

COFFEE MAKER EC270 IMPORTANT INSTRUCTIONS - SAVE THESE INSTRUCTIONS

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MACHINE À CAFÈ EC270 MODE D'EMPLOI IMPORTANT - CONSERVEZ LES PRESENTES INSTRUCTIONS

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MACCHINA PER CAFFÈ EC270 ISTRUZIONI IMPORTANTI- CONSERVARE LE ISTRUZIONI

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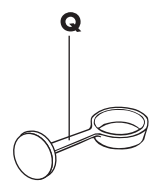
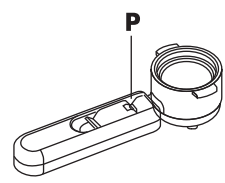
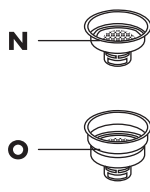
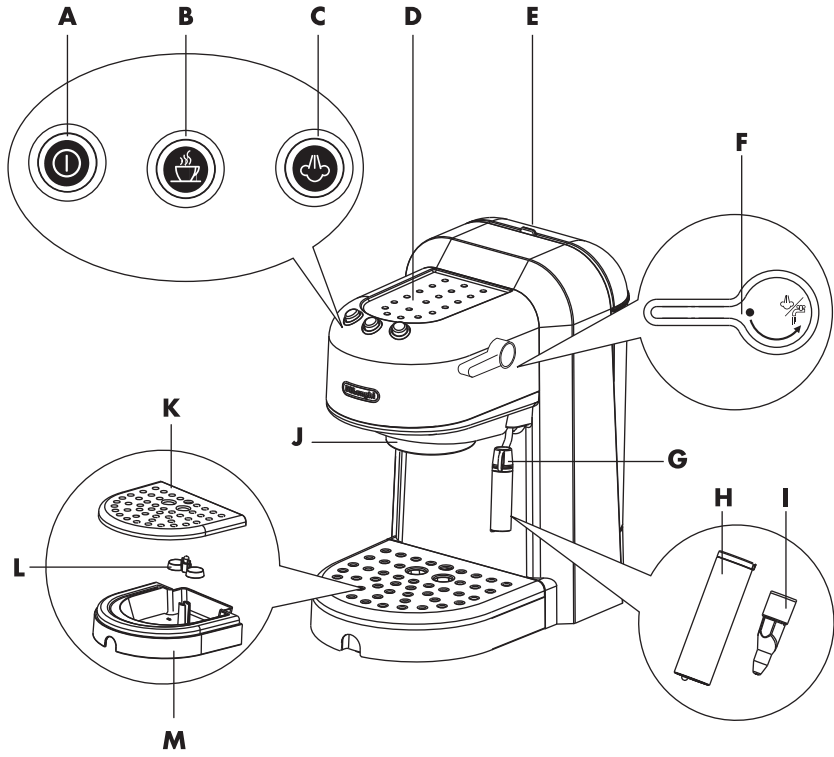


