out milk that may have remained inside it. Turn off the appliance by pressing the on/off button.
2. Grip the tube of the milk-frother firmly with one hand (Attention: this may be HOT!), and with the other, release the milk-frother itself by turning it in a clockwise direction and unscrewing it downwards (fig. 26).
3. Remove the steam nozzle from the supply tube by pulling it downwards.
4. Wash the milk-frother and the steam nozzle thoroughly in warm water.

# Production of hot water - Cleaning

5. Check that the two holes indicated by arrows in fig. 27 are not blocked. If necessary, clean them out with a pin.
6. Replace the steam nozzle, pushing it upwards quite forcefully into the steam tube.
7. Re-mount the milk-frother by screwing it upwards in an anti-clockwise direction.

## Production of hot water

1. Switch on the machine by turning the selector dial to position  (the relative light will come on) (fig. 12). Wait until the OK light shows (fig. 15).
2. Position a receptacle under the milk-frother.
3. When the OK light comes on, position the selector dial at  (fig. 16), simultaneously turning the steam dial in an anti-clockwise direction (fig. 25): hot water will come out of the milk-frother.
4. To stop the flow of hot water, turn the steam dial in a clockwise direction and turn the selector dial to  (fig. 12).

A maximum output of 60 seconds is advisable.

## Cleaning



- During the cleaning operation, never immerse the machine in water. It is an electrical appliance.
- Before carrying out any cleaning of the external parts of the appliance, switch off the machine, remove the plug from the power socket and let the machine cool down.

## Cleaning and maintenance of the espresso coffee filters

After every 300 coffees, or when the coffee comes out of the filter-holder in drops or fails to come out completely, clean the filter-holder and the filters in the following manner:

- Remove the filter from the filter-holder.
- Undo the top of the filter (fig. 28), unscrewing it in the direction indicated on the top itself.
- Remove the frothing device from the container by pushing it off the top part.
- Take out the washer.
- Rinse all the components and clean the metal filter thoroughly with hot water, scrubbing it with a brush (fig. 29). Check that the small holes in the filter are not blocked and, if necessary, clean them out with a pin (see fig. 30).
- Replace the filter and the washer on the plastic disc, as shown in fig. 31. Take care to insert the pin of the plastic disc into the hole of the washer indicated by the arrow in fig. 31.

- Reinstall this assembly in the steel filter container (fig. 32), making sure that the pin is inserted into the hole of the support itself (see the arrow in fig. 32).
- Finally, screw up the top.

The guarantee will not be valid if the cleaning procedure described above is not carried out regularly.

## Cleaning of the boiler nozzle

After about every 300 coffees, the boiler nozzle should be cleaned in the following manner:

- Ensure that the coffee machine is not hot, and that the plug is disconnected;
- Using a screwdriver, undo the screws holding the nozzle of the espresso boiler (fig. 33);
- Remove the boiler nozzle;
- Clean the boiler with a wet cloth (fig. 33)
- Wash the nozzle thoroughly in hot water, scrubbing it with a brush. Check that the small holes are not blocked and, if necessary, clean them out with a pin (fig. 30).
- Rinse the nozzle under the tap, continuing to scrub it.
- Re-mount the boiler nozzle, taking care to position it correctly on the washer.

The guarantee will not be valid if the cleaning procedure described above is not carried out regularly.

## Other cleaning operations

1. Do not use solvents or abrasive detergents to clean the machine. A soft, wet cloth is sufficient.
2. Clean the filter-holder cup regularly, as well as the filters, the drip-tray, and the water-tank. To empty the drip-tray, remove the cup-stand grill, eliminate any water, and clean the tray with a cloth: then re-assemble the drip-tray.







During the cleaning operation never immerse the machine in water. It is an electrical appliance.

## De-scaling of the espresso coffee section

It is advisable to de-scale the machine after about every 200 cups of coffee. The use of De'Longhi de-scaler is recommended, available from shops.

Follow the procedure below:


1. Fill the tank with the de-scaling solution, made by diluting the de-scaler with water according to the instructions on the packaging.
2. Switch on the machine by turning the selector knob to position  and wait for the OK light to come on.
3. Ensure that the filter-holder is not engaged and position a receptacle under the nozzle of the machine.

4. Turn the selector dial to  and allow about 1/4 of the solution in the tank to flow out. Turn the steam dial from time to time and let some of the solution escape through the tube of the milk-frother. Then stop, turning the selector dial to  and leave the solution to act for about 5 minutes.
5. Repeat point 4 another 3 times, until the tank has been emptied completely.
6. To eliminate the remains of the solution and the scale, rinse out the tank thoroughly, and then refill it with clean water (without de-scaler).
7. Turn the selector dial to  (fig. 16) and let the water flow out until the tank is completely empty.
8. Repeat operations 6 and 7 once more.

Repairs to the machine due to problems with scale will not be covered by the guarantee if the de-scaling procedure described above is not carried out regularly.

