

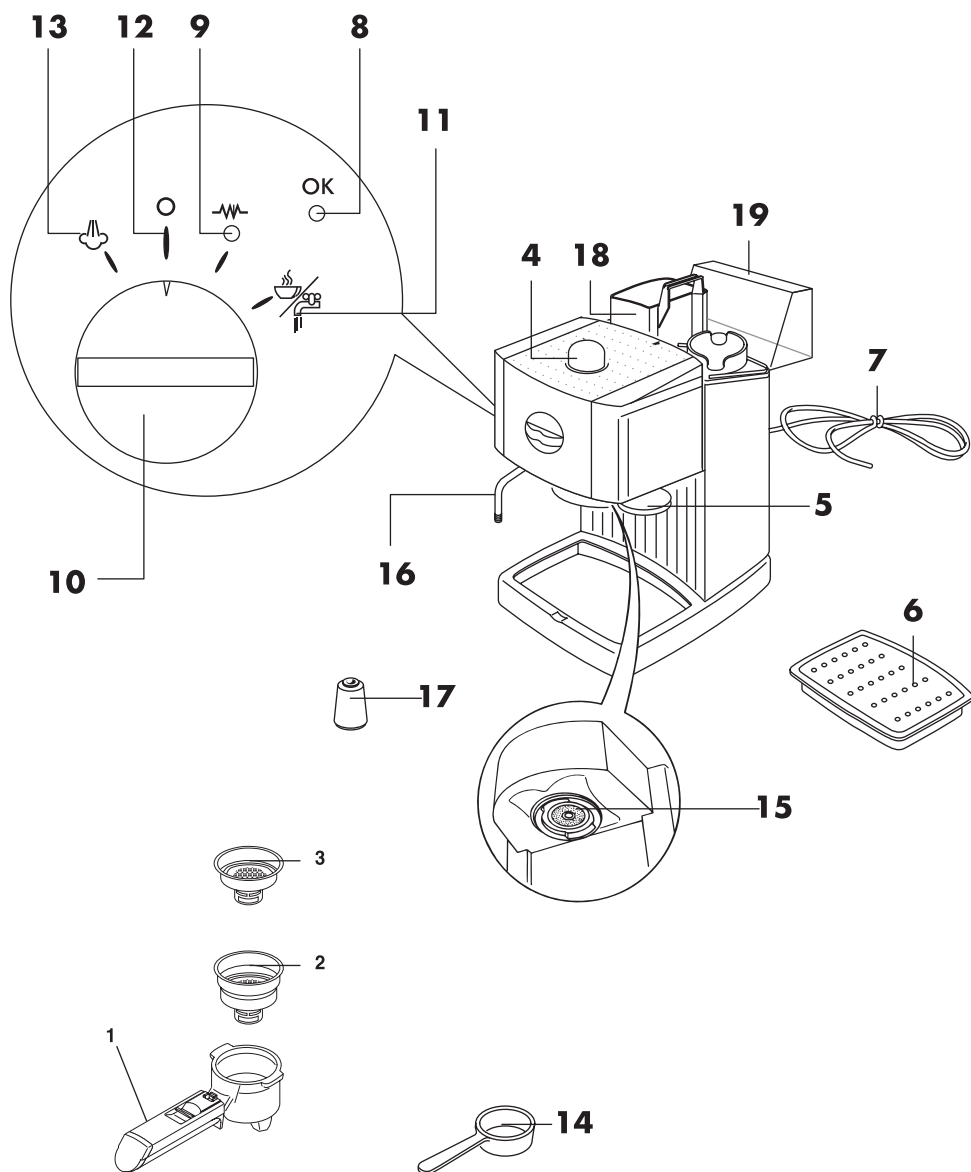


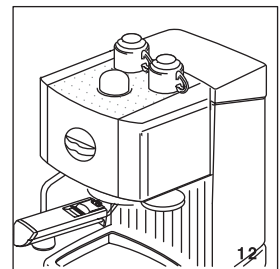
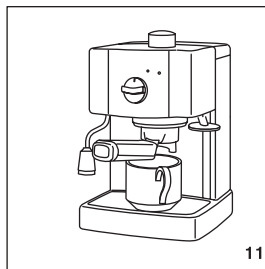
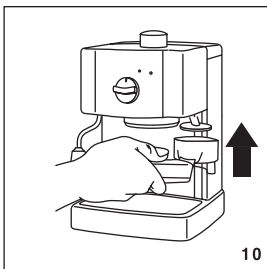
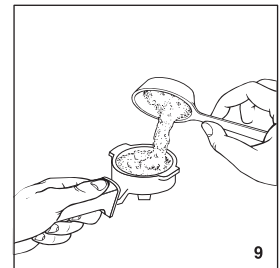
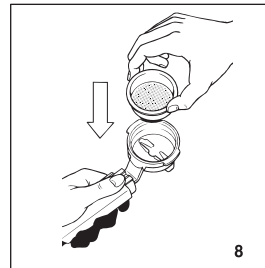
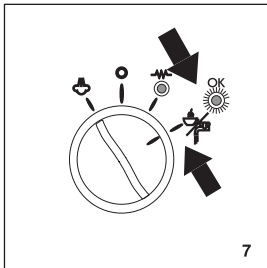
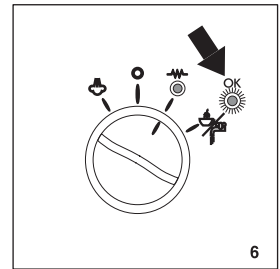
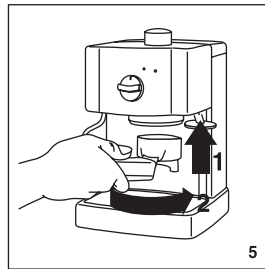
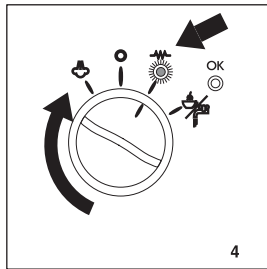
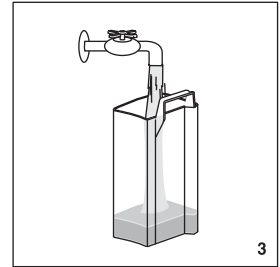
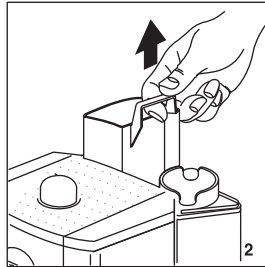
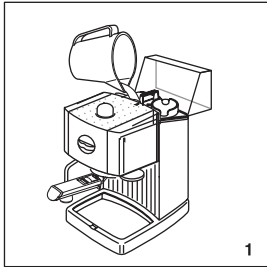
