

Before using the appliance, always read the safety warnings.

1. DESCRIPTION

1.1 Description of the appliance

(page 3 - A)

- A1. Cup shelf
- A2. Main switch
- A3. Power cord connector socket
- A4. Steam/hot water selector
- A5. Cappuccino maker connection nozzle
- A6. Cappuccino maker/Hot water spout
- A7. Boiler outlet/Infuser assembly
- A8. Water tank housing
- A9. Water tank lid
- A10. Water tank with water filter housing
- A11. "No water" indicator
- A12. Cup tray
- A13. Drip tray max. water level indicator
- A14. Drip tray




1.2 Description control panel

(page 3 - B)

- B1. ON/Stand-by button
- B2. Stand-by/Energy saving mode light
- B3. Steam OK light
- B4. Coffee/hot water OK light
- B5. Coffee delivery
- B6. STOP/hot water position
- B7. Steam function
- B8. Mode selector

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. Power cord (removable)
- C6. Measure/pressure
- C7. Water hardness indicator paper (Total Hardness test)
- C8. Descaler
- C9. Water softener filter (*not included, can be purchased from authorised Customer Services)

2. FILLING THE WATER TANK

1. Extract the water tank (A10) and fill with fresh clean water, taking care not to exceed the MAX level (fig. 1).
2. Then put the tank back in the machine (fig. 2).


Important: never operate the appliance without water in the tank or without the tank.

3. SETTING UP THE APPLIANCE



1. Plug the power cord connector into the socket at the back of the appliance (fig. 3), then plug the plug into the mains socket.
2. Attach the filter holder to the appliance. To attach correctly, align the filter holder handle with the  OPEN symbol (fig. 4), then rotate the handle to the right until it is aligned with the  CLOSE symbol (fig. 5);
3. Place the main switch on the back of the appliance in the I position;
4. At the end of the self-diagnosis cycle, the "hot water" light (B4) flashes and the other lights go off;
5. Place a container with a minimum capacity of 500 ml under the hot water spout and another container under the filter holder (fig. 6);
6. Turn the steam/hot water selector (A4) to the  position and deliver about 0.5 l of hot water (fig. 7);
7. Turn the steam/hot water selector back to the 0 position and empty the container;
8. Turn the mode selector (B8) to the  position (B5) and deliver about 0.5 l of water (fig. 8).
9. Turn the mode selector back to the  position and empty the container;
10. Extract and fill the water tank, then repeat the operations from point 4 to point 8.

Please note: we also recommend rinsing the internal circuits through if the appliance is not used for a long period.






4. ON/STAND-BY

When the main switch (A2) is in the I position, turn the appliance on and off (stand-by) by pressing the  button (B1). The appliance goes off (stand-by) automatically after a certain period of time (according to model).

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

1. Place the ground coffee filter (C2) or (C3) in the filter holder (C1) (fig. 9). 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. 10). 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. 11). 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 the filter holder to the appliance. To attach correctly, align the filter holder handle with the  OPEN symbol (fig. 4), attach the filter holder and rotate the handle towards the right until aligned with the  CLOSE symbol (fig. 5);
5. Place the cup or cups under the filter holder spouts (fig. 12). You are recommended to warm the cups before making coffee by rinsing them with a little hot water;
6. Make sure the  light (B4) is on, then turn the mode selector (B8) to the  position (B5). The appliance starts delivering coffee;
7. Once the required quantity of coffee has been delivered into the cup, turn the mode selector to the  position.

Please note: To remove the filter holder, rotate the handle from right to left.

Danger of scalding To avoid splashes, never remove the filter holder while the appliance is delivering coffee. Wait for a few seconds after delivery.

6. HOW TO PREPARE ESPRESSO COFFEE USING PODS


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.



Place the pod coffee filter (C4) () in the filter holder (C1);





1. Insert a pod, centring it as far as possible in the filter (fig. 13). Always follow the instructions on the pod pack to position the pod on the filter correctly;
2. Follow the instructions from point 4 of the previous section, bearing in mind that you can make only one coffee at a time.
3. Proceed as in points 5, 6 and 7 in the previous section.

7. HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.
2. Turn the mode selector (B8) to the  position (B7) and wait for the corresponding light (B3) to come 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. 14);

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

4. Turn the cappuccino maker outwards (fig. 15);
5. Place the recipient containing the milk under the cappuccino maker (fig. 16);
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 towards  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. 17) **and turn the steam selector 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 is reached (the ideal is 60°C), interrupt steam delivery by rotating the steam selector to the  position and turn the selector to the  position (fig. 18);
10. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

i 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.

You should not deliver steam for more than 60 seconds.




