



DeLonghi

ELETTA
CAPPUCCINO
TOP

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://ecam45760.delonghi.com>

ECAM45760

WELCOME

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.

The De'Longhi "bean to cup" machine delivers freshly brewed espresso in just one touch. Enjoy your favorite cappuccino, latte or your favorite beverage in your home. Design your own espresso experience and share it with the people you care for most.

Discover the unique story of design, passion and technology which made De'Longhi the world leader in the creation of espresso machines



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.
4. Set the water temperature according to your needs.
5. For an extra creamy espresso lower the spouts to bring them as close to the cup/cups as possible.

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.



Cafe' Mocha

This drink is made from layers of chocolate, milk, espresso and cream. Prepare hot, frothed milk. Let it cool. Pour the chocolate sauce in a different glass, carefully pour in the hot milk. Slowly add brewed 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. 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

IMPORTANT SAFEGUARDS

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.

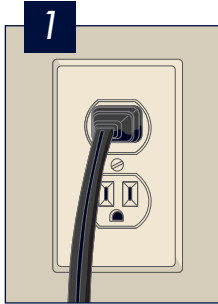
WARNING: To reduce the risk of fire or electric shock, do not remove the cover. No user serviceable parts inside. Repair should be done by authorized service personnel only!

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

IN THE BOX



MACHINE SET UP

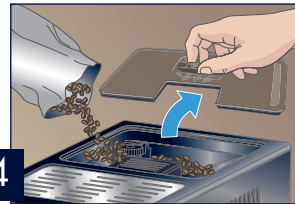
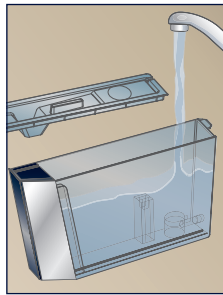


Plug into outlet



Push **ON** main switch, located on back of machine.

3 Fill Water and Bean Container



Open top lid, pull out beans container lid. Pour coffee beans into beans container.



Insert water spout and place a container underneath.



Press **OK** Button. The machine will prime. A little water will be released by the hot water spout. The machine will then switch it off automatically.



Press **ON/OFF** button to turn **ON** machine.

Machine is now ready to work!

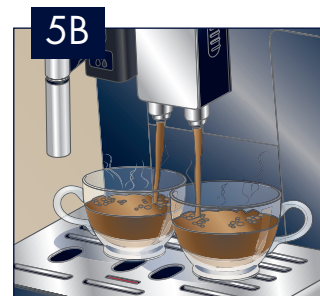
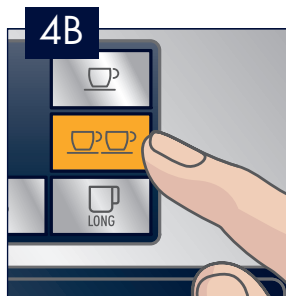
BREWING ESPRESSO Using Coffee Beans



Press the highlighted button repeatedly to set the desired strength of your coffee, increasing the quantity of coffee beans that the machine grinds, following the display indications.



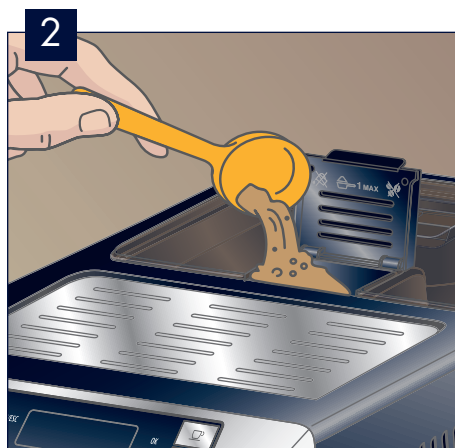
Press the highlighted button to set the desired length of your coffee, from short to long, following the display indications.



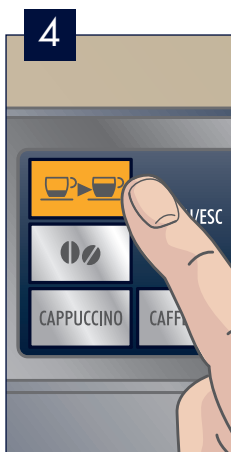
BREWING ESPRESSO Using Pre-Ground Espresso*



Select pre-ground coffee operating mode.
*Use only one spoon full of coffee. You can only make one cup of coffee at a time.

