



# DeLonghi

## AUTOMATIC CAPPUCCINO

### Get Started

This short guide is not intended to explain all the functions of the appliance.

Please read all the owner's instruction booklet before use.

Video available on  
<http://ecamEC860.delonghi.com>



EC860

# WELCOME

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Introducing the exclusive world of espresso through the global leaders, De'Longhi. Based in Treviso, Italy, we grew up appreciating the taste and aroma of a good cup of coffee.

Discover the barista brewing inside you: now you can make authentic espressos, lattes and cappuccinos to suit your taste, in the comfort of your kitchen. Enjoy!



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## Tips for Perfect Espresso

1. Use freshly ground espresso.
2. Store coffee beans in a cool, dark and dry container.  
Vacuum sealed if possible.
3. Pre-heat your espresso and cappuccino cups using the cup warmer storage on the top of the machine.

# ESPRESSO DRINKS



## Espresso

A small 1 or 2 oz. shot of pressure brewed espresso using approximately 1 Tbsp. of finely ground coffee.



## Cappuccino

A single espresso shot topped with equal parts steamed and frothed milk (in a ratio of 1:1:1) served in a 4 to 6 ounce cup.



## Café Latte

A double espresso shot topped with steamed milk to fill; a ratio of 2:1 of milk to espresso is typical.



## Caffee' Mocha

This drink is based on layers of chocolate, milk, espresso and cream. Ingredients in a glass, prepare hot, frothed milk, let it cool. Pour the chocolate sauce into a different glass, carefully pour the milk. Slowly add the espresso. Top off with whipped cream and garnish with chocolate flakes.

**Ingredients:** 1 oz. of espresso coffee  
4 oz. of hot milk  
1 – 2 tablespoons of cold chocolate sauce  
Whipped cream  
Chocolate flakes



## Italian Macchiato

A single or double espresso topped with a dollop of heated milk and served in a traditional espresso cup.



## Espresso Lungo

From 3 oz. up to 4 oz. of brewed espresso using finely ground coffee.



## Americano

1/3 of espresso lungo and 2/3 of hot water.



## Caramel Macchiato

A tasty variation of latte macchiato with the addition of caramel syrup. Ingredients. Pour the caramel syrup down the inside of the glass. Pour first the cold milk and then the whisked hot milk into the glass. Add the milk foam. Prepare the espresso and pour it into the glass. Add a bonnet of milk foam.

**Ingredients:** 1 oz. of espresso coffee  
1 oz. of cold milk  
5 oz. of hot milk  
Caramel syrup

... more recipes at: [coffeemakers.delonghi.us/coffee-recipes-0](http://coffeemakers.delonghi.us/coffee-recipes-0)

# IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Never allow the appliance to be used by children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before fitting or taking off parts and before cleaning the appliance.
- Do not operate with a damaged cord or plug. Do not operate after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner or in a heated oven.
- Plug cord into the wall outlet. To disconnect, turn any control to "off" then remove plug from wall outlet.
- Do not use the appliance for anything other than the intended use. This appliance is to be utilized for domestic use only.

Any other use is to be considered improper and therefore dangerous.

**WARNING: To reduce the risk of fire or electric shock, do not remove the cover. No user serviceable parts inside. Repair should be done by authorized service personnel only!**

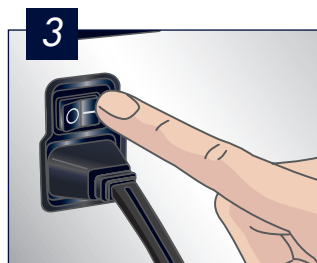
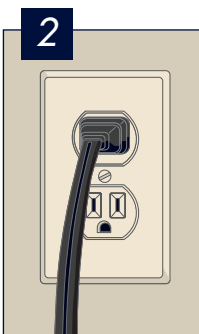
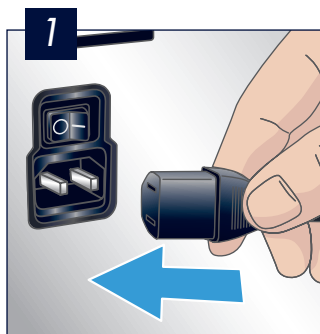
**SAVE THESE INSTRUCTIONS  
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY**



