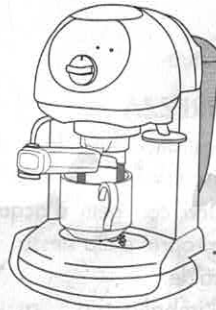


DeLonghi Coffee Machine

**MACCHINA DA
COFFEE MAKER
CAFETERIE
KAFFEEAUTOMATEN
KOFFIEZETTER
CAFETERA
CAFETEIRA
ΜΗΧΑΝΗ ΚΑΦΕ
ΚΟΦΕΒΑΡΚΑ
ΚΑΝΕΦՕՅՕ ԳԵՐ
ΚΑՆՈՎΑՐ
EKSPRES DO KAWY
KAFFEMASKIN
ESPRESSOMASKIN
KAFFEMASKINE
KAHVINKIITIN**

**Istruzioni per l'uso
Owner's instructions
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Instrucciones para el uso
Manual de instruções
Οδηγες χρησης
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Anvisning
Bruksanvisning
Anvisning
Käyttöohjeet**



HOW TO PREPARE ESPRESSO COFFEE USING PODS (FOR APPLIANCES WITH TWO FILTERS ONLY)

1. Preheat the appliance as described in the section "PREHEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains a hotter coffee.

NB: use pods conforming to the ESE standard, indicated on the pack by the following symbol:



The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

2. Place the small 1 coffee or pod filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 9.
3. Insert a pod, centring it as far as possible on the filter (fig. 15). Always follow the instructions on the pod pack to position the pod on the filter correctly.
4. Attach the filter holder to the appliance. Always rotate as far as it will go (fig. 6).
5. Proceed as in points 5, 6 and 7 in the previous paragraph.

HOW TO MAKE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Rotate the selector knob to the ☺ position (fig. 16) and wait until the OK light comes on (fig. 7). This indicates that the boiler has reached the ideal temperature for steam production.
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

NB: You are recommended to use semi-skimmed milk at refrigerator temperature.

4. Place the recipient containing the milk under the cappuccino maker (fig. 17).
5. Immerse the cappuccino maker in the milk for about 5 mm and rotate the steam knob anticlockwise (fig. 18) (rotating the knob more or less varies the quantity of steam discharged by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance.
6. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk (fig. 19). When the required temperature is reached (the ideal is 60°C), interrupt steam delivery by rotating the steam knob clockwise and placing the selector in the "O" position (fig. 14).

7. Pour the frothed milk into the cups containing the espresso coffee prepared previously.

The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

NB: to make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt. To cool, place a container under the boiler outlet, turn the selector to the "coffee" position and run off the water until the OK light goes out. Turn the selector back to the ☺ position and make the coffee as described above.

IMPORTANT: always clean the cappuccino maker after use. Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 18).
2. Wait several minutes for the steam tube to cool down. Unscrew the cappuccino maker by rotating clockwise (fig. 20) and wash thoroughly with warm water.
3. Make sure the three holes in the cappuccino maker shown in fig. 21 are not blocked. If necessary, clean with a pin.
4. Clean the steam tube, taking care to avoid burns.
5. Screw the cappuccino maker back in place.

HOT WATER PRODUCTION

1. Turn the appliance on by rotating the selector knob to the ☺ position (fig. 5).
2. Place a recipient under the cappuccino maker.
3. When the OK indicator light comes on, turn the selector knob to the ☹ position (fig. 8) and at the same time, rotate the steam knob anticlockwise (fig. 18). Hot water is delivered from the cappuccino maker.
4. To interrupt delivery of hot water, rotate the steam knob clockwise and position the selector knob to "O" (fig. 14).

CLEANING AND MAINTENANCE OF THE FILTER

About every 300 coffees or when the coffee drips out of the filter holder or not at all, clean the ground coffee filter holder as follows:

- Remove the filter from the filter holder.
- Remove the filter cap (fig. 22) by unscrewing in the direction indicated by the arrow on the cap.
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket (fig. 25).
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 23).

Make sure the holes in the metal filter are not

- blocked. If necessary, clean with a pin (see fig. 24).
- Replace the filter and gasket on the plastic disk as shown in fig. 25.

Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 25.

- Replace the resulting assembly in the steel filter container (fig. 26), making sure the pin is inserted into the hole in the support (see arrow in fig. 26).
- Finally, screw on the cap (fig. 27).

Failure to clean as described above invalidates the guarantee.

CLEANING THE BOILER OUTLET

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:

- Make sure the appliance is not hot and that it is unplugged from the mains.
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet filter (fig. 28).
- Clean the outlet filter thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.

