

Symbols used in these instructions

The important recommendations have these symbols. These recommendations must be followed.



Danger!

Failure to comply can be or is the cause of injury due to life-threatening electric shocks.



Attention!

Failure to comply can be or is cause of injury or damage to the appliance.



Scalding hazard!

Failure to comply can be or is the cause of scalding or burns.



Please note:

This symbol highlights recommendations and important information for the user.

Fundamental recommendations regarding safety

Danger!

As the appliance operates using electric current, electric shocks cannot be excluded.

Therefore, follow the safety recommendations given:

- Do not touch the appliance when you have wet hands or feet.
- Do not touch the plug with wet hands.
- Make sure that the socket used can always be easily reached, so that the plug can be removed when required.
- Remove the plug from the socket by acting directly on the plug itself. Never pull the power cable as you could damage it.
- Remove the plug from the socket to disconnect the appliance completely.
- Do not attempt to repair the appliance if it should breakdown. Turn it off, unplug from the mains socket and contact the Technical Assistance service.
- If the plug or power supply cable are damaged, have them replaced exclusively by the De'Longhi After-Sales Service, in order to prevent risks



Attention:

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



Attention:

Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for

their safety. Watch children, do not let them play with the appliance.



Scalding hazard!

This appliance produces hot water and steam may form when it is operating. Pay attention not to come into contact with hot water sprays or steam.

Use in compliance with destination

This appliance is designed and made to prepare coffee and heat drinks. All other use is considered improper. This is an 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.

Instructions for use

Read these instructions carefully before using the appliances.

Failure to respect these instructions may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.



Please note:

Keep these instructions carefully. If the appliance is passed to other persons, they must also be provided with these instructions.

Check after transport

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 the Authorized Technical Assistance Service.

Installing the appliance

Attention!

The following safety measures must be complied with when installing the appliance:

- The appliance emits heat into the surrounding environment. After having positioned the appliance on the work surface, check there is a space of at least 3 cm between the surfaces and the appliances, the side walls and the rear part, and a space of at least 25 cm above the coffee maker.
- The appliance could be damaged by the penetration of water. Do not position the appliance near to water 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 can fall below freezing point.

- Position the power supply cable in a way that it cannot be damaged by sharp edges or by contact with hot surfaces (e.g. electric plates).

Connecting the appliance



Attention!

Make sure that the electric mains voltage corresponds with that indicated on the data plate on the base of the appliance. Connect the appliance only to a power socket of at least 10A that is legally compliant and has efficient earthing.

If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

Description (page 3)

- A Espresso/steam switch
- B Cap for espresso boiler
- C Cup tray
- D Cover for anti-chlor filter
- E Support for anti-chlor filter
- F Anti-chlor filter
- G Filter holder for filter coffee
- H Handle for opening
- I Water container
- J Water level indicator in tank
- K Heating plate for filter coffee
- L Cup tray for espresso coffee
- M Drip tray
- N Boiler outlet
- O Cappuccino maker
- P Steam pipe
- Q Control panel
- R 2/4 cup espresso coffee filter
- S Filter holder for espresso coffee
- T Coffee measuring cup
- U Espresso coffee 2 cup adaptor
- V Cover for small espresso coffee jug
- W Small espresso coffee jug
- X Larger filter coffee jug
- Y Permanent filter (*only some models)

Control panel description

- Z ON/OFF button for espresso coffee section
- Z1 ON/OFF button for filter coffee section

Technical data

Voltage:	220-240V .50/60Hz
Power:	1700W
Dimensions (L x H x D):	370 x 370 x 295 (o 350) mm
Capacity of filter coffee tank:	1,4 L
Length of power cord:	1,2 m
Weight:	4,850 kg

Using the appliance for the first time



Attention: Before using the appliance for the first time, clean all the accessories and rinse the pipes as instructed below:


- FILTER COFFEE SECTION: Run enough water through the section for at least two jugs, without using coffee;
- SEZIONE CAFFÈ ESPRESSO: make at least 4 cappuccinos without using coffee, and using water instead of milk.

Anti-chlor filter

The filter eliminates the taste of chlorine in the water. Install as follows:


- Remove the filter support by pulling it upwards (fig. 1).
- Remove the anti-chlor filter from the plastic bag and rinse it under running water (fig. 2). Open the case and put the filter in with care, as shown in fig. 2.
- Close the case (fig. 2) and put it back in place, pushing it all the way down.
- The anti-chlor filter must be replaced after 80 cycles, or after six months of use.

