



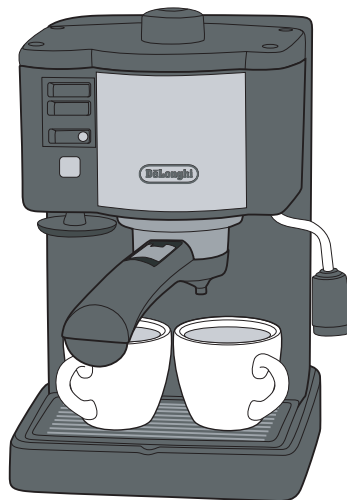
Living innovation

**Instruction Manual
Espresso Maker**

**Manual de instrucciones
Cafetera automática para
café expresso**

**Mode D emploi
Machine à café
express**

**Manuale di istruzioni
Macchina per caffè
espresso**



EC140Series/ Seri

Read and Save These Instructions
Lisez et conservez ces instructions
Guardare estas instrucciones después de haberlas leído
Leggete e conservate queste istruzioni

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock and/or personal injury.

1. Read all instructions carefully.
2. To protect against electrical shock, do not place cord, plug or espresso maker in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to authorized service facility for examination, repair or adjustment.
6. The use of accessory attachments is not recommended by the manufacturer. It may be dangerous and should be avoided.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near hot gas or electric burner, or in heated oven.
10. Always plug cord into the wall outlet before turning on any controls. To disconnect, turn any control off, then remove plug from wall outlet.
11. Do not use this appliance for other than intended use.
12. The appliance may be cleaned with a damp cloth.
13. The espresso maker is for HOUSEHOLD USE ONLY.
14. This machine is built to make espresso and reheat beverages. Please be careful to avoid burns from the spray of hot water or steam and avoid any improper use.
15. When the appliance is not in use, do not touch any of the machine's hot surfaces.
16. The manufacturer takes no responsibility for damage caused by improper use.
17. Never touch the appliance with wet or damp hands.
18. The appliance is not intended for use by children without supervision.

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord. Longer detachable power supply cords are available and may be used if care is exercised in their use. If a longer detachable power cord or extension cord is used (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally. The electrical rating of the appliance is listed on the bottom of the unit. If the appliance is of the grounded type, the extension cord should be a grounded type 3 wire cord. This appliance has a polarized plug. One blade is wider than the other. To reduce the risk of electrical shock this plug will fit in a polarized plug only one way. If the plug does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

BEFORE FIRST USE

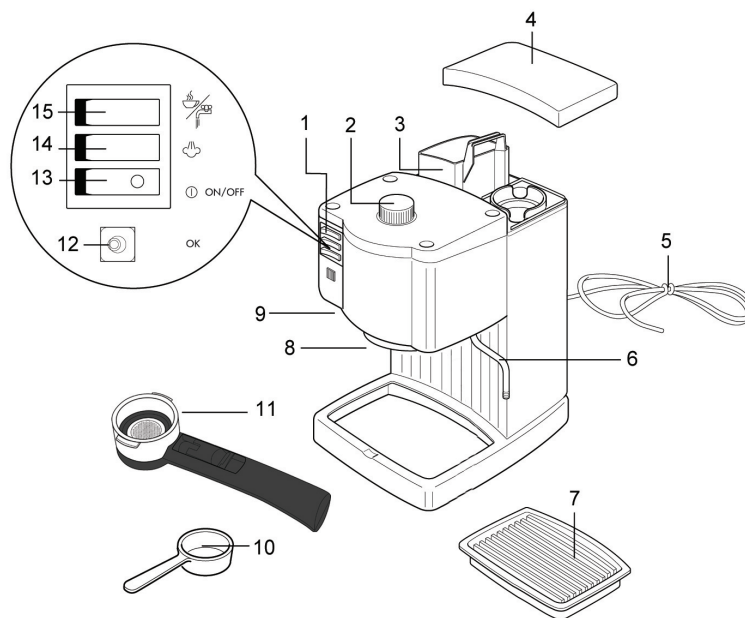
Place the box on a large, sturdy flat surface. Carefully unpack your espresso maker and remove all packaging material and literature. Remove any labels or stickers from the machine. To remove any dust that may have accumulated during packaging, you may wipe the unit with a clean, damp cloth. Dry thoroughly. Do not immerse the espresso maker in water or other liquid. All accessories (filter holder, drip tray, measuring spoon, filter) must be washed with warm water and mild detergent. Rinse and dry thoroughly. Do not use harsh or abrasive cleaners. (See Cleaning Your Espresso Maker section of this manual for detailed instructions.) Keep all plastic bags away from children. **NOTE:** We recommend that prior to brewing your first espresso operate the espresso maker once or twice with water only, without ground coffee. This will remove any dust that may have settled inside the espresso maker, which may affect the flavor of the espresso. **CAUTION:** Water is HOT