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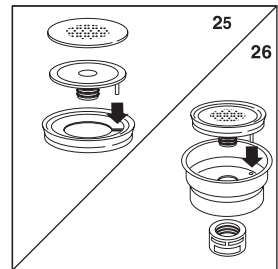
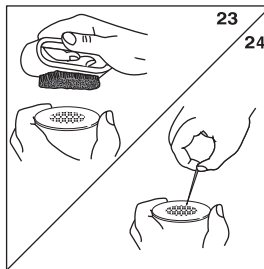
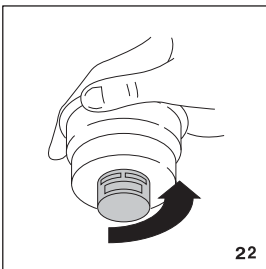
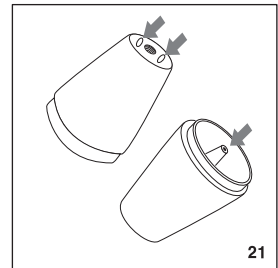
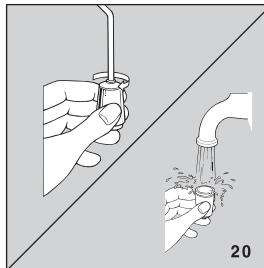
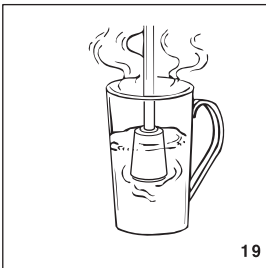
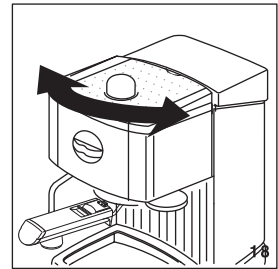
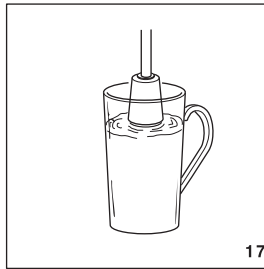
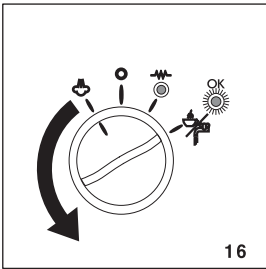
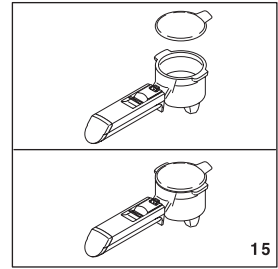
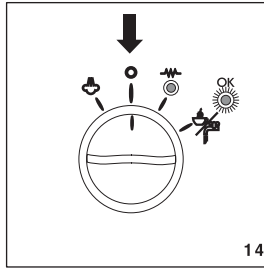
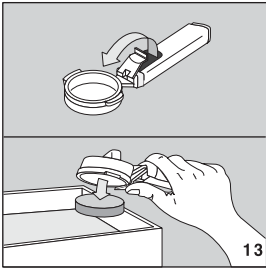
EC155