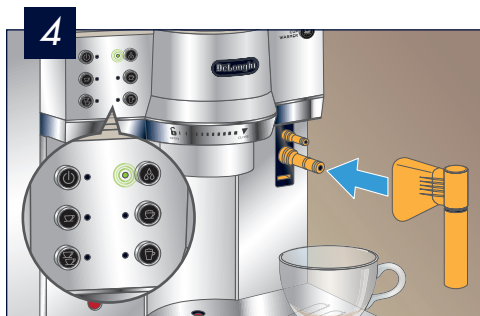
# IN THE BOX



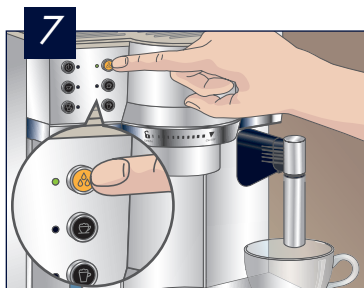
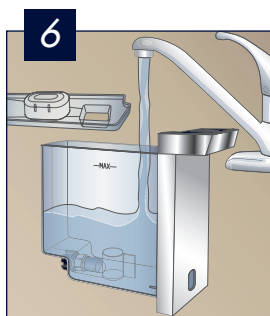
# MACHINE SET UP




Main switch on back of machine.



When the green light blinks, insert the water spout. Then the light will appear solid green.



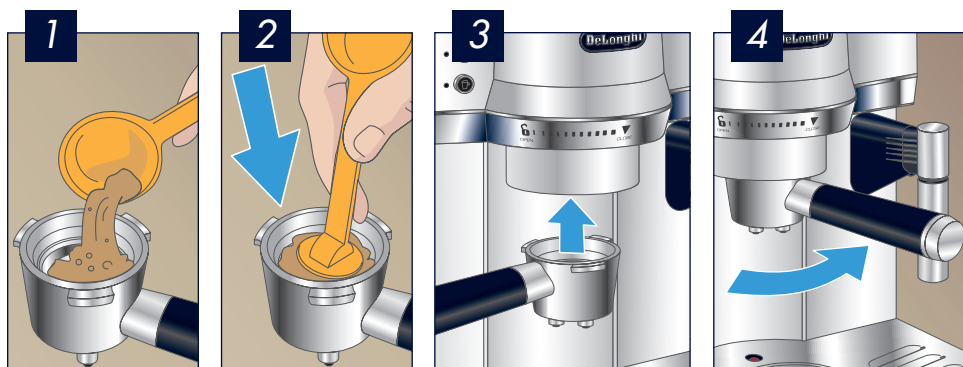
Place a container under water spout and press  button. The machine will prime and a little water will be released.



The machine performs a self-test signalled by the sequential flashing of lights. When lights stop blinking the machine is ready for use.

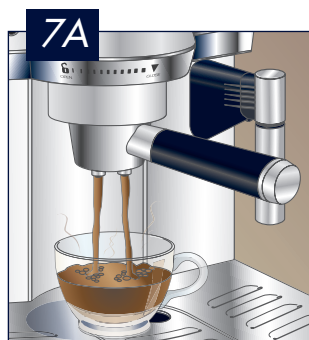
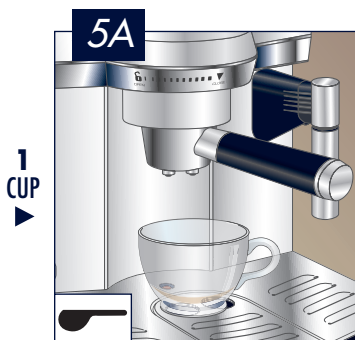
*Machine is now ready to work!*

