



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.
- Never allow the appliance to be used by children or unfit persons.
- 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.
- 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. This appliance is to be utilized for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- 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

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY




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.

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.

DESCRIPTION OF THE APPLIANCE

The following terms are used throughout the instruction manual

- 1 Filter holder for ground coffee
- 2 Filter for coffee powder with creamer
- 3 Filter for pods (if fitted)
- 4 Filter holder for pods (if fitted)
- 5 Steam release knob
- 6 Coffee tamper
- 7 Black area inside for positioning cups
- 8 Power supply cable
- 9 OK' light (coffee/water or steam)
- 10 'ON/OFF' light 
- 11 Selector knob
- 12 Espresso function 
- 13 "O" OFF position
- 14 Steam position 
- 15 Coffee measuring spoon
- 16 Boiler outlet
- 17 Delivery tube
- 18 Cappuccino function (for milk frothing)
- 19 Water tank
- 20 Lid for water tank

SAFETY WARNINGS

- This machine has been built to "make coffee" and to "reheat beverages"; please be careful to avoid burns from the sprays of hot water or steam and avoid any improper use.
- When the appliance is in use, do not touch any of the machine's hot surfaces
- After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified service professional.
- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within the reach of children as this could be a potential source of danger.
- This appliance is to be utilized for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- The manufacturer takes no responsibility for damage derived from improper use.
- Never touch the appliance with wet or damp hands
- The appliance is not intended for use by young

children or infirm persons without supervision.

- Your children should be supervised to ensure that they do not play with the appliance.
- In case of breakdown or malfunctioning, turn off the appliance immediately and do not touch it. For repairs, please contact a Service Centre authorized by the manufacturer and request the use of original replacement parts only. The lack of respect for this point may compromise the safe use of the appliance.
- The power supply cable of this appliance must never be replaced by the user, because its replacement requires the use of special tools. If the cable should become damaged, or in case it needs to be replaced, please go to a Service Centre authorized by the manufacturer.

INSTALLATION

- Place the coffee maker on flat work surface at a safe distance from taps and sinks.
- Check that the voltage corresponds to that indicated on the appliance rating plate. The appliance must always be connected to a well-earthed socket rated at 10 A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- In the event of incompatibility between the plug on the appliance and the socket, have the plug replaced with another of the right type by a qualified professional.
- Never install the machine in an environment that can reach a temperature less than or equal to 0°C (if the water in it freezes, the coffee maker may be damaged).
- When the machine is in operation, any additional cable can be stored in the machine by inserting it back into the cable supply outlet.
- The power cable can be positioned to the right or left, depending on where the nearest power outlet to the appliance is located, by lodging it in the corresponding guides underneath the appliance (Fig. 1).
- When changing the position of the power cable, check that it is properly secured by the special clips underneath the appliance (Fig. 1).

HOW TO PREPARE ESPRESSO COFFEE

FILLING THE WATER TANK:


To remove the water tank lid (fig.2) simply pull upwards (fig 3) and fill the tank at the sink (fig 4). Do not exceed the MAX level on the water tank. The tank may also be filled without removing it, simply by pouring water into it directly from a jug.



Replace the tank by connecting the valve at the bottom of the tank with the hole in the base on the machine.

WARNING: it is completely normal for there to be water in the compartment under the tank; as a result, this compartment should be dried using a clean sponge.

Note: Do not operate the appliance without water in the tank and always remember to fill the tank when the water level goes below the MIN level

PREHEATING THE COFFEE MACHINE

To ensure your espresso coffee is dispensed at the right temperature it is essential that the coffee unit is preheated. Turn the selector knob so that the intended line on the selector knob points to the boiler on function  (fig.5) at least half an hour before making the coffee, **making sure that the filter holder is hooked to the machine** (always make sure that the steam knob is closed).

1. Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig 6). 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.
2. Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
3. Wait until the orange "OK" light comes on (fig 7) and turn the selector knob to the espresso function position  (fig. 8) Allow water to flow until the orange "OK" light goes out, then stop the flow of water by turning the selector knob to the boiler on function  (fig 5)
4. Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.

HOW TO PREPARE ESPRESSO COFFEE:



1. After carrying out the preheating of the machine as described in the preceding section, place the filter for coffee powder with creamer in the filter holder, making sure the tab is correctly inserted in the corresponding slot, as shown in Fig. 9.

