



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.

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. Release lever
 3. Coffee measure holder
 4. Milk tank
 5. Sliding lock
 6. Froth regulator
 7. Emulsion chamber lid
 8. Milk tank lid
 9. Water tank
 10. Power cord
 11. Cup stand
 12. Drip tray
 13. Water outlet
 14. Coffee press (if fitted)
 15. 2-cup adaptor
 16. Cappuccino adaptor (if included)
 17. Measure/pressing spoon
 18. Filter lock
 19. Filter holder
 20. 1-cup filter
 21. 2-cup filter
 22. Filter for 'serving illycaffè' or coffee pods *
 23. Automatic coffee press
 24. ON/OFF switch
 25. Coffee dispenser switch
 26. Steam switch
 27. ON/OFF indicator light
 28. Coffee-ready indicator light
 29. Steam-ready indicator light
 30. Cleaning brush
- * **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 pods 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, cup, 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.

Coffee pre-wash

- Plug in at the power socket, remembering the safety instructions.
- Press the ON/OFF switch (24). The ON/OFF pilot lamp will switch on (27) (fig. 4).
- Press the delivery switch (25). 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 (28) (fig. 7).
- Press the delivery button again (25) 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 (25).
- 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.

"Steam" pre-wash.

After washing the coffee system, leave the machine on and wash the steam system as follows:

- Lift the milk tank lid (8) and fill the tank with water to the max. level (see fig.8).
- Set the froth regulator to the right-hand position ☐ (see fig.9).
- Place a container under the outlet to collect the water.
- Press the steam switch (26). The pump will come into operation.

- Water and steam will begin coming out of the milk outlet.
- When the water in the milk tank has run out, wait a few seconds until the indicator light (29) comes on again. Then refill the milk tank with water and repeat the whole operation.
- **Repeat this at least five or six times to completely pre-wash the system.**
- The machine is now ready for normal use.

Features

To fit the filter-holder, place it under the boiler nozzle (fig. 10). 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. 11)

Remember that the left side of the appliance becomes very hot due to the positioning of the boiler.

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 (24) (fig. 4).
- Insert the 1- or 2-cup filter, or the 'serving 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 dispenser switch (25) again, making water come out of the boiler outlet to warm the filter holder, the filter and the cups.
- Press the delivery switch again, then remove and drain the filter-holder, the filter and the cups.

Top quality beans, correctly roasted and ground, will always produce the best coffee.

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.

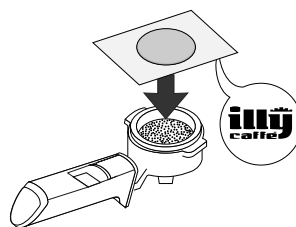
The ideal amount of coffee is 1 measure for one cup, and 2 measure for two cups.

The optimum dispensing time is about 20 seconds.

Your machine is equipped with a 2 cup adaptor (15) 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. 12).

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 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 'serving 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 with the coffee press (14) (if fitted) or with the bottom of the pressing spoon. 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 (23) 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 'serving 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.

- 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.

MAKING A CAPPUCCINO

Switch on the machine by pressing the ON/OFF button (24) (fig.4). The ON/OFF indicator light will come on, followed by the coffee-ready and steam-ready indicator lights after a few minutes.

- Make a cup of coffee in a large cup (at least 120 cc.).
- At the same time, open the milk tank lid (8) and pour in the amount of milk required (note: the correct amount is as follows: 1/3 coffee, 1/3 milk and 1/3 emulsified milk). Do not exceed the maximum level shown on the tank (fig.8), otherwise, when the machine has stopped dispensing emulsified milk, milk may continue to drip from the outlet.
The milk must be fresh, and preferably cold.
- Place the cup of coffee under the milk outlet.
- Press the switch (26).
- After a few moments, heated, emulsified milk and steam will begin coming out of the pipe.
- If you want hot milk (not frothy) move the froth regulator to the right-hand position ; if you want emulsified milk, move the froth regulator to the left  (fig.9).


- When you have the required amount of milk, press the switch (26) and move the froth regulator the left  again. The flow of milk will stop immediately.
- When making cappuccino in sequence, always wait for the steam-ready indicator light to come on.

Adaptor for simultaneous cappuccino (if included)

- This machine is able to dispense coffee directly into the cup at the same time as it dispenses milk, giving a better blend. To do this, the cappuccino adaptor must be attached to the filter holder. Align the guide on the adaptor with the pin on the filter holder, push the adaptor upwards and turn it (see fig.18).
- Prepare for making coffee as described in the paragraph on espresso coffee making, and pour milk into the milk tank.
- Place the cup under the milk outlet.
- When you are ready, press the coffee dispenser button (25) and the steam button (26) at the same time (see fig.19).
- When the right amount of coffee and milk has come out, press the coffee (25) and steam (26) buttons again.

HEATING LIQUIDS

This appliance can also heat liquids other than milk, with excellent results.

- Switch on the machine by pressing the ON/OFF button (24) (fig.4). The ON/OFF indicator light will come on, followed by the coffee-ready and steam-ready indicator lights after a few minutes.
- Pour the liquid to be heated (water, pre-mixed chocolate milk etc.) into the milk tank.
- Set the froth regulator to the right-hand position  and place a cup under the outlet.
- When the "OK" steam-ready light comes on, press the steam button (26). The liquid will start coming out.
When the desired quantity of liquid has come out, press the steam button (26) again.
- **Caution:** check the level of water in the water tank from time to time and top it up when necessary. The pump may be damaged if it is allowed to operate without water.
If the machine has difficulty pumping water while it is being refilled, switch it off and try again when it has completely cooled.

