



# 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.



ECP3X20

# WELCOME

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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!



## Tips for Perfect 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.

## 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](http://coffeemakers.delonghi.us/coffee-recipes-0)

## IMPORTANT SAFEGUARDS

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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. Do not operate 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 anything other than the intended use. This appliance is to be utilized for domestic use only.

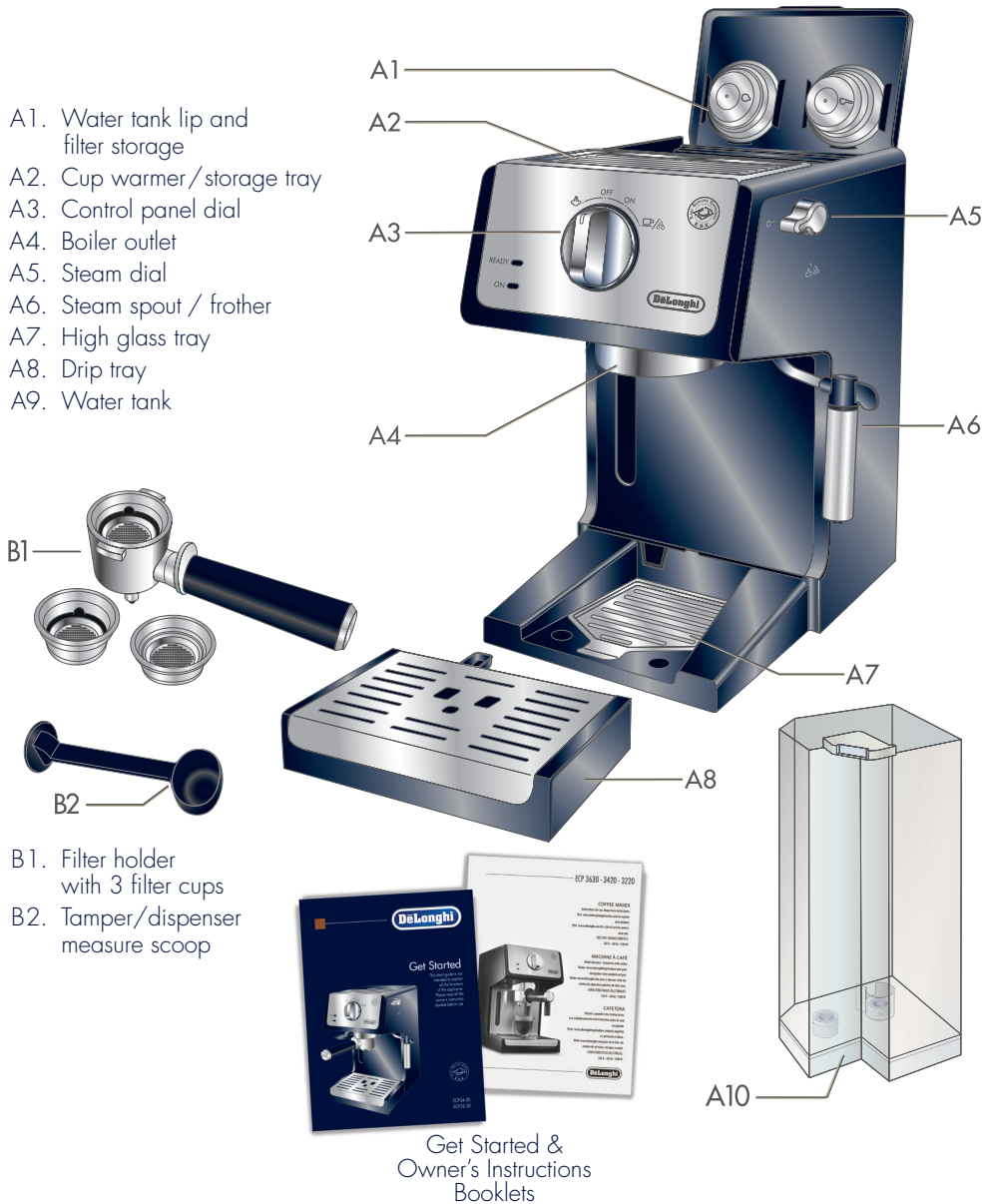
Any other use is to be considered improper and therefore dangerous.