# BREWING ESPRESSO Using Pre-Ground Espresso



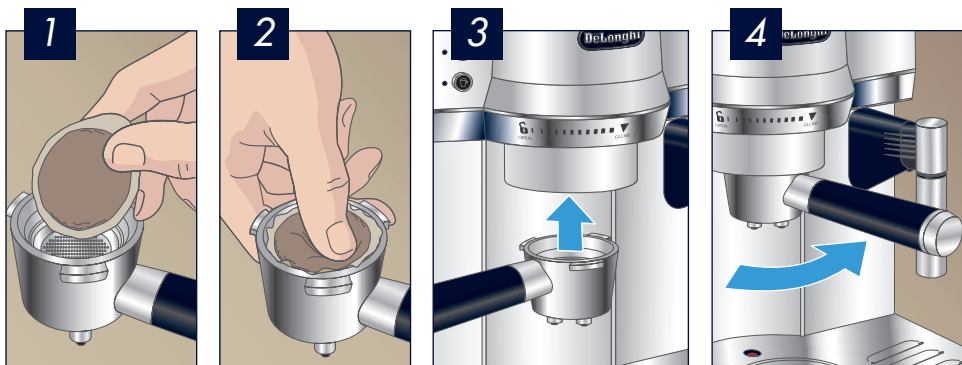
Use correct filter,  
marked on bottom of cup.

**1 CUP**  **2 CUPS** 



Brew 1 or 2 Espresso at one time.

# BREWING ESPRESSO Using E.S.E. POD Espresso



Use correct filter,  
marked on bottom of cup.

E.S.E. POD 



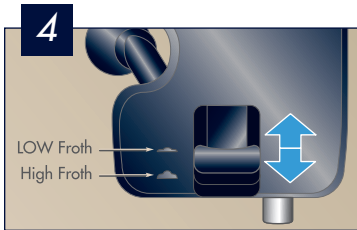
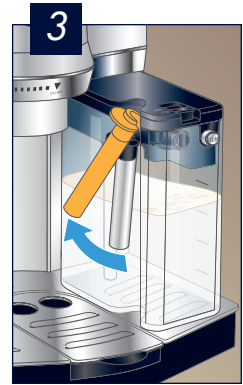
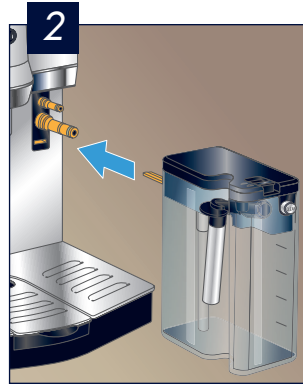
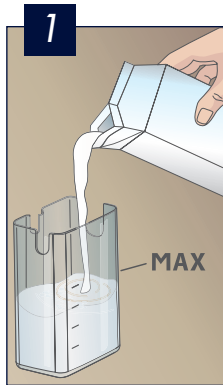
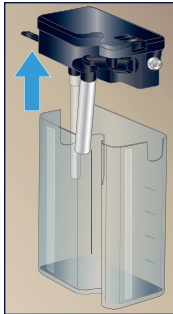
E.S.E. (which stands for Easy Serving Espresso) is the technology being used to simplify the preparation of a good espresso using just a few simple actions, thanks to the adoption of the “serving” (individual pre-packed doses containing 7 grams of ground coffee that has been pressed and hermetically sealed between two fine layers of filter paper).



# BREWING CAPPUCCINO or LATTE

If Water Spout is in, please remove it.

Refer to previous section BREWING ESPRESSO for the espresso related part.



Set the desired level of foam.



Refer to previous section Brewing Espresso for the espresso related parts.



Set your beverage of choice in one touch.



Clean the milk frother with the CLEAN button. Follow the manual instructions.

**Tip for the BEST CAPPUCCINO:**

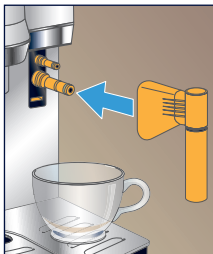
Use Skim or 2% Milk at Refrigerator Temperature (about 41°F/5°C)

# DELIVERING HOT WATER

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## Delivering hot water

1. Make sure the hot water spout is attached correctly.
2. Place a container under the spout (as close as possible to avoid splashes).



