

INTRODUCTION

Thank you for choosing this De'Longhi Coffee machine. We hope you enjoy your new appliance. Please take a few minutes to read these instructions. This is the only way to ensure optimum results and maximum safety.

Symbols used in these instructions

The important recommendations have these symbols. These recommendations must be followed.



Danger! Failure to comply can be or is the cause of injury due to life-threatening electric shocks.



Attention! Failure to comply can be or is the cause of injury or damage to the appliance.



Scalding hazard! Failure to comply can be or is the cause of scalding or burns.



Please Note: This symbol highlights recommendations and important information for the user.

SAFETY

Fundamental recommendations regarding safety



Danger! As the appliance operates using electric current, electric shocks can not be excluded.

Therefore, follow the safety recommendations given:

- Do not touch the appliance when you have wet hands or feet.
- Do not touch the plug with wet hands.
- Make sure that the socket used can always be easily reached, so that the plug can be removed when required.
- Remove the plug from the socket by acting directly on the plug itself. Do not pull the cable as damage could be caused.
- Remove the plug from the socket to disconnect the appliance completely.
- Do not attempt to repair the appliance if it should breakdown.

Switch the appliance off, remove the plug from the socket and contact the After-Sales Service. Please refer to enclosed guarantee leaflet for details.

- If the plug or power supply cable are damaged, have them replaced exclusively by the De'Longhi After-Sales Service, in order to prevent risks. Please refer to enclosed guarantee leaflet for details.



Attention: Keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children.



Attention: The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



Scalding hazard! This appliance produces hot water and steam may form when it is operating. Pay attention not to come into contact with hot water sprays or steam. Do not touch the cup warmer plate when the appliance is on; it is hot.

CONDITIONS OF USE

This appliance is manufactured for the preparation of coffee and to heat beverages.

The appliance is designed and produced for domestic use only. It is not suitable for use in:

- staff kitchens in shops, offices and other workplaces.
- farms
- hotels, motels or other holiday accommodation
- guest houses

Any other use must be considered improper and therefore dangerous.

The manufacturer is not liable for damage deriving from the improper use of the appliance.

INSTRUCTIONS FOR USE

Read these instructions carefully before using the appliances.

- Failure to comply with these instructions can lead to injury and damage to the machine.

The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.



Please Note: Keep these instructions carefully. If the appliance should be transferred to other persons, these instructions must accompany it.

DESCRIPTION

- 1 Cup warmer plate
- 2 Release lever
- 3 Milk tank
- 4 Locking slide
- 5 Froth regulator
- 6 Milk frother device
- 7 Milk tank lid
- 8 Water tank
- 9 Power cable
- 10 Cup tray grid
- 11 Drip tray

- 12 Filter disk
- 13 Presser
- 14 Measure
- 15 Coffee filter holder
- 16 Large filter for 2 cups ground coffee
- 17 Small filter for 1 cup ground coffee or pods
- 18 ON/OFF button
- 19 Coffee button
- 20 IFD button
- 21 ON/OFF luminous button
- 22 OK (coffee ready) light
- 23 IFD light
- 24 Cleaning brush

PRELIMINARY OPERATIONS

Check after transport

After the packaging has been removed, check the integrity of the appliance and the presence of all accessories. Do not use the appliance in the presence of obvious damage. Contact the De'Longhi After-Sales Service.

Installing the appliance

The following safety measures must be complied with when installing the appliance:

- The appliance could be damaged by the penetration of water.
Do not position the appliance near to water taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature can fall below freezing point.
- Position the power supply cable in a way that it cannot be damaged by sharp edges or by contact with hot surfaces (e.g. electric plates).

Connecting the appliance



Attention! Make sure that the electric mains voltage corresponds with that indicated on the data plate on the base of the appliance.

- Only connect the appliance to a correctly installed socket with a minimum rating of 10A and correctly earthed.
- In the case of incompatibility between the socket and the plug on the appliance, have the plug replaced by a qualified technician.
- The power supply cable on this appliance must never be replaced by the user as special tools are needed for this operation. Contact an After-Sales Centre authorised by the manufacture if the cable is damaged or must be replaced, in order to avoid all risks. Please refer to enclosed guarantee leaflet for details

Filling the water tank

- Remove the water tank by pulling sideways and

raising the intake tubes (fig. 1).

- Rinse and fill with clean cold water till level MAX (fig 2). Checking the water level is facilitated by a floating ball. Replace the tank in the housing, making sure the tubes are in the water (fig. 3).
- More simply, fill the tank by extracting it just enough to pour in the water directly from a jug.




Attention: do not operate the appliance without water in the tank and always fill it when the water is a few centimetres from the bottom.


USING FOR THE FIRST TIME

Pre-heating the coffee machine



Please Note: Before using the appliance to make coffee, rinse the internal piping thoroughly, operating it as you would to make coffee, until two tanks of water have emptied; then proceed with making coffee.