COFFEE MAKER









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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.



Important!

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 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 breakdown. Turn it off, unplug from the mains socket and contact Customer Experience.
- If the plug or power supply cable are damaged, have them replaced exclusively by the De'Longhi Customer Experience, in order to prevent risks
- During cleaning, never immerse the machine in water: it is an electrical 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.



Important:

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



Important:

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. Children must be supervised to ensure they do not 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.

Do not touch the cup holder, the frothing tube, or the boiler outlet when the appliance is on because it is hot.

Use in compliance with intended use

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. 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.

Use in this manner will invalidate the manufacturers warranty.

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.

Disposing of the appliance



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 choosing the EC155 coffee maker. We hope you enjoy using your new appliance. Take a few minutes to read these instructions. This will avoid all risks and damage to the appliance.

Description of the appliance

(see figure on pag. 3).

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

- 1 Filter holder for ground coffee
- 2 Large filter for 2 cups ground coffee
- 3 Small filter for 1 cup ground coffee
- 4 Steam dial
- 5 Tamper
- 6 Drip tray
- 7 Power cable
- 8 Temperature OK light (coffee/hot water or steam)
- 9  light (appliance on)
- 10 Function selector dial
- 11  position to deliver coffee/hot water
- 12 Off position
- 13 Steam position 
- 14 Coffee measure
- 15 Boiler outlet
- 16 Steam/hot water tube
- 17 Cappuccino maker
- 18 Water tank
- 19 Water tank lid

Installing the appliance

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

- The appliance could be damaged by water infiltration. 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



Danger!

Make sure that the electric mains voltage corresponds with that indicated on the data plate on the base of the appliance.

- Only connect the appliance to correctly installed socket with minimum rating of 10A and efficient earthing.
- In the case of incompatibility between the socket and the plug on the appliance, have the plug replaced by a qualified technician.
- The power supply cable on this appliance must never be replaced by the user as special tools are needed for this operation. Contact Customer Experience if the cable is damaged or must be replaced, in order to avoid all risks.

Filling the water tank

1. Open the water tank lid (fig. 1) and then lift the tank to remove it (fig. 2).
2. Fill the tank with fresh water but do not pass MAX. (fig. 3). Re-position the tank by pressing it lightly in a way to open the valve situated on the base of the tank itself.
3. Even easier, do not remove the tank, just fill it by pouring in water from a jug.



Important:

Do not operate the appliance without water in the tank and always fill it when the water is a few centimetres from the bottom.