## Descaling of the filter coffee section

With time, the limescale content of the water can cause obstructions which may effect the correct functioning of the appliance. It is advisable to carry out de-scaling of the machine after about every 40 uses. For this de-scaling procedure, use an appropriate de-scaler for filter coffee machines, available in the shops. If such a product is not obtainable, the operation can be carried out in the following way:

1. Pour 4 cupfuls of water into the jug;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (available at a chemist's or grocer's);
3. Put the jug on the hot plate;
4. Press the , switch, percolate the equivalent of a cupful and then switch off the appliance;
5. Leave the solution to act for 15 minutes. Repeat operations 4 and 5 another time.
6. Switch on the machine and continue production until the tank is completely empty.
7. Rinse out by running the appliance just using water at least three times (3 full tanks of water).

## Disposal



Information regarding the correct disposal of the product, as decreed by European Directive 2002/96/EC.

When the product reaches the end of its useful life, it must not be disposed of together with household refuse. It can be taken to an appropriate recycling centre provided by the local authorities, or to one of the authorized dealers who provide such a service. Separate disposal of electrical goods helps avoid negative consequences for health and for the environment, which can result from improper disposal. In addition, it allows the materials of which the item is composed to be retrieved, thus achieving an important saving of energy and resources. In order to emphasize the obligation to dispose of electrical items separately, the product carries the symbol of a rubbish skip with a cross through it.

 The appliance conforms to the following EC directives:

- Low Voltage Directive 2006/95/CE and successive amendments;
- Directive EMC 2004/108/CE and successive amendments;
- Materials and objects intended to come into contact with food products conform to the prescriptions of European Regulation 1935/2004.

# Troubleshooting

Problem	Possible causes	Solution
The espresso coffee no longer comes out	Lack of water in the tank	Re-fill the water-tank
	The holes in the filter-holder where the coffee emerges have become blocked	Clean out the holes of the filter-holder nozzles
	The nozzle of the espresso boiler is clogged up	Carry out a cleaning procedure as described in the paragraph "Cleaning the boiler nozzle"
The espresso coffee drips from the edge of the filter-holder instead of through the holes	The filter-holder has not been inserted properly	Connect the filter-holder correctly and turn it forcibly downwards
	The washer on the espresso boiler has lost its elasticity	Obtain a replacement for the espresso boiler washer by calling customer Experience
	The holes in the filter-holder nozzles are blocked	Clean the holes of the nozzles
The espresso coffee is cold	The OK light for espresso is not on when one presses the coffee supply switch	Wait for the OK light to come on
	The pre-warming operation has not been done	Carry out the pre-warming procedure as indicated in the paragraph
	The cups have not been pre-warmed	Pre-warm the cups with some hot water, or leave them for at least 20 minutes on the cup-warming shelf on the cover
High noise level from the pump	The water-tank is empty	Fill the tank
	Initial setup / machine not used for some time, noise	Open the steam valve while pumping water through the boiler to release air blockages
	The tank is not inserted properly and the valve on its base is not open	Press the tank lightly so as to open up the valve on its base
The consistency of the coffee is thin and pale (it emerges rapidly from the spout)	The ground coffee is insufficiently tamped	Tamp down the ground coffee a bit harder (fig. 18)
	The quantity of ground coffee is insufficient	Increase the quantity of ground coffee
	The coffee is too coarsely ground	Only use ground coffee for espresso coffee machines
	The ground coffee is not the correct type	Change the type of ground coffee
The consistency of the coffee is thick and dark (it emerges slowly from the spout)	The ground coffee has been tamped too firmly	Tamp the coffee less firmly (fig. 18)
	Too much ground coffee has been used	Reduce the quantity of ground coffee
	The nozzle of the espresso boiler is clogged up	Carry out a cleaning operation as described in the chapter "Cleaning the espresso boiler nozzle"
	The filter is blocked	Carry out a cleaning operation as outlined in the paragraph "Cleaning the filter"
	The ground coffee is too fine or is damp	Only use ground coffee for espresso coffee machines and ensure it is not damp
	The ground coffee is not the correct type	Change the type of ground coffee powder
The milk does not froth when making a cappuccino	The milk is not cold enough	Always use milk at fridge temperature
	The milk-frother is dirty	Clean the small holes in the milk-frother very carefully, particularly those indicated in fig. 27
The filter or espresso coffee has an acidic flavour	Insufficient rinsing after the de-scaling operation	Rinse the appliance as described in the chapter "De-scaling of the filter section" or "De-scaling of the espresso section"

# Electrical connection

## Electrical connection (UK only)

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

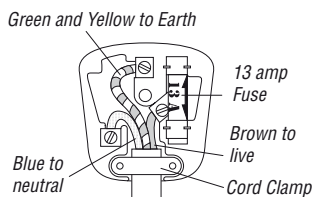
**Note:** Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

**N.B.** We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.


**IMPORTANT:** the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW  
BLUE  
BROWN

EARTH  
NEUTRAL  
LIVE



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13amp replacement fuses which are asta approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

**Warning - this appliance must be earthed**