3. Press the  button. Water runs out of the spout.

NOTE: You can stop the flow of water by pressing the button.

(You should not run off hot water for more than 2 minutes at a time).

## Important! Danger of burns.


Never leave the machine unsupervised while delivering hot water or steam. The spout becomes hot during delivery. Hold by the handle only.

## Measuring Water Hardness


1. Remove the "total hardness test" indicator paper attached to this manual from its pack.
2. Immerse the paper completely in a glass of water for one second.
3. Remove the paper from the water and shake lightly. After about a minute, 1, 2, 3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level.



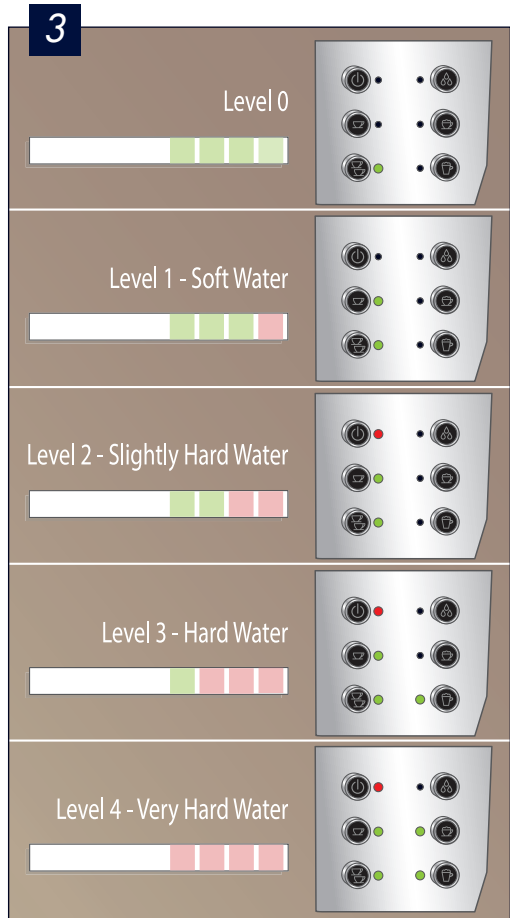
Press  and  buttons together until the red light flashes.

Hold the  button to select the correct water hardness. Release it when desired setting is reached. (refer to chart at step 3.)



Press the  button. The machine is now set with the correct water hardness.

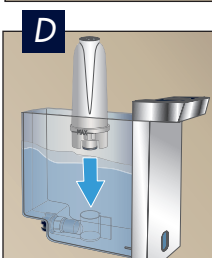
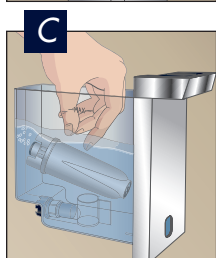
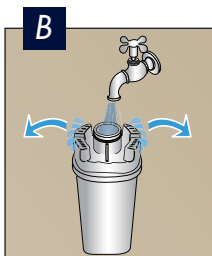
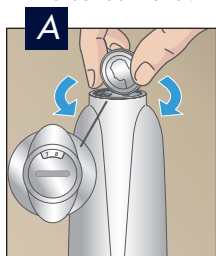
*Choosing the water hardness is very important to set the correct frequency of the descaling cycles. Keeping the machine clean will improve its performance and prolong the life of the machine.*





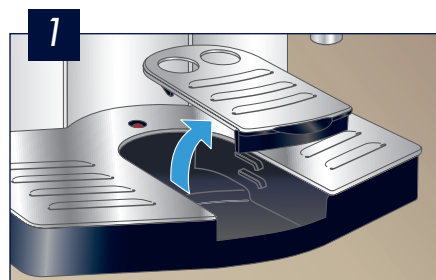
# INSTALLING THE WATER FILTER

1. Remove the filter from packaging.
2. Rotate the calendar disk (A) so that the next two months are displayed.
3. To activate the filter, put it under tap water until water overflows the side openings for more than 1 minute (min. 500 ml) (B).
4. Remove the tank from the appliance and fill with water.
5. Insert the filter (C) in the water tank and immerse it completely for ten or so seconds, sloping it to enable the air bubbles to escape.
6. Insert the filter in the filter housing (D) and press as far as it will go.
7. Close the tank with the lid, then replace the water tank in the machine.
8. The new filter is active. You can now use the coffee maker.

