

Read the separate safety instructions before using the appliance.

1. DESCRIPTION




1.1 Description of the appliance

(page 3 - A)

- A1. Steam/hot water dial
- A2. Water tank lid
- A3. Cup tray
- A4. Removable water tank
- A5. Cappuccino maker
- A6. Spout
- A7. Cappuccino maker nozzle
- A8. Power cord
- A9. Drip tray
- A10. Cup tray
- A11. Boiler outlet
- A12. Presser




1.2 Description of control panel

(page 3 - B)

- B1. ON/OFF button 
- B2. Coffee/hot water delivery button 
- B3. Steam button 
- B4. Power light I
- B5. Temperature **OK** for coffee/hot water light
- B6. Temperature **OK** for steam light

1.3 Description of the accessories

(page 2 - C)




- C1. Filter holder
- C2. 1 coffee froth filter 
- C3. 2 coffee froth filter 
- C4. ESE pod froth filter 
- C5. Measure
- C6. Descaler (*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 indicated (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.

3. SETTING UP THE APPLIANCE

1. Turn the appliance on by pressing the  button (B1) (fig. 4): the power light I (B4) comes on ;
2. Insert the required coffee filter in the filter holder (C1) (fig. 5);
3. Attach the filter holder to 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 **OK** light (B5) to come on (fig. 8), then immediately press the  button (fig. 9) and deliver about half the tank from the filter holder;
6. Turn the steam dial anti-clockwise (fig. 10) and deliver all the water remaining in the tank from the cappuccino maker;
7. Close the steam dial and press the  button again;
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 (depending on the model), it switches off automatically (and the indicator 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  button (the I light (B4) 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 press the  button (fig. 9). Continue delivering water until the **OK** light goes off, then interrupt delivery by pressing the same button again;
4. Empty the cup, wait until the **OK** light comes on again (B5) 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).

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


1. Place the ground coffee filter (C2) or (C3) in the filter holder (C1). 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. 11). 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 ground coffee evenly and press gently down with the presser (fig. 12). 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. 13). You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
6. Make sure the **OK** light is on (fig. 8) (if off, wait until it comes on), then press the  button. Once the required amount of coffee has been delivered, interrupt delivery by pressing the same 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 holder upside down and tap (fig. 14).
9. To turn the appliance off, press the  button.


5. HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in 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 a 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

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups;
2. Press the  button (fig. 16) and wait for the **OK** light (B6) 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. 19);

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 (B6). This indicates that the boiler has reached the ideal temperature for steam production.
6. Open the steam by turning the steam dial for a few seconds to eliminate any water in the circuit. Close the steam.
7. Immerse the cappuccino maker in the milk for about 5 mm (fig. 13) and turn the steam dial anticlockwise (fig. 10). 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 clockwise and at the same time press 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 and deliver water until the **OK** light goes off. Press the same button again, 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. CLEANING THE CAPPUCCINO MAKER AFTER USE




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, 6 and 7 in section “6. HOW TO PREPARE CAPPUCCINO”). This causes the cappuccino maker to discharge any milk left inside. Press the  button (B1) to turn the appliance off.
2. Wait a few minutes for the cappuccino maker to cool down. Turn the cappuccino maker downwards to remove it (fig. 21);
3. Remove the cappuccino maker nozzle downwards (fig. 22);

4. Make sure the holes in the cappuccino maker shown in (fig. 23) 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.

8. HOT WATER

1. Turn the appliance off by pressing the  button (fig. 4). Wait for the **OK** light to come on (fig. 8);
2. Place a recipient under the cappuccino maker.
3. When the **OK** light comes on, press the  button (fig. 9) and at the same time turn the steam dial anticlockwise (fig. 10). Water comes out of the cappuccino maker;
4. To stop hot water delivery, close the dial and press the  button again.

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

9. CLEANING

9.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- drip tray (A9)
- coffee filters (C2), (C3) and (C4);
- boiler outlet (A11);
- water tank (A4);
- cappuccino maker (A5) as described in section "7. CLEANING THE CAPPUCCINO MAKER AFTER 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! While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

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 section "3. SETTING UP THE APPLIANCE"

9.2 Cleaning the drip tray

1. Remove the tray;
2. Remove the cup grille, empty the water and clean the tray with a cloth, then reassemble the drip tray;
3. Put the drip tray back in place.

9.3 Cleaning the coffee filters

Clean the coffee filters weekly:

1 and 2 cup filters

1. Extract the perforated filter by pulling the tab (fig. 23);
2. Rinse the filters under running water (fig. 24);

3. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 25);
4. 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 (fig. 25)..

9.4 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;
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet (fig. 26);
- Remove the boiler outlet;
- Clean the boiler with a damp cloth (fig. 26);
- 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 it is correctly positioned on its gasket.

Failure to clean as described above invalidates the guarantee.

10. DESCALING

We recommend descaling the coffee maker about every 200 coffees. We recommend using commercially available De'Longhi descaler (C6)*.

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  button;
3. Make sure the filter holder is not attached and position a container under the boiler outlet and cappuccino maker;
4. Wait until the **OK** light comes on (fig. 8);
5. Press the  button (fig. 9) 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;
6. Repeat point 5 another 3 times, until the tank is empty;
7. To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler);
8. Press the  button and deliver water until the tank is empty. At intervals, turn the steam dial to deliver water from the cappuccino maker (fig. 10);
9. Repeat points 7 and 8.

11. TECHNICAL DATA

Mains voltage: 220-240V-50/60Hz

Absorbed power: 1100W

Size LxDxH: 185x244(329)x305 mm

Pressure: 15 bars

Water tank capacity: 1.1 l

Power cord length: 1300 mm


Weight: 3.8 kg

12. 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 filter and removable perforated filter are blocked	Clean as described in section "9.3 PULIZIA DEI FILTRI CAFFÈ"
	The espresso boiler outlet is blocked	Clean as described in section "9. CLEANING"
	Scale in the water circuit	Descale as described in section "10. 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 filter and removable perforated filter are blocked	Clean as described in section "9.3 PULIZIA DEI FILTRI CAFFÈ"
	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 you deliver coffee	Wait until the OK light comes on
	No preheating was done	Preheat as described in section "3.2 TIPS FOR A HOTTER COFFEE"
	The cups were not preheated	Pre-heat the cups with hot water
	Scale in the water circuit	Descale as described in section "10. 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 in section "8. HOT WATER" until water is delivered
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 "9.4 CLEANING THE BOILER OUTLET"
	The filter and removable perforated filter are blocked	Clean as described in section "9.3 CLEANING THE COFFEE FILTERS"
	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 coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance as indicated in the "10. DESCALING"
No milk froth is formed when making cappuccino	Milk not cold enough	Always use milk at refrigerator temperature
	Cappuccino maker dirty	Clean as described in section "7. CLEANING THE CAPPUCCINO MAKER AFTER USE"
	Scale in the water circuit	Descale as described in section "10. DESCALING"
The appliance switches off	Auto-off has been triggered	Press the  button to turn the appliance on again