7.1 Cleaning the cappuccino maker

! Important! 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, 5, 6 and 7 of the previous section). This causes the cappuccino maker to discharge any milk left inside. Turn the appliance off using the main switch.
2. Wait for a few minutes to allow the cappuccino maker to cool down. Remove the cappuccino maker by turning it anticlockwise and pulling it downwards (fig. 19).
3. Remove the cappuccino maker connection nozzle downwards (A5)(fig. 20).
4. Make sure the holes in the cappuccino maker shown in (fig. 21) are not blocked. Rinse with running water and if necessary clean the holes with a pin.

5. Clean the steam spout, taking care to avoid burns.
6. Reinsert the connection nozzle and the cappuccino maker.





 **Important!** After delivering steam, the  and  lights flash to indicate that the boiler is too hot to make coffee.

To cool the boiler down quickly:

1. Place a recipient under the cappuccino maker and a cup under the filter holder.
2. Turn the mode selector (B8) to the  position.
3. Turn the steam selector (A4) to the  position. Steam mixed with hot water comes out of the cappuccino maker.
4. When the  and **I** lights flash, delivery stops.
5. Turn the steam selector to the **0** position. Water is delivered from the filter holder.
6. Then turn the mode selector to the  position.

The coffee maker is ready for use.

8. HOT WATER

1. Turn the appliance on by pressing the main switch (A2). The  light is flashing.
2. Place a recipient under the cappuccino maker.
3. When the  light comes on steadily, turn the  selector (A4) to the **I** position. Hot water comes out of the cappuccino maker.
4. To interrupt hot water delivery, turn the  selector to the **0** position.

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:

- the appliance's internal circuit;
- drip tray (A14);
- coffee filters (C2), (C3) and (C4);
- boiler outlet (A7);
- water tank (A10);
- the hot water spout (A6) as described in section "7.1 CLEANING THE CAPPUCCINO MAKER".

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.

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 section "3. SETTING UP THE APPLIANCE".

9.2 Cleaning the internal circuit

If the appliance is not used for more than 3/4 days, before using it again, we strongly recommend you turn it on and rinse the internal circuits through as described in points 4 and 5 of section "3. SETTING UP THE APPLIANCE".

9.3 Cleaning the drip tray

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. 22), 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 tray (fig. 23);
2. Remove the cup tray (A12), empty the water (fig. 24) and clean the drip tray with a cloth, then reassemble the drip tray;
3. Put the drip tray back in place.

9.4 Cleaning the coffee filters

Clean the coffee filters weekly:

1 and 2 cup filters

1. Extract the perforated filter by pulling the tab (fig. 25);
2. Rinse the filters under running water (fig. 26);
3. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 27);
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. 27)..

9.5 Cleaning the boiler outlet

After every 200 coffees, rinse the boiler outlet (A7) by delivering about 0.5 l of water from the boiler outlet (press the coffee button without using ground coffee).

9.6 Cleaning the water tank

1. Clean the water tank (A10) regularly (about once a month and whenever you replace the water softener filter (C9), if provided) with a damp cloth and a little mild washing up liquid;
2. Remove the filter (if installed) and rinse with running water;
3. Replace the filter (if installed), fill the tank with fresh water and replace;
4. (Models with water softener filter only) Deliver about 100 ml of water.

10. DESCALING






Descale the appliance regularly after a period of time established according to water hardness.

10.1 Measuring water hardness

- 1. Remove the "TOTAL HARDNESS TEST" indicator paper from its pack (attached to the English instructions).
- 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.

10.2 How often should you descale




The following table shows the number of months of use and corresponding litres of water used:



| No. of red squares on the indicator paper | Months of use | No. litres |
|--|---------------|------------|
|  | 8 | 240 |
|  | 7 | 180 |
|  | 6 | 120 |
|  | 4 | 70 |
|  | 2 | 40 |

10.3 Descaling process

Important!

- Before use, read the instructions and the labelling on the descaler pack.
- You should use De'Longhi descaler only. Using unsuitable descalers — or failing to perform the descale procedure correctly — could lead to the machine developing faults not covered by the manufacturer's guarantee.

- 1. Empty the water tank (A10) completely and remove the water softener filter (C9) (if present). Fill the tank with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack;
- 2. Place a container under the boiler outlet (A7) and another under the hot water spout (fig. 6). Make sure the drip tray (A14) is empty and inserted correctly;
- 3. Turn the mode selector (B8) to the  position and deliver about a quarter of the solution in the tank. At intervals, turn the steam/hot water selector (A4) to the  position to deliver a little hot water. Then interrupt delivery by turning the selector to the  position and leave the solution to work for about 5 minutes;
- 4. Repeat point 3 another 3 times, until the tank is empty.

