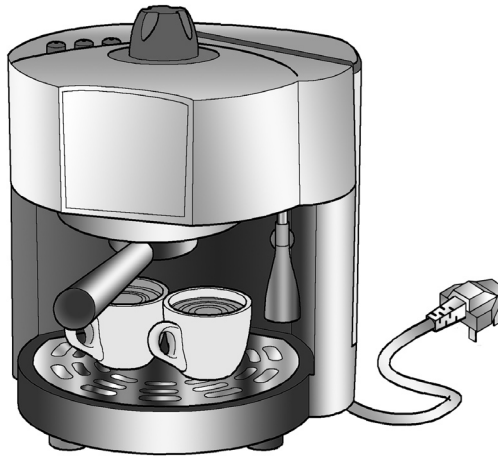


instructions

DeLonghi



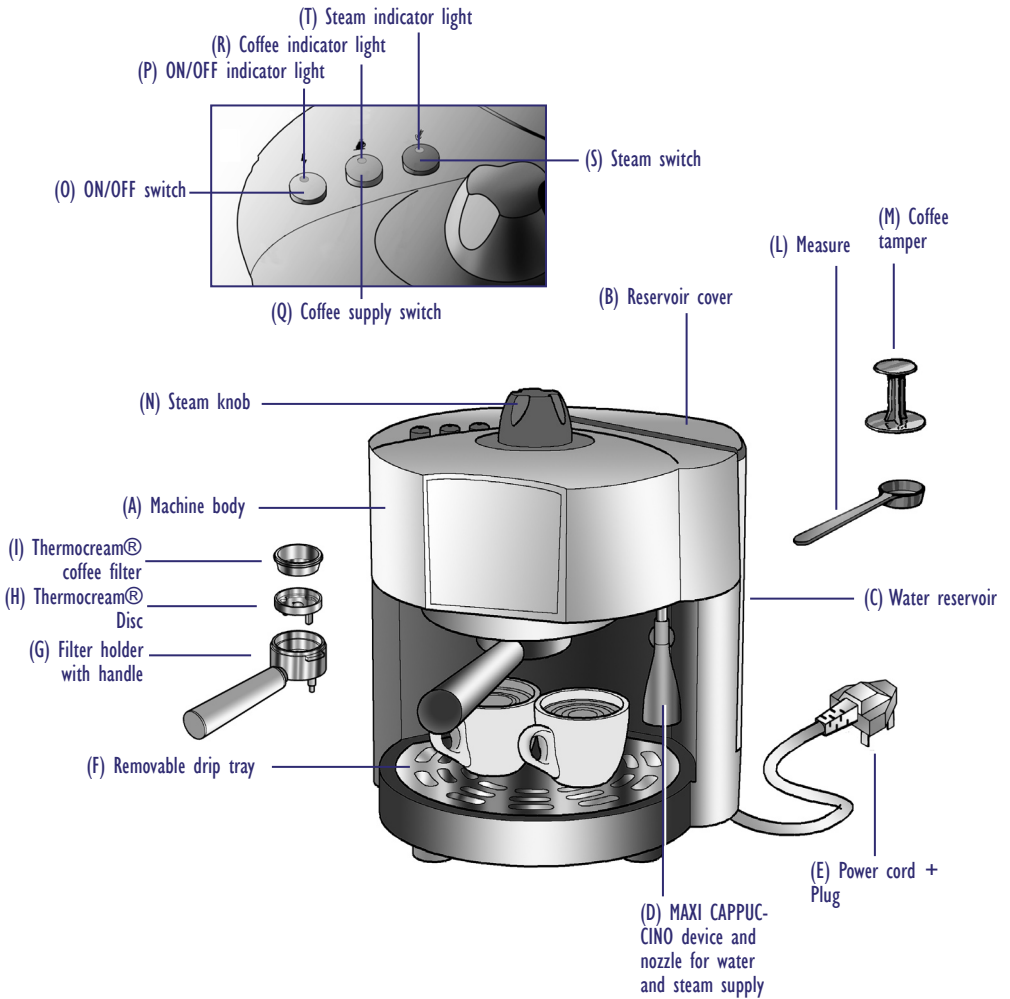
Coffee Maker EC160

Please retain these instructions for future reference

DeLonghi
Living innovation

Description of Appliance

The following terms are used throughout the instruction manual



De'Longhi coffee machines are ideal for whoever wants to enjoy the pleasures of life, starting with a good cup of coffee. With the Ther mocream® device, you can always get a hot, creamy cup of coffee like that served in bars at home. The Thermocream® device is equipped with a filter that makes sure the coffee will be dispensed at a constant pressure. This way you can enjoy a cup of coffee with lots of cream, an intense aroma and a full-bodied flavour without having to forcefully press, and you can use any type of blend as long as it is not too fine.