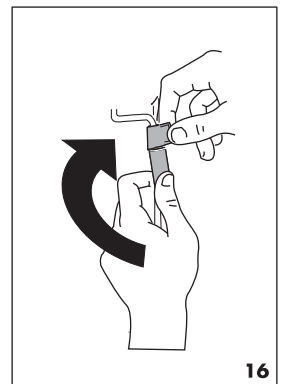
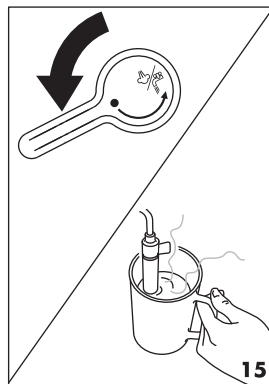
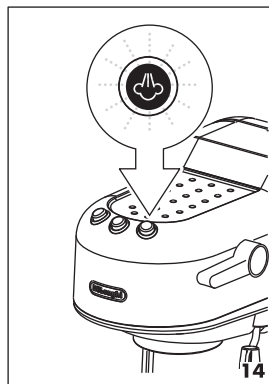
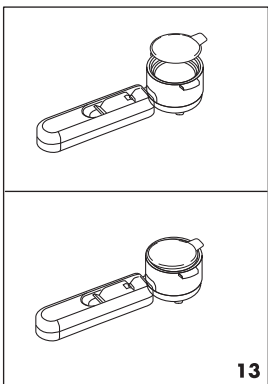
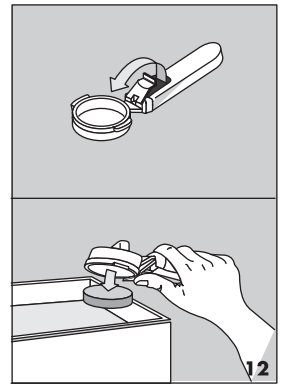
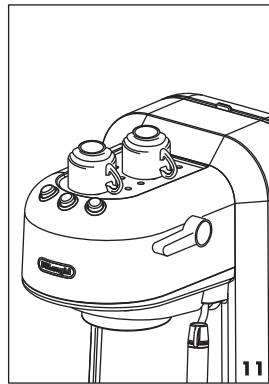
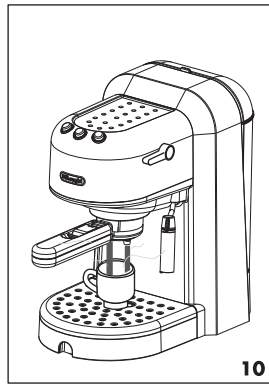
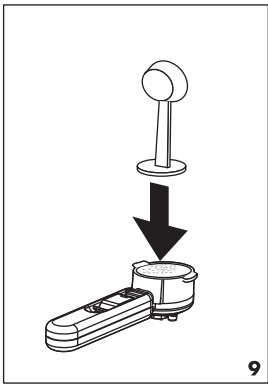
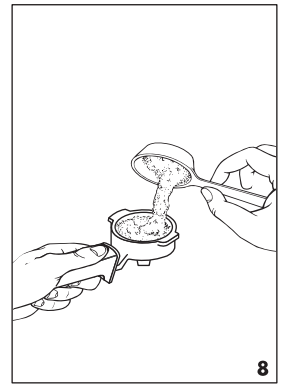
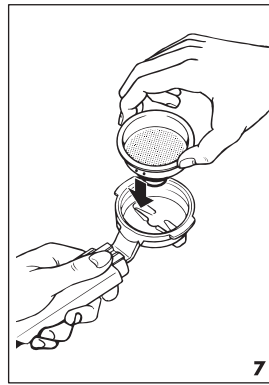
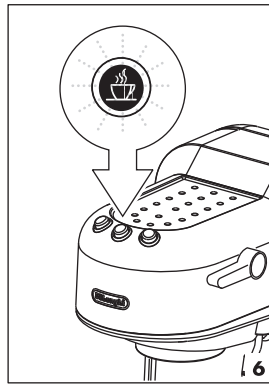
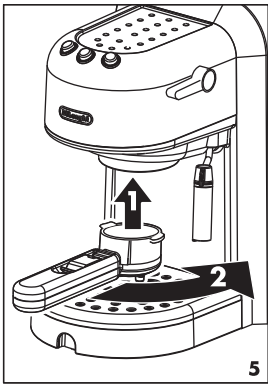
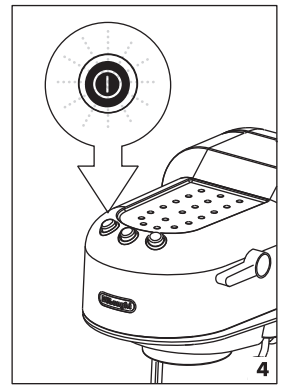
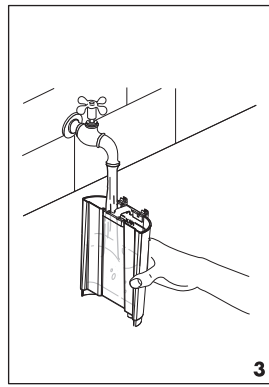
