



DeLonghi

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.



EC155M

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.

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!



PUMP ESPRESSO TIPS AND TRICKS

Recommendations for producing a better 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. Ensure your first coffee is the ideal temperature by pre-warming the filter / filter holder before making coffee. Simply fit the filter / filter holder (without coffee) into the machine and place a cup underneath. Select the single cup option and 'purge' the machine allowing hot water to pass through the filter into the cup.
5. Use one level scoop of freshly ground coffee for best results. This is roughly 7 grams.
6. Tamping the coffee is recommended to produce an even compact bed of coffee for brewing.
7. Tamping is important as applying too little pressure will cause the coffee to be weak (under extracted) and applying too much pressure may result in thick, burnt coffee (over extracted).
8. Grind size can affect the brew strength. If coffee is ground too coarse, then coffee will

flow too quickly and be weak (under extracted). Coffee that is ground too fine will flow slowly and may be thick or burnt (over extracted).

9. Remove any residual coffee grounds from the filter / filter holder rim before placing into the machine for brewing.
10. Brewing should take between 20 and 25 seconds. If your espresso is brewing outside of this range, refer to tip #7 and adjust.

Recommendations for producing a better cappuccino or latte:

1. Once steam has been selected 'purge' the steam nozzle/frother to eliminate any excess water before you start frothing the milk.
2. Always use fresh, cold milk. Some milks that do not require refrigeration will not produce an acceptable foam.
3. Once you have frothed the milk tap the jug on the counter to remove any large air bubbles
4. 'Spin' or swirl the milk to ensure the milk and foam combine a little and to give it a glossy finish.
5. Pour the milk/foam immediately after spinning/ swirling to ensure that milk and foam do not separate.

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, or 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 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.

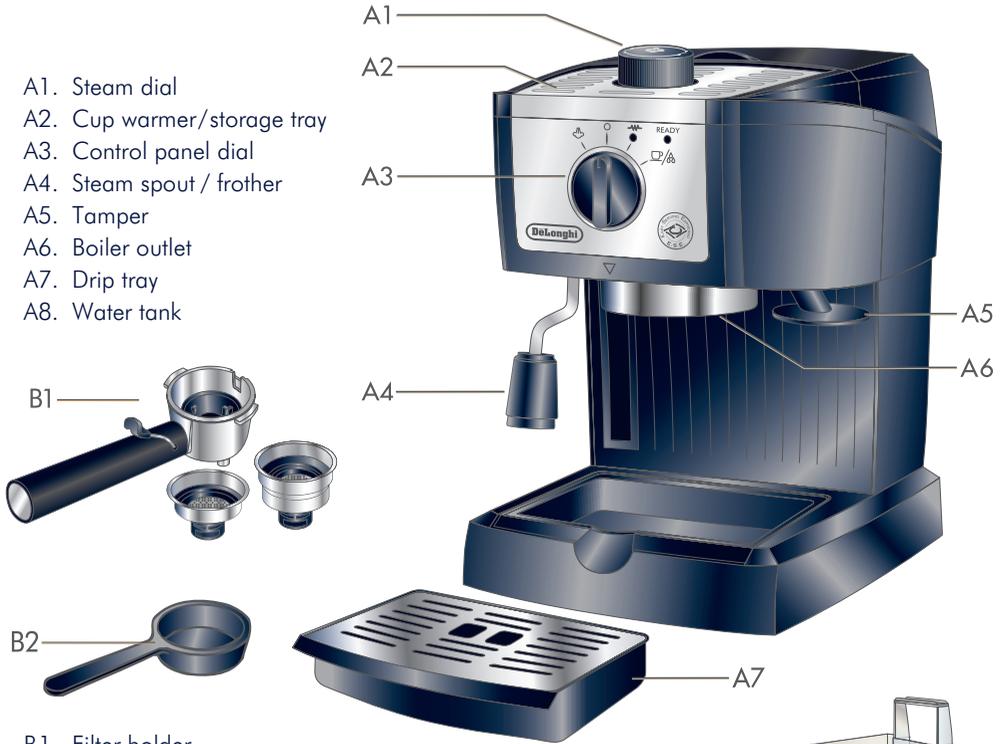
WARNING: To reduce the risk of fire or electric shock, do not remove the exterior of the unit or the cover. Don't attempt to repair or modify the machine, doing so will void the warranty. Repair should be done by authorized service personnel only!

