



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before fitting or taking off parts, and before cleaning the appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use.
- DO NOT unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service representative.

Do not immerse base in water.

To reduce the risk of fire or electric shock, do not dis-assemble the base. No user serviceable parts inside.

Repair should be done by authorized service personnel only.

- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

DESCRIPTION OF THE APPLIANCE

- 1 Cup warmer
- 2 Compartment for accessories
- 3 Steam outlet lever
- 4 Level indicator
- 5 Power cord
- 6 Water tank
- 7 "Cappuccino" nozzle (if fitted)
- 8 Anti-scalding guard
- 9 Steam outlet tube
- 10 Pressure gauge (if fitted)
- 11 ON/OFF switch
- 12 Coffee dispenser switch
- 13 Steam switch
- 14 ON/OFF indicator light
- 15 Coffee-ready indicator light
- 16 Steam-ready indicator light
- 17 Automatic coffee press
- 18 Filter for "serving illycaffè"* or coffee pods
- 19 2-cup filter
- 20 1-cup filter
- 21 Boiler outlet
- 22 Filter lock
- 23 Filter holder
- 24 2-cup adaptor
- 25 Measuring/pressing spoon
- 26 Drip tray
- 27 Grid for cups

* Serving Illycaffè : a single serving (7 grams) of 100 % "arabic" coffee, pressurized to preserve the flavours. Specially ground, measured out, tamped down and packed between two layers of special filter paper.

'serving illycaffè' brand coffee pods may also be used for easier and faster coffee making. These not only give the correct measure of coffee, they also make cleaning easier. Other types of pod may not give such good results.

USING THE COFFEE-MAKER FOR THE FIRST TIME

Remove the packaging and take out the bag containing the accessories. When the appliance is new, the following accessories must be washed with lukewarm water and detergent then rinsed thoroughly: filter holder, measuring, filters, water tank, 2 cup adaptor, pressing spoon. The internal circuit of the coffee-maker must then be pre-washed as follows:

Filling the tank

Remove the reservoir by pulling it sideways, at the same time lifting the tubes (fig. 1).

Rinse the reservoir and fill with fresh water up to the upper mark (fig. 2). Inspection of the water level is facilitated by a ball-shaped float. Replace the reservoir in its housing, ensuring that the tubes are immersed in the water (fig. 3).

A simpler way of filling the reservoir is to pull it out just enough to be able to pour in water directly from a jug.

Remember to clean the reservoir regularly.

Pre-washing

- Plug in at the power socket, remembering the safety instructions.
- Press the ON/OFF switch (11). The ON/OFF pilot lamp will switch on (14) (fig. 4).
- Press the delivery switch (12). The pump will switch on (fig. 5).
- Wait until water begins to flow from the boiler nozzle (fig. 6), then press the delivery switch again.
- After about 2 minutes, the "OK" pilot lamp will light (15) (fig. 7).
- Press the delivery button again (12) allowing water to flow from the boiler nozzle (fig. 6).
- After 15/20 seconds, press the delivery button again to interrupt the flow of water from the nozzle (12).
- Wait until the water in the boiler returns to the correct temperature. When the OK pilot lamp lights, repeat the previous operation.

To ensure perfect pre-washing, repeat the above procedure at least five or six times.

The machine is now ready for use.

Features

To fit the filter-holder, place it under the boiler nozzle (fig. 8). Then push the filter-holder upwards and at the same time rotate it towards the right as far as it will go.

A handy compartment in the lower section of the casing can be used to store the measuring spoon (fig. 9).

Cups can be placed on the shelf (fig. 10) for warming and draining. If the machine is left switched on for a while, the cups on the shelf will be warmed.

MAKING ESPRESSO COFFEE

Helpful hints

- Always use fresh water and keep the tank clean.
- Before dispensing the coffee, always wait for the OK light to come on: this indicates that the water in the boiler has reached the ideal temperature for coffee-making.
- In order to obtain a perfect cup of coffee, avoid the use of plastic or paper cups.
- Before making coffee, warm the cups, filter holder and filters.

The accessories can be heated with hot tap water or in the following way:

- Turn on the machine by pressing the ON/OFF switch (11) (fig. 4).
- Insert the 1- or 2-cup filter, or the 'illycaffè' pods filter (as required) in the filter holder and, without adding coffee, attach the filter holder to the machine as explained above. Place a coffee cup beneath the filter holder.
- Wait for the OK light to come on (fig. 7).
- Press the delivery switch again, then remove and drain the filter-holder, the filter and the cups.

It is important that you use coffee ground especially for home espresso machines.

Arabica coffee is recommended as it has a low level of caffeine; it is also sweet, has low acidity and is easy to digest.

The ideal amount of coffee is 6.5 g for one cup, and about 13 g for two cups (1 or 2 measures).