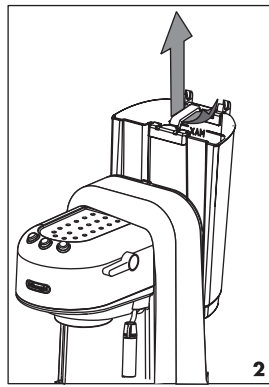
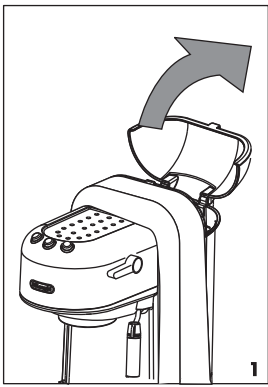
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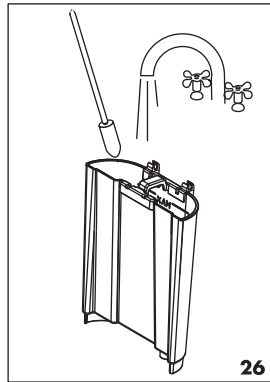
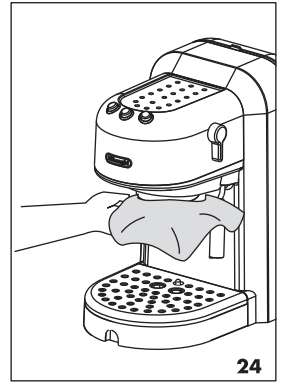
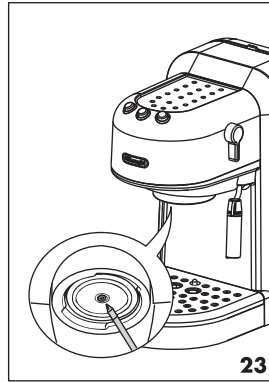
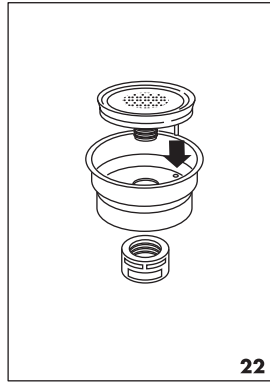
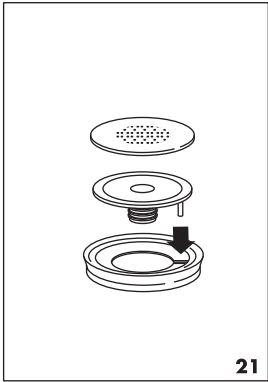
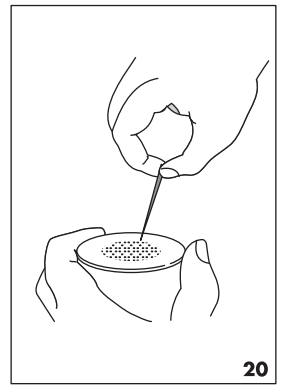
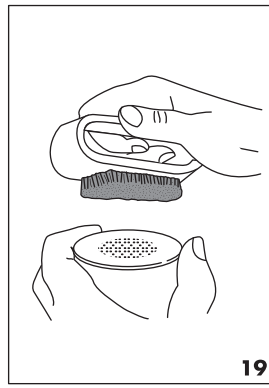
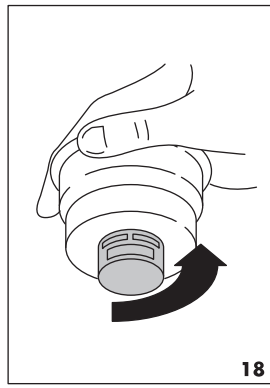
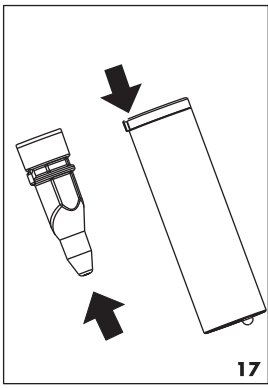
De'Longhi Appliances
via Seitz, 47
31100 Treviso Italia

