

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.

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 the 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

Thank you for choosing this coffee machine. To get the very best out of your new coffee machine it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

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.

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 Customer Services department, please see enclosed leaflet.

Installing the appliance



Attention!

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.

Connecting the appliance



Attention!

Make sure that the electric mains voltage corresponds with that indicated on the rating 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 manufacturer 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

1. Open the water tank lid (fig. 1) and then lift the tank to remove it (fig. 2).
2. Fill the tank with fresh water but do not pass MAX level (fig. 3). Re-position the tank 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 tank, just fill it by pouring in water from a jug, be careful of splashes



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.



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

Description

- A Selector dial
- B Steam position
- C "OFF" position
- D On indicator light
- E OK indicator light
- F Coffee - hot water delivery position
- G Steam dial
- H Water tank
- I Water tank lid
- J Filter compartment
- K Power supply cable
- L Coffee tamper
- M Drip tray
- N Boiler outlet
- O Steam or hot water tube
- P Cappuccino nozzle
- Q Filter holder
- R Filter
- S Measure

Technical data

Mains voltage:	220-240V~50/60Hz
Absorbed power:	1100W
Dimensions (LxHxD):	195x285x240 (330) mm
Pressure:	15 bar
Water tank capacity:	1 L
Cable length:	1,2 m
Weight:	3 kg

Making espresso



Please Note: first use

Before using the appliance for the first time, 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.

Pre-heating the coffee machine

1. Turn the appliance on by rotating the selector dial to the position (the relative indicator light switches on) (fig. 4) and attach the filter-holder with the empty filter to the machine (fig. 5). Make sure that the filter holder is correctly inserted into the relative seat (fig. 6).
2. 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. 7) then immediately rotate the selector dial to the position (fig. 8), allow the water to run until the OK light switches off, then stop the water by rotating the selector dial back to the position (fig. 4) and empty the cup.

(It is normal for a small, harmless puff of steam to be released when the filter-holder is removed).

Making and espresso using ground coffee

1. To prepare one coffee, fill the filter with a level measuring spoon of ground coffee, about 7gr. (fig. 9). If you wish to prepare two cups of coffee, fill the filter with two less-than-level measuring spoons of ground coffee (about 7+7 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.

2. Distribute the ground coffee evenly and press it lightly using the coffee tamper (fig. 10).
Pressing the ground coffee is very important to obtain a good espresso. If you press too hard, the coffee can run out slowly. If you press too lightly, the coffee can run out too fast.
3. 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. 5) to prevent water from escaping.
4. Position the cup or cups under the filter-holder spouts (fig. 11). It is recommended to warm the cups before

making the coffee by running them under hot water.

5. Make sure that the OK light (fig. 7) is on (if it is off, wait for it to switch on) and turn the selector dial to the position (fig. 8). Once the desired amount of coffee has been obtained, interrupt delivery by rotating the selector dial back to the position (fig. 7). (It is recommended not to run the coffee for more than 45 seconds).
6. 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.

7. 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. 12).
8. To turn the appliance off, rotate the selector dial to the "O" position.

Making a cappuccino

1. Prepare the espresso coffee as described in the previous paragraphs, using cups that are large enough
2. Rotate the selector dial to the position (fig. 13).
3. While waiting for the OK light, fill a container with about 100 grams of milk for every cappuccino to be prepared. The milk must be at refrigerator temperature (5°C). 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.



4. Position the container with the milk under the cappuccino nozzle.
5. Wait for the **OK** light to switch on. This indicates that the boiler has reached the ideal temperature for steam production, when reaching the ideal temperature, it is normal for a small puff of steam and water to be released, and collected in the drip tray.
6. Extract the cappuccino nozzle by pulling it and rotating it towards the left (fig. 14): pay attention not to touch the boiler outlet because it is hot. Position the container with the milk under the cappuccino nozzle.
7. Dip the cappuccino nozzle into the milk a few millimeters (fig. 15). Turn the steam dial anti-clockwise (fig. 16), for at least half a turn. Steam escapes from the cappuccino nozzle giving the milk a creamy appearance and

increasing its volume. To obtain a creamier froth, dip the cappuccino nozzle into the milk and turn the container with slow movements from the bottom upwards.

8. When the volume of the milk has doubled, dip the cappuccino nozzle deep down and continue to heat the milk (fig. 17). When the desired temperature (ideal value is 60°C) and the desired milk froth have been reached, interrupt the steam by turning the steam dial clockwise (fig. 18) and turn the selector dial to the  position. To switch off the appliance, turn the selector dial to the  position.
9. Pour the frothed milk into the cups containing the previously prepared espresso coffee. The cappuccino is ready. Add sugar and sprinkle a little powder chocolate on top of the froth if desired.




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 may be burned. To cool it, position a container under the filter-holder spouts, turn the selector dial to the  position (fig. 8); allow water to run out until the steam function light switches off; turn the selector dial to the  position and prepare coffee as illustrated before.
- Maximum steam delivery of 60 seconds is recommended and the milk must not be frothed more than 3 times consecutively.






