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Instructions for use. Keep these instructions

Mode d'emploi. Conservez cette notice
Instrucciones para el uso . Repase y guarde estas
instrucciones. Lea cuidadosamente este instructivo antes
de usar su aparato

COFFEE MAKER MACHINE À CAFÉ CAFETERA

EC5/6

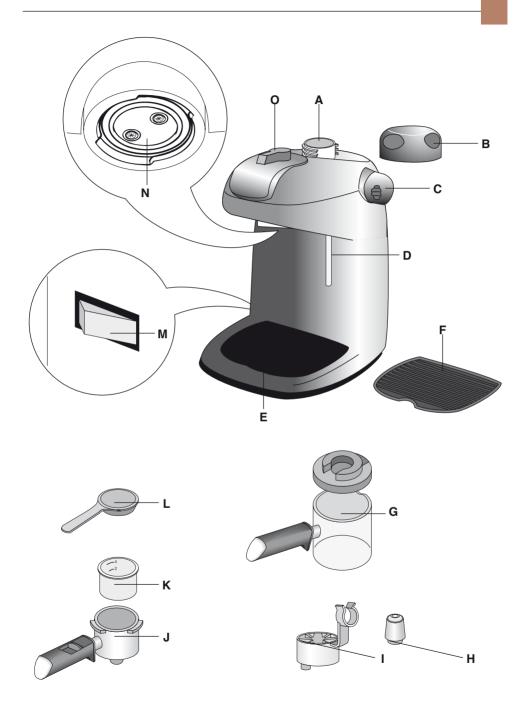


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ELECTRONIC CHARACTERISTICS: CARACTÉRISTIQUES ÉLECTRIQUES: CARACTERISTICAS ELECTRICAS:

120V 60Hz - 800 W

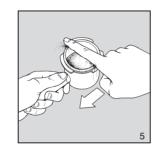


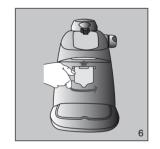














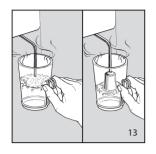


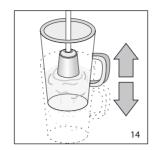




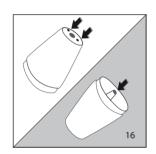




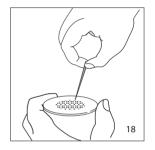
















# **IMPORTANT SAFEGUARDS**

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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.
- 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.

WARNING: To reduce the risk of fire or electric shock, do not remove the cover. Don't attempt to repair or modify the machine, doing so will void the warranty. Repair should be done by authorized service personnel only!

# **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.



Read this instruction booklet carefully before installing and using the appliance. This is the only way to ensure the best results and maximum safety for the user.

# **Description** (see page 3)

The terminology below will be used repeatedly on the following pages.

- A. Water tank
- B. Cap with safety valve
- C. Steam knob
- D. Steam tube
- E. Drip tray
- F. Cup trav
- G. Carafe with lid
- H. Cappuccino nozzle
- I. Cup adapter (if included)
- I Filter holder
- K. Filter
- L. Measuring spoon
- M. ON/OFF Switch
- N. Boiler outlet
- 0. Vario system (if included)

Attention: Before using the machine for the first time all accessories and internal circuits must be washed by making at least five cups of coffee without using ground coffee.

# **Safety Warnings**

- This appliance is designed to "make coffee" and to "reheat beverages". Use with care to avoid scalds from the water and steam jets or through incorrect use.
- Never touch hot parts.
- After removing the packaging, make sure the product is complete. If in doubt, do not use the appliance and contact a De'Longhi customer service representative.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- This appliance is intended for domestic use only. Any other use is considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused through incorrect, wrong or unreasonable use.
- Never touch the appliance with wet or damp hands.
- Never let children use the appliance without supervision.
- Never allow children to play with the appliance.
- Should the appliance break or not function correctly, turn it off and do not tamper with it. For all repairs, contact

- authorized service centers only and insist on the use of original spare parts.
- Failure to respect the above could reduce the safety of the appliance.
- The power cord for this appliance must not be replaced by the user as this operation requires the use of special tools.
   In the event of damage, contact an authorized service center only to avoid all risks.
- When the appliance is not in use, turn off and disconnect the plug from the outlet.
- As with any electrical appliance, the instructions aim to cover as many eventualities as possible. Caution and common sense should be applied when operating your appliance, particularly in the vicinity of children.