ELECTRONIC CHARACTERISTICS:
CARACTÉRISTIQUES ÉLECTRIQUES:
CARACTERISTICAS ELECTRICAS:
CARATTERISTICHE ELETTRICHE:
120V-60HZ 1350W









IMPORTANT SAFEGUARDS

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

- Read all instructions carefully.
- Make sure the voltage of your electrical system corresponds to the voltage shown on the bottom of the machine.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Keep the appliance out of the reach of children and do not leave appliance unattended while in operation.
- Unplug from the outlet when not in use and before cleaning.
- 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 not recommended by the manufacturer may result in fire, electrical shock, or personal injury.
- Do not use outdoors.
- Make sure the power cord does not hang over the edge of the table or counter-top to avoid getting accidentally caught or entangled.
- Do not place the appliance or its electrical parts on or near electric stoves, cooking surfaces, or gas burners.
- 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. The manufacturer declines all responsibility for any damage caused by improper, incorrect, or irresponsible use.

WARNING: To reduce the risk of fire or electric shock, do not remove the cover. No user serviceable parts inside. Repair should be done by authorized service personnel only!

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

(U.S. ONLY)




- 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 outlet.

Read these instructions carefully before installing and using the appliance.

This will ensure the best results and the maximum safety of use.

DESCRIPTION OF THE APPLIANCE

The following terminology will be used throughout the instructions.

- A On/Off button  with ON light
- B Coffee dispensing button  with Coffee Ready light
- C Steam button  with Steam Ready light
- D Cup warmer tray
- E Removable water tank with lid
- F Steam knob
- G Steam/hot water spout
- H Cappuccino frother
- I Frother spout
- J Coffee dispenser
- K Cup tray
- L Water level indicator in the drip tray
- M Drip tray
- N Filter for 1 cup with ground coffee or pod
- O Filter for 2 cups with ground coffee
- P Filter-holder
- Q Measuring scoop with tamper

SAFETY PRECAUTIONS

- This appliance is designed to make coffee and other hot beverages. Be careful not to burn yourself with sprays of hot water or steam, or by using the machine improperly.
- When using the appliance, do not touch the hot surfaces.
- After removing the packaging, make sure that product is complete and in perfect condition. If in doubt, do not use the appliance and contact qualified De'Longhi personnel only.
- The packing elements (plastic bags, Styrofoam, etc.) should be kept out of the reach of children, as they are a safety hazard.
- This appliance is designed for household use only. Any other use is considered improper and therefore dangerous.
- The manufacturer may not be held liable for any damage caused by improper, incorrect, or unreasonable use.
- Never touch the appliance with wet or damp hands or feet.
- In the event of failure or malfunction, switch off the appliance and do not tamper with it in any way. If the appliance requires repair, contact an authorized De'Longhi service center and ask for original spare parts to be used. Failure to observe these safety precautions could jeopardize the safety of the appliance.
- The power cord on this appliance must not be replaced by the user, as this operation requires the use of special tools. If the cable is damaged or needs to be replaced, contact an authorized De'Longhi service center only in order to avoid all risks.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

INSTALLATION

- Place the appliance on a firm level surface far from water faucets, sinks, and heat sources.
- Check that the voltage of the electrical mains corresponds to the voltage shown on the appliance rating plate.

Connect the appliance only to an efficiently grounded outlet with a minimum rating of 10A only. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately ground the outlet.

- If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified electrician.
- Never install the appliance in a room where the temperature may reach 32°F (0°C) or lower (the appliance may be damaged if the water freezes).

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Lift the cover (Fig. 1) and remove the water tank (Fig. 2). Fill the tank with cold clean water, being careful not to fill above the MAX. level (Fig. 3).



Replace the tank in the appliance and press it down gently so that the valve on the bottom of the tank opens. You can also leave the tank in the appliance and fill by pouring water in directly with a carafe.