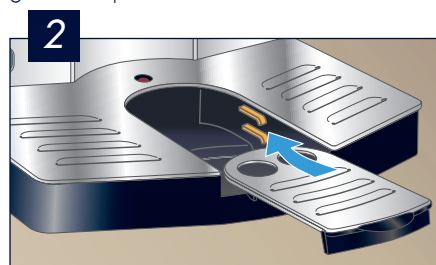


**Please note!** The filter lasts about two months if the appliance is used normally. If the coffee maker is left unused with the filter installed, it will last a maximum of three weeks.

## Tall Glass Tray Compartment



When a larger glass is needed, lift the door on the drip tray to access the tall glass compartment.










Slide the door between the slots on both sides of the inner compartment.



A 4" glass can then be placed into the well of the compartment.

Descalc the machine when the  red light flashes.

1. Turn the machine on.
2. Completely empty the water tank (A) and remove the water filter (if present).
3. Pour the descaler and water into the tank, according to the manual instructions. Illustrations (B) and (C) will then apply.
4. Place an empty container (D) with a minimum capacity of 50 oz under the hot water spout and boiler outlet.
5. Simultaneously press the  and  buttons: light  turns on (if the hot water spout has not been inserted, the light flashes).
6. Press the  button. Descaling is signaled by the LED that alternate in sequence. The descaling program automatically performs a series of deliveries from the boiler outlet and from the hot water spout at intervals, to remove the lime scale from inside the coffee machine.

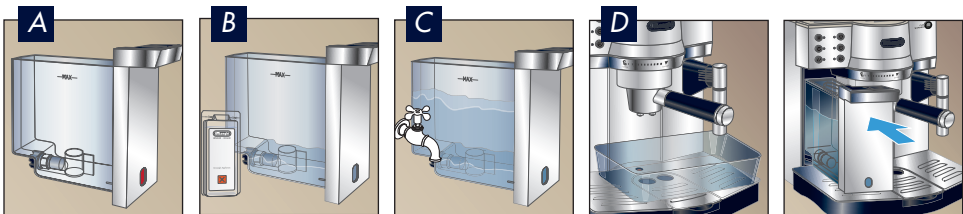
7. Once the descaling solution is terminated, the  light turns on to indicate rinsing is necessary.
8. To eliminate the solution and lime scale residues, rinse the tank and fill it with fresh water (without descaler); empty the containers and place them under the boiler outlet and hot water spout.
9. Press the  button: rinsing starts and all LEDs flash in sequence.
10. Rinsing stops when the tank is empty: rinse and refill the tank.
11. Light  turns on: press the relative button: delivery starts and interrupts automatically.

The appliance is now ready for use.

Repairs to the coffee machine relative to lime scale problems are not covered by the warranty if the descaling procedure described above is not performed on a regular basis.

## **Important! Danger of Burns**

Hot water containing acid flows from the spout. Avoid contact with splashes of water.



## **Important!**

- Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warnings given on the descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes. You should use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.

# ACCESSORIES

Enjoy our full line of drinkware:  
an exclusive line of Espresso, Cappuccino and Latte glasses.



## Care Kit Line

Experience the De'Longhi Care Kit Line to improve the performance  
of your coffee machine.



EcoDecalk



EcoDecalk mini



Water Filter



Coffee Care Kit



Milk Clean

... to learn more about the De'Longhi accessories visit: [delonghi.com](http://delonghi.com)





[www.delonghi.com](http://www.delonghi.com)

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