To prepare just one cup of coffee, fill the filter with 1 even measuring spoon of ground coffee, around 7 grams (Fig. 10). To prepare two cups of coffee, on the other hand, use the filter with the creamer and fill it with two scant measuring spoons of ground coffee (around 6+6 grams). Fill the filter in small doses to avoid spilling the coffee.

Note: use high quality, finely-ground coffee for espresso coffee makers.

2. Distribute the ground coffee uniformly and press it lightly with the pressing pad (Fig. 11).
3. Remove any excess coffee from around the edges of the filter.
4. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip

tray (fig 12). Ensure that the cup or cups line up with the dispensing holes on the filter holder.

5. Wait until the "OK" light comes on (fig 7) and turn the selector knob to the espresso function  position (fig 8). Allow water to flow until the desired quantity is reached, then stop the flow of water by turning the selector knob to the boiler on function (fig 5) 
6. To detach the filter holder, turn the handle from right to left.

ATTENTION: to avoid spraying, never detach the filter holder while the machine is brewing coffee.

NOTE: Pressing the coffee is very important in order to prepare a good coffee. However if you press too hard, coffee will come out slowly and cream will be of a dark colour. If you press too light, coffee will come out too fast and cream will be a very light color.

7. To remove the used coffee, hold the filter locked with the special lever that is built into the handle and let the coffee fall out by knocking the overturned filter holder (Fig. 13).
8. To switch off the coffee machine, turn the selector knob on the appliance to the OFF position "O" (fig. 14).

ATTENTION: The first time that coffee is prepared, it is necessary to wash all of the accessories and the internal circuits of the machine, preparing at least five coffees without using the ground coffee

HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR PODS (if fitted):

- Preheat the machine as described in the 'Preheating the Coffee Machine' section, making sure to leave the filter holder attached to the unit. Following this procedure ensures that the coffee is delivered at a hotter temperature, as well as guaranteeing that the seal of the filter holder gaskets is more effective.
- Press the filter holder button and insert the pod into the filter (fig 15).

Note: Use pods which conform to the ESE standard: this will be indicated on the packaging by the following symbol:



The ESE standard is a system accepted by the leading coffee pod manufacturers, and allows espresso coffee to be prepared simply and without any mess.

3. Attach the filter holder onto the machine, moving from left to right (fig 6).

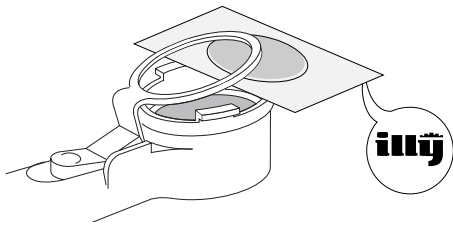
IMPORTANT: Should the coffee holder for pods be used after one for ground coffee, it's necessary to clear the ground coffee remained in the espresso boiler outlet. This cleaning operation is necessary in order to avoid water leakages from the coffee holder for pods while coffee is being proposed.

4. Proceed as in points 4, 5 and 6 in the previous section on how to prepare espresso.

5. To remove the pod, press the button on the filter holder and simply lift the pod out

6. To turn the coffee machine off, turn the selector knob on the appliance to the Off position "O" (fig. 14).

If you use the "illycaffè" coffee pods, use the special filter holder. Insert the coffee pod ensuring the name "illy" is facing down and the long side of the pod is positioned as shown in figure.



HOW TO MAKE CAPPUCCINO

1. Prepare espresso coffee, using cups that are large enough for cappuccinos (see "How to prepare espresso coffee").

2. Turn the selector knob to the ☞ position (fig. 16) Wait until the orange "OK" light comes on, to indicate that the boiler has reached the ideal temperature for producing steam.

3. In the meantime, fill a container with approximately 3 fl. oz of milk for each cappuccino to be prepared. The milk must be cold from the refrigerator (not warm!). In choosing the container, bear in mind that the volume of the milk will increase by 2 or 3 times. Semi skimmed milk gives best results.

NOTE: We suggest you used semi-skimmed milk at refrigerator temperature.

4. Position the container with the milk in it under the milk frother (fig. 17).

5. Immerse the cappuccino maker nozzle about 5mm deep into the milk and turn the steam knob in an anti-clockwise direction (fig. 18) (by turning the knob to a greater or lesser extent, it is possible to vary the quantity of steam that comes out from the cappuccino maker). At this point, the milk will begin to increase in volume and to appear frothy.