# Installation

- Place the appliance on a work surface away from water faucets and sinks.
- Check that the voltage of the outlet corresponds to the value indicated on the appliance rating plate. Connect the appliance to an efficiently grounded electrical socket with a minimum rating of 10A only. The manufacturer declines all liability for any accidents caused by the absence of an efficient ground system.
- If the plug fitted to the appliance does not match the electrical socket, have the outlet replaced with a suitable type by a qualified electrician.
- Never install the appliance in environments where the temperature may reach 0°C (32°F) or lower (the appliance may be damaged if the water freezes).
- In the event of breakdowns or malfunctioning, do not tamper with the appliance and switch it off by unplugging it.

# How to make a perfect Espresso

- Unscrew the water tank cap by turning it counter-clockwise.
- 2 Using the carafe supplied (fig. 1) pour water into the boiler (fig. 2) according to the amounts shown in the table at the end of the text. Do not exceed the amounts shown as this could cause the appliance to malfunction. While filling the boiler make sure the ON/OFF switch is in the OFF position.
- 3 Carefully close the boiler cap by turning it clockwise.
- 4 Insert the filter into the filter-holder. (fig. 3).
- 5 Put the coffee evenly into the filter according to the amounts shown in the table following (fig. 4). It is important to use medium ground coffee. (Avoid using too finely ground coffee otherwise the filter could become



blocked).

- 6 Remove excess coffee from the filter rim (fig.5).
- 7 To attach the filter-holder to the machine place the filter holder under the heater-faucet (fig. 6). At this point press filter holder upwards while at the same time rotating counter-clockwise all the way. It is important that the filter holder be firmly set in its housing.
- 8 The carafe with the lid must be positioned under the filter holder so that the spout is inside the opening on the carafe's lid. Make sure that the steam knob is turned off
- 9 If the machine includes the Vario System, position the lever within the desired area according to the type of coffee desired: "light", "medium" or "strong" (fig.8).
- 10 Press the ON/OFF switch (fig. 9). The pilotlight will illuminate.
- 11 About three minutes are required before the coffee begins to be discharged. Turn off power switch after coffee has been dis-charged.
- 12 Before unscrewing the boiler cap or removing the filter holder, residual pressure must be released by slowly turning the steam knob (fig. 10) so that the residual steam can escape.
  - **Note:** For safety reasons, it is not possible to open the boiler cap when the boiler is hot. If it has to be removed for any reason, it is always necessary to let off steam from the boiler using the steam knob as described immediately above.
- 13 To detach the filter holder, turn the handle from right to left. To remove coffee grounds from the filterholder, turn upside down and knock it repeatedly until all grounds have been removed (fig. 11), or rinse the filter holder unit under running water and let drip dry.

# Coffee flows directly into the cups

The carafe can be used to brew 2 or 4 cups of coffee. If you prefer to brew 2 cups only, fit the adaptor to the lower section of the filter holder (fig. 12) and place the cups directly underneath the nozzles. In this way, the coffee will flow directly into the cups.

# **Making Cappuccino**

A cappuccino is an espresso coffee with a froth topping made by heating milk.

- 1 Using the following table as a guide, pour the required amount of milk into carafe. The best results will be achieved using whole milk, not skim, which should be at refrigerator temperature.
- 2 Transfer the milk into a container. The container should be large enough to allow the milk to expand to triple its

volume.

# Models with the Vario System

- 3 Follow steps 1-10 in the section "How to make Espresso Coffee". Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk. You are recommended to position the flow regulator on "MEDIUM".
- 4 Allow the coffee to drip into the carafe until it reaches the number 2 marked on the side of the carafe, then select "CAPPUCCINO". When the coffee starts to drip from the filterholder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter-clockwise.
- 5 Move the container up and down under the steam nozzle as in fig. 14 (this will give maximum froth). Froth the milk until the steam in the boiler has been completely used up, then turn the steam knob in a clockwise direction in order to close the steam valve and set the ON/OFF switch to "OFF" **Warning:** Always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.
- 6 Pour gently or preferably spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

