

1. 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.
- Designated use: this appliance is designed and made to prepare beverages based on coffee, milk and hot water. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.
- The surface of the heating element remains hot after use and the outside of the appliance may retain the heat for several minutes depending on use.
- Clean all the components thoroughly, taking particular care with parts in contact with the milk.
- Cleaning and user maintenance shall not be made by children without supervision.
- Never clean by immersing the appliance in water.
- IMPORTANT: to prevent damage to the appliance, do not clean with alkaline detergents; use a soft cloth and, where applicable, neutral detergent.
- 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 power cord is damaged, it must be replaced by customer services only to avoid all risk.
- Appliances with removable cord: avoid splashes of water on the power cord connector or socket at the back of the appliance.
- IMPORTANT: Models with glass surfaces: do not use the appliance if the surface is cracked.
- The coffee maker must not be placed inside a cabinet or kitchen unit during use

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 above 8 years old and supervised. Keep the appliance and power cord away from children under 8 years of age.

- The appliance 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).

Read the manual thoroughly before installing and using the appliance. This will ensure best results and maximum safety.

2. SAFETYWARNINGS



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.



None of the components or accessories is dishwasher safe.



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.

2.1 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 maker.
- 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 power cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

2.2 Connecting the appliance



Important!

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 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.

3. DESCRIPTION (PAGE 3)

3.1 Description of the appliance

- A1. Espresso coffee water tank lid
- A2. Espresso coffee water tank
- A3. Chlorine filter extraction handle
- A4. Chlorine filter holder
- A5. Filter holder for drip coffee
- A6. Water fill compartment
- A7. Drip coffee warming plate
- A8. Espresso coffee cup tray
- A9. Drip tray
- A10. Cappuccino maker
- A11. Steam dial for cappuccino
- A12. Espresso coffee ON/Standby switch

3.2 Description control panel

- B1. Steam button with light
- B2. Express coffee/hot water button with light
- B3. "Espresso" ON light
- B4. Drip coffee ON/OFF button with light

3.3 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
- C7. Water softener filter for espresso coffee water tank (*certain models only)
- C8. Chlorine filter

3.4 Chlorine filter

The filter eliminates the taste of chlorine from the water. To install, proceed as follows:

- Extract the filter holder from its housing by pulling it upwards (fig. 1).
- Remove the chlorine filter from the plastic bag and rinse in tap water (fig. 2).
- Open the filter holder and carefully position the filter as shown in fig. 2.
- Close the filter holder (fig. 2) and replace in its housing. Press down as far as it will go.
- The chlorine filter must be replaced every 80 cycles and always after six months of operation.



Please note:

Buy De'Longhi original filters only.

4. SETTING UP THE APPLIANCE

The first time you use the machine, all accessories and the internal circuits must be washed through as follows:

- DRIP COFFEE: Deliver two jugs of coffee without using ground coffee.
- ESPRESSO COFFEE: 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.

5. MAKING DRIP COFFEE

- Open the filter holder by rotating it towards the right (fig. 3).
- Fill the jug with fresh clean water up to the level indicated for the number of cups of coffee you want to make, taking care not to exceed the MAX level (fig. 4).
- Then pour the water into the coffee maker tank (fig. 5).
- Position the permanent filter (if present) or the paper filter in the filter holder (fig. 6).
- Place the ground coffee in the filter using the measure provided and distribute it evenly (fig. 7). As a general rule, use one level measure of coffee (about 7 grams) for each cup you want to make (for example, 10 measures for 10 cups).
- Close the filter holder, close the jug with the lid and place it on the warming plate.
- Press the ON/OFF button (B4). The light on the button indicates that the coffee maker is operating.
- After a few moments, the coffee starts percolating.

It is normal for the appliance to give off steam during operation. Once brewed, to keep the coffee warm, place the jug on the warming plate and leave the appliance turned on (with the light on the "ON/OFF" button on). The coffee in the jug will be kept at the right temperature.

- To turn the appliance off, press the ON/OFF button.

5.1 Auto power off

If the appliance is not used for a certain period of time (depending on the model), it switches off automatically (and the light goes out).

6. MAKING ESPRESSO COFFEE

6.1 Preheating the coffee unit

To obtain espresso coffee at the right temperature, the coffee machine must be preheated:

1. Press the ON/OFF button (fig. 8) to switch on the appliance. The indicator light B3 comes on.

2. Place the filter in the filter holder (fig. 9). Make sure the projection on the filter is inserted correctly in the corresponding slot. Place the filter holder and filter in the appliance (fig. 10), without adding 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 for the indicator light  to come on and immediately press button B2 (fig. 11). Deliver water until the light goes off, then stop delivery by pressing the same button and empty the cup.