Preparing filter coffee



- Open the filter holder door by turning it to the right (fig. 3).
- Fill the jug up to the level for the desired number of cups of coffee. Do not fill above the MAX level (fig.4).
- Fill the water compartment with water (fig. 5)
- Put the permanent filter (if applicable) or paper filter in the filter holder (fig. 6).
- Put the ground coffee in the filter using the measuring cup provided and level it evenly (fig. 7). As a general rule, use one level measuring cup of coffee (about 7 grams) for each cup to be made (e.g. 10 measuring cups for 10 cups of coffee).
- Close the door on the filter holder and put the jug, with its cover inserted, on the heating plate.
- Press the ON/OFF button . The light on the switch indicates the filter coffee maker is in use.
- The coffee starts to come out after a few seconds.

It is quite normal for the appliance to emit steam when the coffee is percolating. To keep the coffee hot during percolation,


leave the jug on the heating plate with the machine turned on (the filter coffee light is on): The coffee in the jug is kept at the right temperature.


- Press the ON/OFF button  to turn off the machine.

Preparing espresso coffee

1. Undo the cap on the boiler, turning it anti-clockwise (fig. 8).
2. Pour into the small espresso coffee jug the amount of water for the desired number of cups of coffee (see the table "Water levels for espresso and cappuccino").
3. Pour water into the boiler (fig. 9).
4. Close the cap firmly, turning it clockwise.
5. Turn the switch to position  (fig. 10).
6. Insert the filter in the filter holder cup (fig. 11).
7. Pour the coffee in the filter using the quantities specified in the table "Levels of water for espresso and cappuccino" and distribute it uniformly without pressing it down (fig. 12): do not exceed the stated quantities. Use medium ground coffee (moka) to avoid the risk of the machine blocking during operation.
8. Remove any excess coffee around the edges of the filter (fig. 13).
9. To connect the cup to the machine, put the cup under the boiler outlet and align it with the arrow (fig. 14), then push the cup upwards and, at the same time, turn it anti-clockwise all the way to the point marked by second arrow.
10. Put the small jug under the cup (fig. 15). Make sure the cup nozzles are in the hole in the cover of the jug. Do not use the jug without its cover, to avoid the risk of spraying.
11. Press the ON/OFF button : the light on the button turns on.
12. Wait about 2 minutes for the coffee to start coming out.

ATTENTION: To avoid spraying, do not remove the filter holder when the appliance is dispensing coffee.

13. When the coffee has stopped coming out of the filter holder, press the ON/OFF button  to turn off the appliance.
14. Pour the coffee into the cups (fig. 16).
15. To remove the used coffee, lock the filter using the lever in the grip and let the coffee fall out by knocking the over-turned filter-holder (fig. 17).

ATTENTION: Before removing the filter holder cup, release any residual steam in the boiler by turning the espresso/steam switch to the position  (Fig. 18).





ATTENTION: In the interest of safety, it is not possible to remove the cap on the boiler when the latter is hot. If for any

reason the cap does need to be removed, it is still necessary to release steam in the boiler by turning the steam knob as instructed above.

Use of the two cup adaptor

The adaptor is for making coffee directly in the cup. Mount the adaptor by simply inserting it in the base of the filter holder cup.

Preparing the cappuccino

- To make two cappuccinos, prepare espresso coffee following steps 1 to 11 in the section "Preparing espresso coffee", but adding the amount of water required for making two cappuccinos (see the table). (Note: the amount of water for making two cappuccinos is more than the amount required for making two coffees. The extra water is for making the steam to froth up the milk)
- Press the ON/OFF button .
- Wait for the coffee to drip into the jug. When the black coffee (under the clear foam of the coffee) reaches level 2 of the jug, turn the switch to CLOSE (fig. 19). This must be done with particular care: if the level of coffee exceeds level 2, there will not be sufficient water to create the steam.
- Pour into a container about 100 g of milk for each cappuccino to be prepared. Use cold fresh milk that has not been boiled. When choosing the container, bear in mind that the volume of milk will double or even triple in volume.
- Immerse the frother about 5 mm into the milk and turn the espresso/steam switch to the position  (fig. 20). At this point the milk will start to increase in volume and turn frothy. Turn the espresso/steam switch to CLOSE when there is no more steam.
- Press the ON/OFF switch  to turn off the appliance, and turn the switch to the position .
- Pour the coffee into two cups of sufficient size.
- Using a spoon, pour the frothed milk into the cups containing the previously-prepared espresso coffee. Sprinkle a little chocolate powder onto the foam.
- To make 4 cappuccinos, repeat the steps above using the amount of water, milk and coffee specified in the table.

