

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 understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and power cord 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! Failure to observe the warning may result in life threatening injury by electric shock.

This is an electrical appliance and may cause electric shock.

You should therefore follow these safety warnings:

- Never touch the appliance with damp hands or feet.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the cord as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair. Turn it off, unplug from the mains socket and contact Customer Services.
- Before cleaning the appliance, turn it off, unplug from the mains socket and allow to cool.



Important: Failure to observe the warning could result in injury or damage to the appliance.

Keep all packaging (plastic bags, polystyrene foam) away from children.



Danger of burns! Failure to observe the warning could result in scalds or burns.

This appliance produces hot water and steam may form while it is in operation.

Avoid contact with splashes of water or hot steam.

Designated use

This appliance is designed and made to prepare coffee and heat drinks.

Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.

INSTRUCTION FOR USE

Read this Instruction for Use carefully before using the appliance. Failure to follow this Instruction for Use may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect this Instruction for Use.



Please note:

Keep this Instruction for Use. If the appliance is passed to other persons, they must also be provided with this Instruction for Use.

Checking 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 if it is visibly damaged. Contact De'Longhi Customer Services.

Installing the appliance



Important!

When you install the appliance, you should respect the following safety warnings:

- The appliance gives off heat.
After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls and at least 25 cm above the coffee machine.
- Water penetrating the coffee machine could cause damage.
Do not place the appliance near 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 could drop below freezing point.
- Arrange the cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).



None of the components or accessories is dishwasher safe.

Connecting the appliance



Important!

Check that the mains power supply voltage corresponds to the value indicated on the rating plate on the bottom of the appliance.

Connect the appliance to an efficiently earthed socket with a minimum current rating of 10A only and installed in compliance with current standards.

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

DESCRIPTION (page 3)

- A1. Drip coffee "Flavor Selector"
- A2. Espresso coffee water tank
- A3. Drip coffee water tank
- A4. Water tanks lid
- A5. Filter holder for drip coffee
- A6. Flavor Savor
- A7. Drip coffee warming plate
- A8. Presser
- A9. Drip tray
- A10. Cup tray for espresso coffee
- A11. Steam spout
- A12. Cappuccino maker
- A13. Nozzle
- A14. Espresso boiler outlet
- A15. Espresso coffee ON/OFF switch (on back of appliance)
- A16. Steam for cappuccino/hot water dial

Description control panel

- B1. Espresso coffee/steam selector dial
- B2. Steam position
- B3. Standby position
- B4. Espresso coffee ON light
- B5. Coffee/hot water delivery position
- B6. Temperature OK light
- B7. Drip coffee on/off button
- B8. Drip coffee on/off indicator light
- B9. Display
- B10. Delayed start-up button (AUTO)
- B11. Minute set button
- B12. Hour set button
- B13. 1-5 cups button

Description of the accessories

- C1. Espresso coffee filter holder
- C2. One-cup or one-pod espresso coffee filter
- C3. Two-cup espresso coffee filter
- C4. Coffee measure with presser
- C5. Permanent filter (*certain models only)
- C6. Jug for drip coffee

How to set the clock

When the coffee machine is connected to the domestic mains supply for the first time, the figures 00:00 will flash on the display.

To set the time, proceed as follows:

1. Press the "h" button (B12) for about 2 seconds until the number of hours on the display increases (fig. 1);

2. Once set the hour, set the minutes by repeatedly pressing the "min" button (B11) (fig. 2) (to speed up the operation, hold the button down);
3. After setting the hour, wait a few seconds: when the display stops flashing, the hour programmed is memorised.



Please note:

To reset the clock, follow the above described procedure.