**WARNING: To reduce the risk of fire or electric shock, do not remove the cover. No user serviceable parts inside. Repair should be done by authorized service personnel only!**

*SAVE THESE INSTRUCTIONS  
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY*



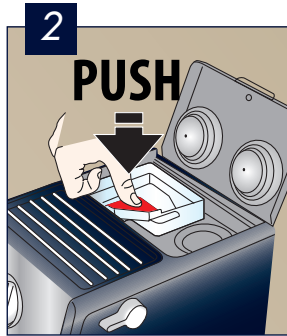
## IN THE BOX



# MACHINE SET UP



Remove tank, fill with water



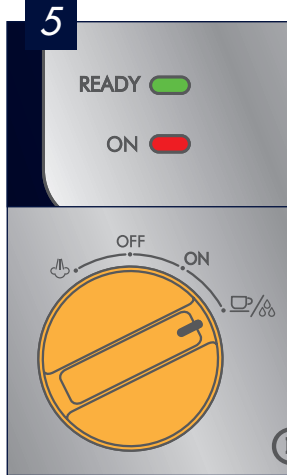
Replace water tank and plug the appliance in




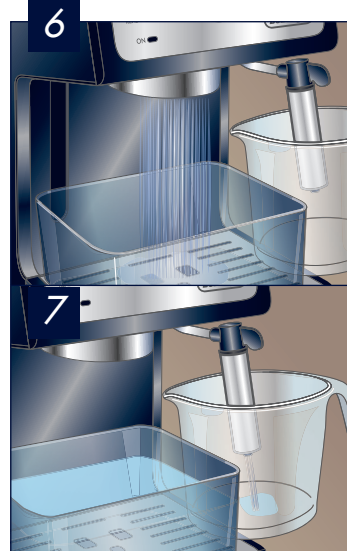
Place containers under boiler outlet and cappuccino maker




Turn dial to ON position, red light is on and unit is heating up.



When READY light is green, turn dial to  position let about half the tank discharge from the boiler outlet.



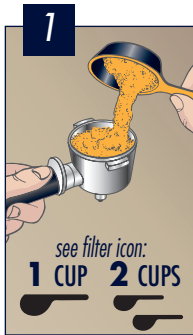
Then turn the steam dial to the  position and discharge all the water remaining in the tank from the cappuccino maker. Turn the steam dial back to 0 and the selector dial to ON position to stop the flow.

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

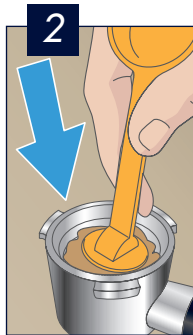
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***Machine is now ready to work!***

## BREWING ESPRESSO Using Pre-Ground Espresso



Use correct filter, base on one or two cup.



Tamp the coffee.



Attach filter holder in place into boiler outlet.



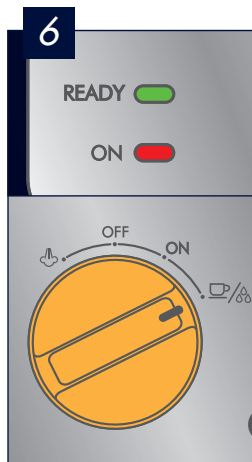
Turn right to lock into position.



1 CUP  
▼



2 CUPS  
▼



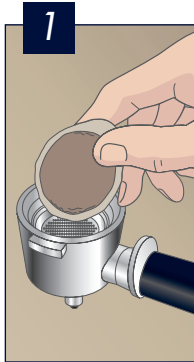
When READY light is green, turn dial to ☕/⌂ position to start coffee delivery. And when the desired amount is reached, turn back to ON position to stop.



Brew 1 or 2 Espresso at one time.

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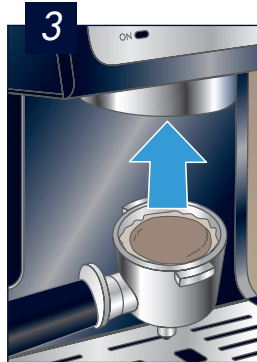
# BREWING ESPRESSO Using E.S.E. POD Espresso



1  
Use one cup filter.  
**E.S.E. POD** 



2  
Tamp the POD into the filter.



3  
Attach filter holder in place into boiler outlet.



4  
Turn right to lock into position.




5



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When **READY** light is green, turn dial to  position to start coffee delivery. And when the desired amount is reached, turn back to **ON** 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).