De'Longhi coffee machines also satisfy cappuccino lovers because a rich, dense froth can be obtained in just a few seconds with the MAXI CAPPUCCINO device.

Moreover, your coffee is ready right away with De'Longhi machines because they are equipped with the self-priming system that lets you make coffee immediately, even if the machine has been left unused for a long time or if the water tank has just been filled.

Enjoy a good cup of coffee with De'Longhi CAFÉ FLORENCE!

Important warnings

CAREFULLY READ THE INSTRUCTIONS BEFORE USING.

- **Do not use the coffee maker without water because the pump will burn.**
- The power cable must not come into contact with hot surfaces of the machine.
- Do not put the appliance on top of or close to sources of heat.
- Unplug before any maintenance or cleaning operations.
- Before you connect the appliance to the supply mains, check that the voltage indicated on the data plate found underneath the machine corresponds to that of the local mains.
- Use of extension cords not authorised by the appliance's manufacturer may cause damage, injuries and accidents.
- Never aim the jet of steam or hot water towards parts of the body; handle the steam/hot water pipe with caution. There is a danger of burns!
- In the event of faults, defects or a suspected defect following a fall, immediately take the plug out of the socket-outlet. Never put the defective appliance into operation. **ONLY AUTHORISED SERVICE CENTRES CAN MAKE REPAIRS.** The manufacturer declines all responsibility for any damage caused by repair jobs performed incorrectly.
- Do not leave the machine at an ambient temperature less than 0°C because the residue of water in the boiler could turn to ice and cause damage.

- Do not expose the appliance to the atmospheric agents (rain, sun ...).
- Do not leave the packing components near children because they are potentially dangerous.
- Disconnect the appliance from the socket before filling with water.
- The appliance is only for domestic use.
- Do not let infirm people use the appliance without supervision.
- Do not let children use or play with the appliance.
- If the cord is damaged it must be replaced by the manufacturer or its Technical Assistance Service or by a person with similar professional training in order to avoid any possible risk.
- Do not touch the filter holder hook or the metal steam wand when operating the coffee maker because they may cause burns.
- Do not use fizzy water (charged with carbon dioxide).
- The appliance must be cleaned, obviously after unplugging it and allowing the hot parts to cool, only with a non-abrasive cloth that has been slightly dampened with water, adding a few drops of neutral non-aggressive detergent (never use solvents that damage paint). **DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.**
- In the event that this appliance is to be disposed of it is suggested that the power chord is cut. It is also recommended that all potentially dangerous components are rendered harmless to prevent children hurting themselves when playing with the apparatus.
- **ALWAYS KEEP THESE INSTRUCTIONS.**

This appliance is in conformity with EC directive 89/336 concerning electromagnetic compatibility.

The materials and the objects destined for contact with food products are in compliance with the regulations of the EEC directive 2004/1985.

Before use

Check that the voltage of the domestic network is the same as that indicated on the technical information plate of the appliance. Place the appliance on a flat surface, ensuring the suction cups stick firmly to the surface. Fill the tank with cold water taking care that it is correctly re-inserted in its housing (Fig. 1). Insert the plug into the socket, which must be earthed. Press the switch (O) to start the machine. Indicator lights (P) and (R) will come on, indicating respectively that the machine is on and that the internal boiler has begun to heat up. Press the coffee supply switch (Q) until water is seen coming from the filter ring (Fig. 2).

If you are starting the machine for the first time or after a period of time during which it has not been used, it is recommended that at least one cup of water be allowed to pass through the boiler's hydraulic circuit. This can be achieved by turning knob (N) in an anti-clockwise direction after placing a cup under the nozzle of the MAXI CAPPUCCINO attachment (D). Then close knob (N) by turning it in a clockwise direction and switch of the coffee supply switch (Q) to stop water being emitted.

THE MACHINE IS READY TO MAKE COFFEE WHEN THE INDICATOR LIGHT (R) GOES OUT.

How to make coffee

Measure out the coffee into the filter: for two coffees use two full measures and for one coffee, one measure.

