

## ELECTRICAL REQUIREMENTS

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity.

Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

**Note:** Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

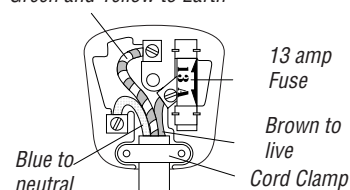
**N.B.** We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

**IMPORTANT:** the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:


GREEN AND YELLOW  
BLUE  
BROWN

EARTH  
NEUTRAL  
LIVE

*Green and Yellow to Earth*



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

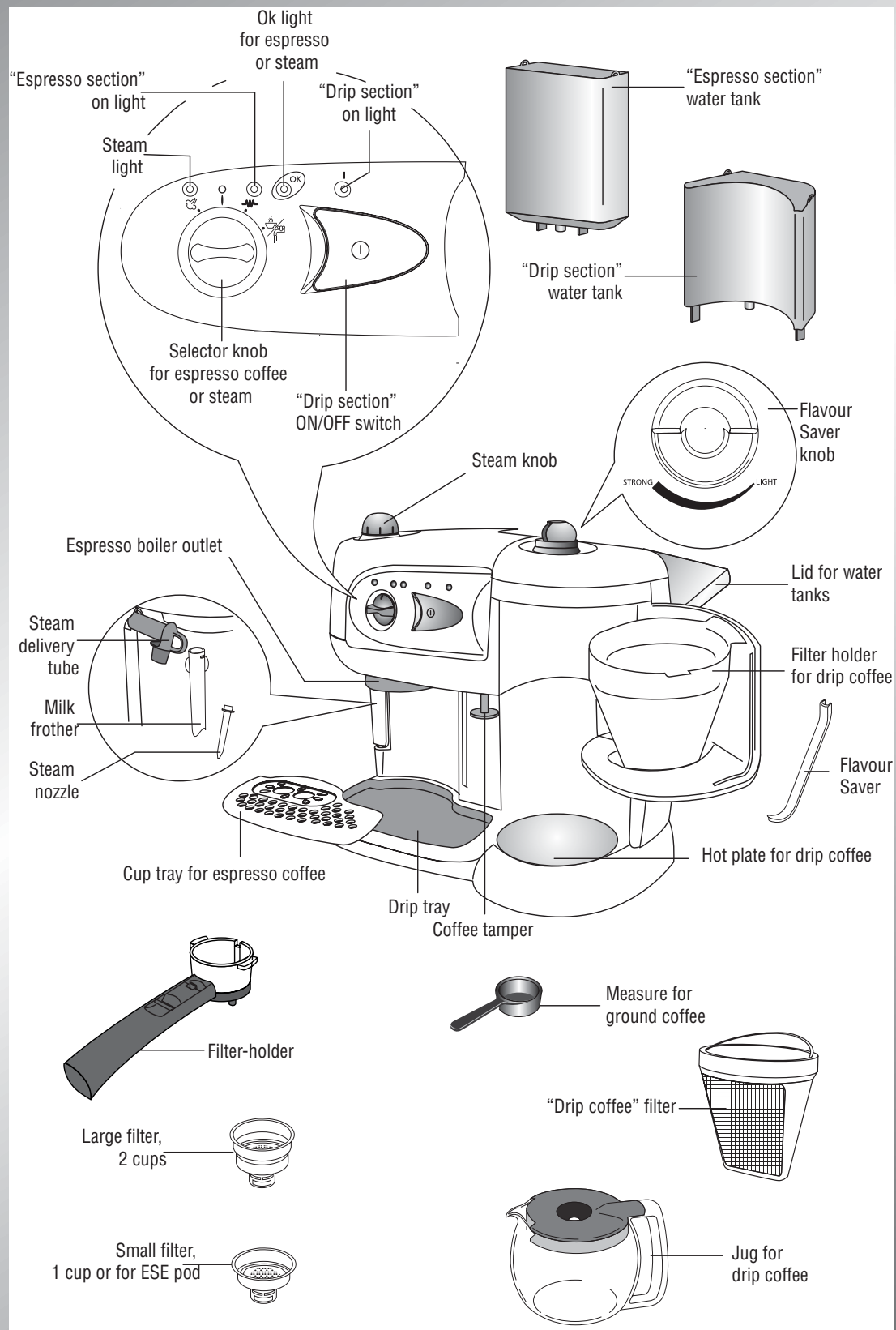
Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

