

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).

IMPORTANT SAFEGUARDS



Danger! Failure to observe the warning may result in life threatening injury by electric shock.

This is an electrical appliance and may cause electrical shocks.

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.

DESCRIPTION

Description of the appliance

(page 3 - A)

- A1. ON/OFF button with light
- A2. Coffee or hot water button with light
- A3. Steam button with light
- A4. Cup warming plate
- A5. Water tank
- A6. Steam dial
- A7. Steam or hot water spout
- A8. Cappuccino maker
- A9. Nozzle
- A10. Drip tray
- A11. Drip tray water level indicator
- A12. Cup tray
- A13. Boiler outlet

Description of the accessories

(page- 3 - B)

- B1. One-cup pre-ground coffee or pod filter
- B2. Two-cup pre-ground coffee filter
- B3. Filter holder
- B4. Measure/presser

INSTALLING THE APPLIANCE



Important!

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

- 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).
- 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 15 cm above the machine.

Connecting the appliance



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

Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only. If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

FILLING THE WATER TANK

1. Open the water tank lid (fig. 1), then take out the tank by pulling upwards (fig. 2).
2. Fill the tank with fresh clean water, taking care not to exceed the MAX level. (fig. 3). Replace the tank, pressing lightly to open the valve located on the bottom of the tank.
3. More simply, the tank can also be filled without removing it, pouring the water directly from a jug.





Never operate the appliance without water in the tank or without the tank.



It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

SETTING UP THE APPLIANCE

1. Turn the appliance on by pressing the  switch (fig. 4). The light on the switch comes on.
2. Insert the required coffee filter (1 or 2 cups) (fig. 5) in the filter holder.
3. Attach the filter holder onto the machine without filling it with ground coffee (fig. 6).
4. Place a 0.5 litre container under the boiler outlet and another 0.5 litre container under the cappuccino maker (fig. 7).
5. Wait for the light on the  button to come on (fig. 8), then immediately press the coffee button (fig. 9) and deliver about half a tank from the boiler outlet.
6. Then turn the steam dial anti-clockwise (fig. 10) and discharge all the water remaining in the tank from the cappuccino maker.
7. Close the steam valve and to interrupt delivery of hot water, press the coffee button again.
8. Empty the two containers and replace them under the boiler outlet and the cappuccino maker and repeat points 5-6-7.



The appliance is ready for use.

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).

Tips for a hotter coffee

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

1. Turn the appliance on by pressing the ON/OFF button (the ON/OFF light comes on) (fig. 4) and attach the filter holder to the appliance without adding pre-ground coffee (fig. 6).
2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
3. Wait for the light on the  button to come on (fig. 8), then immediately press the coffee button (fig. 9) and deliver water until the light goes off. Then interrupt delivery by pressing the coffee button again.
4. Empty the cup. Wait until the light on the  button comes on again then repeat the same operation.

(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 as described in the previous paragraph, place the pre-ground coffee filter in the filter holder. 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. 10). To prepare two coffees, place two loosely filled measures (about 6+6 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. 11). 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. Rotate the handle firmly towards the right (fig. 6) to avoid water leaking out.
5. Place the cup or cups under the filter holder spouts (fig. 12). 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 cup shelf on top of the appliance for at least 15-20 minutes (fig. 13).

6. Make sure the OK light (fig. 8) is on (if off, wait until it comes on), then press the coffee button (fig. 9). Once the required amount of coffee has been delivered, interrupt delivery by pressing the same button.
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. 14).
9. To turn the appliance off, press the ON/OFF button.

HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in the section "Tips for a hotter coffee", 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. Insert the small filter in the filter holder.
3. Insert the pod, centring it as far as possible on the filter (fig. 15). 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. 6).
5. Proceed as in points 5, 6 and 7 in the previous section.

HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the  button (fig. 16) and wait for the light on the button to come on (fig. 17).
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume (fig. 18).



Please note: You are recommended to use semi-skimmed milk at refrigerator temperature.

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. Deliver steam by turning the steam dial to the  position for a few seconds to eliminate all water from the circuit. Stop steam delivery.
7. Immerse the cappuccino maker in the milk a few millimetres (fig. 19). Take care not to immerse the raised line on the cappuccino maker (shown by the arrow in fig. 19). Turn the dial anticlockwise (fig. 20) for at least half a turn. Steam is delivered from the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, immerse the cappuccino maker in the milk and rotate the container with slow upward movements.
8. When the required temperature is reached (60°C is ideal), interrupt steam delivery by turning the steam dial to the 0 position and pressing the steam button  again.
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 prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.
- to make coffee again after the milk has been frothed, cool the boiler first or the coffee will be burnt. To cool, place a container under the filter holder spouts, press the coffee button and deliver the water until the OK light goes off. Release the coffee button and then proceed to make coffee.

