

FUNDAMENTAL SAFETY WARNINGS

- 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.
- Cleaning and user maintenance shall not be made by children without supervision.
- Never clean by immersing the appliance in water.
- 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.
- If the plug or cord is damaged, it must be replaced by Customer Services only to avoid all risk.

FOR EUROPEAN MARKETS ONLY:

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and power cable away from children under eight years of age.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
Children shall not play with the appliance.
- Always unplug the appliance when left unattended and before assembly, taking apart or cleaning.



Surfaces marked with this symbol become hot during use (the symbol is present in certain models only).

SAFETY WARNINGS



Danger!

As the appliance operates using electricity, electric shocks can not 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. Do not pull the cable as damage could be caused.
- Remove the plug from the socket to disconnect the appliance completely.
- Do not attempt to repair the appliance if it should break-down. Turn it off, unplug from the mains socket and contact the Technical Assistance service.
- 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.



Important:

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



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 appliance is not suitable for commercial use. The manufacturer is not liable for damage deriving from improper use of the appliance.

Instructions for use

Read these instructions carefully before using the appliances. Failure to comply with these instructions can lead to injury to persons and damage to the machine.

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 should be transferred to other persons, these instructions must accompany it.



Please note: first use

Upon first use, operate the device like one would to make coffee.

Controlling 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 in the presence of obvious damage. Contact the De'Longhi After-Sales Service.

DESCRIPTION OF THE APPLIANCE

(see figure on page 3).

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

- A1. Flow regulator (if fitted)
- A2. Water tank
- A3. Cap with safety valve
- A4. Steam knob
- A5. Drip tray
- A6. Cup tray
- A7. ON/OFF Switch
- A8. Pilot light
- A9. Boiler outlet

Description of the accessories

(see figure on page 3)

- B1. Measuring spoon
- B2. Filter
- B3. Filter holder
- B4. Glass carafe with lid
- B5. Adaptor for cups (if fitted)
- B6. Cappuccino nozzle

INSTALLATION

- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, etc.) should be kept out of reach of children as they are a safety hazard.
- Place the appliance on a work surface far away from water taps, basins and sources of heat.
- After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).

- Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.
Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A only.
The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional.
- 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 an authorised service centre only to avoid all risks.
- Materials and accessories coming into contact with food conform to EEC directive 1935/2004.

FILLING THE WATER TANK

1. Unscrew the water tank cap by turning it counter-clockwise.
2. Using the carafe supplied (fig. 1) pour water into the boiler (fig. 2) according to the amounts shown in the table at the end of the text. **Do not exceed the amounts shown as this could cause the appliance to malfunction.** While filling the boiler make sure the ON/OFF switch is OFF.
3. Carefully close the boiler cap by turning it clockwise.

HOW TO PREPARE COFFEE

1. Insert the filter into the filter-holder. (fig. 3).
2. Put the coffee evenly into the filter according to the amounts shown in the table following (fig. 4). It is important to use medium ground coffee. (Avoid using too finely ground coffee otherwise the filter could become blocked, MOKA coffee is suitable).
3. Remove excess coffee from the filter rim (fig. 5).
4. To attach the filter-holder to the machine place the filter holder under the heater-faucet (fig. 6). At this point press filter-holder upwards while at the same time rotating counter-clockwise all the way. It does not matter if the filter housing bowl's handle is not centrally aligned with the machine. It is important that the bowl be firmly set in its housing.
5. The carafe with the lid must be positioned under the filter holder so that the spout is inside the opening on the carafe's lid (fig. 7).
Make sure that the steam knob is turned off.
6. If the machine is supplied with a flow regulator, position the lever within the desired area according to the type of coffee desired: "light", "medium" or "strong" (fig. 8).
7. Press the ON/OFF switch (fig. 9). The pilot lamp will light.

8. About three minutes are required before the coffee begins to be discharged. Turn off power switch after coffee has been discharged.
9. **Before unscrewing the boiler cap or removing the filter holder, residual pressure must be released by slowly turning the steam knob (fig. 10) so that the residual steam can escape.**

Note: for safety reasons, it is not possible to open the boiler cap when the boiler is hot as the cap turns without unscrewing. If it has to be removed for any reason, it is always necessary to let off steam from the boiler using the steam knob as described immediately above.

- 10 To detach the filter holder, turn the handle from right to left.

To remove coffee grounds from the filter holder, turn upside down and knock it repeatedly until all grounds have been removed (fig. 11), or rinse the filter holder unit under running water and let drip dry.

NOTE: the first time you use the appliance, perform the coffee-making cycle a couple of times without drinking the coffee.

Coffee flowed directly in the cups

The carafe can be used to brew 2 or 4 cups of coffee.

If you prefer to brew 2 cups only, fit the adaptor to the lower section of the filter-holder (fig. 12) and place the cups directly underneath the nozzles. In this way, the coffee will flow directly into the cups.

MAKING CAPPUCCINO

A cappuccino is an espresso coffee with a froth topping made by heating milk.