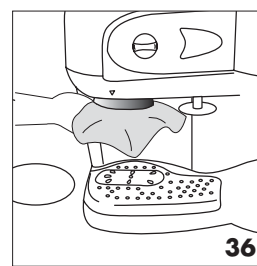
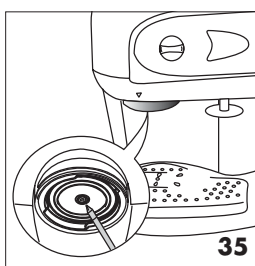
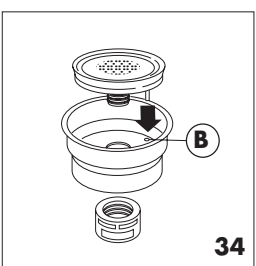
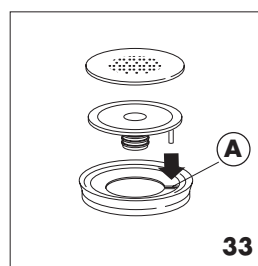
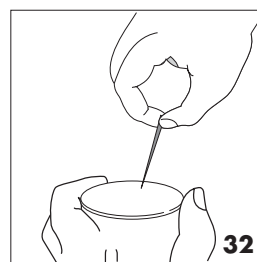
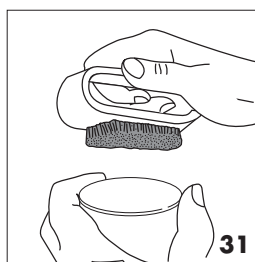
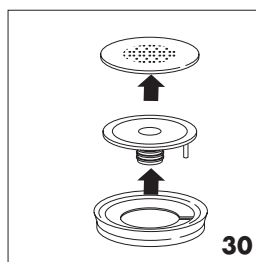
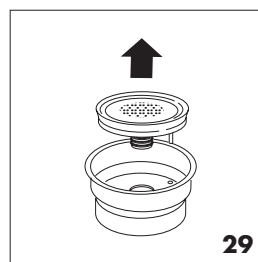
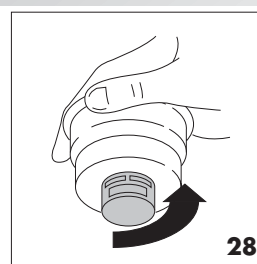
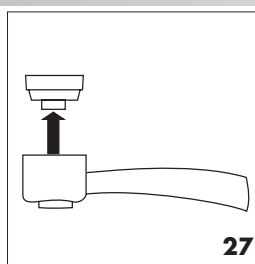
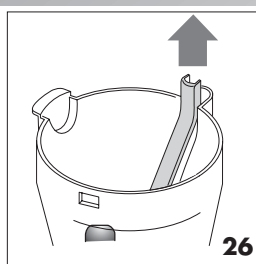
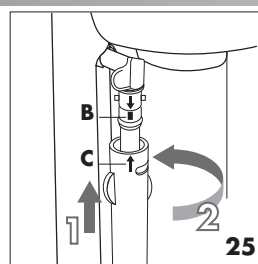
Only 13amp replacement fuses which are approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

**Warning - this appliance must be earthed**







## 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.

## 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 tanks

1. Open the water tank lids (fig. 1) and then lift the tanks to remove it (fig. 2).
2. Fill the tanks with fresh water but do not pass MAX. (fig. 3). Re-position the tanks by pressing it lightly in a way to open the valve situated on the base of the tank itself.
3. Alternatively, do not remove the tanks, just fill it by pouring in water from a jug, be careful of splashes



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



**Please Note:** it is normal to find water in the compartment under the tanks; dry using a clean sponge.

## “DRIP COFFEE” SECTION

### First use

The first time the appliance is used, all accessories and the internal circuits must be washed through by making at least two jugs of coffee without using ground coffee.