- 5. To eliminate residues of solution, extract the water tank, empty, rinse under running water, fill with clean water up to the MAX level, insert the filter (if removed previously) and put the water tank back in the machine;
- 6. Empty the containers and replace them under the boiler outlet and the cappuccino maker.
- 7. Turn the mode selector to the  position, rotating the steam/hot water selector (A4) every now and then to the  position. Deliver water until the tank is empty.
- 8. Extract the water tank again, empty, fill with fresh water up to the MAX level, put back in the appliance and repeat points 6 and 7.

The appliance is ready for use. Fill the tank with fresh water and proceed with making the required beverage.

Please note:

- If the descaling cycle is not completed correctly (e.g. no electricity) we recommend repeating the cycle;
- Repair of damage to the coffee maker caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

11. TECHNICAL DATA

| | |
|----------------------|------------------|
| Mains voltage: | 220-240V-50/60Hz |
| Absorbed power: | 1450W |
| Size LxHxD : | 275x307x313 mm |
| Thermoblock: | stainless steel |
| Pressure: | 15 bars |
| Water tank capacity: | 1 litre |
| Power cord length: | 1200 mm |
| Weight: | 5.4 kg |

12. EXPLANATION OF LIGHTS

| LIGHTS | MODE SELECTOR (B8) | SELECTOR (A4) | EXPLANATION OF LIGHTS |
|--------|--------------------|---------------|--|
| | | | Whenever the appliance is turned on by pressing the main switch (A2) to the I position, it performs an automatic self-diagnosis cycle. |
| | | | The appliance is heating up to deliver coffee or hot water. |
| | | | The appliance has reached the ideal temperature to deliver coffee or hot water. COFFEE: turn the selector (B8) to the ☞ position. HOT WATER: turn the selector (A4) to the ☞ position. |
| | | | The selector (B8) is in the ☞ position. The corresponding light flashes to indicate that the appliance is heating up to deliver steam. |
| | | | The appliance has reached the ideal temperature to deliver steam. Turn the selector (A4) to the ☞ position to begin delivery. |
| | | | After delivering steam, the temperature is too hot to make coffee. Wait or follow the procedure indicated at the end of the section: "How to make cappuccino". If you want to make cappuccino or hot water, you can proceed as normal. |
| | | | If the appliance is not used for a certain period of time, it switches to stand-by. To turn it on again, press the ⏻ button. |

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 |
|--|--|--|
| The appliance does not come on | The power cord (C5) is not inserted correctly | Make sure the power cord connector is fully inserted into the socket (A3) on the back of the appliance, then make sure the plug is correctly plugged into the mains socket |
| | The main switch (A2) is in the 0 position (OFF) | Place the main switch in the I position (ON) |
| No espresso coffee is delivered | No water in the tank (A10) | Fill the tank with water |
| | The holes in the filter holder (C1) are blocked | Clean the filter holder spout holes |
| | The filter and removable perforated filter are blocked | Clean as described in section "9.4 CLEANING THE COFFEE FILTERS" |
| | The espresso boiler outlet (A7) 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 (C1) 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 "9.4 CLEANING THE COFFEE FILTERS" |
| | 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 light corresponding to the selected beverage is not on when you deliver coffee | Wait until the light comes on |
| | The cups were not preheated | Preheat the cups with hot water (see section "8. HOT WATER") |
| | Scale in the water circuit | Descale as described in section "10. DESCALING" |
| The pump is excessively noisy | The water tank (A10) is empty | Fill the tank |
| | The tank (A10) is not correctly in place and the valve on the bottom is not open | Press the tank forwards 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 |



| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--|--|--|
| 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 (A7) is blocked | Clean as described in section "9.5 CLEANING THE BOILER OUTLET" |
| | The filter and removable perforated filter are blocked | Clean as described in section "9.4 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 coffee has an acid taste | Inadequate rinsing after descaling | After descaling rinse the appliance as indicated in section "10. DESCALING" |
| No milk froth is formed when making cappuccino | Milk not cold enough | Always use milk at refrigerator temperature |
| | Cappuccino maker dirty | Clean the holes in the cappuccino maker thoroughly |
| | Scale in the water circuit | Descale as described in section "10. DESCALING" |
| The appliance switches off | Auto-off has been triggered | Press the ON/Standby button (B1) to turn the appliance on again |
| The appliance switches off a few seconds after switching on | The mode selector dial is not in the ☉/☼ position | Turn the mode selector dial to the ☉/☼, then press the (B1) button.) |