SAVE THESE INSTRUCTIONS • THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

“Consult complete user manual for additional safety messages”

IN THE BOX

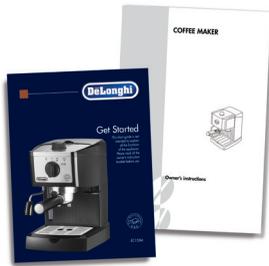
- A1. Steam dial
- A2. Cup warmer/storage tray
- A3. Control panel dial
- A4. Steam spout / frother
- A5. Tamper
- A6. Boiler outlet
- A7. Drip tray
- A8. Water tank



- B1. Filter holder with 2 filter cups
- B2. Measuring scoop



Natural Descaler
100ml/3.4 oz.
Sold Separately



Get Started &
Owner's Instructions
Booklets



A8

MACHINE SET UP



1
Remove tank, fill with water and replace.



2
3
Place cup under boiler.



4
Turn dial to  position, unit is heating up.



5
When OK light is green, turn dial to  position.



6
Wait until water is delivered, then turn dial to  position to stop the flow.

Machine is now ready to work!

Note: This operation can take a few minutes. The machine may vibrate.

BREWING ESPRESSO Using Pre-Ground Espresso



1
Use correct filter, based on one or two cups.



2
Tamp the coffee.



3
Attach filter holder in place into boiler outlet.



4
Turn right to lock into position.



1
CUP
▼



6
When OK light is green, turn dial to ☕/⌂ position to start coffee delivery. And when the desired amount is reached, turn back to ⚡ position to stop.



7A



2
CUPS
▼



7B

6

Brew 1 or 2 Espresso at one time.

BREWING ESPRESSO Using E.S.E. POD Espresso



1

Use one cup filter.



2

Tamp the POD into the filter.



3

Attach filter holder in place into boiler outlet.



4

Turn right to lock into position.



5



6



7

When OK light is green, turn dial to ☐/☉ position to start coffee delivery. And when the desired amount is reached, turn back to -W- position to stop.

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).



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BREWING CAPPUCCINO or LATTE

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



1
Fill the pitcher, 3.5 oz. for Cappuccino, 6 oz. for Latte.



2
Turn dial to  position.



3
Wait for OK light to turn green.



4
Be sure frother is immersed in milk, but not beyond the highlighted mark on the spout



5
Turn the steam dial counter-clockwise to release the steam.



6
When the desired level of foam is reached, turn the steam dial clockwise to stop the steam.



7
Prepare the coffee as described in the previous sections. Brew in a larger cup. Pour the milk over the espresso and enjoy!

DELIVERING HOT WATER

Tip for the BEST CAPPUCCINO:

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



Delivering hot water

1. Place a container under the spout (as close as possible to avoid splashes).
2. Turn dial to  position and wait until OK light turns green.
3. Turn dial to  position and turn the steam dial counter-clockwise. Water runs out of the spout.
4. Close the steam dial and turn the dial to  position when the desired amount of water has been delivered.

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.



CLEANING and MAINTENANCE: FILTER



1 Remove steel filter cup from the steel filter holder.



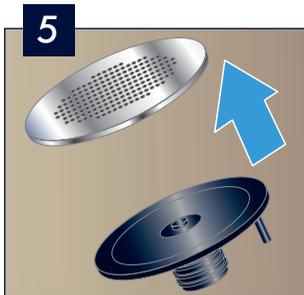
2 Unscrew cap from the steel filter cup.