### Preparing the drip coffee

- Open the filter holder door by turning it to the right (Fig. 4).
- Place the golden filter in the filter holder (Fig. 5). If this filter is not provided, the use of size “4” paper filters is recommended.
- Place the ground coffee in the filter using the measuring spoon supplied, level evenly (Fig. 6).  
As a general rule, use a level measure of coffee (about 7 grams) for each cup required (for example, 10 measures for 10 cups).
- Close the filter holder door and place the carafe, with the lid on, on the hot plate.
- Select the desired flavour as described in the paragraph “How to choose the flavour of the filter coffee”



**Please Note:** the coffee maker features the Flavour Saver device inside the filter holder for filter coffee; this increases the coffee brewing time and improves extraction, giving the coffee a full and intense flavour.

- Press the FILTER COFFEE ON/OFF switch (Fig. 7). The FILTER COFFEE ON light above the switch will come on to indicate that the filter coffee maker is working.
- The coffee will start to come out after a few seconds.



**Please Note:** It is completely normal for the appliance to release a little steam while the coffee is filtering.

- To keep the coffee hot after filtering, place the carafe on the hot plate and leave the machine on (filter coffee light on): the coffee in the carafe will be kept at the right temperature.
- To switch the machine off, press the filter coffee on/off switch.

### How to choose the flavour of the drip coffee

With the Flavour System, the flavour of the filter coffee can be chosen according to personal taste. By turning the flavour adjustment knob (Fig. 8), the coffee maker can be set for coffee with a strong (STRONG position)



or light aftertaste (LIGHT position). The Flavour System changes the strength of the aftertaste of the coffee, while the actual taste remains the same.




## “ESPRESSO” SECTION

### First use

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, rinse with fresh water all the accessories; then proceed with making coffee.

### Pre-heating the coffee machine

It is advised to pre-heat the coffee machine as follows in order to obtain an espresso coffee at the right temperature:



1. Turn the selector knob so that the indented line on the selector points to the boiler “ON” function  (fig. 9).
  2. Attach the empty filter-holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig. 10). Push upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance.
  3. Place a cup under the filter-holder. Use the same cup in which the coffee is to be served so that it can be pre-heated.
  3. Wait until the OK light comes on (fig 11) and turn the selector knob to the espresso function  (fig 12). Allow the water to run until the OK light switches off and then stop the flow of water by turning the selector knob to the boiler “on” function  (fig 9).
  4. Empty the cup, wait for the “OK” light to switch on again and repeat the same operation again.
- (It is normal for a small, harmless puff of steam to be released when the filter-holder is removed).

## MAKING AN ESPRESSO USING GROUND COFFEE

1. After having pre-heated the machine as described in the previous paragraph, insert the ground coffee filter into the filter-holder, making sure that the projection is correctly inserted into the relative seat as indicated in fig. 13. Use the smallest filter for one coffee or the larger one to make two cups of coffee.
2. To prepare one coffee, fill the filter with a level measuring spoon of ground coffee, about 7gr. (fig. 14). If you wish to prepare two cups of coffee, fill the filter with two less-than-level measuring spoons of ground coffee (about 6+6 gr). Fill the filter with small amounts at a time to prevent the coffee spilling out.