6. When the volume of the milk has doubled, fully immerse the milk frother and continue heating the milk (Fig. 19). Once the desired temperature has

been reached (the ideal temperature is 60°C), stop the delivery of steam by turning the steam knob in a clockwise direction and at the same time positioning the selector knob at "O" (fig. 14).

7. Pour the frothed milk into the cups containing the espresso coffee. Your cappuccino is now ready. Add sugar to taste and, if desired, sprinkle a little powdered chocolate on top of the froth.

Note: to prepare the coffee after having frothed the milk, first let the boiler cool down, otherwise the coffee will be burnt. To cool the boiler down, place a container underneath the outlet, turn the selector knob to the "espresso" position and allow the water to flow out until the 'OK' light goes off. Return the selector knob to the ☞ position and then prepare the coffee as described in the previous paragraph.

IMPORTANT: always clean the milk frother and steam nozzle immediately after use. Proceed as follows:

1 By turning the steam knob (fig. 18), allow a little steam to come out for a few seconds. Then close firmly by turning clockwise.

2 Unscrew the milk frother by turning it clockwise (Fig. 20), and then clean it thoroughly in lukewarm water.

3 Check that the three holes in the milk frother, as shown in Fig. 21, are not blocked. If necessary, unblock them using a pin.

4. Clean the steam delivery tube, being careful to avoid being burnt.

5. Screw the milk frother back on.

PRODUCING HOT WATER

1. Turn on the coffee unit by turning the selector knob to the ☞ position (fig. 5).

2. Position a container under the cappuccino maker;

3. When the 'OK' pilot light comes on, position the selector knob at ☞ (fig. 8) and at the same time turn the steam knob in an anti-clockwise direction (fig. 19); hot water will come out from the cappuccino maker;

4. To stop the flow of hot water, turn the steam knob in a clockwise direction and position the selector knob at "O" (fig. 14).

CLEANING AND MAINTENANCE

1. Before performing cleaning or maintenance operations, turn the machine off, allow it to cool down and unplug it from the power outlet.

Warning: when cleaning, never immerse the machine in water: it is an electrical appliance!

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

Every so often, the filter holder for ground coffee should be cleaned, as follows:

- Remove the filter for coffee powder with creamer
- Clean the inside of the filter holder. Never wash it in the dishwasher.
- Unscrew the ring from the creamer (Fig. 22) in the direction shown by the arrow on the ring itself.
- Remove the creamer from the filter support, pressing it from the side of the ring.
- Remove the gasket.
- Rinse all the components. Check that the openings in the mesh filter are not blocked. To unblock the holes, carefully clean it in hot water, rubbing it with an abrasive pad.
- Replace the filter and the gasket on the plastic disk, as shown in Figure 23. Replace the whole assembly in the steel filter support (Fig. 23).
- Finally tighten the ring.

CLEANING THE FILTER HOLDER FOR PODS (IF SUPPLIED)

Every so often, the filter holder for pods should be cleaned, as follows:

- press the filter holder button and remove the filter (fig. 24) and the creamer, if supplied. Clean the inside of the filter holder. Never wash the filter holder in the dishwasher.
- check that the pinholes of the filter are not blocked. If necessary, clean it carefully with hot water, scrubbing it with an abrasive pad.
- replace the filter.

CLEANING THE ESPRESSO BOILER OUTLET

At least once a year, it is necessary to clean the outlet of the espresso boiler in the following manner:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 27);
- using a moist cloth, clean the area of the boiler where the outlet was positioned (fig. 28);
- brush the outlet with a little dish-washing liquid until all the pinholes are clean
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.





OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Remove the drip-trays, empty them and wash them periodically

ATTENTION: during cleaning, never immerse the unit in water – it is an electrical appliance.

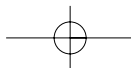
DESCALING

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific (store-bought) products for descaling of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with water using 1 liter of water;
 2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (available from chemists);
 3. Turn the selector knob to the  position and wait until the 'OK' light comes on.
 4. Check that the filter holder is not attached and place a container under the outlet of the machine;
 5. Turn the selector knob to the  position and allow half of the solution in the tank to flow out. Then stop the flow by turning the selector to the "O" position. (fig. 14).
 6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty;
 7. To eliminate the remains of the solution and the calcium, rinse the tank well, fill it with clean water and replace.
 8. Turn the selector knob to the  position and allow all of the remaining solution in the tank to flow out (fig. 8).
 9. Turn the selector knob to the  position (fig. 5) and repeat operations 7 and 8 one more 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.