1. Place the espresso maker on a flat, level surface away from any edge. Plug the unit into a 120V/ 60Hz only outlet.
2. Press the ON/OFF switch and the delivery switch. The ON/OFF light will illuminate and the pump will switch ON.
3. Wait until water begins to flow from the boiler nozzle. Then turn the water delivery switch OFF. After about 2 minutes the OK indicator light will illuminate indicating that the boiler has reached the correct temperature.
4. Press the water delivery switch ON again for 10-15 seconds, allowing water to flow from the boiler nozzle. Then turn the water delivery switch OFF
5. To ensure perfect pre-washing, repeat this procedure at least five or six times. The machine is now ready for use.

KNOW YOUR ESPRESSO MAKER

FIGURE 1

- | | | | |
|----|----------------------|-----|--|
| 1. | Control Panel | 9. | Tamper |
| 2. | Steam Control Knob | 10. | Measuring Spoon |
| 3. | Water Tank | 11. | Patented Sempre Crema
Filter Holder |
| 4. | Tank Cover | 12. | OK Indicator Light |
| 5. | Power Cord | 13. | Illuminated ON/OFF Switch |
| 6. | Swivel Jet Frother | 14. | Steam Switch |
| 7. | Removable Spill Tray | 15. | Espresso / Water Delivery
Switch |
| 8. | Boiler Outlet | | |



KNOW YOUR ESPRESSO MAKER (continued)

FEATURES:

1. STEAM CONTROL KNOB: Allows you to adjust the steam emission for the swivel jet frother.
2. WATER TANK: Is easily removable for convenient filling and easy cleaning.
3. TANK COVER: Covers the water tank when in use.
4. SWIVEL JET FROTHER: Makes cappuccino, latte or any other frothy milk beverages with ease.
5. REMOVABLE SPILL TRAY: Cleaning up is hassle-free. Just remove the tray and put it right in the dishwasher.
6. TAMPER: Levels and presses the ground coffee in your filter holder.
7. PATENTED SEMPRE CREMA FILTER HOLDER: Used with ground espresso only, this unique filter mixes air into the brewing process to produce a perfect crema. Distinguished by its caramel color, the crema is the essence of authentic espresso.
8. OK INDICATOR LIGHT: Lets you know when your machine is ready to make espresso.
9. ILLUMINATED ON/OFF SWITCH: Lets you know when the machine is ON and OFF.
10. STEAM SWITCH: Activates the steam.

OPERATING YOUR ESPRESSO MAKER

NOTE: Before making espresso, heat the cups, filter holder and filter by holding them under hot water for a minute.

1. Place the espresso maker on a flat, level surface away from any edge.
2. Plug the unit into a 120V / 60Hz only outlet.
3. After following the pre-wash instructions noted in Before First Use section, proceed with directions listed below.

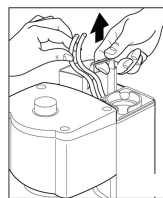


FIGURE 2

FILLING THE WATER TANK

4. Remove the tank cover. Then remove the water tank by lifting it upwards and, at the same time, lift the intake tubes. (Figure 2) NOTE: The tank may also be filled without removing it, simply by pouring water into it directly from a container.
5. Rinse the tank and fill it with cold water to the upper mark (MAX), then replace the tank in its housing, ensuring that the tubes are immersed in water.
6. Replace the tank cover before turning the unit ON. NOTE: Do not operate this appliance without water in the tank and always remember to fill the tank when the water level goes below the MIN level.

OPERATING YOUR ESPRESSO MAKER (continued)

PREPARING THE ESPRESSO MAKER FOR USE

7. First make sure that the filter is inside the filter holder. To prepare just 1 cup of espresso, fill the filter with 1 even measuring spoon of ground espresso (approximately 7 grams).
8. To prepare 2 cups (12 grams) of espresso, fill the filter with 2 even measuring spoons of ground espresso. Fill the filter in small doses to avoid spilling the espresso.
9. Distribute the ground espresso uniformly and press it lightly with the tamper. (Figure 3) **NOTE:** Pressing the coffee is very important in order to prepare the perfect espresso. However, if you press too hard, the espresso will come out slowly and the crema will be a dark color. If you press too lightly, the espresso will come out too fast and the crema will be a very light color.
10. Remove any excess ground espresso from around the edges of the filter.
11. Attach the filter holder (with ground espresso) to the machine by positioning it under the boiler outlet with the handle towards the left. (Figure 4)
12. Push upwards and at the same time turn the handle as far right as possible. **NOTE:** 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.
13. Place the pre-warmed cup (see Hints for Great Tasting Espresso section of this manual) on the removable spill tray. Ensure that the cup is lined up with the dispensing hole on the filter holder.