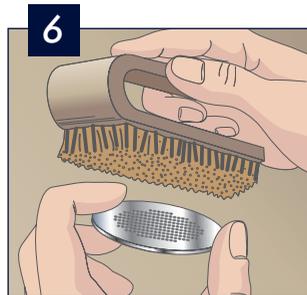
3 Remove gasket from the steel filter cup.



4 Remove the filter from the the gasket.



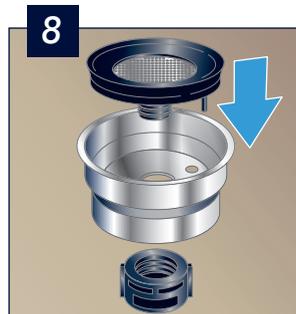
5 Remove the stainless-steel filter off the plastic disc.



6 Clean steel filter with a brush and the holes with a needle.



7 Replace the filter and plastic disc into the gasket. Make sure to insert the pin on the plastic disc into the hole in the gasket.



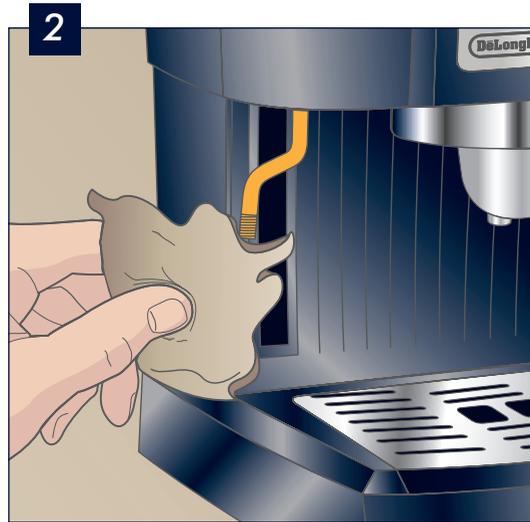
8 Replace the assembly in the steel filter cup, making sure the pin is inserted in the hole in the support. Finally, screw on the cap.

10 *Note: If the filter is not cleaned and assembled properly, it could effect the crema of the espresso. The filter assembly must be cleaned (every 200 coffees.)*

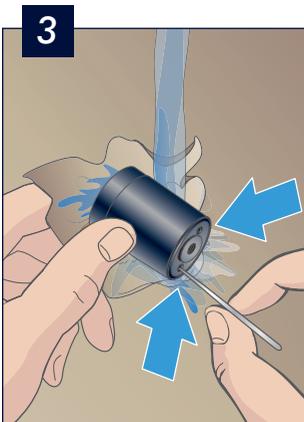
CLEANING and MAINTENANCE: FROTHER



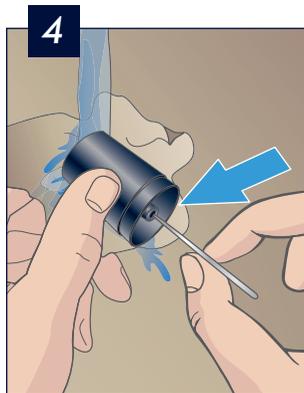
1
Unscrew the frother by rotating clockwise and pulling downwards.



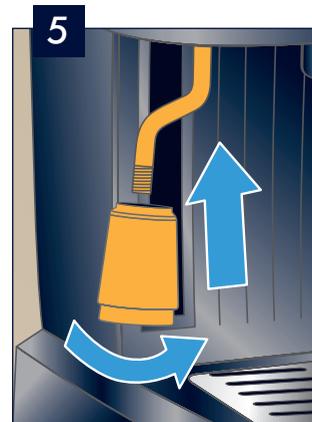
2
Thoroughly clean steam nozzle with cloth and warm water.



3
Clean frother with warm running water and use a needle to clean the two holes.



4
Clean the inside of frother with warm water and use a needle to clean the center hole.



5
Replace the frother by inserting and rotating counterclockwise.

*Frother and steam nozzle parts can be cleaned thoroughly by using **De'Longhi Milk Clean**.*

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CLEANING and MAINTENANCE: DESCALING

Descaling

You must descale the coffee machine about every 200 coffees.