ATTENTION: It is completely normal to find water in the compartment below the tank. When this occurs, use a clean sponge to dry the compartment.

NOTE: Never operate the appliance without water in the tank, and always remember to refill tank when the water level is about two inches from the bottom.

PREHEATING THE COFFEE UNIT

To have an espresso coffee at the right temperature, we recommend preheating the machine as follows:

1. Press the ON/OFF button to turn on the machine (the button lights up) (Fig. 4) and fasten the filter-holder to the machine without filling it with ground coffee (Fig. 5).
2. Place a cup under the filter-holder. Use the same cup that will be used for making the coffee so as to preheat it.
3. Wait for the “coffee ready” light  (Fig. 6) on the coffee button to come on, then press the button and let the water run through until the light goes off, then press the button again to stop the dispensing.
4. Empty the cup, wait for the “coffee ready” light  to come back on, and repeat the same operation again.

HOW TO MAKE ESPRESSO COFFEE WITH THE FILTER-HOLDER FOR GROUND COFFEE

1. After preheating the machine as described above, place the filter for ground coffee in the filter-holder, making sure that the filter is inserted correctly in the base as shown in Fig. 7.

For machines with two filters, use the smaller one to make one espresso and the larger one to make two espressos.

NOTE: Use coffee that has been ground fine (for an espresso machine) to get the best crema.

2. To make just one coffee, fill the filter with one heaping measuring scoop of ground coffee, about 0.25 oz. (7 grams) (Fig. 8). To make two coffees, fill the filter with two level measuring spoons of ground coffee (about 0.4 oz. / 12 grams). Fill using small amounts at a time to prevent the ground coffee from spilling over.


IMPORTANT: For correct operation, before filling with ground coffee check the filter to make sure there are no coffee residues from the previous infusion.

3. Distribute the ground coffee evenly and press it down gently with the tamper (Fig. 9).

NOTE: Tamping the ground coffee is very important for obtaining a good espresso coffee. If you tamp excessively, the coffee will emerge slowly and the crema will have a dark color. If you tamp too little, the coffee will emerge too quickly and the crema will be scarce and light in color.

4. Remove excess coffee from the edge of the filter and attach it to the machine. **Turn firmly (Fig. 5) to avoid water leaking out.**

5. Place the cup(s) under the filter-holder spouts (Fig. 10). We recommend heating the cups before making the coffee by rinsing them with hot water or setting them on the cup warmer tray to heat for at least 15-20 minutes (Fig. 11).

6. Make sure the “coffee ready” light  (Fig. 6) is on (if off, wait for it to come on), then press the coffee button. When the desired amount of coffee is obtained, press the button again to stop dispensing (Fig. 6).

7. To unfasten the filter-holder, turn the handle from right to left.

CAUTION: To prevent splashes, never remove the filter-holder while the appliance is dispensing coffee.

8. To dispose of the used coffee grounds, block the filter using the lever incorporated in the handle and empty the grounds by turning the filter-holder upside down and tapping (Fig. 12).

9. Press the On/Off button  to turn off the coffee maker (Fig. 4).

IMPORTANT: When using the appliance for the first time, all the accessories and the internal circuits must be washed by making at least five coffees without using ground coffee.

HOW TO MAKE ESPRESSO COFFEE USING PODS (WITH THE ONE-CUP FILTER)

1. Preheat the coffee machine as described in the section "PREHEATING THE COFFEE UNIT", making sure to leave the filter-holder fastened to the machine. This will provide hotter coffee.

NOTE: Use pods that meet the ESE standard, which is indicated on the package by the following trademark:



The ESE standard is a system accepted by the major producers of pods which allows you to make espresso coffee in a clean and simple way.

2. Insert the small one-cup/pods filter in the filter-holder, making sure that the base is correctly inserted in its seat as shown in Fig. 7.

3. Insert the pod, centering it as much as possible above the filter (Fig. 13).

Always follow the instructions on the package of the pods to correctly position the pod on the filter.