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

6.2 How to make espresso coffee using ground coffee

1. After preheating the appliance 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 cup of coffee, add only a level measure of coffee (about 7 grams) to the filter (fig. 12). To make two cups of coffee, add two level measures of coffee (about 6+6 grams) to the filter (C3). Fill the filter a little at a time to prevent the ground coffee from overflowing.



Important:

to ensure correct operation, before placing the ground coffee in the filter holder, clean the filter of ground coffee residues left from the previous brewing.

3. Distribute the ground coffee evenly and press gently down with the coffee press (fig. 13).
Pressing down the ground coffee is extremely important to obtain a really 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 edge of the filter holder then place the filter holder in the coffee machine. Turn the filter holder firmly (fig. 10) to prevent water leaks.
5. Position the cup or cups, preferably pre-heated by rinsing with hot water, under the spouts of the filter holder (fig. 14).
6. Make sure that the indicator light  is on (or wait for it to come on), then press the button  (fig. 11) to dispense the desired quantity of coffee. To interrupt, press the button again.
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 eliminate the used coffee grounds, hold the filter in place by means of the lever incorporated in the grip and remove the coffee by turning the filter holder upside down and striking it (fig. 15).
9. To turn the machine off, press the ON/OFF button on the left side.

6.3 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 mark:



The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

2. Fit the small 1 dose or capsule filter in the filter holder, making sure that the boss on the filter engages correctly in its seat as shown in fig. 9.
3. Position the capsule as centrally as possible over the filter (fig. 16). Always follow the instructions on the pod pack to position the pod on the filter correctly.
4. Fit the filter holder in the machine and turn all the way to lock it in place (fig. 10).
5. Proceed as in points 5, 6 and 7 in the previous section.

6.4 Auto power off

If the appliance is not used for a certain period of time (depending on the model), it switches off automatically (and the indicator light goes out).

7. HOW TO PREPARE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.
2. Press the button  (fig. 17).
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 for the indicator light  (fig. 17) to come on. The light comes on to indicate that the boiler has reached the ideal temperature for steam production. When the boiler is heating up, it is normal for a small quantity of water and steam to be delivered into the drip tray.
6. Extend the cappuccino maker by pulling it forwards and turning it to the left (fig. 18). 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 a few millimetres into the milk (fig. 19). Turn the steam knob to  ON (fig. 20). The milk now starts to increase in volume and take on a creamy appearance;
8. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk. When the required temperature is reached (60°C is ideal), interrupt steam delivery by rotating the steam dial to the OFF position and pressing the  button.
9. Pour the frothed milk into the cups containing the 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, first cool the boiler, or the coffee will be burnt. To cool, place a container under the boiler outlet, press the  button (fig. 11) and deliver water until the OK light goes off. Press the button and make 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.



Caution!

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. 20). This causes the cappuccino maker to discharge any milk left inside. Turn the appliance off by pressing the ON/OFF button again.
2. Hold the pipe of the cappuccino maker steady with one hand while using the other hand to unscrew the cappuccino maker anti-clockwise (fig. 21).

3. Remove the cappuccino maker nozzle by pulling it downwards.
4. Wash the cappuccino maker and connection nozzle thoroughly with warm water.
5. Make sure that the two holes shown by the arrows in fig. 22 are not blocked. If necessary, clean with a pin.
6. Put the connection nozzle back, pushing it upwards to insert it in the tube.
7. Replace the cappuccino maker by pushing it upwards and rotating it clockwise.

8. HOT WATER

1. Switch the machine on by pressing the ON/STANDBY button (fig. 8). The light comes on.
1. Wait until the  light comes on.
2. Place a recipient under the cappuccino maker.
3. When the  indicator light comes on, press the button  (fig. 11) and simultaneously turn the steam knob to  ON (fig. 20). Hot water comes out of the cappuccino maker;
4. To interrupt hot water delivery, press the  button again and turn the steam dial to OFF.

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

9. CLEANING



Danger!

- 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.

9.1 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 ground coffee filters and filter holder as follows:

- Remove the filter from the filter holder.
- Unscrew the filter cap (fig. 23) in the direction shown by the arrow on the cap.
- Remove the frother from the container by pushing it from the plastic part.
- Remove the gasket.
- Rinse all the components and thoroughly clean the metal filter in hot water, rubbing with a brush (fig. 24). Make sure that the holes in the metal filter are not blocked. If necessary, clean them with a pin (fig. 25).

- Fit the filter and seal back on the plastic disc as shown in fig. 26. Take care to engage the pin in the plastic disc in the hole in the seal shown by the arrow in fig. 26.
- Fit the assembly obtained in this way back in the steel filter container (fig. 27), ensuring that the pin engages in the hole in the support (see the arrow in fig. 27).
- Finally, screw on the cap..

Failure to clean as described above invalidates the guarantee.