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.

NOTE: Failure to descale the appliance as described above voids the guarantee.

1. Turn dial to  position.
2. Completely empty the water tank (A).
3. Pour the descaler (B) and water (C) into the tank, according to the manual instructions.
4. Place an empty container (D) with a minimum capacity of 50 oz under the hot water spout and boiler outlet.
5. When OK light is green, turn dial to  position. Solution will come out from the boiler outlet.
6. Turn the steam dial to allow solution to come out from the frother spout and turn dial to  position. Let unit rest for 15 minutes.

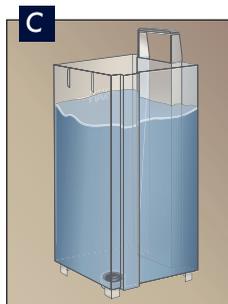
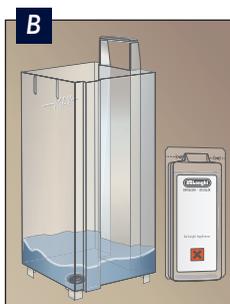
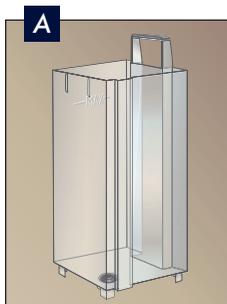
Important! Danger of Burns

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

7. Repeat steps 5 and 6 until water tank is empty (don't wait 15 minutes between steps).
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. Turn dial to  position until water tank is empty.
10. Repeat steps 8 and 9.

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!

- 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. Use De'Longhi descaler only. Under no circumstances should you use sulphamic or acetic based descalers. Their use invalidates the guarantee. Failure to descale the appliance as described also invalidates the guarantee.

TROUBLESHOOTING

PROBLEM	SOLUTION
No crema	<ol style="list-style-type: none">1. The filter is clogged or not assembled correctly. See maintenance page.2. The coffee ground is too coarse or not tamped enough.
Doesn't deliver coffee	<ol style="list-style-type: none">1. The "OK" light is not on.2. The filter is clogged. Try a different one and/or clean it. See maintenance page.3. The boiler outlet is clogged. Clean follow manual.4. There is not water in the tank.5. Dial is not in the "delivery" position.6. Perform priming, see page 6.
Does leak from the filter holder on the back of the unit	<ol style="list-style-type: none">1. The filter holder is not tightened enough.2. The filter is clogged. Try a different one and/or clean it. See maintenance page.3. The boiler outlet is not assembled correctly or gasket is worn out. Clean follow manual.
Unit vibrates	<ol style="list-style-type: none">1. Be sure the unit is on a flat surface and the rubber feet are in place.2. It is normal for the pump to have a slight vibration while in operation. Especially during the first set up.3. The drip tray is not sitting correctly.
Coffee drips very slowly	<ol style="list-style-type: none">1. The coffee ground is tamped too much.2. The filter is clogged. Try a different one and/or clean it. See maintenance page.3. The boiler outlet is clogged. Clean follow manual.
Coffee not hot enough	<ol style="list-style-type: none">1. Espresso is typically not as hot as regular coffee because of a different extraction method.2. Descale the unit regularly; lime scale can affect the performance of the boiler.3. Use pre warmed cups.4. Run the unit without coffee first as rinse function which will help to heat the unit quickly and to warm the cups.
Unit doesn't froth	<ol style="list-style-type: none">1. Turn the dial to steam and wait the "OK" light goes on.2. Use milk at 1% fat at 41F.3. Don't immerse the wand completely into the milk4. Clean the wand exterior and interior piece, be sure the hole for the proper air inlet is not clogged.5. Move the pitcher slightly up and down and rotate in the pitcher to help to form the foam.

ACCESSORIES

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



Care Kit Line

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



EcoDecalk



EcoDecalk mini



Water Filter



Coffee Care Kit



Milk Clean

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

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.



Café' 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



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