# **Models without the Vario System**

- 3 Follow steps 1-10 in the section "Making Espresso". Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk.
- When the coffee starts to drip from the filterholder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter-clockwise.
- 5 Move the container up and down under the steam nozzle as in fig. 14 (this will give maximum froth). Froth the milk until the steam in the boiler has been completely used up, then turn the steam knob in a clockwise direction.
- 6 Allow the remaining coffee to drip through the filter holder into the carafe, it takes about 3 minutes, then switch the appliance OFF. Warning: Always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.
- 7 Pour the coffee into cups, gently pour, or preferably spoon

the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

# Cleaning the cappuccino nozzle

Clean the steam tube (with the cappuccino nozzle) of milk immediately after use, as dried milk can be difficult to remove.

**Remember:** You do this by turning the steam control knob counter-clockwise.

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

- By turning the steam knob (fig. 15), allow a little steam to come out for a few seconds.
- Check that the 3 holes shown in fig. 16 are not blocked. If necessary, clean them with the help of a pin.
- Wash the cappuccino maker and steam nozzle thoroughly with warm water.
- · Re-attach the cappuccino maker.

#### Hints

Making good espresso and cappuccino is not difficult, however it does require practice. The following tips will help you get the best results from your machine:

- Warm the cups before filling with coffee.
- Use a dedicated espresso coffee for best results. They are now widely available from supermarkets.
- Freshly ground coffee provides the best flavor. To maintain flavor, fresh coffee is best stored in an airtight container in a cool place, even in the fridge.

# **Cleaning and maintenance**

- 1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
- Clean the filter-holder, filter and drip tray regularly. AT-TENTION: During cleaning, never immerse the unit in water – it is an electrical appliance.

## Cleaning the filter holder

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter.
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 17). Make sure
  the holes in the metal filter are not blocked. If necessary,
  clean with a pin (fig. 18).

Failure to clean as described above invalidates the warranty.

# Cleaning the espresso boiler outlet

About every 300 coffees, the espresso boiler out-let must be cleaned as follows:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the two screws that hold the outlet of the espresso boiler (fig. 19);
- clean the boiler with a damp cloth (fig. 20);
- clean the outlet thoroughly in hot water using a brush.
   Make sure the holes are not blocked. If necessary, clean with a pin.
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

Failure to clean as described above invalidates the guarantee.

## Descaling

You are recommended to descale the coffee machine about every 300 coffees. You should use a commercially available product specifically for descaling espresso coffee machines. If you cannot obtain such a product, you can also follow the procedure below.

- First clean the coffee machine, turn off and unplug from the outlet
- 2. Fill the carafe to the brim.
- 3. Dissolve 1 spoonful (about 10/15 g) of citric acid;
- 4. Pour the solution into the boiler.
- Replace the boiler cap and leave the solution to work for about 30 minutes.
- 6. Place the selector in the "LIGHT" position.
- Put the filter and filter holder in position (without coffee)
- 8. Position the carafe on the drip tray.
- 9. Plug into the outlet.
- Turn the coffee machine on. After a few minutes, the hot solution will start to flow through the filter holder into the carafe.
- Place the steam tube in a glass or cup. Open the steam knob for a few seconds while the descaling solution flows through the filterholder. This cleans all residues of milk from inside the tube.
- 12. Close the steam knob (the descaling solution will continue to flow into the carafe).
- When the solution stops flowing into the carafe, turn off and allow the machine to cool down. Remove the filter holder, filter and carafe and rinse with hot water.
- 14. To remove traces of descaler, perform at least 2 coffeemaking cycles without coffee.

To make	Water quantity in the carafe	Coffee quantity in the filter	Milk quantity in the carafe
2 espressos	2	•	
2 cappuccinos	Water level must coincide with steam symbol on the carafe	•	Use Max 1 carafe filled to the level 4
4 espressos	-4-2		
4 cappuccinos	Water level must coincide with the bottom part of the metal band		Use Max 2 carafes filled to the level 4



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

# 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

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 contact our toll free number 01-800-711-8805 for assistance or log onto our website at www.delonghi.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 not apply if you enter into an extended warranty with De'Longhi. Some states/countries 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 country law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state/country to country.