The Thermocream® system has been specially designed to best meet all of the consumer's needs, and is made up of two components: the Thermocream® filter (I) and the Thermocream® disk (H) that can be used in the following ways:

- By putting them both into the filter holder, you get a cup of coffee with finer cream (Fig. 4b)
- By using only the filter (I), you get a cup of coffee with higher cream (Fig. 4a)

Insert the filter holder into its position. Turn the filter holder anticlockwise 40 to 45 degrees as far as it is possible, without using excessive pressure (Fig. 3). A preheating time of 8/10 minutes is suggested, with the filter ring inserted so this too can be heated as to ensure a nice, hot first cup of coffee. For subsequent coffees this will not be necessary.

The coffee indicator light (R) will go on and off from time to time, indicating that the boiler thermostat is keeping the water at the right temperature. We suggest that both the first and the subsequent coffees only be made when this light goes out.

Press the central button (Q). Coffee will begin to flow the filter



Fig. 1

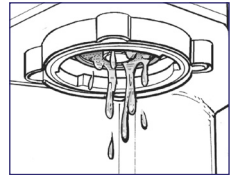


Fig. 2

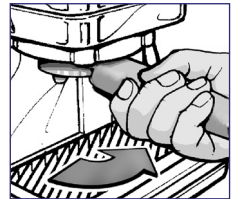


Fig. 3

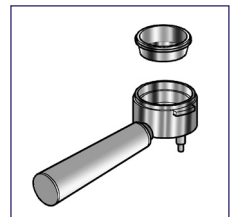


Fig. 4a

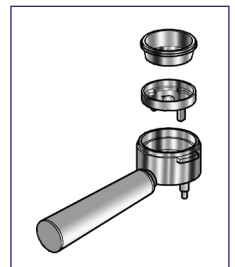


Fig. 4b



Fig. 5

ring noz zles. To stop the flow, press button (Q) again. Note: as with professional coffee machines, do not remove the filter ring when the supply switch is turned on; after having made the coffee gradually loosen the filter ring by turning it in a clockwise direction in order to reduce the internal pressure. The minimum serving of coffee is 50 ml.

No special operation is necessary when the water in the tank runs out as the machine is equipped with a special self-priming device. Just unplug the machine, pull out the tank and fill it with water again.

How to make cappuccino

To prepare cappuccino, hot chocolate, or to heat other kinds of drink, press the right-hand side switch (S); the indicator light (T) will come on. When it, goes out, the machine is ready to produce steam. **CAUTION: if small puffs of steam come out of the filter holder while you are waiting for the steam, this phenomenon is to be considered absolutely normal.** At this point, place a cup or glass under the MAXI CAPPUCCINO attachment (D) and turn the steam supply knob (N) in an anti-clockwise direction (Fig. 5): at first a little water will come out immediately followed by a strong jet of steam. Turn knob (N) in a clockwise direction and place the jug of milk to be frothed under the MAXI CAPPUCCINO attachment. Next immerse the nozzle in the jug of milk and turn the steam supply knob (N) anti-clockwise once again until the desired volume of froth is achieved. During these operations you may notice that the warning light (T) goes on and off from time to time, indicating that the boiler thermostat is keeping the water required for the steam supply at the right temperature. It is recommended that the steam supply knob is only used when this light goes out.

Making further cups of coffee

Allow the boiler to cool by switching off switch (S). If you want the boiler to cool down quicker, press switch (Q), at the same time keeping the tap (N) open, allowing water to come out of the MAXI CAPPUCCINO attachment until the indicator light (T) comes on again; then close the tap (N) and switch off switch (Q), wait until the indicator light (T) goes out before making another coffee.

Regular cleaning

CAUTION: all cleaning operations described below must be per formed with the machine turned off.

Cleaning the filter containing the grounds. Check that the internal holes are not clogged and if so, clean them with a small

brush. Check that the hole underneath is not clogged and if so, clean it with a pin.

Cleaning the filter holder seat. With use, you may notice sedimentation of coffee grounds in the connection seat of the filter holder. They can be removed with a toothpick. Furthermore, periodically clean the perforated disk by letting water run over it, without putting the filter holder into its seat.

Cleaning the MAXI CAPPUCCINO device. Perform this operation when the chrome-plated pipe is cold so as to prevent burns. Unscrew the device (D) from the small pipe, wash in warm soapy water, rinse and dry thoroughly... The small pipe can be cleaned with a non-abrasive cloth. Screw the cappuccino maker back on as far as it will go. If necessary, clean the small steam outlet hole again with a pin.

Cleaning the tank. Periodically clean the inside of the tank with a sponge or damp cloth.