FIGURE 3

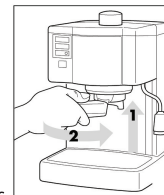


FIGURE 4

PREPARING ESPRESSO

14. Switch ON the machine by pushing the ON/OFF switch. The ON/OFF light will illuminate indicating that the machine is powered ON. **NOTE:** A few drops of water may escape from the boiler nozzle. This is perfectly normal.
15. Be sure that the pre-warmed cup is positioned correctly underneath the filter holder. When the OK indicator light illuminates press the water deliver switch.
16. When the desired quantity of espresso is obtained (generally 20-30 seconds), turn the water delivery switch OFF.
17. Wait a few seconds before detaching the filter holder by turning the handle from right to left. **CAUTION:** To avoid spraying, never detach the filter holder while the machine is still brewing espresso.

OPERATING YOUR ESPRESSO MAKER (continued)

PREPARING ESPRESSO

18. To remove the used espresso grounds, retain the filter in position using the special lever fitted to the handle. Turn the filter holder upside-down and knock the espresso grounds out. (Figure 5)
19. If the machine is not used for a long period time, switch if OFF and drain the water tank.
20. When starting the machine again, pre-wash the espresso maker per instructions listed in the Before First Use section of this manual.

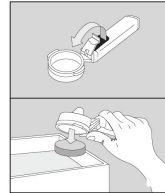


FIGURE 5

PREPARING CAPPUCCINO

1. Use a deep metal container, preferably of small diameter. Fill the container with milk. We suggest you use semi-skimmed milk at refrigerator temperature.
2. **NOTE:** Do not fill to more than 1/3, otherwise the milk may overflow when it boils. You should fill the container with approximately 3 fluid ounces of milk for each cappuccino.
3. Make sure that the cappuccino nozzle is attached to the swivel jet frother.
4. Switch the machine ON by pressing the ON/OFF switch. Then press the steam switch. After about 3 minutes the OK indicator light will illuminate indicating that the machine has reached the correct temperature for generating steam.
5. Immerse the swivel jet frother in the milk and then slowly turn the steam control knob counterclockwise. Adjust the position of the knob to regulate the quantity of steam delivered by the swivel jet frother.
6. When using the steam function, a few drops of water may escape from the swivel jet frother. This is completely normal. However, care should be taken to avoid scalding.
7. Immerse the swivel jet frother into the milk down to the mark on the cappuccino nozzle. (Figure 6)
8. Close the steam control knob (by turning it clockwise) after preparation of cappuccino is completed.
9. **NOTE:** Immediately after use, unscrew and rinse the cappuccino nozzle to remove any milk deposit. From time to time, use a pin to clean the holes in the cappuccino nozzle.

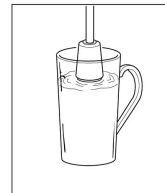


FIGURE 6

OPERATING YOUR ESPRESSO MAKER (continued)

PRODUCING STEAM

1. Steam is also useful for heating liquids such as tea, soup, etc.
2. Press the ON/OFF switch and then press the steam switch. After a few minutes the OK indicator light will illuminate indicating that the machine has reached the correct temperature for creating steam.
3. Immerse the swivel jet frother (without the cappuccino nozzle) in the liquid to be heated and slowly turn the steam control knob counterclockwise.
4. Adjust the position of the knob to regulate the quantity of steam delivered by the swivel jet frother.
5. When the liquid is hot, completely close the steam knob and turn the ON/OFF switch and steam switch OFF.
6. Wait for the swivel jet frother to cool before cleaning.
7. **NOTE:** If you have not used the machine to make espresso for a long period of time, you may have difficulty producing steam. If so, proceed as follows:
 - a) Close the steam control knob
 - b) Press the water delivery switch allowing water to flow from the boiler nozzle
 - c) Turn the water delivery switch OFF and repeat operation previously described.

PRODUCING HOT WATER (for preparing tea, hot chocolate, etc.)

1. Press the ON/OFF switch, then wait until the OK indicator light illuminates.
2. Place a cup or glass under the swivel jet frother (without cappuccino nozzle).
3. Press the water delivery switch and, at the same time, slowly open the steam control knob.
4. Hot water will flow from the swivel jet frother. As soon as the desired quantity of hot water has been obtained, close the knob and turn the water delivery switch OFF.