## BREWING CAPPUCCINO or HOT MILK

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



Fill 1/3 of the pitcher, 3.5 oz. for Cappuccino, 6 oz. for Hot Milk.



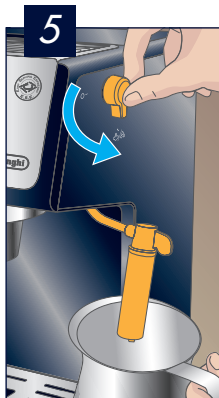
Turn dial to ☁ position, red light is on and unit is heating up.



Wait for READY light to turn on.



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



Turn steam dial to ☁ to release the steam.



Turn the steam dial to O to stop the steam.



Pour the milk over the espresso and enjoy!

**Tip for the BEST CAPPUCCINO:**

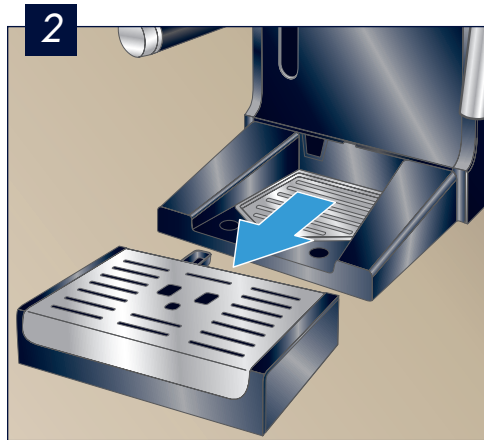
Use Skim or 2% Milk at Refrigerator Temperature (about 41°F/5°C)

## DOUBLE TRAY ACCOMODATES TALLER GLASSES

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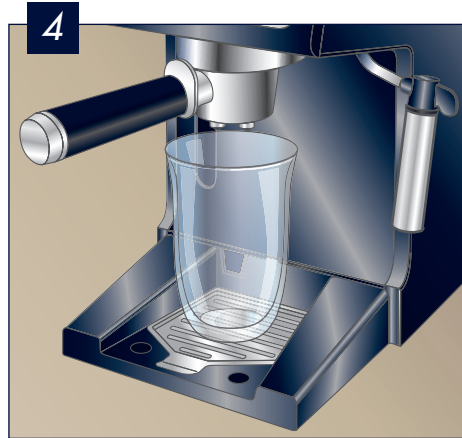
Standard drip tray for use with espresso glasses.



To accomodate a taller glass, remove the standard drip tray.



Inner drip tray



Up to a 5" glass can be placed onto the inner drip tray.

## DELIVERING HOT WATER



### Delivering hot water

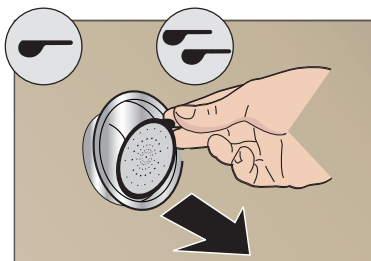
1. Place a container under the spout (as close as possible to avoid splashes).
2. Turn dial to ON position and wait until READY light turns green.
3. Turn dial to ☐/☉ position and turn the steam dial to ☉/☉. Water runs out of the spout.
4. Close the steam dial to ○ and turn the dial to OFF position when the desired amount of water has been delivered.

### Important! Danger of burns.

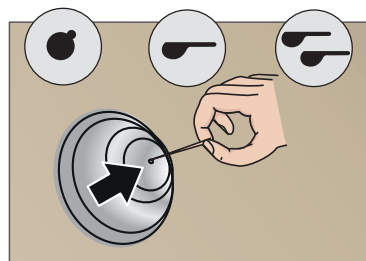
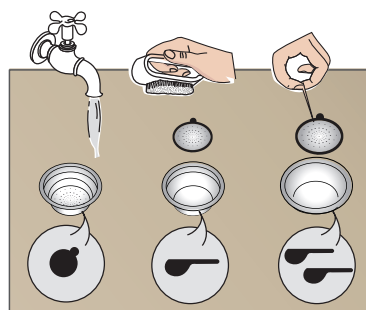
Never leave the machine unsupervised while delivering hot water or steam. The spout becomes hot during delivery. Hold by the handle only.