**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 it lightly using the coffee tamper (fig. 15). Pressing the ground coffee is very important to obtain a good espresso. If you press too hard, the coffee will run out slowly. If you press too lightly, the coffee will run out too fast.
4. Remove any excess coffee from the rim of the filter-holder and attach it to the machine: turning it fully home to the right (fig. 10) to prevent water from escaping.
5. Position the cup or cups under the filter-holder spouts (fig. 16). It is recommended to warm the cups before making the coffee by running them under hot water or by following the rinse method in ‘using for the first time’..
6. Make sure that the **OK** light (fig. 9) is on (if it is off, wait for it to switch on) and turn the selector knob to the espresso function  (fig. 12). Once the desired amount of coffee has been obtained, stop the flow of water by turning the selector to the boiler “ON” function  (fig. 9). (It is recommended not to run the coffee for more than 45 seconds).
7. Turn the filter holder from right to left to release the filter-holder.



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



8. To remove the used coffee, lock the filter using the lever in the grip and let the coffee fall out by knocking the over-turned filter-holder (fig. 13).
9. To switch off the coffee machine, turn the selector the OFF position “O” (fig 18).

## MAKING AN ESPRESSO USING PODS

1. Pre-heat the machine as described in the “USING FOR THE FIRST TIME” chapter, making sure that the filter-holder is attached to the machine. Hotter coffee is obtained in this way.



**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 filter in the filter-holder, making sure that the projection is correctly inserted into the relative seat as indicated in fig. 13.

3. Insert the pod, centring it as far as possible on the filter (fig. 14). Always follow the instructions of the pod pack for correct positioning of the pod on the filter.
4. Attach the filter-holder to the machine, turning it fully home to the right (fig. 5).
5. Then proceed as in points 5, 6 and 7 in the previous paragraph.

## MAKING A CAPPUCCINO

1. Prepare the espresso coffee as described in the previous paragraphs, using cups that are large enough (160ml).
2. Turn the selector knob to the ☼ position (Fig. 19): the steam light will come on ☼ (Fig. 19).
3. In the meantime, fill a container with about 3fl. oz. of milk for every cappuccino to be prepared. The milk must be at refrigerator temperature. When choosing the container consider that the volume of the milk will increase by 2 or 3 times.

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

4. Open the steam tap for a few seconds to remove any water present in the circuit. Close the tap.
5. Pull milk frother forwards and turn it to the left (Fig. 20) (during this operation, avoid touching the boiler outlet, as it will be hot). Then position the container with the milk under the cappuccino maker nozzle.
6. Wait until the "OK" light comes on (fig. 16). This indicates that the boiler has reached the ideal temperature for the production of steam.
7. Dip the cappuccino maker into the milk a few millimeters (fig. 17) making sure not to immerse the raised line on the cappuccino maker (indicated by the arrow in fig. 17). Turn the knob anti-clockwise, (fig. 18) for at least half a turn. Steam escapes from the cappuccino maker, giving the milk a creamy appearance and increasing its volume. To obtain a creamier froth, dip the cappuccino maker into the milk and move the container with slow movements from the bottom upwards.
8. When the volume of the milk has doubled, dip the cappuccino maker deep down and continue to heat the milk. When the desired temperature (ideal value is 60°C) and the desired milk froth have been reached, interrupt the steam by turning the steam knob clockwise and position the selector to the "O" off position (fig. 18).
9. Pour the frothed milk into the cups containing the previously-prepared espresso coffee. The cappuccino is ready: add sugar at will and if desired, sprinkle a little powdered chocolate on top of the froth.



### **Please Note:**

- if more than one cappuccino is to be prepared, first make all of the coffees and then prepare the milk for all of the cappuccinos;
- if more coffee must be prepared after the milk has been frothed, allow the boiler to cool first otherwise the coffee will be burned.  
To cool it, position a container under the filter-holder spouts (fig. 11), turn the selector knob to the ☼ position and allow water to run out until the steam function light switches off: then prepare the coffee.
- Maximum steam delivery of 60 seconds is recommended and the milk must not be frothed more than 3 times consecutively.



