

1. DESCRIPTION

1.1 Description of the appliance

(page 3 - A)

- A1. Removable water tank
- A2. Cup tray
- A3. Water tank compartment
- A4. Guides for accessories holder (coffee filters)
- A5. Lid
- A6. Steam/hot water dial
- A7. Cappuccino maker (**varies according to model)
- A8. Cappuccino maker nozzle
- A9. Spout
- A10. Cappuccino maker selection ring (*certain models only)
- A11. ON/OFF switch
- A12. Tank water level viewing window
- A13. Boiler outlet
- A14. Mugs or glasses tray (*certain models only)
- A15. Drip tray (**varies according to model)
- A16. Drip tray water level indicator (*certain models only)
- A17. Cup tray (*certain models only)

1.2 Description control panel

(page 3 - B)

- B1. Mode selector dial
- B2. **OK** light
- B3. Power light I

1.3 Description of the accessories

(page 3 - C)

- C1. Filter holder
- C2. 1 coffee froth filter
- C3. 2 coffee froth filter
- C4. ESE pod froth filter
- C5. Measure/pressure
- C6. Descaler (**not included, can be purchased from authorised Customer Services)
- C7. Water softener filter (**not included, can be purchased from authorised Customer Services)

2. FILLING THE WATER TANK

1. Open the lid of the appliance (fig. 1) then extract 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).
Put the tank back in the appliance, pressing lightly to open the valves 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.

Important:

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

Check the level of water in the tank through the viewing window (A12).

3. SETTING UP THE APPLIANCE

1. Turn the appliance on by pressing the ON/OFF button (fig. 4); the power light I comes on.
2. Insert the required coffee filter in the filter holder (fig. 5).
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.
5. Wait until the OK light comes on (fig. 8) and immediately afterwards turn the mode selector dial to the  position (fig. 9) and deliver about half the tank through the filter holder.
6. Then turn the steam dial to the  position (fig. 10) and deliver all the water remaining in the tank through the cappuccino maker.
7. Turn the steam dial back to the 0 position and the mode selector dial to the I position (STAND-BY).
8. Empty the two containers and replace them under the boiler outlet and the cappuccino maker and repeat points 5-6-7.

Now the appliance is ready for use.

3.1 Auto-off

If the appliance is not used for a certain period of time (variable according to the model), it turns off automatically (the power light goes out).

3.2 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 switch (the ON 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 until the OK light comes on (fig. 8) and immediately afterwards turn the selector dial to the  position (fig. 9) and let water discharge until the **OK** light turns off, then interrupt by turning the dial to the I position.
4. Empty the cup, wait until the **OK** light comes on again and 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).

3.3 Mugs or glasses tray (models ECP35.31 and ECP33.21 only)

If you are using tall cups or glasses (for example, to make long coffee or macchiato), extract the drip tray and rest the cup directly on the mugs or glasses tray (A14 - fig. 11).

Once you have made your coffee, put the drip tray back in position.

4. HOW TO MAKE ESPRESSO COFFEE USING PRE-GROUND COFFEE

1. Place the ground coffee filter (C2 or C3) in the filter holder. Use the  filter to make one coffee or the  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. 12).
To make 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. 13). 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. Turn 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. 14). You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
6. Make sure the **OK** light (fig. 8) is on (if off, wait until it comes on), then turn the mode selector dial to the  /  position. When the desired amount of coffee has been delivered, turn the dial to the **I** position.
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 turn the appliance off, press the ON/OFF button.

5. HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in the section “3.2 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. Place the pod coffee filter (C4 ) 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 turn as far as it will go (fig. 6).
5. Proceed as in points 5, 6 and 7 in the previous section.

6. HOW TO PREPARE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.
2. Turn the selector to the  position (fig. 16) and wait until the **OK** light comes on.
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. 17).

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

4. **ECP 35.31 only:** Make sure the cappuccino maker selection ring (A10) is in the “CAPPUCCINO” position (fig. 18).
5. Place the recipient containing the milk under the cappuccino maker.
6. Wait until the **OK** light comes on. This indicates that the boiler has reached the ideal temperature for steam production.
7. Open the steam by turning the steam selector to the  /  position for a few seconds to eliminate any water in the circuit. Close the steam.
8. Immerse the cappuccino maker in the milk for about 5 mm (fig. 19) and turn the steam dial to the  /  position. The milk now starts to increase in volume and take on a creamy appearance.
9. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk.
When the required temperature (the ideal is 60°C) is reached, interrupt steam delivery by turning the steam dial to the **0** position and the mode selector dial to the **I** position.

10. 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 it, place a container under the boiler outlet, turn the mode selector dial to the / position and deliver water until the OK light goes off. Return the selector to the I position 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.

7. MAKING MACCHIATO (HOT MILK - MODEL ECP35.31 ONLY)

To make hot milk without froth, proceed as described in the above section, making sure the ring on the cappuccino maker (A10) is positioned upwards in the "HOT MILK" position.

8. CLEANING THE CAPPUCCINO MAKER AFTER EVERY USE

Important! or hygiene reasons, the cappuccino maker should always be cleaned after use.

Proceed as follows:

1. Turn the steam dial to the / position to deliver a little steam for a few seconds (points 2, 6 and 7 of the section "How to prepare cappuccino coffee"). This causes the cappuccino maker to discharge any milk left inside. Turn the appliance off by turning the steam dial to the 0 position and the mode selector dial to the I position.
2. Wait a few minutes for the cappuccino maker to cool down. Turn the cappuccino maker outwards and remove it by pulling it downwards (fig. 20).

8.1 Model ECP35.31

3. Remove the nozzle downwards (fig. 21).
4. Push the ring upwards and make sure the two holes shown by the arrows in fig. 22 are not blocked. If necessary, clean with a pin.
5. Replace the nozzle, move the ring downwards and put the cappuccino maker back on the nozzle, turning it and pushing it upwards until it is attached.

