




Read this manual thoroughly before installing and using the appliance.

This is the only way to ensure the best results and maximum safety for the user.

DESCRIPTION

The terminology below will be used repeatedly on the following pages.

- A ON/OFF button  with indicator light
- B Coffee button  with coffee ready light
- C Steam button  with steam ready light
- D Cup warmer shelf
- E Removable water tank with lid
- F Steam knob
- G Steam/hot water spout
- H Cappuccino maker
- I Cappuccino nozzle
- J Coffee spout
- K Cup grille
- L Drip tray water level indicator
- M Drip tray
- N One-cup ground coffee or pod filter
- O Two-cup ground coffee filter
- P Filter holder
- Q Measure with presser

TECHNICAL SPECIFICATION

Mains voltage:	see rating label
Absorbed power:	1100W
Pressure:	15 bar
Water tank capacity:	1,05 litres
Size LxHxP	208x330x380 mm
Weight:	4,8 kg

SAFETY WARNINGS

- This machine has been manufactured to "make coffee" and "heat drinks". Use with care to avoid scalds from the water and steam jets or through incorrect use.
- Never touch hot parts.
- After removing the packaging, make sure the product is complete.
If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- This appliance is intended for domestic use only.
Any other use is considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused through incorrect, wrong or unreasonable use.
- Never touch the appliance with wet or damp hands or feet.
- Should the appliance break or not function correctly, turn it off and do not tamper with it.
If it requires repair, contact an authorised service centre only and ask for original spare parts to be used.
Failure to respect the above could reduce the safety of the appliance.
- The power cable for this appliance must not be replaced by the user as this operation requires the use of special tools.
If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.
- Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for their safety.
Children must be supervised to ensure they do not play with the appliance.
- Materials and accessories coming into contact with food conform to EEC directive 1935/2004.

INSTALLATION

- Place the appliance on a work surface away from taps and sinks.
- Make sure the mains voltage corresponds to the voltage indicated on the appliance rating plate. Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A only. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified electrician.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Remove the water tank lid (fig. 1) and then take out the tank by pulling upwards (fig. 2).

Fill the tank with fresh clean water, taking care not to exceed the MAX level (fig. 3).

Replace the tank, pressing lightly to open the valve located on the bottom of the tank.



More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

IMPORTANT: It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

N.B.: Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom.

PREHEATING THE COFFEE UNIT

To obtain espresso coffee at the right temperature, the coffee machine should be preheated as described:

1. Turn the appliance on by pressing the ON/OFF button (the button lights up) (fig. 4) and attach the filter holder to the appliance **without adding ground coffee** (fig. 5).
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 for the "coffee ready" light  (fig. 6) on the coffee button to come on and immediately afterwards press the coffee button. Run off the water until the light goes out, then stop the flow by pressing the same button again.
4. Empty the cup. Wait until the "coffee ready"  light comes on again then repeat the same operation.



HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

1. After preheating the appliance as described above, place the ground coffee filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 7. For appliances with two filters, use the smallest for one coffee and the largest for two coffees.
2. To make just one coffee, place one level measure of ground coffee, about 7 grams, in the filter (fig. 8). To make two coffees, place two loosely filled measures of ground coffee (about 6+6 g) in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing.

IMPORTANT: for correct operation, before filling with 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 lightly with the presser (fig. 9).

N.B.: Correct pressing of the 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. **Rotate firmly (fig. 5) to avoid water leaking out.**
5. Place the cup or cups under the filter holder spouts (fig. 10). You are recommended to heat the cups before making the coffee by rinsing them with a little hot water or placing them to warm on the cup warmer shelf on top of the appliance for at least 15-20 minutes (fig. 11).
6. Make sure the "coffee ready" light  (fig. 6) is on (if it is off, wait until it comes on), then press the coffee button. Once the required quantity of coffee has been obtained, interrupt flow by pressing the same button again (fig. 6).
7. To remove the filter holder, rotate the handle from right to left.
IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.
8. To dispose of the used coffee, block the filter in place using the lever incorporated in the handle then empty the grounds by turning the filter holder upside down and tapping (fig. 12).
9. To turn the coffee machine off, press the ON/OFF  button (fig. 4).

IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed through by making at least five coffees without using ground coffee.

HOW TO PREPARE ESPRESSO COFFEE USING PODS AND THE ONE-CUP FILTER

1. Preheat the appliance as described in the section "PREHEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains a hotter coffee.