Please note:

It is normal to find water in the compartment under the tank; dry using a clean sponge.



How to prepare espresso coffee

First use

Upon first use, rinse the internal ducts of the device, by operating the device like one would to make coffee until at least one water tank has been emptied; then, proceed with making coffee.

Pre-heating the coffee machine

In order to obtain an espresso coffee at the right temperature, it is advised to pre-heat the coffee machine in the following manner:

1. Turn the selector dial to the  position (fig. 4) and attach the empty filter-holder to the machine (fig. 5).
2. Place a cup under the filter-holder. Use the same cup in which the coffee is to be served so that it can be pre-heated.
3. Wait until the OK light comes on (fig. 6) and then turn the coffee selector dial straight away (fig. 7). Allow the water to run until the OK light switches off and then stop the water by turning the selector dial back to the  position (fig. 4).

4. Empty the cup, wait for the "OK" light to switch on again and repeat the same operation again.

(It is normal for a small, harmless puff of steam to be released when the filter-holder is removed).



How to prepare espresso using ground coffee

1. After preheating the appliance as described above, place the ground coffee filter in the filter holder, making sure the node is correctly inserted in the slot as shown in fig. 8. Use the smaller filter to make one coffee or the larger filter to make two coffees.
2. To prepare one coffee, fill the smaller filter with a level measuring spoon of ground coffee, about 7gr. (fig. 9). If you wish to prepare two cups of coffee, fill the larger filter with two less-than-level measuring spoons of ground coffee (about 6+6 gr). Fill the filter with small amounts at a time to prevent the coffee spilling out.



Important:

For correct use, before filling the filter with ground coffee always make sure there is no residual coffee in the filter from a previous infusion.

3. Distribute the ground coffee evenly and press it lightly using the coffee tamper (fig. 10).
Pressing the ground coffee is very important to obtain a good espresso. If you press too hard, the coffee will run out slowly and the crema will be dark. If you press too lightly, the coffee will run out too fast and the crema will be very light.
4. Remove any excess coffee from the rim of the filter-holder and attach it to the machine: turn the grip to the right (fig. 5) to prevent water from escaping.
5. Position the cup or cups under the filter-holder outlets (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 top plate for at least 15-20 minutes (fig. 12).
6. Make sure that the OK light (fig. 6) is on (if it is off, wait for it to switch on) then turn the dial to the  position (fig. 7) until the required quantity is delivered. To interrupt, turn the selector back in the  position (fig. 4). (It is recommended not to run the coffee for more than 45 seconds).
7. Turn the grip from right to left to release the filter-holder.



Scalding hazard!

To prevent sprays, do not release the filter-holder while the machine is dispensing coffee.

8. To remove the used coffee, let the coffee fall out by knocking the over-turned filter-holder (fig. 13).
9. To turn the appliance off, rotate the selector dial to the "0" position (fig. 14).

How to prepare espresso using pods

1. Preheat the appliance as described in the section "PRE-HEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains 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 small 1 coffee or pod filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 8.
3. Insert a pod, centring it as far as possible on the filter (fig. 18). 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 paragraph.

How to make cappuccino

1. Prepare the espresso coffee as described in the previous paragraphs, using larger cups or glasses. Remove the drip tray to allow for larger glasses.
2. Rotate the selector dial to the  position (fig. 15) and wait until the OK light comes on (fig. 6).
This indicates that the boiler has reached the ideal temperature for steam production.
3. In the meantime, fill a container with about 100 grams of milk for every cappuccino to be prepared. For best results use fresh milk from the refrigerator. When choosing the container bear in mind that the volume of the milk will increase by 2 or 3 times.



Please note:


it is recommended to use semi-skimmed milk at refrigerator temperature (+/- 5°C).