The optimum dispensing time is about 20 seconds. Your machine is equipped with an 'anti-cooling' adaptor (24) allowing you to dispense the coffee into two cups. To attach this to the filter holder, just align the guide on the adaptor with the pin on the filter holder, push the adaptor up and turn it (see fig.11).

Using the pressure gauge (if fitted)

When making espresso coffee, the pressure at which the pump forces the water through the coffee is extremely important.

Your coffee machine is fitted with a 3-section pressure gauge which enables you to check that the delivery pressure is correct (fig. 12):

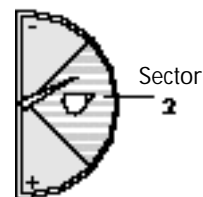
Sector 1: Pressure too low

Sector 2: Pressure correct

Sector 3: Pressure too high

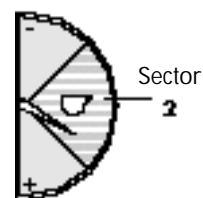
Also, regulation of the pressure allows you to obtain a cup of coffee to suit your personal taste. Check the position of the pressure indicator while the coffee is being delivered: if the indicator is in the upper part of sector 2:

- your coffee will be weak



If the indicator is in the lower part of sector 2:

- your coffee will be strong



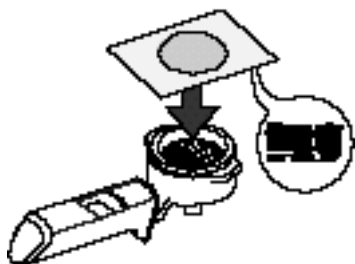
By varying the delivery time, you can vary the strength and the concentration of the coffee you obtain, depending on the position of the pressure indicator.

Procedure

- Switch on the machine by pressing the ON/OFF switch (fig. 4) and wait until the "OK" pilot lamp lights (fig. 7). This lamp indicates that the machine is ready to perform the selected function (in this case, to make coffee). A few drops of water may escape from the boiler nozzle. This is perfectly normal.
- Insert the 1- or 2-cup filter, or the 'illycaffè' pods filter (as required) in the filter holder (fig. 13)
- Heat the filter holder and filter by attaching them, empty, to the machine and pressing the dispenser switch for a few seconds. Drain, then fill the filter with ground coffee, spreading it evenly (fig. 14) and pressing it. If the coffee is damp or ground very finely, press it only lightly. If the coffee is dryer, or more coarsely ground, press it slightly more. After pressing it, if necessary, add extra coffee to the rim.
- After filling the filter and pressing the coffee, put the automatic press (17) in position as

shown in fig. 15. Then attach the filter holder (with the automatic press on top of the grounds) as explained above. Remove any excess coffee from the rim of the filter.

If you use 'illycaffè' coffee pods in your espresso machine, use the special filter; insert the coffee pod ensuring the name 'illycaffè' is facing down and the long side of the pod is parallel to the handle (see illustration).



Coffee pods must be stored, handled and placed in the filter holder with care to avoid any deformation.

- Fit the filter cup as described above (fig. 8).
- Place the pre-heated cup or cups on the drip tray, under the filter cup spouts. When the light comes on, press the dispensing switch and only release when the desired amount of coffee has been dispensed (about 20 seconds).
- To release the filter cup, wait for a few seconds then turn the handle from right to left.
- To remove used coffee, keep the filter closed with the special lever built in to the handle; take off the automatic coffee press, grasping it by the special indents (take care not to scald yourself) (fig.16) and remove the coffee by tapping the overturned filter holder (fig.17). Remove the used pod by lifting one corner. If the pod remains stuck to the upper part of the machine, loosen it by pushing the coffee dispenser button for a few seconds.
- If the machine is not to be used for a long time, turn it off and empty the water tank. A pre-wash should be performed, as described above, before using it the next time.

PRODUCING STEAM

Steam is useful both for preparing "cappuccino" and for heating liquids.

Operating instructions

- Switch the machine on by pressing the ON/OFF switch and the steam switch (fig. 18).

The ON/OFF and steam pilot lamps light.

- After a few minutes, the OK pilot lamp (fig. 19) lights to indicate that the machine has reached the correct temperature for the selected function (in this case, the generation of steam).
- Immerse the steam nozzle in the liquid to be heated and turn the steam outlet lever downwards (fig. 20). Adjust the position of the lever to regulate the quantity of steam delivered by the nozzle.
- When the liquid is hot, completely close the steam lever and press the steam switch again (the steam pilot lamp will switch off).
- Attention! When using the steam function, a few drops of water may escape from the nozzle: this is completely normal. However, care should be taken to avoid scalding.
- Clean the steam nozzle immediately after use, as dried milk can be extremely difficult to remove (fig. 21).