HINTS FOR GREAT TASTING ESPRESSO

1. A clean espresso maker is essential for making great tasting espresso. Regular cleaning is recommended, as specified in the Cleaning Your Espresso Maker section of this manual.
2. Always use fresh water.
3. Before making espresso always wait for the OK indicator light to illuminate. This light indicates when the water in the boiler has reached the correct temperature for brewing espresso.

HINTS FOR GREAT TASTING ESPRESSO (continued)

4. Before making espresso, heat the cups, filter holder and filter by holding them under hot water for a minute. Alternatively, proceed as follows:
 - a) Turn the machine ON by pushing the ON/OFF switch. Make sure that there is a sufficient amount of water in the water tank.
 - b) Insert the filter into the filter holder. And without adding ground espresso, insert the filter holder into the machine as described in the Operating Your Espresso Maker section of this manual. Place cup beneath the filter holder.
 - c) Wait until the OK indicator light illuminates, then push the delivery switch and allow the hot water to heat the filter holder, filter and cup.
5. When making espresso after using the machine to produce steam for the frother, let the water flow from the boiler nozzle in order to bring the machine back to the ideal temperature required to make a perfect cup of espresso.
6. Top-quality beans, correctly roasted and ground, will always produce the best espresso.

CLEANING YOUR ESPRESSO MAKER

1. **CAUTION:** Make sure your espresso maker is unplugged and cooled before attempting to clean. To protect against electric shock, do not immerse cord, plug or unit in water or other liquid.
2. The outside of your espresso maker can be cleaned by wiping the surface with a damp, soft cloth. **CAUTION:** Never immerse the espresso maker in water or other liquid. Do not use harsh abrasives or detergents to clean the machine.
3. Clean the filter, measuring spoon, drip tray, water tank and cappuccino nozzle by hand with warm water and mild detergent. Rinse and dry thoroughly. Never wash components or accessories in a dishwasher. To clean the filter holder please read the following instructions:
 - a) Unscrew the ring on the base of the filter holder in the direction of the arrow shown on the ring.
 - b) Remove the creamer from the filter holder by pressing it from the side of the ring.
 - c) Remove the gasket and rinse all of the components by hand. Never clean in a dishwasher.
 - d) Check that the openings in the mesh filter are not blocked. To unblock the holes, carefully clean it in hot water with an abrasive pad.
 - e) Replace all of the components inside the filter holder then tighten the ring by moving the arrow (on the ring) in the opposite direction.

DESCALING

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific products for descaling an espresso maker be used. If such products are not available, please proceed as follows:

1. Fill the tank with 1-liter of water.
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water.
3. Turn the machine on by pressing the ON/OFF switch.
4. Make sure that the filter is not attached and place a container under the outlet of the machine.
5. Wait until the OK indicator light illuminates, then push the espresso / water delivery switch. Allow the hot water to flow until the water tank is completely empty.
6. To eliminate the remains of the solution and the calcium, rinse the water tank well. Then fill it with clean water and replace. Empty the container that was under the outlet of the machine, and then replace the container.
7. Turn the machine on again and allow the remaining solution in the water tank to flow out into the container beneath the outlet.
8. Repeat this procedure several times to make sure that none of the citric acid / water solution remains.

●● 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 replacement or repair, free of charge at our factory or authorized service centers of any defective part or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. 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 from the date of delivery 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 or spare parts are needed, please contact:

De Longhi America Inc.
Park 80 West, Plaza One
Saddle Brook, NJ 07663
Or call us at: 1-800-322-3848

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 DeLonghi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. DeLonghi 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.



Living innovation

EC140 Series / EC140 Series
Series EC140 / Serie EC140

Made in PRC / Fabriqué en RPC
Fabricado en la RPC / Fabricato nella RPC

Power Requirement: 120 Volts / 60 Hz
Caractéristiques électriques: 120 Volts / 60 Hz
Alimentación eléctrica: 120 Voltios / 60 Hz
Per uso con corrente: 120 Volt / 60 Hz

Power Consumption / Puissance consommée: 1100 Watts
Consumo de energía: 1100 Vatios / Consumo di corrente: 1100 Watt

www.delonghi.com

De Longhi America, Inc.
Park 80 West, Plaza One
Saddle Brook, NJ 07663
1-800-322-3848

De Longhi Canada, Inc.
6150 McLaughlin Rd.
Mississauga, Ontario
L5R 4E1 Canada
1-888-335-6644

© De Longhi 2003

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>