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. Turn the steam dial to deliver a little steam for a few seconds (points 2, 5 and 6 of the previous section). This causes the cappuccino maker to deliver any milk left in its circuits. Press the ON/OFF button to turn the appliance off.
2. With one hand, hold the cappuccino maker tube firmly, with the other, release the cappuccino maker by turning it clockwise, then pull off downwards (fig. 21).
3. Remove the steam connection nozzle from the spout by pulling it downwards (fig. 22).
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. 23 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.
7. Replace the cappuccino maker by pushing upwards and turning anticlockwise.

HOT WATER

1. Turn the appliance on by pressing the ON/OFF button (fig. 4). Wait for the OK light to come on.
2. Place a recipient under the cappuccino maker.
3. Press the delivery button (fig. 9) and at the same time turn the steam dial anticlockwise (fig. 19). Water comes out of the cappuccino maker;
4. To stop hot water delivery, close the dial and press the delivery button again (fig. 9).

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

CLEANING



Danger! Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

Filter cleaning and maintenance

About every 200 coffees, the filters must be cleaned as follows:

- Remove the filter cap by unscrewing it anticlockwise (fig. 24).
- 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. 25). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 25).
- Replace the filter and gasket on the plastic disk as shown in fig. 26. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 26.
- Replace the resulting assembly in the steel filter container (fig. 27), making sure the pin is inserted into the hole in the support (see arrow in fig. 27).
- Finally, screw on the cap (fig. 28).

Cleaning the boiler outlet

As part of general maintenance, the boiler outlet must be cleaned thoroughly about every 300 coffees.

- 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. 29);
- Remove the boiler outlet;

- Clean the boiler with a damp cloth (fig. 30);
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- Rinse under running water, rubbing all the time.
- Replace the boiler outlet, making sure the gasket is correctly positioned.

Failure to clean as described above invalidates the guarantee.

Other cleaning operations

1. Do not use solvents or abrasive detergents to clean the coffee machine. Use a soft damp cloth only.
2. Clean the filter holder cup, filters, drip tray and water tank regularly. The drip tray has a red indicator which becomes visible when the tray needs emptying. To empty, remove the cup tray grille (fig. 31), eliminate the water and clean the tray with a cloth. Then reassemble the drip tray, making sure the indicator is correctly positioned. Clean the tank, using a brush to reach the bottom (fig. 32).



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

DESCALING

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 button.
3. Make sure the filter holder is not attached and position a recipient under the cappuccino maker.
4. Wait until the OK light comes on.
5. Press the coffee button 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. Then stop the flow by pressing the button again and leave the solution to act for about five minutes.
6. Repeat point 5 another 3 times, until the tank is empty.
7. To eliminate residues of solution and limescale, rinse the tank well, fill with clean water (without descaler) and put back in place.
8. Press the coffee delivery button and allow the water to deliver until the tank is completely empty;
9. Repeat points 7 and 8.

TECHNICAL DATA

Mains voltage: 220-240V~50/60Hz
Absorbed power: 1100W
Pressure: 15 bar
Water tank capacity: 1,1 litres
Dimensions LxHxP208x330x226 mm
Weight 4,8 kg mm



The appliance complies with the following EC directives:

- European Standby 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...

Problem	Possible causes	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 chapter "Cleaning"
	Limescale in the water circuit	Descale as described in the section "Descaling"
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder has been inserted incorrectly or is dirty	Attach the filter holder correctly and rotate firmly as far as it will go
	The espresso boiler gasket has lost elasticity or is dirty	Have the espresso boiler gasket replaced by Customer Services
	The holes in the filter holder spouts are blocked	Clean the filter holder spout holes
The espresso coffee is cold	The coffee OK light was not on when the coffee button was pressed.	Wait until the OK light comes on
	No preheating has done	Preheat as described in the paragraph "Tips for a hotter coffee".
	The cups were not preheated	Heat the cups by rinsing them in hot water or leaving them to rest for at least 20 minutes on the cup warmer tray.
	Limescale in the water circuit	Descale as described in the section "Descaling"

The pump is excessively noisy	The water tank is empty	Fill the tank
	The tank is incorrectly inserted and the valve on the bottom is not open	Press the tank down lightly to open the valve on the bottom
	There are air bubbles in the tank connector	Follow the instructions given in the "Hot water" section until water is delivered
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
	There is not enough pre-ground coffee	Reduce the quantity of pre-ground coffee
	The espresso boiler outlet is blocked	Clean as described in the chapter "Cleaning"
	The filter is blocked	Clean as described in the chapter "Cleaning"
	The pre-ground coffee is too fine or damp	Use only pre-ground coffee for espresso coffee makers and make sure it is not damp
	The wrong type of pre-ground coffee is being used	Use a different type of pre-ground coffee
	Limescale in the water circuit	Descale as described in the section "Descaling"
The coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance.
No milk froth is formed when making cappuccino	Milk not cold enough	Always use semi-skimmed milk at refrigerator temperature.
	Cappuccino maker dirty	Clean the holes in the cappuccino maker thoroughly.
	Limescale in the water circuit	Descale as described in the section "Descaling"
The appliance goes off	Auto-off has been triggered	Press the ON/OFF button to turn the appliance on again
The appliance switches off a few seconds after switching on	The delivery button or steam function button has been pressed.	Release the button, then press the ON/OFF button.