Preparing drip coffee

- Lift the cover and remove the water tank on the right (fig. 3);
 - Fill the tank with fresh clean water up to the mark corresponding to the number of cups of coffee to be prepared, taking care not to exceed the MAX 10 level (fig. 4);
 - Replace the tank in the appliance, pressing lightly to open the valve on the bottom of the tank. The tank may also be filled without being removed using the drip coffee jug marked with the level indicators (fig. 5);
 - Open the filter holder by rotating towards the right (fig. 6);
 - Position the permanent filter (if fitted) or the paper filter in the filter holder (fig. 7);
 - Place the ground coffee in the filter, using the measuring spoon supplied, and level evenly (fig. 8).
As a general rule, use a level measure of coffee (about 7 grams) for each cup required (for example, 10 measures for 10 cups);
 - Close the filter holder and place the jug on the warming plate with the lid on;
 - Choose the desired flavour as indicated in the paragraph "HOW TO CHOOSE THE FLAVOUR OF DRIP COFFEE";
 - Press the ① (B7) button (fig. 9). The indicator light (B8) on the button comes on and the appliance starts to make the coffee;
 - When preparing less than 6 cups of drip coffee, press the "1-5" (B13) button to improve extraction and aroma;
 - Delivery of coffee will start after a few seconds;
- It is completely normal for the appliance to release a little steam while the coffee is percolating.
- To turn the appliance off, press the ① button (B7).


How to choose the flavour of the drip coffee

With the Flavour System, the flavour of the drip coffee can be chosen according to personal taste. By turning the flavour selector knob (fig. 11), the coffee machine can be set for coffee with a strong (STRONG position) or light (LIGHT position) aftertaste. The Flavour System changes the strength of the aftertaste of the coffee, while the actual taste remains the same.

Keep warm (auto-off)

To keep coffee warm after delivery, put the carafe on the warming plate and leave the appliance switched on (pilot light on): the coffee will be at the right temperature. After a period of time (according to the model), the appliance switches automatically off (pilot light off).

The auto-off setting can be changed as follows:

1. Press the  button (B7) for a few seconds until "0:30" flashes on the display;
2. Modify the required time by repeatedly press the "h" button (and the "min" button, if required);
3. After setting the time, wait 5 seconds: when the display stops flashing, the time will be memorised.



Please note:

If 0:00 is set, the appliance keeps the coffee hot for an unlimited period.

Programming automatic start-up

You can programme the appliance to prepare drip coffee automatically.

Make sure the time is set correctly. To set delayed start-up (the time you want to make the coffee), proceed as follows:

1. Press the "AUTO" (B10) button for a few seconds until 0:00 flashes on the display;
2. Before the display ceases to flash (about 5 seconds), set the time required by repeatedly pressing the "h" button (B12);
3. Set the minutes by repeatedly pressing the "min" button (B11);
4. After 5 seconds, the display will stop flashing and the programmed time will be memorised;
5. After programming the appliance, to obtain coffee at the time set, just press the AUTO button.



Please note:

- If you want to change the delayed start up time set, repeat the above illustrated operations.
- Bear in mind that at the time set, the appliance will start to make drip coffee only. The espresso coffee machine will not come on.

MAKING ESPRESSO COFFEE



Please note:



The first time you use the appliance, wash all accessories and rinse the internal circuits by proceeding as though you were making coffee until you have used at least two tanks of water. You can then proceed to make coffee.

Auto-off

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

Preheating the coffee unit

To make espresso coffee at the right temperature, the coffee maker should be preheated as follows:

1. Press the ON/OFF switch (fig. 12) to turn the appliance on. The espresso coffee ON light (B4) comes on.
2. Remove the filter from the filter holder (fig. 13). Make sure the projection is correctly inserted in the slot. Attach the filter holder with filter to the appliance (fig. 14) without adding pre-ground coffee. Use the smaller filter to make one coffee or the larger filter to make two coffees.
3. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
4. Wait until the **OK** light comes on and immediately afterwards turn the selector dial to the  position (fig. 15). Continue delivering water until the light goes off, then interrupt delivery by turning the selector dial to the  position and empty the cup.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

How to make espresso coffee using pre-ground coffee

1. After preheating the appliance and filter holder as described in the previous paragraph, use the smaller filter to make one coffee or the larger filter to make two coffees.
2. To make just one coffee, place one level measure of pre-ground coffee (about 7 g) in the filter. (fig. 16). To make two coffees, place two loosely filled measures (about 6+7 g) of pre-ground coffee in the filter. Fill the filter a little at a time to prevent the pre-ground coffee from overflowing.