## CLEANING THE FILTERS

1. **1- and 2-cups filters:** Extract the removable part of the filter.



2. Rinse the filter with running water. Check the hole are not obstructed and clean it with a pin.

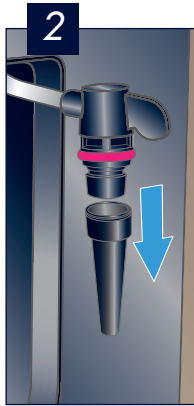




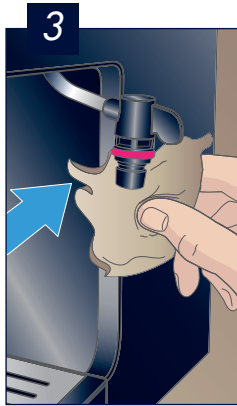
## CLEANING and MAINTENANCE: FROTHER



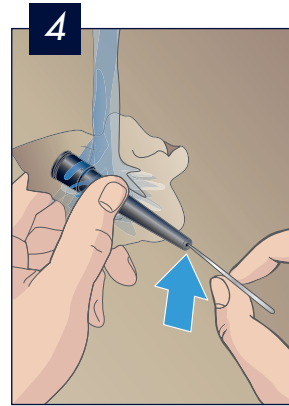
Unscrew the frother by rotating counter-clockwise and pulling downwards.



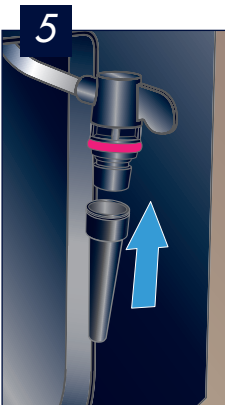
Remove the nozzle from the steam tube by pulling it downwards.



Thoroughly clean steam nozzle with cloth and warm water.



Clean nozzle with warm running water and use a needle to clean the hole.



Replace the nozzle by inserting it onto the steam tube.



Clean frother with warm running water and use a needle to clean the hole.



Replace the frother by inserting and rotating clockwise.

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



# CLEANING and MAINTENANCE: DESCALING

You must descale the coffee machine about every 200 coffees.

1. Turn dial to **ON** 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 **READY** light is green, turn dial to ☐/☉ position. Solution will come out from the boiler outlet. Deliver about 1/4 of the solution in the tank.
6. Turn the steam dial to allow solution to come out from the frother spout and turn dial to **ON** position. Let unit rest for 5 minutes.

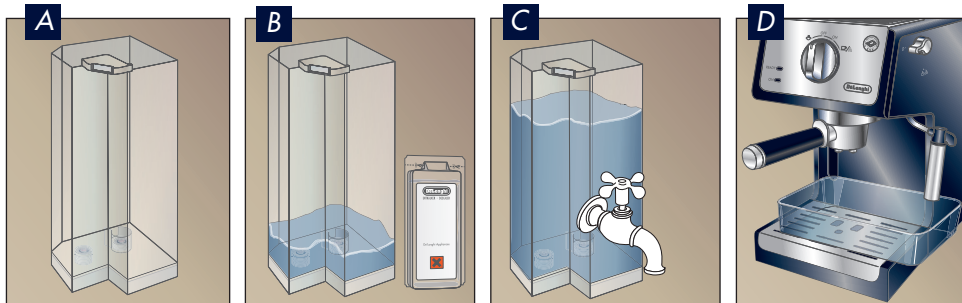
## **Important! Danger of Burns**

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
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. You should use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.

# ACCESSORIES

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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 coffee machine.



EcoDecalk



EcoDecalk mini



Water Filter



Coffee Care Kit



Milk Clean

... to learn more about the De'Longhi accessories visit: [delonghi.com](http://delonghi.com)



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[www.delonghi.com](http://www.delonghi.com)

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