N.B.: 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 one-cup or pod filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 7.
3. Insert a pod, centring it as far as possible on the filter (fig. 13). 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 rotate as far as it will go (fig. 5).**
5. Proceed as in points 5, 6 and 7 in the previous paragraph.

HOW TO MAKE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the steam button (fig. 14).
3. Open the steam tap for a few seconds to eliminate all water from the circuit. Close the tap.
4. 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.

N.B.: You are recommended to use semi-skimmed milk at refrigerator temperature.

4. Place the recipient containing the milk under the cappuccino maker.
5. Wait for the "steam ready" light on the button to come on. This indicates that the boiler has reached the ideal temperature for steam production.
6. Immerse the cappuccino maker in the milk for about 5 mm and rotate the steam knob anticlockwise (fig. 15). The milk now starts to increase in volume and take on a creamy appearance.

7. 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 knob clockwise and at the same time press the steam button To turn the appliance off, press the ON/OFF button (fig. 4) (the light goes out).

8. 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.

N.B.: to make coffee again after frothing milk, you must wait until the appliance has cooled down. If it is too hot (and lights on together), the coffee will be burnt. To cool, place a container under the boiler outlet, press the coffee button and run off the water until the "steam ready" light goes off. Stop the flow of water by pressing the button again.

You are recommended to deliver steam for a maximum of 60 seconds and never to froth milk more than three times consecutively.

IMPORTANT: always clean the cappuccino maker after use. Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 15).
2. Unscrew the cappuccino maker by rotating it anticlockwise (fig. 16) and wash it thoroughly with warm water.
3. Make sure the two holes in the cappuccino maker shown in fig. 17 are not blocked. If necessary, clean them with a pin.
4. Clean the steam tube, taking care to avoid burns.
5. Screw the cappuccino maker back in place.

HOT WATER PRODUCTION

1. Turn the appliance on by pressing the ON/OFF button (the light on the button comes on) (fig. 4).
2. Place a recipient under the cappuccino maker.
3. When the "coffee ready" light comes on, press the corresponding button (fig. 6) and at the same time turn the steam knob anticlockwise (fig. 15). Water comes out of the cappuccino maker;
4. To interrupt the flow of hot water, rotate the steam knob clockwise and press the coffee button again. To turn the appliance off, press the ON/OFF button (the light on the button goes out) (fig. 5).

N.B. A maximum run-off of 60 seconds is recommended.

CLEANING AND MAINTENANCE

Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

CLEANING AND MAINTENANCE OF THE FILTER

About every 300 coffees or when the coffee comes out of the filter holder and filters in drips or not at all, clean the ground coffee filter holder as follows:

- Remove the filter from the filter holder.
- Remove the filter cap (fig. 18) by unscrewing in the direction indicated by the arrow on the cap.
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 19).
Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig.20).
- Replace the filter and gasket on the plastic disk as shown in fig. 21.
Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 21.
- Replace the assembly in the steel filter container (fig. 22), making sure the pin is inserted in the hole in the support (see arrow in fig. 22).
- Finally, screw on the cap.

Failure to clean as described above invalidates the guarantee.

CLEANING THE BOILER OUTLET

About every 300 coffees, the 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. 23);
- Clean the boiler with a damp cloth (fig.24);
- Clean the outlet thoroughly in hot water using a brush.
Make sure the holes are not blocked. If necessary, clean with a pin (fig. 20).
- Rub the boiler outlet while rinsing under the tap.
- Replace the espresso boiler outlet, making sure the gasket is correctly positioned.

Failure to clean as described above invalidates the guarantee.

OTHER CLEANING OPERATIONS

1. Do not use solvents or abrasive detergents to clean the coffee maker. A soft damp cloth will suffice.
2. Clean the filter holder cup, filters, drip tray and water tank regularly.

The drip tray has a red indicator which becomes visible when the tray needs emptying.

To empty, remove the cup grille (fig. 25), empty the water and clean the tray with a cloth. Replace the drip tray, making sure the indicator is correctly positioned.



Clean the tank, using a brush to reach the bottom.

IMPORTANT: Never immerse the appliance in water. It is an electrical appliance.

DESCALING

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

You should use a commercially available product specifically for descaling espresso coffee machines. If such a product is not available, proceed as follows.