4. Fasten the filter-holder to the machine, turning it all the way to the right as far as it will go (Fig. 5).

5. Proceed as in steps 5 – 9 of the previous section.

HOW TO MAKE CAPPUCCINO


1. Make espresso coffee as described in the previous sections, using sufficiently large cups.

2. Press the steam button  (Fig. 14).

3. In the meantime, fill a container with about 3.5 oz. (100 grams) of milk for each cappuccino to be made. Use milk at refrigerator temperature (not warm!). In choosing the size of container to use, keep in mind that the milk volume will increase 2 or 3 times.


NOTE: We recommend using reduced fat milk at refrigerator temperature.

4. Place the container of milk under the frother.

5. Wait for the "steam ready" light on the button  to come on. When the light comes on, it means that the boiler has reached the ideal temperature for steam production.



6. Immerse the frother in the milk about 0.2 in (5 mm) and turn the steam knob counter-clockwise, Fig. 15. At this point the milk begins to increase in volume and becomes creamy.


7. When the volume of milk has doubled, immerse the frother deeper and continue heating the milk.

When the desired temperature is reached (the ideal temperature is 140°F/60°C), stop the steam dispensing by turning the steam knob clockwise and press the steam button .

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

The cappuccino is ready. If desired, add sugar and sprinkle powdered cocoa over the froth.

Note: If you want to make the coffee after frothing the milk, you have to wait for the appliance to cool down. An excessively high temperature will burn the coffee. To cool the machine, place a container under the spout, press the coffee button  and let water run out until the "steam ready" light  goes off.

Stop the water dispensing by pressing the button  again.

NOTE: Do not dispense steam for more than 60 seconds, and do not froth the milk more than three consecutive times.

IMPORTANT: Always clean the frother after using.

1. Turn the steam knob to let steam out for a few seconds (Fig. 15).

2. Turn the frother counter-clockwise to release (Fig. 16) and rinse thoroughly with warm water.

3. Check to make sure that the two holes on the frother shown in Fig. 17 are not obstructed. If necessary, clean using a pin.


4. Clean the steam tube, being careful not to burn your hands.


5. Re-fasten the frother.

PREPARING HOT WATER

1. Press the On/Off button  to turn on the machine (the button lights up) (Fig. 4).

2. Place a container under the frother.

3. When the "coffee ready" light  comes on, press the coffee button (Fig. 6) and turn the steam knob counter-clockwise (Fig. 15). Hot water will be dispensed from the frother.

4. To stop the flow of hot water, turn the steam knob clockwise and press the coffee button  again.

Press the On/Off button to turn off the machine (the light goes off) (Fig. 4).

N.B. Do not dispense hot water for more than 60 seconds.

CLEANING AND MAINTENANCE

Before carrying out any cleaning operations let the appliance cool down and unplug it from the power outlet.

CLEANING THE FILTER

About every 300 coffees, or if coffee comes out of the filter holder in drips or if coffee never comes out completely, clean the ground coffee filter-holder as follows:

- Remove the filter from the filter-holder.
- Unscrew the filter cap (Fig. 18) in the direction indicated by the arrow on the cap itself.
- Remove the froth dispenser from the container by pushing it from cap end.
- Remove the gasket.
- Rinse all the components and clean the metal filter thoroughly in warm water using a brush (Fig. 19). Check to make sure that the holes of the metal filter are not obstructed. If necessary, clean using a pin (see Fig. 20).
- Replace the filter and gasket on the plastic disk as shown in Figure 21.
Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in Fig. 21.
- Place this assembly in the steel filter container (Fig. 22); making sure the pin is inserted into the hole in the support (see arrow Fig. 22).
- Screw on the cap.

Failure to clean as described above invalidates the warranty.