8.2 Models ECP33.21 and ECP31.21

3. Remove the cappuccino maker nozzle downwards (fig. 23).
4. Make sure the holes in the cappuccino maker shown in fig. 24 are not blocked.

If necessary, clean with a pin.

5. Reinsert the nozzle and replace the cappuccino maker on the nozzle, turning it and pushing it upwards until it is attached.

9. HOT WATER

1. Press the ON/OFF button (fig. 4) to turn the appliance on. Wait for the OK light to come on.
2. Place a recipient under the cappuccino maker.
3. When the OK light comes on, turn the mode selector dial to the / position and at the same time turn the steam dial to the / position. Hot water comes out of the cappuccino maker.
4. To stop the flow of hot water, turn the steam dial to the 0 position and the mode selector dial to the I position.

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

10. CLEANING

10.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- the drip tray (A15);
- the coffee filters (C2, C3 and C4);
- the boiler outlet (A13);
- the water tank (A1);
- the cappuccino maker (A7) as described in the section "8. CLEANING THE CAPPUCCINO MAKER AFTER EVERY USE"

Important!

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

Danger! Never immerse the coffee maker in water. It is an electrical appliance.

Please note:

If the appliance is not used for more than 3/4 days, before using it again, we strongly recommend you perform a rinse cycle as described in the section "3. SETTING UP THE APPLIANCE"

10.2 Cleaning the drip tray

Models ECP35.31 and 33.21: Important!

The drip tray is fitted with a level indicator (red) showing the level of water it contains.

Before the indicator protrudes from the cup tray (fig. 25), the drip tray must be emptied and cleaned, otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

1. Remove the drip tray (fig. 26).

- Models ECP35.21 and 33.21:** Remove the cup grille, empty the water and clean the tray with a cloth, then reassemble the drip tray.
Extract the mugs or glasses tray (A14), clean with water, dry and put back in the machine.
- Put the drip tray back in place.

10.3 Cleaning the coffee filters

Clean the coffee filters weekly:

1 and 2 cup filters

- Extract the perforated filter by pulling the tab (fig. 27);
- Rinse the filters under running water (fig. 28);
- Make sure the holes are not blocked. If necessary, clean with a pin (figs. 28 and 29);
- Place the perforated filter in the filter housing and press as far as it will go.

Pod filter

Rinse under running water. Make sure the holes are not blocked. If necessary, clean with a pin (figs. 28 and 29).

10.4 Cleaning the boiler outlet

After every 200 coffees, rinse the boiler outlet by delivering about 0.5 l of water from the boiler outlet.

10.5 Cleaning the water tank

- Clean the water tank regularly (about once a month) and whenever you replace the water softener filter (C7, *if provided) with a damp cloth and a little mild washing up liquid.
- Remove the filter (*if present) and rinse with running water.
- Replace the filter (*if provided), fill the tank with fresh water and replace the tank.
- (Models with water softener filter only) Deliver about 100 ml of water.

11. DESCALING

You are recommended to descale the coffee maker about every 200 coffees.

We recommend using commercially available De'Longhi (C6*) descaler.

Proceed as follows:

- Fill the tank with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.
- Press the ON/OFF button.
- Make sure the filter holder is not attached and place a recipient under the cappuccino maker.
- Wait until the **OK** light comes on.
- Turn the mode selector dial to the  /  position and deliver about 1/4 of the solution in the tank. At intervals, turn the steam dial to the  /  position to deliver water from the cappuccino maker. Then interrupt delivery by turning the mode selector dial to the **I** position and leave the solution to work for about 5 minutes.
- Repeat point 5 another 3 times, until the tank is empty.
- To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler).
- Turn the selector to the  /  position and deliver water until the tank is empty.
- Repeat points 7 and 8.

12. TECHNICAL DATA

Mains voltage:	220-240V-50/60Hz
Absorbed power:	1100W
Size LxDxH:	185x244(329)x305 mm
Pressure:	15 bar
Water tank capacity:	1.1 l
Power cord length:	1300 mm
Weight:	3,8 kg

13. TROUBLESHOOTING

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact Customer Services.

12.1 PROBLEM	12.2 POSSIBLE CAUSE	12.3 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 "10.4 Cleaning the boiler outlet"
	Scale in the water circuit	Descale as described in the "11. DESCALING" section

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 OK light is not on when the coffee is delivered	Wait until the OK light comes on
	No preheating was done	Pre-heat as indicated in the "3.2 Tips for a hotter coffee" section
	The cups were not preheated	Pre-heat the cups with hot water
	Scale in the water circuit	Descale as described in the section "11. DESCALING"
The pump is excessively noisy	The water tank is empty	Fill the tank
	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
	There are air bubbles in the tank connector	Follow the instructions given in the "9. 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 section "10.4 Cleaning the boiler outlet"
	The filter and the removable perforated filter are blocked	Clean as described in the section "10.3 Cleaning the coffee filters"
	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
The coffee has an acid taste	Inadequate rinsing after descaling	After descaling, rinse the appliance as described in the section "Descaling"
No milk froth is formed when making cappuccino	Model ECP35.31: the ring is in the "HOT MILK" position	MODEL ECP35.31: push the ring into the "CAPPUCCINO" position
	Milk not cold enough	Always use milk at refrigerator temperature
	Cappuccino maker dirty	Clean as described in the section "8. CLEANING THE CAPPUCCINO MAKER AFTER EVERY USE"
	Scale in the water circuit	Descale as described in the section "11. DESCALING"
The appliance switches 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 mode selector dial is not in the I position (Standby)	Turn the mode selector dial to the I position (Standby), then press the ON/OFF switch.