1. Fill the tank with one litre of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores);
3. Turn the appliance on by pressing the ON/OFF button (the light on the button comes on) (fig. 4) and wait for the  light to come on.
4. Make sure the filter holder is not attached and position a recipient under the boiler outlet.
5. Press the coffee switch  and allow about 1/4 of the solution in the tank to flow out, rotating the steam knob every now and then to deliver a little solution. Then stop the flow by pressing the switch again and leave the solution to act for about five minutes.
6. Repeat point 5 a further 3 times until the tank is completely empty.
7. To eliminate residues of solution and scale, rinse the tank well, fill with clean water and replace in position.
8. Press the coffee button (fig. 6) and run off the water until the tank is completely empty;
9. Press the coffee button again (fig. 6) and repeat operations 7 and 8.

Repair of damage to the coffee machine caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	<ul style="list-style-type: none"> • No water in the tank • The holes in the filter holder are blocked • The espresso boiler outlet is blocked 	<ul style="list-style-type: none"> • Fill the tank with water. • Clean the filter holder spout holes • Clean as described in the chapter "Cleaning the boiler outlet"
The espresso coffee drips from the edges of the filter holder rather than the holes	<ul style="list-style-type: none"> • The filter holder is inserted incorrectly • The espresso boiler gasket has lost elasticity • The holes in the filter holder are blocked 	<ul style="list-style-type: none"> • Attach the filter holder correctly and rotate as far as it will go. • Have the espresso boiler gasket replaced at a service centre. • Clean the coffee holes
The espresso coffee is cold	<ul style="list-style-type: none"> • The coffee ready light was not on when the coffee button was pressed. • No preheating performed • The cups were not preheated 	<ul style="list-style-type: none"> • Wait until the espresso OK indicator light comes on • Preheat as described in the paragraph "Preheating the espresso coffee unit". • Preheat the cups by rinsing with hot water
The pump is excessively noisy	<ul style="list-style-type: none"> • The water tank is empty 	<ul style="list-style-type: none"> • Fill the tank with water.
The coffee froth is too light (delivered from the spout too fast)	<ul style="list-style-type: none"> • The ground coffee is not pressed • There is not enough ground coffee • The ground coffee is too coarse 	<ul style="list-style-type: none"> • Press the ground coffee down more firmly • Increase the quantity of coffee • Use ground coffee for espresso coffee machines only.
The coffee froth is too dark (delivered from the spout too slowly)	<ul style="list-style-type: none"> • The ground coffee is pressed down too firmly • There is too much ground coffee • The espresso boiler outlet is blocked • The ground coffee is too fine 	<ul style="list-style-type: none"> • Press the coffee down less firmly • Reduce the quantity of ground coffee • Clean as described in the chapter "Cleaning the boiler outlet" • Use ground coffee for espresso coffee machines only.
The coffee has an acid taste	<ul style="list-style-type: none"> • Inadequate rinsing after descaling 	<ul style="list-style-type: none"> • After descaling, rinse the appliance as described in the chapter "Descaling".
No milk froth is formed when making cappuccino	<ul style="list-style-type: none"> • Milk not cold enough • Cappuccino maker dirty 	<ul style="list-style-type: none"> • Always use semi-skimmed milk at refrigerator temperature. • Clean the holes in the cappuccino maker thoroughly.

WARRANTY

Everyone opening the box containing the De'Longhi product should read the entire instruction manual carefully before performing any operation involving the product. Most importantly, you should make sure the voltage of the appliance is compatible with the voltage of the mains socket. All De'Longhi electrical appliances are guaranteed free of all material and manufacturing defects.

According to the terms of this Guarantee, our obligations are limited to replacement or repair free of charge at one of our authorised service centres of parts or assemblies with fabrication defects or damaged during transport to the shop of your choice. The date considered will always be the date of sale to the consumer.

Improper use of the product invalidates the guarantee. This De'Longhi product is designed and produced for domestic use only. Its use on commercial premises is not recommended and will invalidate the Guarantee.

With the exception of authorised De'Longhi centres, no person or company is authorised to repair our products.

No third party is authorised to assume responsibility for our products on our behalf.

This guarantee is valid for a twelve month (one year) period from the date of sale to the first consumer. The tax code or number of an alternative identity document of the purchaser must be given on the official receipt.

IMPORTANT: the OFFICIAL RECEIPT must be attached to the guarantee in order to take advantage of your rights.

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