**Attention:** the cappuccino maker must always be washed after use to ensure hygiene.

Proceed as follows:

1. Discharge a small amount of steam for a few seconds (see points 2,5 and 6 of the previous paragraph) by turning the steam knob (fig. 18). By doing this, the cappuccino maker empties any milk left inside. Switch the machine off by positioning the selector to the "O" off position.
2. Use one hand to hold the cappuccino tube and the other to release the cappuccino maker by turning it clockwise and pulling it downwards (fig. 19).
3. Remove the steam nozzle from the tube by pulling it downwards (fig. 20).
4. Wash the cappuccino maker and steam nozzle thoroughly in warm water.
5. Make sure that the two holes indicated by the arrows in fig. 21 are not blocked. Clean using a pin if necessary.
6. Re-mount the steam nozzle by inserting it firmly upwards into the steam tube.
7. Re-mount the cappuccino maker by inserting it upwards and turning it anti-clockwise.

## PRODUCING HOT WATER

1. Turn the selector knob so that the indented line on the selector points to the boiler "ON" function ☼. Wait for the OK light to switch on (fig. 6).
2. Position a container under the cappuccino maker.
3. When the 'OK' light comes on, position the selector at ☼ (fig. 7) and turn the steam knob anti-clockwise at the same time (fig. 18): the hot water will escape from the cappuccino maker.
4. To interrupt the hot water, turn the steam knob clockwise and position the selector knob at boiler "O" position. (fig. 7).



**Please Note:** Maximum delivery of 60 seconds is recommended.



## 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 Flavour Saver

To clean the Flavour Saver more efficiently, it can be removed from the filter holder cone by sliding it out from the top (Fig. 26). To replace it, simply slide it in from above.

### Cleaning and maintenance of the filters for espresso coffee

Clean the filter-holder and ground coffee filters about every 200 coffees and if the coffee drips through the filter-holder and does not flow completely:

- Remove the filter from the filter-holder.
- Unscrew the filter cap (fig. 22) in the direction indicated by the arrow on the cap itself.
- Slide the cream enhancer device from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly using hot water and a brush (fig. 23). Check that the holes in the metal filter are not blocked. If this is not the case, clean them using a pin (see fig. 24) or when descaling.
- Re-mount the filter and the gasket on the plastic disc as indicated in (fig. 25). Make sure that the plastic disc pin is inserted inside the hole in the gasket as indicated by the arrow in (fig. 25).
- Re-insert the unit obtained into the steel container for the filter (fig. 26), making sure that the pin is inserted into the hole of the support itself (see arrow fig. 26).
- Finally, tighten the tap.

The warranty is not valid if the cleaning operations described above are not performed on a regular basis.

### Cleaning the espresso boiler outlet

About every 200 coffees the espresso boiler outlet must be cleaned as follows:

- Make sure that the coffee machine is not hot and the plug is disconnected from the socket;
- Use a screwdriver to remove the screw that fixes the espresso boiler outlet (fig. 27);
- Remove the boiler outlet;
- Clean the boiler using a damp cloth (fig. 27);
- Clean the outlet thoroughly using hot water and a brush. Check that the holes are not blocked. If this is not the case, clean them using a pin (fig. 24).
- Rinse the outlet under the tap, rubbing continuously.
- Re-mount the boiler outlet, paying attention to position it correctly on the gasket.

The warranty is not valid if the cleaning operations de-

scribed above are not performed on a regular basis.

### Other cleaning operations

1. Do not use solvents or abrasive detergents to clean the machine. Use a soft, damp cloth.
2. Clean the filter-holder cup, the filters, drip tray and water tank regularly.

To empty the drip tray, remove the cup warmer grid, remove the water and clean the tray using a cloth: then re-assemble the drip tray.

Clean the water tank using a soft bottle-brush in order to reach the bottom.