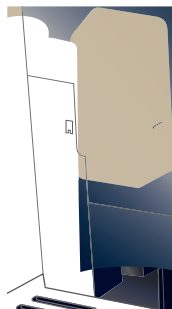
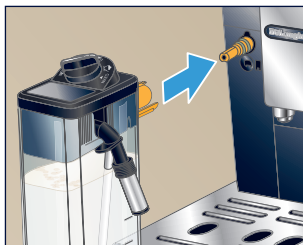
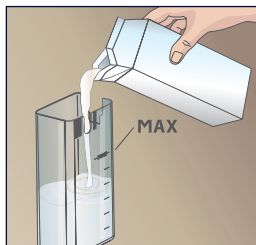


Open pre-ground coffee lid. Please, be sure that the machine is on while pouring the pre-ground coffee into the funnel.



Setting your preference
(see previous page.)

BREWING CAPPUCCINO or LATTE



Set the dial to the desired level of foam for Latte and Cappuccino.

DELIVERING HOT WATER and STEAM

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 "Hot Water" is displayed, together with a progress bar which fills gradually as preparation proceeds.
4. The machine delivers 8.5 oz./250 ml of hot water, then delivery stops automatically. To interrupt delivery of hot water manually, press the  button again.



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.

Please note! If "Energy Saving" mode is enabled, you may have to wait a few seconds before the hot water or steam is delivered.

Delivering steam

1. Make sure the hot water spout is attached correctly.
2. Fill a container with the liquid to be heated/frothed and immerse the spout/cappuccino maker in the liquid.
3. Press the  button. After a few seconds, the steam to heat the liquid comes out of the cappuccino maker.
4. When the required temperature/foam is obtained, interrupt steam delivery by pressing the  button again.
(You should not discharge steam for more than 3 minutes at a time).



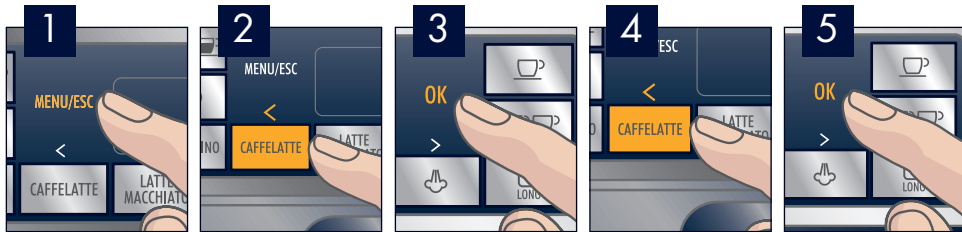
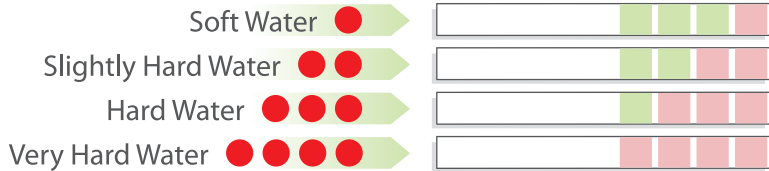
Tips for using steam to froth milk

- When choosing the size of the container, bear in mind that the liquid doubles or triples in volume.
- For a richer denser froth, use skimmed or partially skimmed milk at refrigerator temperature (about 41°F/5°C).
- For a creamier froth, rotate the container with slow movements in an upward direction.
- To avoid milk with poor froth or large bubbles, always clean the spout.

TEST YOUR WATER

Measuring Water Hardness

1. Remove the "total hardness test" indicator paper attached to the instructional 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 the **MENU/ESC** button to enter the menu.

Press the **CAFFELATTE** or button until the "Water Hardness" is displayed.

Confirm the selection by pressing the **OK** button.

Press the **CAFFELATTE** or button and set the hardness shown by the indicator paper (see previous section).

Press the **OK** button to confirm the setting.



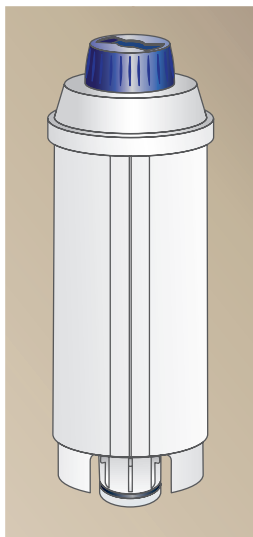
Press the **MENU/ESC** button to exit the menu.

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.