4. Position the container with the milk under the cappuccino maker (fig. 16).

5. Immerse the cappuccino maker in the milk for about 5 mm and rotate the steam dial anticlockwise (fig. 17) (rotating the steam dial more or less varies the quantity of steam discharged by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance.
6. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk (fig. 18). When the required temperature is reached (the ideal is 70°C), interrupt steam delivery by rotating the steam dial clockwise and placing the selector in the "0" position (fig. 14).
7. 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 make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt. To cool, place a container under the boiler outlet, turn the selector to the "coffee" position and run off the water until the OK light goes out. Turn the selector back to the  position and make the coffee as described above.
- Maximum steam delivery of 60 seconds is recommended and the milk must not be frothed more than 3 times consecutively.





Important:

The cappuccino maker must always be washed after use to ensure hygiene.

Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam dial (fig. 17).
2. Wait several minutes for the steam tube to cool down. Unscrew the cappuccino maker by rotating clockwise (fig. 18) and wash thoroughly with warm water.
3. Make sure the three holes in the cappuccino maker (fig. 20) are not blocked. If necessary, clean with a pin.
4. Clean the steam tube, taking care to avoid burns.
5. Screw the cappuccino maker back in place.

Production of hot water

1. Turn the appliance on by rotating the selector dial to the  position (fig. 4).
2. Place a recipient under the cappuccino maker.
3. When the OK indicator light comes on, turn the selector dial to the  position (fig. 7) and at the same time,

rotate the steam dial anticlockwise (fig. 17). Hot water is delivered from the cappuccino maker.

4. To interrupt delivery of hot water, rotate the steam dial clockwise and position the selector dial to "0" (fig. 4) (You should not deliver hot water for more than one minute at a time).

Cleaning



Danger!

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.

Cleaning and maintenance of the filter

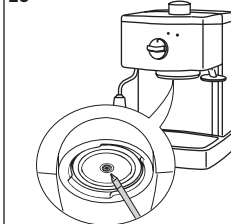
About every 200 coffees or when the coffee drips out of the filter holder or not at all, clean the ground coffee filter holder as follows:

- Remove the filter from the filter holder.
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Remove the filter cap (fig. 21) by unscrewing in the direction indicated by the arrow on the cap.
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 22). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 23).
- Replace the filter and gasket on the plastic disk as shown in fig. 24. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in
- Replace the resulting assembly in the steel filter container (fig. 25), making sure the pin is inserted into the hole in the support (see arrow in fig. 26).
- Finally, screw on the cap (fig. 27).

Failure to clean as described above invalidates the guarantee.

Cleaning the boiler outlet

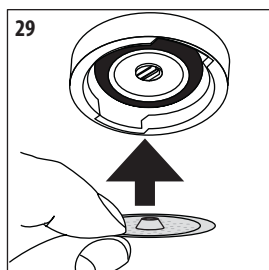
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About every 300 coffees the espresso boiler outlet must be cleaned as follows:

- Make sure that the coffee machine is not hot and the plug is disconnected from the socket;

- Use a screwdriver to remove the screw that fixes the espresso boiler outlet (fig. 28);
- Remove the boiler outlet;
- Clean the boiler using a damp cloth;
- Clean the outlet thoroughly using hot water and a brush. Check that the holes are not blocked. If this is not the case, clean them using a pin.



- Rinse the outlet under the tap, rubbing continuously.
- Re-mount the boiler outlet, paying attention to position it correctly on the gasket (fig. 29). The warranty is not valid if the cleaning operations described above

are not performed on a regular basis.

Other cleaning operations

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





Danger!


During cleaning, never immerse the machine in water: it is an electric appliance.

Descaling

It is essential to descale the machine about every 200 coffees particularly in hard water areas. It is recommended to use De'Longhi descaler that can be found on the market.

Follow this procedure:

1. Fill the tank with the descaling solution obtained by diluting the descaler with water on the basis of the indications given on the pack.
2. Rotate the selector dial to the  position and wait until the OK indicator light comes on.
3. Make sure that the filter holder is not attached and position a container under the machine outlet.
4. Rotate the selector knob to the  position (fig. 8) and allow about 1/4 of the solution contained in the tank to flow out: every now and again turn the steam dial and allow a small amount of solution to escape; then interrupt by pressing the button again and leave the solution to act for about 5 minutes.