IMPORTANT: always clean the frother after use.

Proceed as follows:

- Undo the frother by turning it clockwise (fig. 21) and wash it carefully with tepid water (fig. 22).
- Check the three holes indicated by the arrows in fig. 23 are not obstructed. Clean using a pin if necessary.
- Clean the steam pipe, taking care not to burn yourself.
- Screw the frother back into place.


Cleaning

- During cleaning, never immerse the machine in water: it is an electric appliance.
- Before performing any cleaning operations of the external parts of the appliance, switch the machine off, remove the plug from the socket and let the machine cool down.
- Do not use solvents or abrasive detergents to clean the machine. Use a soft, damp cloth.
- Clean the filter-holder cup, the filters, drip tray and water tank regularly. Never clean the filter-holder or the other accessories in the dishwasher.
- Rinse all the components and clean the espresso coffee filters with tepid water and a brush.
- Check the holes in the filters from time to time to make sure they are not obstructed. Clean with a pin if necessary.

Descaling the filter coffee section


Limescale in the water can build up over time and compromise the working order of the appliance. It is recommended to descale the machine about every 40 coffees. Use scale removal products on general sale that are suited to filter coffee machines. If these products are not available, the following procedure can be carried out:

1. Pour 4 cups of water in the jug;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water;
3. Pour the descaling solution in the tank;

4. Put the empty jug on the heating plate;
5. Press the ON/OFF switch , percolate the equivalent of one cup and then turn off the appliance;
6. Leave the solution to act for about 15 minutes. Repeat operations 4 and 5 again.
7. Turn on the machine and leave to percolate until the tank is completely empty.
8. Rinse by running the appliance at least 3 times using only water (3 full tanks of water).





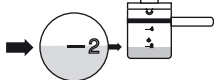
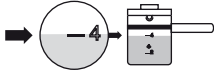

Descaling the espresso coffee section

It is advisable to descale the machine at least every 2-6 months (depending on the hardness of the local water) or at least after every 150 coffees. Proceed as follows:

1. Fill the small jug with water up to water level 4.
2. Dissolve 1 spoonful (about 15-20 grams) of citric acid in the water;
3. Pour the descaling solution in the boiler and screw the cap back on.
4. Make sure the espresso/steam switch is turned to CLOSE and the filter holder is connected to the machine.
5. Put the small jug under the filter holder.
6. After a few minutes the solution will start dripping into the jug. From time to time, turn the espresso/steam switch to the position  to pass some of the solution through the frother.
8. When all the descaling solution has been used, turn off the appliance and wait for it to cool down.
9. To remove any traces of the descaler, repeat steps 1 to 8 at least twice using only water (without descaler).

Problem	Possible causes	Solution
Espresso coffee does not flow out	No water in the boiler	Fill the boiler
	The holes in the filter-holder are blocked	Clean the holes in the filter-holder spouts
	The filter is blocked	Clean the filter with a pin
Espresso coffee drips from the edges of the filter-holder instead of through the holes	The coffee is ground too finely, or there is too much coffee in the filter, or the coffee has been pressed.	Use a different type of coffee, put in less coffee, do not press the coffee.
The milk does not froth when making a cappuccino	The milk is not sufficiently cold.	Use pasteurized milk that has been kept in the fridge.
	The frother is dirty	Clean the holes in the frother with care.
The filter coffee takes longer to percolate.	The filter coffee section needs to be descaled.	Descal, following the instructions in the section "Descaling the filter coffee section".
The filter coffee or espresso has an acid flavour.	The appliance has not been rinsed properly.	Rinse, following the instructions in the section "Descaling the filter coffee section".
Spillage on the support surface	Too much water has been poured	Make sure not to pour too much water.

Level of water for preparing espresso and cappuccino coffee **en**

To make	Level of water	Amount of ground coffee to be poured into the filter	Amount of coffee to flow out before making steam
2 cups of espresso			
2 cups of cappuccino			
4 cups of espresso			
4 cups of cappuccino	