Important:

For correct operation, before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.

3. Distribute the pre-ground coffee evenly and press lightly with the presser (fig. 17).

Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.

4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. Turn the handle firmly towards the right (fig. 14) to avoid water leaking out.
5. Place the cup or cups under the filter holder spouts. You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
6. Make sure the **OK** light is on (if off, wait until it comes on), then turn the selector dial to the ☐/☉ position (fig. 15). When the desired amount of coffee has been delivered, turn the selector dial to the ➔ position to interrupt the flow.
7. To remove the filter holder, turn the handle from right to left.



Danger of burns!

To avoid splashes, never remove the filter holder while the appliance is delivering coffee.

8. To dispose of the used coffee, block the filter in place using the lever incorporated in the handle, then empty the grounds by turning the filter holder upside down and tapping it firmly (fig. 18).
9. To turn the appliance off, press the ⏻ button on the back of the machine.

How to prepare espresso coffee 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 filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 13.
3. Insert the pod, centring it as far as possible on the filter (fig. 19). 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 turn as far as it will go (fig. 14).
5. Proceed as in points 5, 6 and 7 in the previous section.

MAKING CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.

2. Turn the selector dial to the ☉ position (fig. 20).
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.



Please note:

You are recommended to use skimmed or semi-skimmed milk at refrigerator temperature (about 5°C).

4. Place the recipient containing the milk under the cappuccino maker.
5. Wait until the **OK** light comes on. This indicates that the boiler has reached the ideal temperature for steam production.
6. Remove the cappuccino maker by rotating to the left (fig. 21). During this operation, avoid touching the boiler outlet as it is hot. Then place the recipient containing the milk under the cappuccino maker.
7. Dip the cappuccino maker in the milk for a few millimetres. Turn the steam dial anticlockwise (fig. 18). Steam is delivered from the cappuccino maker, giving the milk a creamy frothy appearance. For a creamier froth, immerse the cappuccino maker in the milk and move the container with slow upward movements.
8. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk. When the required temperature (the ideal is 60°C) and froth density is reached, interrupt steam delivery by turning the steam dial clockwise and turn the selector dial to the ➔ position.
9. 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 the boiler, place a container under the boiler outlet, turn the selector dial to the ☐/☉ position (fig. 15) and deliver water until the OK light goes off. Turn the selector dial back to the ➔ position and prepare the coffee as described in the previous paragraphs.

You are recommended to deliver steam for a maximum of 60 seconds and never to froth milk more than three times consecutively.



Important:

For hygiene reasons, the cappuccino maker should always be cleaned after use.

Proceed as follows:

1. Deliver a little steam for a few seconds (points 2 and 5 of the previous section) by turning the steam dial (fig. 22). This causes the cappuccino maker to discharge any milk left inside. Turn the appliance on again by pressing the ON/OFF button.
2. With one hand, hold the cappuccino maker spout firmly, with the other, release the cappuccino maker by turning it anticlockwise, then pull off downwards (fig. 23).
3. Remove the steam connection nozzle from the spout by pulling it downwards.
4. Wash the cappuccino maker and steam connection nozzle thoroughly with warm water.
5. Make sure the two holes shown by the arrows in fig. 24 are not blocked. If necessary, clean with a pin.
6. Put the steam connection nozzle back, pressing forcefully upwards to insert it onto the steam tube (fig. 25).
7. Replace the cappuccino maker by pushing upwards and turning clockwise (fig. 26).

HOT WATER

1. Press the ON/OFF switch (fig. 12) to turn the appliance on. The espresso coffee ON light (B4) comes on.
2. Wait until the **OK** light comes on.
3. Place a recipient under the cappuccino maker.
4. When the **OK** light comes on, turn the selector dial to ☐/☉ (fig. 15) and at the same time turn the steam dial anticlockwise (fig. 22) for at least half a turn. Water comes out of the cappuccino maker.
5. To interrupt hot water delivery, turn the steam dial clockwise and the selector dial to ☐/☐.