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. You are therefore recommended to press the ON/OFF  button (fig. 4) at least 15 minutes before preparing the coffee, heating the filter holder at the same time by making sure it is attached to the appliance. To attach the filter holder, position it under the boiler outlet with the handle towards the left (fig. 5), push it upwards while at the same time rotating the handle towards the right. Rotate firmly. Wait for 15 minutes, then make the coffee as described in the following section. Alternatively, you can preheat more rapidly by proceeding as follows:

1. Press the ON/OFF  button (fig. 4) and attach the filter holder to the appliance without adding ground coffee.
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 OK (coffee ready) light to come on (fig. 6), then immediately press the coffee button (fig. 7). Run the water off until the OK (coffee ready) light goes out, then interrupt delivery by pressing the coffee button again (fig. 7).
4. Empty the cup, detach the filter holder and empty out the hot water. (It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

MAKING AN ESPRESSO USING 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. 8. For appliances with two filters, use the smallest for one coffee and the largest for two coffees.
2. To prepare a single coffee, fill the filter with a level measure of ground coffee, about 7 grams. (fig. 9). To prepare 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.



Attention: for correct use, before filling the filter with ground coffee always make sure there is no residual coffee in the filter from the previous infusion.

3. Distribute the ground coffee evenly and press lightly with the presser (fig. 10).


NB: 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. 11). 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 top plate for at least 15-20 minutes.
6. Make sure the OK (coffee ready) light (fig. 6) is on (if it is off, wait until it comes on), then press the coffee button (fig. 7). Once the required quantity of coffee has been obtained, interrupt delivery by pressing the same button again (fig. 7).
7. To remove the filter holder, rotate the handle from right to left.



Scalding hazard! To prevent sprays, do not release the filter-holder while the machine is dispensing 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).

MAKING AN ESPRESSO USING PODS

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.



Please Note: use pods that comply with the ESE Standard: this will be indicated on the packaging by the following mark. The ESE Standard is a system accepted by the leading coffee pod manufacturers and allows espresso coffee to be made simply and without making a mess.



2. Place the small 1 coffee or pod filter in the filter holder, making sure the projection is correctly

inserted in the slot as shown in fig. 8).

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.


MAKING A CAPPUCCINO



1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Pour unboiled cold milk into the milk tank (fig. 15).
TIP: You are recommended to use semi-skimmed milk at refrigerator temperature.



Please Note: it is recommended to use semi-skimmed milk at refrigerator temperature (+/- 5°C).

NB: With the tank filled up to the MAX line, you can make 2 to 3 cappuccino coffees. Do not exceed the line indicated by the arrow (fig. 15) otherwise the milk may continue to drip from the tube after you have finished making the cappuccino.


3. Before starting to run off the milk, always wait until the "IFD" light comes on to indicate that the ideal milk frothing temperature has been reached (fig. 16).
4. Place the cup containing the coffee under the milk tube (fig. 17), make sure the froth regulator is in the  position (fig. 19), then press the "IFD" button (fig. 18).

NB: To obtain hot milk (without froth), turn the froth regulator to the right  position (fig. 19). If you want frothed milk, turn the froth regulator to the left  position.

5. When you have run off the required quantity of milk, press the "IFD" button again.


NB: To obtain perfect cappuccino, the following proportions are recommended: 1/3 coffee to 2/3 frothed milk.

- The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
- After preparing the last cappuccino, before turning the appliance off, lift the intake tube in the tank above the level of any milk left (as shown in fig. 20), then press the IFD button. Allow the steam to discharge for a few seconds, then press the IFD button again. To ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.
Important: always clean the cappuccino maker after use as described in the section "Cleaning the cappuccino maker".

 **Please Note:** Maximum steam delivery of 60 seconds is recommended and the milk must not be frothed more than 3 times consecutively.

PRODUCING HOT WATER

You can also use this appliance to heat liquids other than milk, with excellent results.

1. Turn the appliance on by pressing the ON/OFF button (fig. 4).
2. Pour the water to be heated into the milk tank.
3. Turn the froth regulator to the right  (fig. 19) and place a cup under the milk tube (fig. 17).
4. Wait for the IFD light to come on (fig. 16) then press the IFD button immediately (fig. 18).
5. When you have run off the required quantity of water, press the "IFD" button again to interrupt delivery.

CLEANING



Danger! Before performing any cleaning operations of the external parts of the appliance, switch the machine off, remove the plug from the socket and let the machine cool down.

Cleaning the cappuccino maker

The cappuccino maker must be cleaned each time you use the appliance. Proceed as follows:

- Lift the milk tank lid.
- With one hand press the release lever towards the left and at the same time lift the tank up (see fig. 21).
- After removing the milk tank, to reach internal components, push the locking slide inwards (see fig. 22).
- Lift the milk frother device (see fig. 22).

NB: the milk frother device lid cannot be lifted unless the milk tank has been removed.

- Remove the rubber frother.
- Remove and wash with hot water with particular attention to the four holes in the milk frother device (see fig. 23.)