**Danger!** During cleaning, never immerse the machine in water: it is an electric appliance.

## DESCALING

### “Drip coffee” section

Formation of scale depends on the hardness of the water and on how often the coffee machine is used.

To obtain optimum performance, the appliance should be descaled regularly, at least every 40 cycles.

To descale, proceed as follows:

1. Fill the carafe with four cups of water;
2. Dissolve two spoonfuls (about 30 grams) of citric acid (available from chemists or drug stores) in the carafe and pour the solution into the water tank.
3. Place the carafe on the hot plate and the filter holder without ground coffee.
4. Filter the equivalent of two cups then turn the appliance off.
5. Leave the solution to work for 15 minutes, then repeat steps 4 and 5 once again.
6. Turn the appliance on again and allow the rest of the solution to filter.
7. Rinse by operating the appliance with water only at least three times (a full carafe each time).

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the descaling process described above is not carried out regularly.

### “Espresso coffee” section

It is recommended to descale the machine about every 200 coffees.

It is recommended to use De'Longhi descaler that can be found on the market.

Follow this procedure:

1. Fill the tank with the descaling solution obtained by diluting the descaler with water following the indications given on the pack.
2. Press the on/off button and wait for the OK light to switch on.
3. Make sure that the filter holder is not attached and position a suitable container under the machine outlet.
4. Press the coffee button and allow about 1/4 of the

solution contained in the tank flow out: every now and again turn the steam knob and allow a small amount of solution to escape; then interrupt by pressing the button again and leave the solution to act for about 5 minutes.

5. Repeat point 4 another 3 times, until the tank is completely empty.
6. To eliminate residues of the descaling solution, rinse the tank well and fill it with clean water.
7. Press the coffee button (fig. 6) and operate the appliance until the tank is completely empty.
8. Repeat operations 6 and 7 again.

Repairs to the coffee machine relative to lime scale problems are not covered by the warranty if the above-described descaling is not performed on a regular basis.