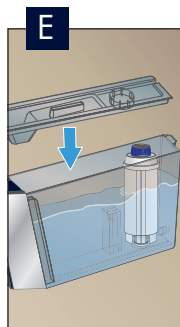
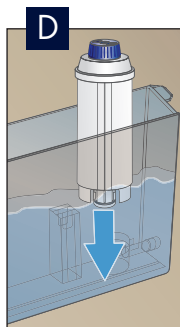
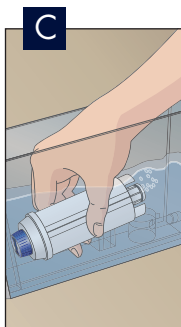
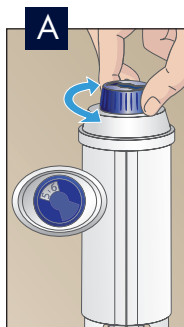
WATER FILTER

Installing the filter

1. Remove the filter from the packaging.
2. Turn the date indicator disk (A) until the next 2 months of use are displayed.
3. To activate the filter, put it under tap water until water overflows the side openings for more than 1 minute (B).
4. Remove the tank from the appliance and fill with water.
5. Insert the filter in the water tank and immerse it completely for ten or so seconds, sloping it to enable the air bubbles to escape (C).
6. Insert the filter in the filter housing (D) and press as far as it will go.
7. Close the tank with the lid (E), then place the tank in the machine. When you install the filter, you must notify the appliance of its presence.



8. Press the **MENU/ESC** button to enter the menu.
9. Press the **CAFFELATTE** or  button until **"Install Filter"** is displayed.
10. Press the **OK** button.
11. The message **"Install?"** is displayed.
12. Press the **OK** button to confirm the selection. **"Hot Water Press OK"** is displayed.
13. Position a container with a minimum capacity of 17oz./500 ml under the hot water spout.
14. Press the **OK** button to confirm the selection. The appliance begins delivering hot water and the message **"Please Wait"** is displayed.
15. After delivery, the appliance returns automatically to the **"Ready for Coffee"** position. 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.

DESCALING

Descale the machine when the message "DESCALE" flashes on the display.

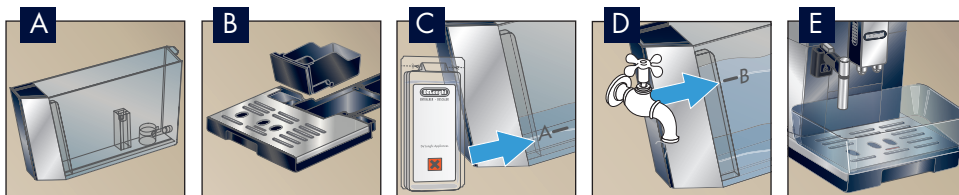
1. Turn the machine on.
2. Press the **MENU/ESC** button to enter the menu.
3. Press the **CAFFELATTE** or  button until "DESCALING" is displayed.
4. Select by pressing the **OK** button "Descaling Confirm?" is displayed. Press **OK** again to enable the function.
5. The message "Add Descaler Confirm?" is displayed alternating with "EMPTY THE DRIP TRAY" and "REMOVE FILTER" (if present).
6. Completely empty the water tank (A) and remove the water filter (if present). Empty the drip tray (B) and grounds container, then put back in the appliance.
7. Pour the descaler into the tank up to level A (C), then add water up to level B (D). Replace the water tank.
8. Place an empty container with a minimum capacity of 68 oz./2 liters under the hot water spout and coffee spouts (E).
9. Press the **OK** button and the message "Descaling Underway" is displayed. The descaling program starts and the descaler liquid comes out of the spouts. The descale program automatically performs a series of rinses and pauses to remove

limescale deposits from inside the machine. After about 25 minutes, the message "RINSING" and "FILL TANK" is displayed.

10. The appliance is now ready for rinsing through with clean water. Remove the water tank empty, rinse under running water, fill with clean water and replace. "Rinsing, Press OK" is displayed.
11. Empty the container used to collect the descaler solution and replace it empty under the spouts.
12. Press the **OK** button to start rinsing. Hot water flows out of the spouts and the message "Rinsing Please wait" is displayed.
13. When the water tank is completely empty, "RINSING", "FILL TANK" and "REPLACE FILTER" (if previously removed) alternate on the display displayed.
14. Repeat steps 10, 11 and 12 (install the filter if previously removed).
15. When it finishes, the message "Rinsing Complete, Press OK" is displayed.
16. Press the **OK** button, fill the water tank again, and the appliance is ready for use.

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 fully automatic machine.



EcoDecalk



EcoDecalk mini



Water Filter



Coffee Care Kit



Milk Clean

... to learn more about the De'Longhi accessories visit: delonghi.com



ECAM45760



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