Useful tips for obtaining a good italian espresso

The ground coffee in the filter holder has to be pressed lightly. Whether the coffee is stronger or weaker depends on the degree the coffee is ground, the quantity put into the filter holder and the pressing. Just a few seconds are needed for the coffee to flow down into the cups. If the dispensing time is longer, this means that the coffee is ground too fine or that the coffee put into the filter holder has been pressed too much.

To get a cup of coffee with a finer cream, use the filter (I) together with the disk (H); to get a higher cream, use instead only the filter (I) after having removed the disk (H) from the filter holder.

Troubleshooting

A) The machine does not supply boiling water.

- Make sure that there is water in the tank.
- Air has probably entered into the circuit deactivating the pump.
- Repeat the operations described in the paragraph "Before use".
- If the supply is not re-established after the solutions indicated, go to an Authorised Assistance Centre.

B) The machine does not supply Steam.

- With a pin, remove any deposits which may have formed in the nozzle.
- Check that the water level in the tank is normal.

C) Coffee overflowing from the edges of the filter ring.

- Probably an excessive quantity of ground coffee has been placed in the filter ring preventing the filter ring from being correctly tightened into its housing. Repeat the operation placing the correct quantity of coffee into the filter.

- Residues of coffee grounds have remained on the seal of the filter ring's housing. Clean the seal with a toothpick. If the problem persists after performing the above operation, go to an Authorised Assistance Centre.

D) The first coffee is not supplied or flows too slowly.

- It is possible that a slow supply of coffee is caused by insufficient supply of water from the perforated showerhead-type disc in the filter ring housing. In fact, it is possible that after several months' use, grease or limescale may be obstructing perforated disc. In this case the Disc should be cleaned as previously described. Operate the machine without the filter ring, allowing the water to flow. If the water does not flow uniformly from all the holes it means that the disc is clogged. In this case it is a good idea to take the machine to the closest Authorised Service Centre to have it cleaned.
- The tank is not inserted well. There is little water and the pump does not suck it up. Fit the tank securely by pushing it as far as it will go. Fill the tank.

E) The coffee is too watery and cold.

- The blend has been ground too coarsely.
- To obtain a more concentrated and hotter coffee a more finely ground blend must be used.
In any case this problem can be eliminated by using the Thermocream® Disc which always ensures an extremely hot coffee and a rich cream, even with coarsely ground coffee.

How to make tea or tisanes

After having carried out the operations described under chapter BEFORE USE, place a cup under the nozzle (D) and press the coffee supply switch (S), then immediately turn knob (O); in this way hot water will pour from the nozzle.

The maximum quantity for two cups is 200 ml.

Decalcification of the coffee maker

The coffee maker requires regular decalcification. The frequency depends on the quality of the water used and the amount the maker is used.

In any case, it is strongly advised that you decalcify the coffee maker every 800 uses, (or about every 6 months). Use DURGOL, available at De'Longhi Authorised Assistance Centres (see also website www.durgolswissespresso.com).

Proceed as follows:

- Dissolve the contents of the packet in 1 l. of water and pour the solution into the tank to be cleaned.
- Turn on the machine, leave the filter holder inserted, press the

brewer button and let about one coffee cup of the solution drain out.

- Wait 15 minutes and repeat the operation letting the solution drain from the steam wand.
- Repeat the operation every 15 minutes alternating draining from the filter holder and steam wand until the solution is finished.
- When finished, rinse the tank well and fill it with clean water so as to remove any trace of acid in the system..
- Press the brewer button and let the rinse water drain alternatively from the filter holder and steam wand until the water is finished.

The decalcifying product remaining in the packet can be stored in a dry place for the next time you decalcify the coffee maker.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Electrical Requirements

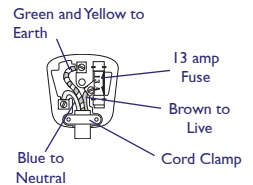
Before using this appliance ensure that the voltage indicated on the product corresponds with the mains voltage in your home, if you are in any doubt about your supply contact your local electricity company.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug become damaged it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of, (having removed the fuse) and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

Warning
this appliance must be earthed




Important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW
BLUE
BROWN

EARTH
NEUTRAL
LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter **E** or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter **N** or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter **L** or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

If the plug is a moulded-on type the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13amp replacement fuses which are astA approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

Service and Customer Care

- If the cord is damaged it must, for safety reasons, be replaced by De'Longhi or an authorised De'Longhi repairer.

UK

If you need help with:

- using your kettle
- servicing or repairs (in or out of guarantee) _ call De'Longhi Customer Care on 023 9239 2333. Have your model number ready - it is located on the underside of your kettle.
- spares and attachments _ call 0870 4296438.

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