## 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
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” 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
Coffee filtration takes longer	<ul style="list-style-type: none"> <li>The filter coffee machine must be descaled</li> </ul>	<ul style="list-style-type: none"> <li>Descalc as described in the paragraph "DESCALING, "Drip Coffee" section"</li> </ul>
Espresso coffee does not flow out	<ul style="list-style-type: none"> <li>No water in the tank</li> </ul>	<ul style="list-style-type: none"> <li>Fill the water tank</li> </ul>
	<ul style="list-style-type: none"> <li>The holes in the filter-holder are blocked</li> </ul>	<ul style="list-style-type: none"> <li>Clean the holes in the filter-holder spouts</li> </ul>
	<ul style="list-style-type: none"> <li>The espresso boiler outlet is blocked</li> </ul>	<ul style="list-style-type: none"> <li>Clean as indicated in the "Cleaning the boiler outlet" paragraph</li> </ul>
Espresso coffee drips from the edges of the filter-holder instead of through the holes	<ul style="list-style-type: none"> <li>The filter-holder is inserted incorrectly</li> </ul>	<ul style="list-style-type: none"> <li>Attach the filter-holder correctly and turn it fully home firmly to the right</li> </ul>
	<ul style="list-style-type: none"> <li>The espresso boiler gasket has lost elasticity</li> </ul>	<ul style="list-style-type: none"> <li>Replace the espresso boiler gasket at an After-Sales Centre</li> </ul>
	<ul style="list-style-type: none"> <li>The holes in the filter-holder spout are blocked</li> </ul>	<ul style="list-style-type: none"> <li>Clean the holes in the spouts.</li> </ul>
The espresso coffee is cold	<ul style="list-style-type: none"> <li>The espresso OK light is not on when the coffee button is pressed</li> </ul>	<ul style="list-style-type: none"> <li>Wait for the OK light to switch on</li> </ul>
	<ul style="list-style-type: none"> <li>Pre-heating has not been carried out</li> </ul>	<ul style="list-style-type: none"> <li>Pre-heat as indicated in the paragraph</li> </ul>
	<ul style="list-style-type: none"> <li>The cups have not been pre-heated</li> </ul>	<ul style="list-style-type: none"> <li>Pre-heat the cups using hot water or leaving them for at least 20 minutes on the cup warmer plate on the lid</li> </ul>
Loud pump noise	<ul style="list-style-type: none"> <li>The water tank is empty</li> </ul>	<ul style="list-style-type: none"> <li>Fill the water tank</li> </ul>
	<ul style="list-style-type: none"> <li>The tank is inserted incorrectly and the valve on the bottom is not open</li> </ul>	<ul style="list-style-type: none"> <li>Press the tank lightly to open the valve on the bottom</li> </ul>
The coffee flows quickly from the spout	<ul style="list-style-type: none"> <li>The ground coffee has not been sufficiently pressed</li> </ul>	<ul style="list-style-type: none"> <li>Tamper the ground coffee more (fig. 10))</li> </ul>
	<ul style="list-style-type: none"> <li>Not enough ground coffee</li> </ul>	<ul style="list-style-type: none"> <li>Increase the amount of ground coffee</li> </ul>
	<ul style="list-style-type: none"> <li>The coffee is not ground finely enough</li> </ul>	<ul style="list-style-type: none"> <li>Only use coffee ground specifically for espresso coffee machines</li> </ul>
	<ul style="list-style-type: none"> <li>Incorrect type of ground coffee</li> </ul>	<ul style="list-style-type: none"> <li>Change the quality of the ground coffee</li> </ul>
	<ul style="list-style-type: none"> <li>No 'ESE' Pod</li> </ul>	<ul style="list-style-type: none"> <li>Use 'ESE' Pod</li> </ul>
The coffee flows slowly from the spout	<ul style="list-style-type: none"> <li>The ground coffee is too tightly pressed</li> </ul>	<ul style="list-style-type: none"> <li>Tamper the coffee less (fig. 6)</li> </ul>
	<ul style="list-style-type: none"> <li>Too much ground coffee</li> </ul>	<ul style="list-style-type: none"> <li>Decrease the amount of ground coffee</li> </ul>
	<ul style="list-style-type: none"> <li>The espresso boiler outlet is blocked</li> </ul>	<ul style="list-style-type: none"> <li>Clean as indicated in the "Cleaning the espresso boiler outlet" chapter.</li> </ul>
	<ul style="list-style-type: none"> <li>The filter is blocked</li> </ul>	<ul style="list-style-type: none"> <li>Clean as indicated in the "Cleaning the filter" par.</li> </ul>
	<ul style="list-style-type: none"> <li>The coffee is too finely ground</li> </ul>	<ul style="list-style-type: none"> <li>Only use coffee ground specifically for espresso coffee machines</li> </ul>
	<ul style="list-style-type: none"> <li>The ground coffee is too fine or is damp</li> </ul>	<ul style="list-style-type: none"> <li>Only use coffee ground specifically for espresso coffee machines and it must not be damp</li> </ul>
	<ul style="list-style-type: none"> <li>Incorrect type of ground coffee</li> </ul>	<ul style="list-style-type: none"> <li>Change the quality of the ground coffee powder</li> </ul>
	<ul style="list-style-type: none"> <li>No 'ESE' Pod</li> </ul>	<ul style="list-style-type: none"> <li>Use 'ESE' Pod</li> </ul>
The milk does not froth when making a cappuccino	<ul style="list-style-type: none"> <li>The milk is not cold enough</li> </ul>	<ul style="list-style-type: none"> <li>Always use milk at refrigerator temperature</li> </ul>
	<ul style="list-style-type: none"> <li>The cappuccino maker is dirty</li> </ul>	<ul style="list-style-type: none"> <li>Carefully clean the holes in the cappuccino maker, in particular, those indicated in figure 21</li> </ul>