Make sure the hole indicated with the letter A is not blocked. If necessary, clean with a needle. Take care not to lose the gaskets. To facilitate cleaning of the milk tube, use the supplied cleaning brush, then replace all components correctly.

- Replace the milk tank and press down until it clicks into place. Make sure it is correctly inserted by pulling the tank gently upwards. It should not lift!

If it is not correctly in place, the device will not work properly.

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

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

- Remove the filter from the filter holder.
- Remove the filter cap (fig. 24) 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. 25). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 26).
- Replace the filter and gasket on the plastic disk as shown in fig. 27.
Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 27.
- Replace the resulting assembly in the steel filter container (fig. 28), making sure the pin is inserted into the hole in the support (see arrow in fig. 28).
- Finally, screw on the cap.



Failure to clean as described above invalidates the guarantee.

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. 29);
- Clean the boiler with a damp cloth (fig. 14);
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 26).
- 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 cleaning products to clean the appliance. A soft, damp cloth is sufficient.
2. Clean the filter holder cup, filters, drip tray and water tank regularly.



IMPORTANT: during cleaning, never immerse the coffee machine in water. It is an electrical appliance.

DESCALING

You must descale the coffee machine about every 200 coffees. Use the descaler provided only. To descale, proceed as follows:


1. Fill the tank with one litre of water;
2. Pour the contents of the descaler bottle provided (250 ml) into the tank. For subsequent descaling operations, it is recommended to use De'Longhi descaler that can be found on the market.
3. Make sure the filter holder is not attached and position one recipient under the boiler outlet and another under the milk tube;
4. Press the ON/OFF  button to turn the appliance on.
5. Press the IFD and  coffee buttons.
6. Wait until a quarter of the tank has run off then interrupt by pressing the IFD and  coffee buttons again.
7. Turn the appliance off and wait 15 minutes while the descaler dissolves the lime scale;
8. Repeat points 4, 5, 6, and 7 another three times.
9. To eliminate any solution left in the circuit, fill the water and milk tanks with water and press the IFD and  coffee buttons.
10. Allow the water to run off completely until the water tank is empty.
11. Interrupt delivery by pressing the IFD and  coffee buttons again.
12. Repeat operations 9, 10 and 11 again.

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

DISPOSAL



Recommendations for the correct disposal of the product in compliance with the 2002/96/CE European Directive.

 The product must not be disposed of as urban waste at the end of its working life.

It must be taken to appropriate local authority separate waste collection centres or to dealers providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from unsuitable disposal and allows to recover the materials of which it is made in order to make significant savings in energy and resources.

The product has the crossed-out wheeled bin mark as a reminder of the obligation to dispose of household appliances separately.

TECHNICAL DATA

Mains voltage:	220-240V~50/60Hz
Absorbed power:	1100W
Pressure:	15 bar
Water tank capacity:	1,4 litres
Dimensions LxHxD	255x315x280 (395) mm
Weight	3,9 kg



The appliance is in compliance with the following CE Directives:

- "Low voltage Directive" 2006/95/CE and successive amendments.
- "EMC Directive" EMC 2004/108/CE and successive amendments.
- The materials and objects destined to come into contact with food stuffs are in compliance with the provisions of the 1935/2004 European Standard.

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	• No water in the tank	• Fill the water tank
	• The holes in the filter-holder are blocked	• Clean the holes in the filter-holder spouts
	• The espresso boiler outlet is blocked	• Clean as indicated in the "Cleaning the boiler outlet" paragraph
	• The filter with frother is dirty	• Clean the filter with frother as described in the Cleaning section.
Espresso coffee drips from the edges of the filter-holder instead of through the holes	• The filter holder is inserted incorrectly	• Attach the filter holder correctly and rotate firmly as far as it will go.
	• The espresso boiler gasket has lost elasticity	• Attach the filter holder correctly and rotate firmly as far as it will go.
	• The holes in the filter are blocked	• Clean the coffee holes.
	• The filter with frother is dirty	• Clean the filter with frother as described in the Cleaning section.
The espresso coffee is cold	• The OK (coffee ready) light was not on when the coffee button was pressed.	• Wait until the OK (coffee ready) light comes on
	• No preheating performed	• Preheat as described in the section "Preheating the appliance".
	• The cups were not preheated	• Preheat the cups by rinsing with hot water
The pump is excessively noisy	• The water tank is empty	• Refill the tank
The espresso coffee froth is light coloured (the coffee runs out of the spout too fast)	• The ground coffee is not pressed down firmly enough	• Press the ground coffee more firmly.)
	• Not enough ground coffee has been used	• Increase the quantity of coffee
	• The ground coffee is too fine	• Use only ground coffee for espresso coffee machines
	• The filter with frother is dirty	• Clean the filter with frother as described in the Cleaning section.
No milk froth is formed when making cappuccino	• The milk is not cold enough	• Always use semi-skimmed milk at refrigerator temperature.
	• The cappuccino maker is dirty	• Thoroughly clean the holes in the cappuccino maker as described in the section "Cleaning the cappuccino maker".