Cleaning the Cappuccino nozzle

The cappuccino nozzle must always be washed after each 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 dial (fig. 16). By doing this, the cappuccino nozzle clears any milk left inside. Switch the appliance off by turning the selector dial in  position.
2. Use one hand to hold the cappuccino tube and the other to release the cappuccino nozzle by turning it clockwise (fig. 19).
3. Wash the cappuccino nozzle thoroughly in warm water.
4. Make sure that the holes indicated by the arrows (fig. 20) are not blocked. Clean using a pin if necessary.
5. Re-mount the steam maker by inserting it firmly upwards into the steam tube.

6. Re-mount the cappuccino nozzle by inserting it upwards and turning it anti-clockwise.

Producing hot water

1. Switch the machine on by turning the selector dial to the  position (the relative light comes on) (fig. 4). Wait for the OK light to switch on (fig. 7).
2. Position a container under the cappuccino nozzle.
3. When the OK light comes on, turn the selector dial to the  position (fig. 8) and turn the steam dial anti-clockwise at the same time (fig. 16). The hot water will be delivered from the cappuccino nozzle.
4. To interrupt the hot water, turn the steam dial clockwise and turn the selector dial to the  position. Maximum delivery of 60 seconds is recommended.

Cleaning



Danger!

- During cleaning, never immerse the coffee machine in water. It is an electrical appliance.
- Before performing any cleaning operations on the external parts of the appliance, switch the machine off, remove the plug from the socket and let the machine cool down.

Cleaning and maintenance of the filter

Clean the filter-holder and ground coffee filter about every 300 coffees or if the coffee drips through the filter-holder and does not flow unrestricted:

- Remove the filter from the filter-holder.
- Unscrew the filter cap (fig. 21) 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. 22). Check that the holes in the metal filter are not blocked. If this is not the case, clean them using a pin (see fig. 23) or when descaling.
- Re-mount the filter and the gasket on the plastic disc as indicated in (fig. 24). Make sure that the plastic disc pin is inserted inside the hole in the gasket as indicated by the arrow in (fig. 24).
- Re-insert the unit into the steel container for the filter (fig. 25), making sure that the pin is inserted into the hole of the support itself (see arrow fig. 25).
- Finally, tighten the tap.

The warranty is not valid if the cleaning operations described

above are not performed on a regular basis.

Cleaning the boiler outlet

About every 300 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. 26);
- Remove the boiler outlet;
- Clean the boiler using a damp cloth;
- 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. 23).
- Re-mount the boiler outlet, paying attention to position it correctly on the gasket.

The warranty is not valid if the cleaning operations described 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

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

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. Switch the appliance on by turning the selector to the  position and wait until the OK indicator light comes on.
3. Make sure that the filter holder is not attached and position a suitable container under the machine outlet.
4. Rotate the selector dial to the  position and allow about 1/4 of the solution contained in the tank flow out. Every now and again turn the steam dial and allow a small amount of solution to escape; then interrupt by

turning the selector dial to the  position then interrupt by pressing the button again and leave the solution to act for about 5 minutes.

5. Repeat point 4 another 3 times or until the tank is completely empty.
6. To eliminate residues of the descaling solution, rinse the tank well and fill it with clean water (without descaler).
7. Rotate the selector dial to the  position 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 descaling procedure 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.

CE 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.

Troubleshooting

EN

Problem	Possible causes	Solution
Espresso coffee does not flow out	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
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 turn it fully to the right
	The espresso boiler gasket has lost elasticity	Replace the espresso boiler gasket: contact Customer Services
	The holes in the filter-holder spout are blocked	Clean the holes in the spouts.
The espresso coffee is cold	The espresso OK light is not on when the coffee button is pressed	Wait for the OK light to switch on
	Pre-heating has not been carried out	Pre-heat as indicated in the paragraph
	The cups have not been pre-heated	Pre-heat the cups using hot water or leaving them for at least 20 minutes on the cup warmer plate on the lid
Loud pump noise	The water tank is empty	Fill the water tank
	The tank is inserted incorrectly and the valve on the bottom is not open	Press the tank lightly to open the valve on the bottom
The coffee cream is light (coffee flows quickly from the spout)	The ground coffee has not been sufficiently pressed	Tamper the ground coffee more (fig. 10)
	Not enough ground coffee	Increase the amount of ground coffee
	The coffee is not ground finely enough	Only use coffee ground specifically for espresso coffee machines
	Incorrect type of ground coffee	Change the quality of the ground coffee
The coffee cream is dark (the coffee flows slowly from the spout)	The ground coffee is too tightly pressed	Decrease the amount of ground coffee
	Too much ground coffee	Reduce the quantity of ground coffee
	The espresso boiler outlet is blocked	Clean as indicated in "Cleaning the filter"
	The filter is blocked	Only use coffee ground specifically for espresso coffee machines and it must not be damp
	The coffee is too finely ground	Change the quality of the ground coffee powder
	The ground coffee is too fine or is damp	Only use coffee ground specifically for espresso coffee machines and it must not be damp
	Incorrect type of ground coffee	Change the quality of the ground coffee powder
The milk does not froth when making a cappuccino	Milk not cold enough	Always use milk at refrigerator temperature
	Cappuccino maker is dirty	Carefully clean the holes in the cappuccino nozzle, in particular, those indicated in figure 20