You should not deliver hot water for more than 60 seconds.

CLEANING



Danger!

- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

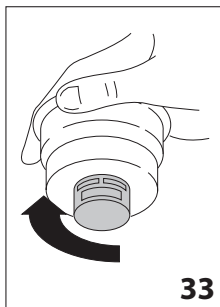
Cleaning the Flavor Selector

To clean the Flavor Savor more easily, extract from the filter holder (A6) by pulling upwards (fig. 27). To put the Flavor Savor back in the appliance, just insert it into the guides from the top.

Espresso coffee filter cleaning and maintenance

About every 300 coffees or when the coffee is delivered from the filter holder a drop at a time or not at all, clean the pre-ground coffee filters and filter holder as follows:

- Remove the filter from the filter holder.
- Remove the filter cap (fig. 28) 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 rubber gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 29). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig.30).
- Replace the filter and gasket on the plastic disk as shown in fig. 31. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 31.
- Replace the assembly in the steel filter container (fig. 32), making sure the pin is inserted in the hole in the support (see arrow in fig. 32).



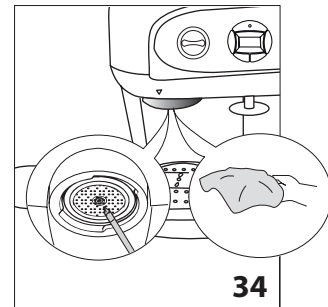
- Finally, screw on the cap (fig. 33).

Failure to clean as described above invalidates the guarantee.

Cleaning the boiler outlet

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

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet (fig. 34):



- Remove the boiler outlet;
- Clean the boiler with a damp cloth (fig. 34);
- Clean the outlet thoroughly in hot water using a brush.

Make sure the holes are not blocked. If necessary, clean with a pin (fig. 30).

- Rinse under running water, brushing all the time.
- Replace the boiler outlet, making sure it is correctly positioned on its gasket.

Failure to clean as described above invalidates the guarantee.

Other cleaning operations

1. Do not use solvents or abrasive detergents to clean the coffee maker. Use a soft damp cloth only.
2. Clean the filter holder, filters, drip tray and water tank regularly.
To empty the drip tray, extract the cup tray grille, remove the water and clean the tray with a cloth: then reassemble the drip tray.
Clean the water tank, using a soft brush to reach the bottom.



Danger!

While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

DESCALING

Descaling the espresso coffee unit

You are recommended to descale the coffee maker about every 200 coffees. You should use commercially available De'Longhi descaler.

Proceed as follows:

1. Fill the tank with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.
2. Press the ON/OFF switch (fig. 12) to turn the appliance on. The power light (B4) comes on.
3. Make sure the filter holder is not attached, position a recipient under the boiler outlet and wait until the **OK** light comes on.
4. Turn the selector dial to ☐/☉ and deliver about 1/4 of the solution in the tank, turning the steam dial at intervals to allow a little solution to flow out through the cappuccino maker spout. Then stop the flow by turning the dial to ☐/☐ and leave the solution to act for about five minutes.
5. Repeat point 4 a further 3 times until the tank is completely empty.
6. To eliminate residues of solution and scale, rinse the tank well, fill with clean water (without descaler).
7. Turn the selector dial to ☐/☉ (fig. 15) and deliver water until the tank is completely empty;.
8. Repeat operations 6 and 7 again.

Repair of damage to the coffee maker caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

Descaling the drip coffee unit

Over time, calcium in the water may cause obstructions, reducing the efficiency of the coffee maker. You are recommended to descale the coffee maker about every 40 coffees.

You should use commercially available De'Longhi descaler.

1. Dilute the product in the jug, following the instructions on the descaler pack;
2. Pour the descaler solution into the tank;
3. Place the jug on the warming plate;
4. Press the ① switch (B7), percolate the equivalent of one cup and then switch off the appliance;
5. Leave the solution to work for 15 minutes. Repeat operations 4 and 5 again.
6. Turn the appliance on and deliver the water until the tank is completely empty.
7. Rinse by operating the appliance with water only at least 3 times (3 complete tanks of water).