PROBLEM	POSSIBLE CAUSES	SOLUTION
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> • The coffee is damp and/or excessively pressed • The holes in the filter holder spouts are blocked. • The outlet of the espresso boiler is blocked. • The tank is badly inserted and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Prepare the coffee again, pressing it more lightly and/or changing the powder • Clean the holes in the spouts. • Clean as indicated in the "Cleaning the espresso boiler outlet" section. • Press the tank lightly so as to open the valve at the bottom.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> • The filter holder is badly inserted. • The gasket of the espresso boiler has lost elasticity. • The holes in the filter holder spouts are blocked. 	<ul style="list-style-type: none"> • Attach the filter holder on correctly and turn it all the way. • Have the espresso boiler gasket replaced at an Service Centre • Clean the holes in the spouts.
The espresso coffee is cold.	<ul style="list-style-type: none"> • The 'OK' pilot light was not on when the coffee delivery switch was pressed. • The preheating was not carried out • The cups were not preheated 	<ul style="list-style-type: none"> • Wait until the OK pilot light comes on • Carry out the preheating as indicated in the "Preheating the coffee unit" section. • Preheat the cups by rinsing them in hot water.
The pump is too noisy.	<ul style="list-style-type: none"> • The water tank is empty. • The tank is inserted wrongly and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the tank. • Press the tank lightly so as to open the valve at the bottom.
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough. • The quantity of ground coffee is scarce. • The quantity of ground coffee is too much • Unsuitable quality of ground coffee. 	<ul style="list-style-type: none"> • Tamper the ground coffee down more. • Increase the quantity of coffee. • Change the quality of ground coffee • Decrease the quantity of ground coffee.
The coffee cream is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed • The espresso boiler outlet is blocked • The quantity of ground coffee is too much. • Unsuitable quality of ground coffee. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee less. • Clean the outlet as described in "Cleaning the espresso boiler outlet" section. • Decrease the quantity of ground coffee. • Change the quality of ground coffee • Only use ground coffee for espresso coffee makers. Do not use damp coffee.
The coffee has an acidic taste.	<ul style="list-style-type: none"> • The unit was not sufficiently rinsed after the descaling process procedure. 	<ul style="list-style-type: none"> • Rinse the unit as described in the "descaling" section.
The milk does not froth when making a cappuccino.	<ul style="list-style-type: none"> • The milk is not cold enough. • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Always use milk at refrigerator temperature. • Clean the holes of the cappuccino maker, especially those shown in fig. 21



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.
Park 80 West Plaza One, 4th floor
Saddle Brook NJ 07663
or call Service Tel. No 1-800-322-3848
or visit our internet site:
www.delonghiusa.com

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.

GARANTIE

Nous garantissons que tous les APPAREILS ELECTRIQUES DE' LONGHI sont exempts de tout défaut de matériaux et de manufacture. Notre obligation sous cette garantie est limitée au remplacement ou à la réparation gratuite dans notre usine de toutes les pièces défectueuses autre que les pièces endommagées durant le transport, qui nous seront retournées - transport pré-payé - en dedans d'un an après la livraison à l'acheteur - utilisateur. Cette garantie ne sera applicable que si l'appareil a été utilisé selon les instructions du fabricant qui accompagnent l'appareil, et sur courant alternatif (AC). Cette garantie remplace toutes les autres garanties et représentations, exprimées ou impliquées, et toute autre obligation ou responsabilité de notre part. Nous n'autorisons aucune autre personne ou compagnie à assumer pour nous une quelconque responsabilité en relation avec la vente ou l'utilisation de nos appareils. Cette garantie ne s'appliquera ni aux appareils qui seront réparés ou endommagés hors de notre usine, ni aux appareils qui auront été sujets à une mauvaise utilisation, à une négligence ou à un accident.

Si des réparations ou des pièces de rechange sont nécessaires, vous êtes priés d'écrire à:

De'Longhi America Inc.
Park 80 West Plaza One, 4th floor
Saddle Brook NJ 07663
Tel. No 1-800-322-3848
ou bien contacter notre site Internet:
www.delonghiusa.com