5. Repeat point 4 another 3 times, until the tank is completely empty.
6. To eliminate residues of the solution and lime scale, rinse the tank well and fill it with clean water (without descaler).
7. Rotate the selector dial to the  position and operate the appliance until the tank is completely empty;
8. Repeat operations 6 and 7 again.

Technical data

Mains voltage:	220-240V~50/60Hz
Absorbed power:	1100W
Pressure:	15 bar
Water tank capacity:	1.4 litres
Dimensions LxHxD	255x315x280 (395) mm
Weight	3.9 kg



The appliance is in compliance with the following CE Directives:

- "Low voltage Directive" 2006/95/CE and successive amendments.
- "EMC Directive" EMC 2004/108/CE and successive amendments.
- The materials and objects destined to come into contact with food stuffs are in compliance with the provisions of the 1935/2004 European Standard.



Problem	Possible cause	Solution
Espresso coffee does not flow out	No water in the tank	Fill the water tank
	The holes in the filter-holder are blocked	Clean the holes in the filter-holder spouts
	The espresso boiler outlet is blocked	Clean as indicated in the "Cleaning the boiler outlet" paragraph
Espresso coffee drips from the edges of the filter-holder instead of through the holes	The filter-holder is inserted incorrectly	Attach the filter-holder correctly and turn it fully home firmly
	The espresso boiler gasket has lost elasticity	Replace the espresso boiler gasket. Contact De'Longhi Customer Experience
	The holes in the filter-holder spout are blocked	Clean the holes in the spouts
The espresso coffee is cold	The espresso OK light is not on when the coffee dial is rotated to coffee delivery	Wait for the OK light to switch on
	Pre-heating has not been carried out	Pre-heat as indicated in the paragraph "How to Prepare Espresso Coffee"
	The cups have not been pre-heated	Pre-heat the cups using hot water
Loud pump noise	The water tank is empty	Fill the water tank
	The tank is inserted incorrectly and the valve on the bottom is not open	Press the tank lightly to open the valve on the bottom
	There is an air blockage in the tank.	Follow the instructions for "Production of Hot Water" paragraph until water is delivered
The coffee crema is pale or very thin (it flows quickly from the spout)	The ground coffee has not been sufficiently pressed	Tamper the ground coffee more (fig. 10)
	Not enough ground coffee	Increase the amount of ground coffee
	The coffee is not ground finely enough	Only use coffee ground specifically for espresso coffee machines
	Incorrect type of ground coffee	Change the quality of the ground coffee
The milk does not froth when making a cappuccino	The milk is not cold enough	Always use milk at refrigerator temperature
	The cappuccino maker is dirty	Carefully clean the holes in the cappuccino maker, in particular, those indicated in figure 19
The appliance switches off	The auto switch off intervened	Press the ON/OFF main switch to turn the appliance on

Problem	Possible cause	Solution
The coffee crema is dark (it flows slowly from the spout)	The ground coffee is too tightly pressed	Tamper the coffee less (fig. 10)
	Too much ground coffee	Decrease the amount of ground coffee
	The espresso boiler outlet is blocked	Clean as indicated in the "Cleaning the espresso boiler outlet" chapter.
	The filter is blocked	Clean as indicated in the "cleaning the filter" par.
	The coffee is too finely ground	Only use coffee ground specifically for espresso coffee machines
	The ground coffee is too fine or is damp	Only use coffee ground specifically for espresso coffee machines and it must not be too damp
	Incorrect type of ground coffee	Change the quality of the ground coffee powder

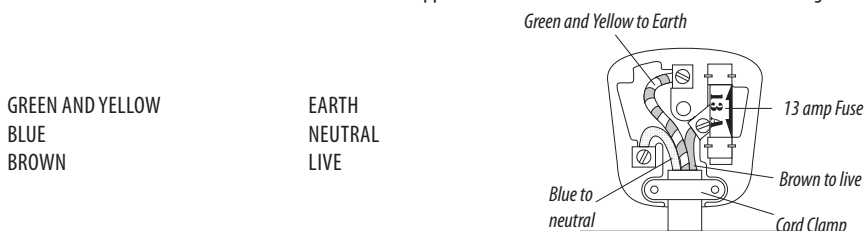
electrical requirements en

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.

Please note: 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:



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