TECHNICAL DATA

| | |
|--------------------------------|-----------------------|
| Voltage: | 230 V~ 50/60 Hz |
| Power: | 1750W |
| Size (l x d x h): | 380 x 255 (350) x 335 |
| Espresso coffee pump pressure: | 15 bar |
| Espresso coffee tank capacity: | 1,2 l |
| Drip coffee tank capacity: | 1,4 l |
| Power cord length: | 1330 mm |
| Weight: | 5,4 Kg |



The appliance complies with the following EC directives:

- Stand-by European Regulation 1275/2008 and subsequent amendments;
- Materials and accessories coming into contact with food conform to EEC regulation 1935/2004.

DISPOSAL



The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

TROUBLESHOOTING

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact Customer Services.

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|--|---|
| No espresso coffee is delivered | No water in the tank | Fill the tank with water |
| | The holes in the filter holder are blocked | Clean the filter holder spout holes |
| | The espresso boiler outlet is blocked | Clean as described in the section "Cleaning the boiler outlet" |
| | Scale in the water circuit | Perform the descaling procedure as described in the section "Espresso coffee" |
| | The tank is not correctly in place and the valve on the bottom is not open | Press the tank down lightly to open the valve on the bottom |
| The espresso coffee drips from the edges of the filter holder rather than the holes | The filter holder is inserted incorrectly | Attach the filter holder correctly and rotate firmly as far as it will go |
| | The espresso boiler gasket has lost elasticity | Have the espresso boiler gasket replaced by Customer Services |
| | The holes in the filter holder spouts are blocked | Clean the spout holes. |
| The pump is excessively noisy | The water tank is empty | Fill the tank |
| | The tank is not correctly in place and the valve on the bottom is not open | Press the tank down lightly to open the valve on the bottom |
| The espresso coffee is cold | The espresso coffee OK light was not on when the coffee switch was pressed | Wait until the OK light comes on |
| | No preheating was done | Preheat as described in the section "Preheating the appliance" |
| | The cups were not preheated | Pre-heat the cups with hot water |
| | Scale in the water circuit | Perform the descaling procedure as described in the section "Espresso coffee" |
| The coffee froth is too light (delivered from the spout too fast) | The pre-ground coffee is not pressed down firmly enough | Press the pre-ground coffee down more firmly (fig. 17) |
| | There is not enough pre-ground coffee | Increase the quantity of pre-ground coffee |
| | The pre-ground coffee is too coarse | Use only pre-ground coffee for espresso coffee makers |
| | The wrong type of pre-ground coffee is being used | Change the type of pre-ground coffee |

| | | |
|--|---|---|
| The coffee froth is too dark (delivered from the spout too slowly) | The pre-ground coffee is pressed down too firmly | Press the coffee down less firmly (fig. 13) |
| | There is too much pre-ground coffee | Reduce the quantity of pre-ground coffee |
| | The espresso boiler outlet is blocked | Clean as described in the chapter "Cleaning the espresso boiler outlet" |
| | The filter is blocked | Clean as described in the section "Cleaning the filter" |
| | The pre-ground coffee is too fine or damp | Use pre-ground coffee for espresso coffee makers only and make sure it is not too damp |
| | The wrong type of pre-ground coffee is being used | Use a different type of pre-ground coffee |
| The filter holder cannot be attached to the appliance | Too much coffee has been placed in the filter | Use the measure supplied and make sure you are using the correct filter for the type of preparation |
| No milk froth is formed when making cappuccino | Milk not cold enough | Always use milk at refrigerator temperature |
| | Cappuccino maker dirty | Thoroughly clean the holes in the cappuccino maker, in particular those indicated in fig. 24 |
| The drip or espresso coffee has an acid flavour | Inadequate rinsing after descaling | Rinse the appliance as described in the section "Descaling the drip coffee unit" or "Descaling the espresso unit" |
| The drip coffee takes longer to percolate | The drip coffee circuit must be descaled | Perform the descaling procedure as described in the section "Descaling the drip coffee unit" |