Failure to clean as described above invalidates the guarantee.

OTHER CLEANING OPERATIONS





1. Do not use solvents or abrasive cleaning products to clean the appliance. A soft, damp cloth is sufficient.
2. Remove the drip tray, empty and wash frequently.
3. Clean the water tank regularly.

IMPORTANT: during cleaning, never immerse the coffee machine in water. It is an electrical appliance.

DESCALING

You are recommended to descale the coffee machine about every 200 coffees.

You should use a commercially available product specifically for descaling espresso coffee machines. If such a product is not available, proceed as follows.

1. Fill the tank with one litre of water.
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores).
3. Rotate the selector knob to the  position and wait until the OK indicator light comes on.
4. Make sure the filter holder is not attached and position a recipient under the boiler outlet.
5. Rotate the selector knob to the  position (fig. 8) and run off half the solution in the tank. Then interrupt the flow by rotating the selector to the "O" position (fig. 14).
6. Leave the solution to work for about 15 minutes, then run off the rest of the water in the tank.
7. To eliminate residues of solution and scale, rinse the tank well, fill with clean water and replace in position.
8. Rotate the selector knob to the  position (fig. 8) and run off the water until the tank is completely empty;
9. Rotate the selector knob to the  position (fig. 5) and repeat operations 7 and 8 again.

Repair of damage to the coffee machine caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	<ul style="list-style-type: none"> • Ground coffee too damp and/or packed down too tightly. • No water in the tank • The holes in the filter holder spouts are blocked. • The espresso boiler outlet is blocked. • The filter is blocked • The tank is incorrectly inserted and the valve on the bottom is not open. 	<ul style="list-style-type: none"> • Make the coffee again packing it down less and/or using different ground coffee. • Fill the tank with water. • Clean the spout holes • Clean as described in the chapter "Cleaning the boiler outlet". • Clean as described in the section "Cleaning the filter". • Press the tank down lightly to open the valve on the bottom.
The espresso coffee drips from the edges of the filter holder rather than the holes	<ul style="list-style-type: none"> • The filter holder is inserted incorrectly. • The espresso boiler gasket has lost elasticity. • The holes in the filter holder spouts are blocked. 	<ul style="list-style-type: none"> • Attach the filter holder correctly and rotate firmly as far as it will go. • Have the espresso boiler gasket replaced at a service centre. • Clean the spout holes
The espresso coffee is cold	<ul style="list-style-type: none"> • The espresso OK indicator light was not on when the coffee switch was pressed. • No preheating performed • The cups were not preheated 	<ul style="list-style-type: none"> • Wait until the espresso OK indicator light comes on. • Preheat as described in the paragraph "Preheating the espresso coffee unit". • Preheat the cups.
The pump is excessively noisy	<ul style="list-style-type: none"> • The water tank is empty. • The tank is incorrectly inserted and the valve on the bottom is not open. 	<ul style="list-style-type: none"> • Refill the tank. • Press the tank down lightly to open the valve on the bottom.
The coffee froth is too light (delivered from the spout too fast)	<ul style="list-style-type: none"> • The ground coffee is not pressed down firmly enough. • There is not enough ground coffee. • The ground coffee is too coarse • Incorrect type of ground coffee. 	<ul style="list-style-type: none"> • Press the ground coffee down more firmly (fig. 6). • Increase the quantity of ground coffee. • Use ground coffee for espresso coffee machines only. • Change the type of ground coffee.
The coffee froth is too dark (delivered from the spout too slowly)	<ul style="list-style-type: none"> • The ground coffee is pressed down too firmly. • There is too much ground coffee. • The espresso boiler outlet is blocked. • The filter is blocked • The ground coffee is too fine. • The ground coffee is too fine or is damp. • Incorrect type of ground coffee. 	<ul style="list-style-type: none"> • Press the coffee down less firmly (fig. 6). • Reduce the quantity of ground coffee. • Clean as described in the chapter "Cleaning the espresso boiler outlet". • Clean as described in the section "Cleaning the filter". • Use ground coffee for espresso coffee machines only. • Use ground coffee for espresso coffee machines only and make sure it is not damp. • Change the type of ground coffee.
No milk froth is formed when making cappuccino	<ul style="list-style-type: none"> • Milk not cold enough. • Cappuccino maker dirty. 	<ul style="list-style-type: none"> • Always use semi-skimmed milk at refrigerator temperature. • Thoroughly clean the holes in the cappuccino maker in particular those indicated in figure 24.