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.

CLEANING OF THE MILK TANK

CAUTION:

Clean the milk tank immediately after use, in order to remove any milk deposit.

- Set up the machine as if to make a cappuccino.
- Half fill the milk tank with water.
- Place a bowl or other container under the milk outlet.
- Press the steam button (26).
- This operation rinses the tank and all the internal parts.

We recommend a more thorough clean once a week, as follows:

- Switch off the machine, unplug the cord and leave the machine to cool.
- Remove the milk tank lid (8) (fig.20).
- With one hand, push the release lever to the left and raise the tank at the same time (see fig.21).
- When the milk tank has been removed, the sliding lock (5) must be moved towards the inside (see fig.22) to give access to the internal parts.
- Lift the emulsion chamber lid (7) (see fig. 22).
- Take off the rubber emulsifier, taking note of the mounting direction (fig.23).
- Rinse the rubber emulsifier, the small block and the tank with hot water: **take care not to lose the washers!**
- The milk outlet pipe is easier to clean with the small cleaning brush supplied (see fig.24).
- **When all the parts have been cleaned reassemble the machine, taking care not to break any parts or assemble them incorrectly.**

In particular, make sure the rubber emulsifier is mounted in place, taking care to insert it as far as it goes and the emulsion chamber lid is correctly positioned, then move the sliding lock to keep it in place.

Fit the milk tank into place, pushing down until it clicks (check that it is properly positioned by trying to raise it **slightly**).

Caution: it is not possible to remove the emulsion chamber lid without first removing the tank from the machine.

Incorrect assembly could affect the machine's performance.

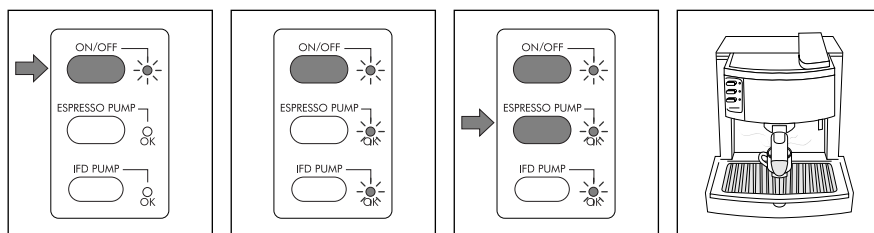
DESCALING

It is advisable to de-scale the appliance every 4 months or after approx. 250 coffees or cappuccini. De-scale using water and a commercial descaling solution:

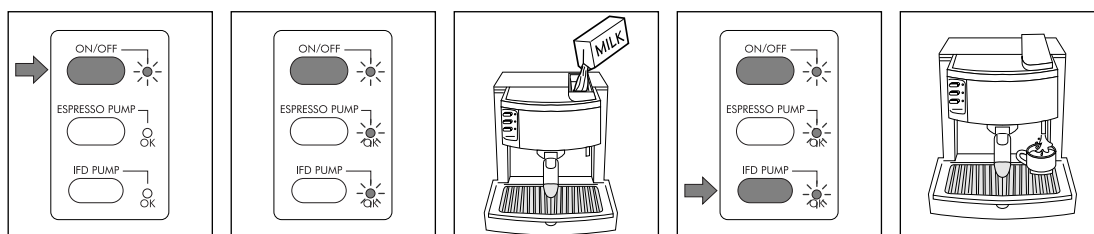
- Fill the water tank (9) with water, and descaling solution as per the manufacturer's directions.
- Operate the machine by pressing the ON/OFF switch.
Wait for the steam-ready indicator light and the coffee-ready indicator light to come on, press the steam switch until the tank has been emptied. (During this operation, steam will be emitted from the milk outlet).
- Repeat the above instructions filling the water tank (9) once more with water, and the descaling solution. Operate the machine as though making coffee until the tank has been emptied.
- Repeat this procedure 2-3 times with fresh water only.

Descaling with other substances may be hazardous to your health.

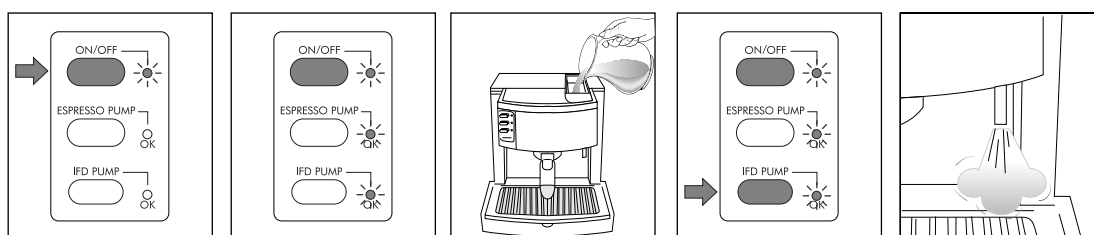
TO MAKE COFFEE



TO FROTH MILK



HEATING LIQUIDS



De'Longhi

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.