- 1 Using the following table as a guide pour the required amount of milk into carafe. The best results will be achieved using fresh milk, not skimmed, which should be at refrigerator temperature.
- 2 Transfer the milk into a jug. The jug should be large enough to allow the milk to expand to around treble its volume.

Models fitted with flow regulator

- 3 Follow steps 1-7 in the section "Making Espresso Coffee".
Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of

normal coffee as it also necessary to produce the steam to emulsify the milk. You are recommended to position the flow regulator on "MEDIUM".

- 4 Allow the coffee to drip into the jug until it reaches the number 2 marked on the side of the jug, then select "CAPPUCCINO".

When the coffee starts to drip from the filter holder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter clockwise.

- 5 Move the jug up and down under the steam nozzle as in fig. 14 (this will give maximum froth). **Froth the milk until the steam in the boiler has been completely used up**, then turn the steam knob in a clockwise direction in order to close the steam valve and set the ON/OFF switch to "OFF"

Warning: always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.

- 6 Pour gently or preferably spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

Models without flow regulator

- 3 Follow steps 1-7 in the section "Making Espresso Coffee". Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk.
- 4 When the coffee starts to drip from the filter holder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter clockwise.
5. Move the jug up and down under the steam nozzle as in fig. 14 (this will give maximum froth). **Froth the milk until the steam in the boiler has been completely used up**, then turn the steam knob in a clockwise direction.
- 6 Allow the remaining coffee to drip through the filter holder into the carafe, it takes about 3 minutes, then switch the appliance OFF. **Warning: always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.**
- 7 Pour the coffee into cups, gently pour, or preferably spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

Cleaning the cappuccino nozzle

Clean the steam tube (with the cappuccino nozzle) of milk immediately after use, as dried milk can be difficult to remove.

Remember: You do this by turning the steam control knob counter clockwise.

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

- By turning the steam knob (fig. 15), allow a little steam to come out for a few seconds.
- Check that the 3 holes shown in fig. 16 are not blocked. If necessary, clean them with the help of a pin
- Wash the cappuccino maker and steam nozzle thoroughly with warm water.
- Re-attach the cappuccino maker.

AUTO-OFF

If the appliance is not used for a certain period of time (which varies according to the model), it turns off automatically (the power light turns off).

HINTS

Making good espresso and cappuccino is not difficult however it does require practice. The following tips will help you get the best results from your machine:

- Warm the cups before filling with coffee.
- Use a dedicated espresso coffee for best results. They are now widely available from supermarkets.
- Freshly ground coffee provides the best flavour. To maintain flavour, fresh coffee is best stored in an airtight container in a cool place, even in the fridge.

CLEANING AND MAINTENANCE

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Clean the filter-holder, filter and drip tray regularly.

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

CLEANING THE FILTER HOLDER

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 17). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (fig. 18).

Failure to clean as described above invalidates the guarantee.

CLEANING THE ESPRESSO BOILER OUTLET

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

- check that the coffee machine is not warm and the plug is detached from the mains;
 - using a screwdriver, unscrew the two screws that hold the outlet of the espresso boiler (fig. 19);
 - clean the boiler with a damp cloth (fig. 20);
 - clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
 - rinse the outlet under the tap, still scrubbing it;
 - replace the outlet of the espresso boiler.
- Failure to clean as described above invalidates the guarantee.

DESCALING

We recommend descaling the coffee maker about every 200 coffees. We recommend using the De'Longhi descaler, which is commercially available.

Proceed as follows:

1. First clean the coffee machine, turn off and unplug from the mains.
2. Fill the jug with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.
3. Pour the solution into the boiler.
4. Replace the boiler cap and leave the solution to work for about 30 minutes.
5. Place the selector (if fitted) in the "LIGHT" position.
6. Put the filter and filter holder in position (without coffee).
7. Position the jug on the drip tray.
8. Plug into the mains.
9. Turn the coffee machine on. After a few minutes, the hot solution will start to flow through the filter holder on the jug.
10. Place the steam tube in a glass or cup. Open the steam knob for a few seconds while the descaling solution flows through the filter holder. This cleans all residues of milk from inside the tube.
11. Close the steam knob (the descaling solution will continue to flow into the jug).
12. When the solution stops flowing into the jug, turn off and allow the machine to cool down. Remove the filter holder, filter and jug and rinse with hot water.
13. To remove traces of descaler, perform at least 2 coffee-making cycles without coffee.

TECHNICAL DATA

Mains voltage:	see rating label
Absorbed power:	see rating label
Size: LxHxD:	205x290x265 (350) mm
Power cable length:	1150 mm
Weight:	1,8 kg (EC5-6) 1,9 kg (EC7)



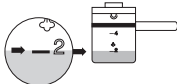

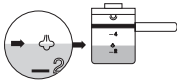

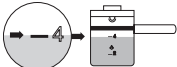

The appliance complies with the following EC directives:

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

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.

To make	Water quantity in the carafe	Coffee quantity in the filter
2 espresso's		
2 cappuccino's	<p>Water level must coincide with steam symbol on the carafe</p> 	
4 espresso's		
4 cappuccino's	<p>Water level must coincide with the bottom part of the metal band</p> 