Att.: For a few moments, the steam will come out mixed together with a little water. In order to obtain drier steam, hold the steam lever open for a few seconds.

After using the machine to produce steam, the boiler must be re-pressurized by pressing the delivery switch (12) and allowing water to flow from the nozzle for a few seconds. This also brings the machine back to the optimum temperature for making coffee.

HOW TO MAKE A GOOD CAPPUCCINO

- Use a metal container, preferably tall with a small diameter. Only fill it 1/3 of the way up with milk to prevent it from boiling over. Always use fresh (not boiled) milk. If possible, the milk should be cold.
- Immerse the steam outlet nozzle deeply into the milk in order to heat it.
- Lower the container until the nozzle skims the surface of milk (fig. 22), immersing the nozzle slightly from time to time for a few seconds.

- If your coffee machine is equipped with a cappuccino nozzle, immerse the nozzle into the milk down to the mark on the nozzle (fig. 22).
- N.B.: Immediately after use, unscrew and rinse the cappuccino nozzle to remove any milk deposit (fig. 23).
- From time to time, use a pin to clean the holes in the cappuccino nozzle (fig. 24).

PRODUCING HOT WATER

(to prepare tea, consommé, etc.)

- Switch the machine on by pressing the "ON/OFF" switch (fig. 4).
- Wait until the "OK" pilot lamp lights (fig. 7).
- Place a cup or glass under the steam nozzle.
- Press the delivery switch and, at the same time, open the steam outlet lever.
- Hot water will flow from the nozzle. As soon as the desired quantity of hot water has been obtained, close the lever and press the delivery switch again.
- If more than 1 litre of water is used, wait at least 5 minutes before drawing hot water again.

CLEANING AND MAINTENANCE

- Before carrying out any cleaning operations of the exterior parts, switch the machine off, remove the plug from the socket and leave the machine to cool.
- Do not use solvents, detergents or abrasive products to clean the machine. A soft damp cloth is sufficient.
- Clean the filter-holder, filters, drip tray and water reservoir regularly.
- Never wash components or accessories in a dishwasher.

DESCALING

It is advisable to de-scale the appliance every 4 - 8 months, depending on the hardness of the water and the frequency of use. De-scale using water and a commercial descaling solution:

- Fill the tank with water, and descaling solution as per the manufacturer's directions.
- Operate the machine as though making coffee until the tank has been emptied, then rinse.
- Repeat the operation with water only for 2-3 tanks, rinsing until there is no longer any smell of descaling solution.

Descaling with other substances may be hazardous to your health.

Limited Warranty

What Does This Warranty Cover? We warrant each Espresso Coffee Machine to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts there of other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall apply only if the Espresso Coffee Machine is used in accordance with the factory directions which accompany it.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery and applies only to the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the Espresso Coffee Machine which result from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any Espresso Coffee Machine which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damages resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.

625, Washington Avenue

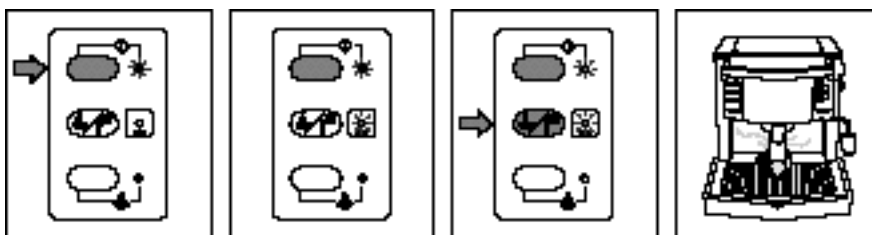
Carlstadt N.J. 07072

or call Service Tel. No. 800-322-3848

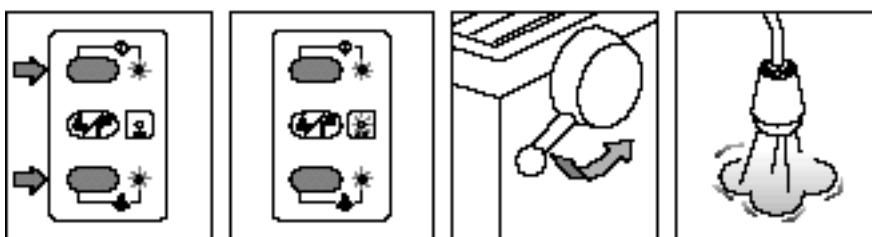
The above warranty is in lieu of all other express warranties and representations; All implied warranties are limited to the applicable warranty period set forth above. This limitation does apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions connection with the sale or use of its Espresso Coffee Machine.

How Does State Law Apply? This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

TO MAKE COFFEE



TO MAKE STEAM



TO MAKE HOT WATER