CLEANING THE BOILER OUTLET

About every 300 coffees, it is necessary to clean the espresso boiler outlet as follows:

- Make sure the coffee maker is not hot and that the plug is disconnected.
- Use a screwdriver to unscrew the screw that fastens the espresso boiler outlet (Fig. 23).
- Clean the boiler using a damp cloth (Fig. 24).
- Clean the outlet thoroughly with warm water and a brush.
Check to make sure that the holes are not obstructed. If necessary, clean using a pin (Fig. 20).
- Rinse the outlet under the tap while brushing.
- Re-assemble the espresso boiler outlet, making sure the gasket is positioned correctly.

Failure to clean as described above invalidates the warranty.

OTHER CLEANING OPERATIONS

1. Do not use solvents or abrasive detergents to clean the appliance. A soft damp cloth is sufficient.
2. Clean the filter-holder, filters, drip tray, and water tank regularly.

The drip tray has a red indicator that pops up from the cup tray when the water level of the tray is getting too high.

To empty, remove the cup tray grille (Fig. 25), eliminate the water, and clean the tray with a cloth. Then re-assemble the drip tray, making sure that the indicator is positioned correctly.

Clean the tank using a bottle brush to better reach the bottom.



CAUTION: During cleaning, never immerse the coffee maker in water: it is an electrical appliance.

DESCALING

We recommend that you descale the coffee maker about every 200 coffees.

Use specific products for descaling espresso machines available on the market.

If you cannot find these products, it is possible to use the following procedure:

1. Fill the water tank with 34 fl oz. (1 liter) of water.
2. Dissolve 2 teaspoons (about 1 oz./30 grams) of citric acid (sold at drugstores) in the water.
3. Press the On/Off button to turn on the machine (the button lights up) (Fig. 4) and wait for the  light to come on.
4. Make sure that the filter-holder is not attached and place a container under the boiler outlet.
5. Press the coffee button  (Fig. 6) and let out about 1/4 of the solution in the tank. Every now and then, turn the steam knob to let out a little of the solution, then press the button to stop and leave the solution to work for about 5 minutes.
6. Repeat step 5 three more times until the tank is completely emptied.
7. To eliminate solution and lime scale residues, rinse the tank thoroughly, fill it with clean water (without dissolving citric acid), and replace the tank.
8. Press the coffee button and let the water run through until the tank is completely empty.
9. Repeat steps 7 and 8 one more time.

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

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	<ul style="list-style-type: none"> • No water in the tank • The holes in the filter holder are blocked • The espresso boiler outlet is blocked 	<ul style="list-style-type: none"> • Fill the tank with water. • Clean the filter holder spout holes • Clean as described in the chapter "Cleaning the boiler outlet"
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 are blocked 	<ul style="list-style-type: none"> • Attach the filter holder correctly and rotate as far as it will go. • Have the espresso boiler gasket replaced at a service center. • Clean the coffee holes
The espresso coffee is cold	<ul style="list-style-type: none"> • The coffee ready light was not on when the coffee button 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 by rinsing with hot water
The pump is excessively noisy	<ul style="list-style-type: none"> • The water tank is empty 	<ul style="list-style-type: none"> • Fill the tank with water.
The coffee froth is too light (delivered from the spout too fast)	<ul style="list-style-type: none"> • The ground coffee is not pressed • There is not enough ground coffee • The ground coffee is too coarse 	<ul style="list-style-type: none"> • Press the ground coffee down more firmly • Increase the quantity of coffee • Use ground coffee for espresso coffee machines only.
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 ground coffee is too fine 	<ul style="list-style-type: none"> • Press the coffee down less firmly • Reduce the quantity of ground coffee • Clean as described in the chapter "Cleaning the boiler outlet" • Use ground coffee for espresso coffee machines only.
The coffee has an acid taste	<ul style="list-style-type: none"> • Inadequate rinsing after descaling 	<ul style="list-style-type: none"> • After descaling, rinse the appliance as described in the chapter "Descaling".
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. • Clean the holes in the cappuccino maker thoroughly.



This warranty applies to all products with De'Longhi or Kenwood brand names.

Limited Warranty

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense. This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage 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 damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com.
For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

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 not 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 may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

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.