9.2 Cleaning the boiler outlet

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

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Use a screwdriver to unscrew the screw securing the filter of the espresso boiler outlet (fig. 28);
- Remove the boiler outlet;
- Clean with a soft cloth (fig. 28);
- Clean the outlet filter thoroughly in hot water using a brush. Make sure that the holes are not blocked. If necessary, clean them with a pin (fig. 25).
- Rinse with running water and brush.
- Replace the outlet filter, making sure it is correctly positioned on the gasket.

Failure to clean as described above invalidates the guarantee.

9.3 Other cleaning operations

1. Do not use solvents or abrasive cleaning products. Use a soft cloth only.
2. Clean the filter holder, filters, drip tray and water tank regularly.
To empty the drip tray, extract the cup tray grille, empty the water and clean the grille with a cloth: then reassemble the drip tray.



Danger!

Never immerse the appliance in water. It is an electrical appliance.

10. DESCALING

10.1 Descaling the espresso unit

We recommend descaling the coffee maker about every 200 coffees. We recommend using commercially available De'Longhi descaler.

Proceed as follows:

1. Remove the water softener filter (if present) and 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 (fig. 8) to switch on the appliance. The ON light comes on.
3. Make sure that the filter holder is not in place and position a container under the cappuccino maker;
4. Press the ☐/☕ button and deliver about 1/4 of the solution in the tank. At intervals, turn the steam dial to deliver water from the cappuccino maker. Then interrupt water delivery by pressing the ☐/☕ button and leave the solution to work for about 5 minutes;
5. Repeat point 4 another 3 times, until the tank is empty;
6. To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler);
7. Press the ☐/☕ button (fig. 11) and deliver water until the tank is empty;
8. Repeat points 6 and 7.

Failure to clean as described above invalidates the guarantee.

10.2 Descaling the filter coffee maker

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. To descale, always use special commercially available descaling products for drip coffee makers.

1. Dilute the product in a jug, following the instructions given on the packaging of the descaling product;
2. Remove the chlorine filter and pour the solution into the tank;
3. Place the jug on the warming plate;
4. Press the ① button, deliver the equivalent of one cup then turn the appliance off;
5. Leave the solution to work for 15 minutes, then repeat operations 4 and 5.
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).

11. TECHNICAL DATA

Mains voltage:	220-240V/50-60Hz
Absorbed power:	1750 W
Size LxDxH:	371 x 282 (or 369) x 324 mm
Pressure:	15 bar
"Espresso" boiler "":	Stainless steel
"Espresso" water tank capacity:	1.2 L
Drip coffee water tank capacity:	1.4 L
Cord length:	1200 mm
Weight:	
BC0421	6.3 kg
BC0411	6.2 kg



This product complies with European regulation no. 1935/2004 on materials and articles intended to come into contact with food.

12. DISPOSING OF THE APPLIANCE



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

13. 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 "9.2 Cleaning the boiler outlet"
	The espresso filter is blocked	Clean as described in the section "9.1 Espresso coffee filter cleaning and maintenance"
	Scale in the water circuit	Descale as described in section "10.1 Descaling the espresso unit"
	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 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 water tank
	The water 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 OK indicator light was not on when the coffee switch was pressed	Wait until the espresso OK indicator light comes on
	The appliance was not preheated.	Preheat as described in the section "6.1 Preheating the coffee unit"
	The cups were not preheated	Preheat the cups by rinsing with hot water
	Descale the water circuit	Descale as described in section "10.1 Descaling the espresso unit"

The espresso coffee froth is light coloured (the coffee is delivered from the spout too fast)	The ground coffee is not pressed down firmly enough	Press the ground coffee down more firmly (fig. 14)
	There is not enough ground coffee	Increase the quantity of coffee
	The ground coffee is too coarse	Use only ground coffee for espresso coffee makers
	The wrong type of ground coffee is being used	Use a different type of ground coffee
The coffee froth is too dark (delivered from the spout too slowly)	The ground coffee is pressed down too firmly	Press the coffee down less firmly
	The quantity of ground coffee is too high	Reduce the quantity of ground coffee
	The espresso boiler outlet is blocked	Clean as described in section “9.2 Cleaning the boiler outlet”
	The ground coffee is too fine or damp	Use only ground coffee for espresso coffee makers and make sure it is not damp
	The wrong type of ground coffee is being used	Use a different type of ground coffee
The filter holder cannot be attached to the appliance	Too much coffee 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 semi-skimmed milk at refrigerator temperature
	Cappuccino maker dirty	Thoroughly clean the holes in the cappuccino maker, in particular those indicated in fig. 22
The coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance as indicated in section “10.1 Descaling the espresso unit” or “10.2 Descaling the filter coffee maker”
The drip coffee takes a long time to percolate	Descale the drip coffee unit	Descale as described in section “10.2 Descaling the filter coffee maker”